

**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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THINGS TO EAT

SNACKS

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

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

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

Pickled Things (v+, gf) **\$7**
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 | Chesapeake Smokehouse <i>locally smoked chilean mussels with olive oil</i> | \$14 |
| 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

Stuffed Acorn Squash (v+) **\$17**

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

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

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

Steak Tartare **\$22**

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

Cauliflower Steak (v+, gf, contains nuts) **\$16**

cauliflower steak, gremolata, pine nuts, lemon oil

Mussels (sf) **\$20**

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

Winter Squash Salad (v, gf) **\$17**

acorn squash, honey nut squash, lacinato kale, goat cheese, crispy shallots, sage dressing

MD Crab Dip **\$22**

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

Creamy Brussel Sprouts (gf) **\$15**

roasted brussels sprouts, creamy garlic sauce, pancetta, shallots, fine herbs

Chicken Pot Pie **\$18**

chicken breast, carrots, peas, cream sauce, puff pastry, fine herbs

Patatas Bravas **\$16**

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

Caesar Salad **\$15**

romaine lettuce, parmesan cheese, anchovies, motzi bread croutons

THINGS TO EAT

TOASTS

Smoked Salmon Motzi \$17
*chesapeake smokehouse smoked salmon, dill crème fraiche,
shallots, capers, lemon oil*

Motzi Bread & Sweet Potato (v) \$16
roasted sweet potato, goat cheese, pumpkin seeds, sage, balsamic glaze

LARGE PLATES

The Bird (gf) \$34
*hudson valley seared duck breast, green lentils, pancetta, leeks,
madeira sauce*

The Sea (gf) \$33
*seared rockfish, smashed potatoes, chimichurri, capers,
lemon zest, chili oil, fine herbs*

The Hog \$30
*crispy pork belly, honey nut squash, rapini, wheat berries,
honey soy glaze*

The Fields (gf) \$34
*sirloin steak served only to medium rare, shiitake mushrooms,
duck fat fingerling potatoes, veal demi glaze*

The Forest (v+, gf) \$28
mushroom medley, black rice, kale, pesto, white balsamic glaze

DESSERTS

Jimmy's Flourless Chocolate Cake (gf, contains nuts) \$12
*dark chocolate mousse cake, pistachio creme, monkey shoulder
scotch soaked cherries*

Meletti Cafe Crème Brûlée (gf, contains nuts) \$12
coffee crème brûlée, chantilly creme, toasted almonds

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, lemon, torched rosemary, dehydrated lemon



A JAPANESE BREAKFAST

\$14

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

TOASTIES



CLARENCE ODDBODY

\$14

spiced gewurztraminer, caffo grappa, st. george spiced pear liqueur, bittermen's wintermelon bitters & burlesque bitters, hot water, clove studded orange peel



MEXICAN RADIO

\$13

libelula tequila, meletti coffee liqueur, xilli chili liqueur, dark chocolate, cream, vanilla, toasted marshmallow

WINTER'S EMBRACE



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, ginger, chili, chinola passion fruit, lime, nuoc mam (fish sauce & garlic), 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 France NV | \$9 ⁰⁰ / \$32 ⁰⁰ |
| NA WINE | Leitz Eins Zwei Zero Riesling | \$12 ⁰⁰ / \$44 ⁰⁰ |
| NA BEER | Athletic Upside Dawn Golden Ale | \$6 ⁰⁰ |
| HOP H2O | Lagunitas Hoppy Refresher | \$5 ⁰⁰ |

gin 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

424 gin: *shochu distilled in a wooden pot still*

notes: exotic savory spices, tropical lychee & raspberry

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 rotaval & 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 |
| Stone Buenaveza Mexican 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 | El Pacto Rioja <i>Rioja, Spain '20</i> | \$12 ⁰⁰ / \$44 ⁰⁰ |
| RED | Combel La Serre "Le Pur Fruit du Causse" Cahors <i>Southwest France '21</i> | \$13 ⁰⁰ / \$48 ⁰⁰ |



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