

**DUTCH
COURAGE**



STRENGTH

OR

CONFIDENCE

GAINED

IN DRINKING

ALCOHOL



etymology

DURING THIRTY YEARS' WAR, in the 17th century, the British and Netherlands were at odds with each other over political, religious and trade boundaries. The British did however develop a liking of the Dutch spirit Genever (juniper). The Brits would consume copious amounts of the enlightened spirit and gain a confidence before battle. Hence, Dutch Courage.

You might know it as liquid courage.

DISCOVER YOUR COURAGE

SERVING KEY

The icons below represent which glass your one-of-kind drink will be served in.



goblet



on the rocks



highball



stemware



on a cube



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OUR FAVORITES



JEFFERSON SOUR

\$11

sage-infused hayman's "royal dock" gin, royal combier, lemon, honey, lemon oil



THE ELEANOR

\$11

bsc "shot tower" gin, rosewater, cocchi rosa, grapefruit, salasar cremant brut, rose buds



D.C.O.F. 2.0

\$14

barr hill tom cat "dutch courage barrel pick" gin, floria sweet marsala 2019, angostura bitters

This aged gin is a barrel pick exclusively bottled for Dutch Courage.



LIMINAL SPACE

\$14

smith & cross jamaican rum, pere labat 40 rhum, tf crème de noyaux, lime, pineapple, apricot demerara, angostura bitters, clove tincture, dried apricot



BLACK MAGIC

\$12

- In memory of our friend Bryan -

matsui hakuto japanese gin, benedictine, blackberry cordial, lemon, torched rosemary, dehydrated lemon



A JAPANESE BREAKFAST

\$14

nikka gin, génépy, yuzu marmalade, lime, szechuan tincture, egg white, dehydrated lime

GENUINELY GIN



CLOUD CONVERSATIONS

\$13

new riff kentucky wild aged gin, don ciccio tepache, rocky's botanical liqueur, pajarote tamarindo, chinola passion fruit, yellow sirop, cinnamon tincture, angostura bitters, mango, pineapple

\$1 from each cocktail sold will be donated to Free State Justice, which provides legal aid to the LGBTQ community.



FUNYUN GIBSON

\$14

funyun infused j. rieger & co. gin, batavia arrack, nixta elote liqueur, antica torino dry vermouth, pickled onion



We'Re aLL MaD HeRe

\$13

porter's modern classic gin, suze, r&w apricot liqueur, lemon, green tea demerara, chamomile tincture, vieux pontarlier absinthe, alyssum sprig



THIRD OF MAY

\$13

fords gin, el guel mezcal, don ciccio finocchietto, lemon, bay leaf-black pepper-sherry vinegar, garam masala tincture, bay leaf



SUZERAIN

\$15

catoctin creek gin, svol swedish akvavit, ancho reyes verde, suze, lime, botanical sirop, saline, dehydrated lime

FANCY G&Ts



COASTAL COWGIRL

\$12

ford's gin, bsc szechuan amaro, sfumato amaro, guava, coconut water, lime, saline, fever tree indian tonic, thyme sprig, bay leaf, dehydrated lime



B*TCHIN' CAMARO

\$14

de borgen new style genever, pasubio amaro, coffee, demerara, cinnamon tincture, fever tree lemon tonic, dehydrated lemon, blueberries, mint sprig

FRIENDS OF GIN



PIÑA PUNCH

\$14

tabernero acholado pisco, trakal patagonian spirit, lustau fino sherry, giffard caribbean pineapple liqueur, lime leaf-thai basil-vanilla, topo chico, pineapple frond



BIRD IN THE FEN

\$13

la favorite rum, two james doctor bird rum, plantation o.f.t.d. rum, cynar 70, fennel, simple, fennel frond tincture, fennel sprig



SERENADE

\$12

libelula tequila, nonino aperitivo, lime, rhubarb-mint shrub, mint sprig



NIGHT ON THE SUN

\$14

fuyu japanese mizunara whisky, hoodoo chicory liqueur, cacao infused oloroso sherry, roasted carrot, toasted sesame tincture, chili tincture, dehydrated carrot



BEACH SIDE PROPERTY

\$12

lustau amontillado sherry, chareau aloe liqueur, lime, hibiscus, orange blossom water, micro flowers

PUNCHES

5 servings per punch. Must be a party of 3 or more to order.



VERILY VERDE

\$60

mils irish pot still gin, zubrowka bison grass vodka, kapriol originale, agwa de bolovia, granny smith apple, kiwi, lemon, mint, thyme, dehydrated lemon



PERFECT DAY

\$70

wild roots orange bergamot gin, chareau, lustau fino sherry, grapefruit, lemon, laganutis hoppy refresher

GIN CLASSICS



CLOISTER

\$10

gin, strega, lemon, grapefruit, simple, grapefruit peel

From the *Playboy Bartender's Guide* first published in 1971, now a modern classic.



GIN RICKEY

\$10

old tom gin, antica torino bianco, lime, simple, soda, lime wedge

Named for Col. Joe Rickey in the late 19th century who preferred bourbon, the cocktail was popularized with gin.



DELMONICO

\$10

gin, cognac, antica torino dry & sweet vermouth, angostura bitters, lemon oil

Every pre-prohibition restaurant had a house cocktail, Delmonico's in NYC created this tasty little number.



GRANDE BRETAGNE

\$10

gin, r&w apricot liqueur, lemon, orange bitters, egg white, angostura bitters

Listed in the book, *Jigger, Beaker & Flask* by Charles H. Baker Jr. in 1939, he considered this "one of the five or six chief cocktails of the whole wide world."



HOUSE 50/50 MARTINI

\$10

navy strength gin, c. comoz chambery vermouth, orange bitters, lemon oil

Everyone thinks they have the best martini recipe, and so does Brendan.



RAMOS GIN FIZZ

\$10

gin, lemon, lime, sugar, cream, egg white, orange flower water, soda water, lime zest

Concocted by Henry C. Ramos in 1888 at the Imperial Cabinet Saloon in New Orleans.

FROSTIES



TRINIDAD SLUSHY *contains nuts **\$12**

proof & wood roulette rye, amaro di angostura, giffard orgeat, lemon



STRAWBERRY THIEF **\$12**

gin lane 1751 violet gin, lockhouse sakura gin, lavender-strawberry, lime

— SPIRIT FREE —



N.A.GRONI **\$11**

giffard's n.a. aperitif, botanical 'gin' sirop, tortuga jasmine kombucha, all the bitters orange bitters, orange oil



FIRST LADY **\$12**

seedlip grove 42, giffard n.a. aperitif, grapefruit, rose water, opia n.a. sparkling chardonnay, rose buds



PERSEPHONE **\$11**

seedlip garden 108, leitz eins zwei zero riesling, rhubarb-ginger, citric acid, thyme, candied ginger



SIPS OF GARDEN **\$12**

bare zero proof gin, knut hansen o.o, lime, dill-celery seed, lagunitas hoppy refresher, mint sprig

NA WINE	Opia Organic Sparkling Chardonnay <i>France NV</i>	\$9 ⁰⁰ / \$32 ⁰⁰
NA WINE	<i>Leitz Eins Zwei Zero Riesling</i>	\$12 ⁰⁰ / \$44 ⁰⁰
NA BEER	Athletic Upside Dawn Golden Ale	\$6 ⁰⁰
HOP H2O	Lagunitas Hoppy Refresher	\$5 ⁰⁰

flights

ORANGE YOU HAPPY FOR GIN

\$14

wild roots orange & bergmot gin: *sweet orange & aromatic bergamot*

malfy con arancia: *blood orange, juniper & red fruit*

komasa gin: *extreme orange, lemon, bergamot & cardamom*

TOTO'S BLESSING

\$13

cruxland gin: *notes of truffle, citrus, honeybush & spice*

six dogs honey lime gin: *zesty lime, subtly sweet honey & earthy undertones*

bayab orange marula gin: *juicy exotic fruit, warming spice & lingering orange zest*

WEIRD AS F*UCK

\$18

alkkemist gin: *distilled under a full moon*

notes: apple blossom, fennel, peppery juniper & juicy citrus

dyfi gin (pronounced dovey): *botanicals foraged from a UNESCO site*

notes: forest floor, almond, dried fruit & caraway

vanagandr gin: *green olives, lemon oil, spicy radish & cinnamon*

THE SCIENCE GUY

\$14

sono 1420 sindica midnight gin: *terpenes used to create the flavors*

notes: cucumber, elderflower, rose & bitter orange

ginraw gastronomic gin: *use of a rotavap & low-temperature distillation*

notes: lime zest, soft herbs, cardamom & bay leaf

oxley gin: *cold distillation*

notes: bright juniper, licorice, grapefruit & grains of paradise

CORDIAL CORDIALS

\$11

kapriol originale: *soft juniper, mountain herbs honey, subtle vanilla*

koval cranberry gin liqueur: *tart cranberry, floral, bittersweet*

lockhouse ginnamon: *cinnamon toast crunch, vanilla, orange & marshmallow*

BOTTLES & CANS

Peabody Heights Old Oriole Park 16oz.	\$4
Monument City "Penchant" Pilsner	\$6
Flying Dog "Numero Uno" Lager	\$6
Brooklyn Bel Air Tropical Sour Ale	\$6
Peabody Heights "Mr. Trashwheel" Session IPA	\$6
Troeg's "Perpetual" IPA	\$6
Checkerspot "Fancy Pants" NEIPA 16oz.	\$10
1623 Brewing Co. Dry Irish Stout	\$6
Old Westminster "Happy Camper" Wild Cider	\$8
Peabody Heights Pineapple-Prickly Pear Seltzer	\$7

WINE

SPARKLING	Maison Salasar, Crémant de Limoux Brut <i>Languedoc, France, NV</i>	\$10 ⁰⁰ / \$36 ⁰⁰
SPARKLING	Domaine Bousquet Brut Rosé <i>Mendoza, Argentina, NV</i>	\$9 ⁰⁰ / \$32 ⁰⁰
WHITE	Raza Vinho Verde <i>Minho,</i> <i>Portugal '22</i>	\$7 ⁰⁰ / \$25 ⁰⁰
WHITE	Eola Hills Pinot Gris <i>Willamette Valley, Oregon '22</i>	\$11 ⁰⁰ / \$40 ⁰⁰
WHITE	Fairfax Wine Co. Chardonnay <i>California '21</i>	\$12 ⁰⁰ / \$44 ⁰⁰
ROSÉ	Girasole Vineyards Rosé <i>Mendocino, California '23</i>	\$10 ⁰⁰ / \$36 ⁰⁰
RED	Domaine Saint Cyr Beaujolais <i>Burgundy, France '21</i>	\$11 ⁰⁰ / \$40 ⁰⁰
RED	Umani Rochi "Podere" Montepulciano <i>Abruzzo, Italy '21</i>	\$10 ⁰⁰ / \$36 ⁰⁰
RED	Combel La Serre "Le Pur Fruit du Causse" Cahors <i>Southwest France '21</i>	\$13 ⁰⁰ / \$48 ⁰⁰

THINGS TO EAT

SNACKS

White Cheddar Snacks by Porch Party \$7
locally made cheez-its

Giant Corn Nuts (v+, gf) \$4
jamaican jerk seasoned

Marinated Castelvetrano Olives (v+, gf) \$7
lemon, garlic confit, rosemary, thyme

Pickled Things \$6
ask what pickled goodies we are currently offering

BOARDS

with crostini & accoutrement

CHEESE	The Blue Jay <i>rich cow's milk with juniper from deer creek, wi</i>	\$10
CHEESE	Midnight Moon <i>nutty buttery goat's milk from cypress grove, ca</i>	\$13
CHEESE	Humboldt Fog <i>creamy earthy goat's milk from cypress grove, ca</i>	\$13
CHEESE	Green Hill <i>earthy double cream cow's milk from sweet grass, ga</i>	\$11
MEAT	Prosciutto <i>18-month dry-cured ham</i>	\$11
MEAT	Gin & Juice Salami <i>lamb, pork, juniper, citrus peel</i>	\$14
MEAT	Bresaola <i>air-dried, salted beef aged 2-3 months</i>	\$12
MEAT	Mousse Royale <i>silken pâté with goose, pork, cepes & sauternes wine</i>	\$13

THINGS TO EAT

BOARDS

with crostini & accoutrement

TINNED SEAFOOD	Les Mouettes d'Arvor <i>mackerel in muscadet wine & herbs</i>	\$13
TINNED SEAFOOD	Tenorio <i>tuna with lemon & chili</i>	\$14
TINNED SEAFOOD	Conservas de Cambados <i>octopus in galician sauce</i>	\$14
TINNED SEAFOOD	Ekone <i>lemon pepper smoked oysters</i>	\$15
TINNED SEAFOOD	Fangst Blamuslinger <i>limfjord blue mussels with dill & fennel seed</i>	\$12
TINNED SEAFOOD	Jose Gourmet <i>garfish in evoo</i>	\$12
TINNED SEAFOOD	Nuri <i>spiced sardines</i>	\$14
TINNED SEAFOOD	Fishwife <i>smoked atlantic salmon</i>	\$16
TINNED SEAFOOD	Fangst Regnbue Ørred <i>smoked trout, with juniper & lemon thyme</i>	\$16
TINNED SEAFOOD	Jose Gourmet <i>stickleback in pickle sauce</i>	\$14

THINGS TO EAT

SMALL PLATES

Prosciutto & Melon (gf) **\$16**

*18-month prosciutto, cantaloupe, torn burrata, basil,
pink peppercorn gastrique*

Patatas Bravas (v) **\$15**

*seared fingerling potato, salsa bravas, garlic aioli, fried shallot,
fines herbs*

Asparagus Gribiche (v) **\$16**

*seared asparagus, sauce gribiche, hard-boiled egg, fried shallot,
fines herbs*

Kale Salad (v) **\$15**

*lacinato kale, preserved tomato, fermented garlic dressing,
toasted pine nut, parmigiano reggiano*

MD Crab Dip **\$20**

jumbo lump crab, sherry, lemon-herb breadcrumb, baguette, crudite

Cucumber Radish Salad (v, gf) **\$13**

salt cured cucumber, radish, shallot, dill crème fraiche, mint

Tomato Carpaccio (v, gf) **\$15**

heirloom tomato, torn burrata, lemon oil, vincotto, pine nut, basil

Roasted Red Pepper Dip (v) **\$15**

*red pepper mousse, confit garlic, feta, pine nut, lemon oil, basil,
pita toast*

THINGS TO EAT

TOASTS

Motzi Bread & Marinated Tomato (v) \$14
marinated cherry tomato, garlic ricotta, lemon oil, fried shallot, vincotto, basil

Motzi Bread & Smoked Salmon \$14
chesapeake smokehouse smoked salmon, dill crème fraiche, shallot, caper, lemon oil

SANDWICHES

with chips

Vegan Powerhouse Wrap (v+) \$16
marinated red pepper and artichoke, hummus, lacinato kale, sundried tomato pesto, spinach wheat wrap

Ham & Cheese \$17
jambon de paris, gruyère, dijon, cornichon, buttered demi-baguette

The Rachel \$17
cured pastrami, gruyère, coleslaw, rye toast

DESSERTS

Chambord Crème Brûlée \$10
chambord egg custard, white chocolate, demerara brûlée

Chocolate Gâteau \$10
chocolate cake, peated butterscotch, preserved blackberries, crème chantilly



CIVIL DECORUM

01

BE POLITE

Respect all staff and guests around you.

**EVERYONE IS
WELCOME!**

02

Don't see something you like on the menu?

***Ask and we'll be happy to create
something just for you.***

03

CELL PHONES

***If you are going to be on a
call for longer than 30 seconds
politely step outside.***

Please no listening to your own music or videos without earbuds.

04

No Smoking

All smoking, vapes included, must be done outside.

Please dispose of cigarette butts
in our receptacles outside.

05

OUR BAR

Please be respectful of our space
and the items within it.

It took a long time to find everything you see here.

06

HAVE FUN & ENJOY OUR BAR



***THANK YOU FOR JOINING US
WE HOPE YOU DISCOVERED YOUR COURAGE***

Dutch Courage Team