

**DUTCH  
COURAGE**



**STRENGTH**

OR

***CONFIDENCE***

GAINED

IN DRINKING

**ALCOHOL**



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# *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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# THINGS TO EAT

## SNACKS

**White Cheddar Snacks by Porch Party (v)** **\$8**  
*locally made cheez-its*

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**Giant Corn Nuts (v+, gf)** **\$6**  
*jamaican jerk seasoned*

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**Marinated Castelvetrano Olives (v+, gf)** **\$8**  
*lemon, garlic confit, rosemary, thyme*

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**Pickled Things (v+, gf)** **\$7**  
*ask what pickled goodies we are currently offering*

## BOARDS

*with crostini & accoutrement*

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

# THINGS TO EAT

## BOARDS

*with crostini & accoutrement*

TINNED SEAFOOD	<b>Les Mouettes d'Arvor</b> <i>mackerel in muscadet wine &amp; herbs</i>	<b>\$13</b>
TINNED SEAFOOD	<b>Tenorio</b> <i>tuna with lemon &amp; chili</i>	<b>\$14</b>
TINNED SEAFOOD	<b>Conservas de Cambados</b> <i>octopus in galician sauce</i>	<b>\$14</b>
TINNED SEAFOOD	<b>Ekone</b> <i>lemon pepper smoked oysters</i>	<b>\$15</b>
TINNED SEAFOOD	<b>Chesapeake Smokehouse</b> <i>locally smoked chilean mussels with olive oil</i>	<b>\$14</b>
TINNED SEAFOOD	<b>Jose Gourmet</b> <i>garfish in evoo</i>	<b>\$12</b>
TINNED SEAFOOD	<b>Nuri</b> <i>spiced sardines</i>	<b>\$14</b>
TINNED SEAFOOD	<b>Fishwife</b> <i>smoked atlantic salmon</i>	<b>\$16</b>
TINNED SEAFOOD	<b>Fangst Regnbue Ørred</b> <i>smoked trout, with juniper &amp; lemon thyme</i>	<b>\$16</b>
TINNED SEAFOOD	<b>Jose Gourmet</b> <i>stickleback in pickle sauce</i>	<b>\$14</b>

# THINGS TO EAT

## SMALL PLATES

**Stuffed Acorn Squash** (v+) **\$16**

*lancastr farms acorn squash, wheat berries, brussels sprouts, golden raisins, pumpkin seeds, sage*

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**Sweet Potato Hash** (gf, contains nuts) **\$15**

*roasted sweet potato, pancetta, walnuts, sage, maple bourbon glaze*

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**Steak Tartare** **\$21**

*sirloin steak minced served raw, hot sauce cured egg yolk, popcorn, dijon, cornichon, chervil, served with crostini*

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**Winter Root Vegetables** (v+, gf, contains nuts) **\$16**

*red beets, rainbow carrots, shallot, orange, walnuts, fennel, carrot fronds, balsamic glaze*

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**Mussels** (sf) **\$18**

*pei mussels, pancetta, garlic, shallot, saffron, white wine cream sauce, served with baguette*

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**Honey Crisp Salad** (v, gf) **\$15**

*spinach leaf, honey crisp apple, shaved fennel, dried cranberries, goat cheese, honey vinaigrette*

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**MD Crab Dip** **\$22**

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

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**Brussel Sprout Salad** (gf) **\$15**

*shaved brussel sprouts, pancetta, blue jay cheese, shallot, radicchio, juniper vinaigrette*

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**Patatas Bravas** (v) **\$16**

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

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## TOASTS

**Motzi Bread & Smoked Salmon** **\$15**

*chesapeake smokehouse smoked salmon, dill crème fraiche, shallots, capers, lemon oil*

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**Motzi Bread, Fig & Prosciutto** **\$16**

*fresh figs, prosciutto, blue jay-ricotta, pine nuts, rosemary honey*

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# THINGS TO EAT

## SANDWICHES

*with chips*

**Vegan Powerhouse Wrap (v+)** **\$16**

*marinated red pepper and artichoke, hummus, lacinato kale, sundried tomato pesto, spinach wheat wrap*

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**Grifter** **\$17**

*prosciutto, dill crema, cucumber, shallots, arugula, vincotto, baguette*

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**The Rachel** **\$17**

*cured pastrami, gruyère, coleslaw, garlic aioli, rye toast*

## LARGE PLATES

**The Bird** **\$32**

*hudson valley duck confit, rainbow carrots, pancetta, wheat berries, carrot fronds, orange gastrique, demi glace*

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**The Hog (contains nuts)** **\$30**

*braised osso bucco pork shank, mirepoix, red wine tomato sauce, chickpeas, romesco sauce*

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**The Fields (gf)** **\$33**

*sirloin steak served only to medium rare, shiitake mushrooms, duck fat fingerling potatoes, veal demi glace*

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**The Forest (v+, gf)** **\$26**

*mushroom medley, black rice, kale, pesto, white balsamic glaze*

## DESSERTS

**Sloe Gin Crème Brûlée** **\$12**

*sloe gin egg custard, white chocolate, demerara brûlée*

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**Olive Oil Cake (v)** **\$12**

*fluffy cake made from olive oil and lemon. fennel, sambuca, chantilly cream*

# 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.**



## PERFECT DARK

\$15

*glenmorangie x scotch, bols genever, cocchi di torino, averna amaro, house cherry-vanilla-cacao bitters, spiced brandied cherry*



## 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*



# THE AUTUMN BLAZE



## SAFETY BLANKET

\$14

*j.rieger gin, laird's 7 1/2 yr. apple brandy, amaro nonino, lustau fino sherry, roasted acorn squash, mr. bitters fig-cinnamon bitters, rosemary*  
\$1 from each cocktail sold will be donated to BARCS.



## AN OLD, OLD WOODEN SHIP

\$12

*boomsma oude genever, batavia arrack, nuoc mam, chinola passion fruit, lime, ginger, chili tincture, citric acid, dried chili, dehydrated lime*



## THE WRECK OF EDMUND FITZGERALD

\*contains \$13  
nuts

*coconut oil fat washed resilient b.i.b. bourbon, st. elizabeth's allspice dram, spiced orgeat, lime, pineapple, angostura bitters, mint sprig, cherry*



## SHIITAKE SHUFFLE

\$13

*shiitake infused far north solviegin gin, ancho verde, thyme-balsamic, honey, lemon, pickled shiitake*



## FIVE EASY PIECES

\$15

*bsc fumus pumila, asian pear-chai teas infused bobby's genever, antica torino vermouth, lustau oloroso sherry, peychauds bitters, lemon oil, cherry*



## RUM & RUMMER

\$15

*hamilton estate dark rum, planteray, o.f.t.d. rum, j.rieger caffe amaro, aperol, vietnamese coffee, cream, clove tincture, cinnamon tincture, vanilla whipped cream, nutmeg*



## LAI'D BY JAMES

\$13

*el guel mezcal, suze, mango-anise shrub, lime, simple, dehydrated mango*



## TONGUE THAI'D

\$14

*fords gin, st. elizabeth's allspice dram, thai basil-honey, lime, angostura bitters, lemongrass tincture, fever tree ginger beer, dehydrated lime, thai basil sprig*

# GIN CLASSICS



## ROYAL SMILE

\$12

*gin, applejack, lemon, grenadine, apple slice*

A very serious stern look but Jack Grohusko's 1910 recipe from *Jack's Manual* can turn any frown upside down.



## GIN RICKEY

\$12

*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.



## MAIDEN'S PRAYER

\$12

*gin, pf dry curacao, orange, lemon, orange oil*

Originally a rum cocktail first created in 1907, the more modern recipe using gin was created in 1949 and featured in *Esquire's Hand Book for Hosts*.



## DON'T GIVE UP THE SHIP

\$12

*gin, fernet branca, antica torino vermouth, pf dry curacao, orange oil*

From Crosby Gaige's *Cocktail Guide and Ladies' Companion* in 1946, commemorated the sinking of the RMS Titanic and those that did not give up the ship.



## HOUSE 50/50 MARTINI

\$12

*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

\$12

*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.

# FANCY G&Ts



## BITTERSWEET SYMPHONY

\$15

*bayab marula-orange gin, l'aperitivo nonino, mulled hibiscus tea, bittermen's elemakule tiki bitters, orange bitters, fever tree tonic, torched cinnamon, orange oil*



## AMBER SUNSET

\$15

*catocin creek watershed gin, le verger terrior calvados liqueur, alta verde amaro, fever tree lemon tonic, thyme, dehydrated lemon*

# — SPIRIT FREE —



## N.A. GRONI

\$12

*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*



## EMERALD MAGE

\$12

*seedlip spice 94, lyres n.a. absinthe, lemon, spiced grenadine, dehydrated lemon, rosemary*



## BITTER SLING

\$12

*rituals n.a. whiskey, roots davino amaro, roasted acorn squash, all the bitters orange & aromatic bitters, orange oil*

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

# gin flights

## ORANGE YOU HAPPY FOR GIN

\$14

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**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

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**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

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**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

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

*notes: cucumber, elderflower, rose & bitter orange*

**ginraw gastronomic gin:** *use of a rotavac & 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

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**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 <sup>00</sup> / \$36 <sup>00</sup>
SPARKLING	Domaine Bousquet Brut Rosé <i>Mendoza, Argentina, NV</i>	\$9 <sup>00</sup> / \$32 <sup>00</sup>
WHITE	Raza Vinho Verde <i>Minho,</i> <i>Portugal '22</i>	\$7 <sup>00</sup> / \$25 <sup>00</sup>
WHITE	Eola Hills Pinot Gris <i>Willamette Valley, Oregon '22</i>	\$11 <sup>00</sup> / \$40 <sup>00</sup>
WHITE	Fairfax Wine Co. Chardonnay <i>California '21</i>	\$12 <sup>00</sup> / \$44 <sup>00</sup>
ROSÉ	Girasole Vineyards Rosé <i>Mendocino, California '23</i>	\$10 <sup>00</sup> / \$36 <sup>00</sup>
RED	Domaine Saint Cyr Beaujolais <i>Burgundy, France '21</i>	\$11 <sup>00</sup> / \$40 <sup>00</sup>
RED	El Pacto Rioja <i>Rioja, Spain '20</i>	\$12 <sup>00</sup> / \$44 <sup>00</sup>
RED	Combel La Serre "Le Pur Fruit du Causse" Cahors <i>Southwest France '21</i>	\$13 <sup>00</sup> / \$48 <sup>00</sup>



# CIVIL DECORUM

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**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*