

STRENGTH

OR

CONFIDENCE

GAINED

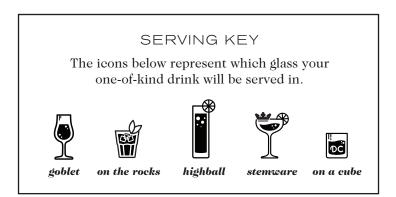
IN DRINKING

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





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SNACKS

White Cheddar Snacks by Porch Party (v) locally made cheez-its	
Giant Corn Nuts (v+, gf) jamaican jerk seasoned	
C astelvetrano Olives (v+, gf) confit, rosemary, thyme	\$8
1gs (v+, gf) ed goodies we are currently offering	\$ 7
accoutrement	
The Blue Jay rich cow's milk with juniper from deer creek, wi	\$10
Midnight Moon nutty buttery goat's milk from cypress grove, ca	\$13
Humboldt Fog creamy earthy goat's milk from cypress grove, ca	\$13
Green Hill earthy double cream cow's milk from sweet grass, ga	\$11
Prosciutto 18-month dry-cured ham	\$11
Gin & Juice Salami lamb, pork, juniper, citrus peel	\$14
Bresaola air-dried, salted beef aged 2-3 months	\$12
Mousse Royale silken pâté with goose, pork, cepes & sauternes wine	\$13
	heez-its Nuts (v+, gf) seasoned Castelvetrano Olives (v+, gf) confit, rosemary, thyme Pg5 (v+, gf) ed goodies we are currently offering caccoutrement The Blue Jay rich cow's milk with juniper from deer creek, wi Midnight Moon nutty buttery goat's milk from cypress grove, ca Humboldt Fog creamy earthy goat's milk from cypress grove, ca Green Hill earthy double cream cow's milk from sweet grass, ga Prosciutto 18-month dry-cured ham Gin & Juice Salami lamb, pork, juniper, citrus peel Bresaola air-dried, salted beef aged 2-3 months Mousse Royale

BOARDS

with crostini & accoutrement

TINNED SEAFOOD	Les Mouettes d'Arvor mackerel in muscadet wine & herbs	\$13
TINNED SEAFOOD	Tenorio tuna with lemon & chili	\$14
TINNED SEAFOOD	Conservas de Cambados octopus in galician sauce	\$14
TINNED SEAFOOD	Ekone lemon pepper smoked oysters	\$15
TINNED SEAFOOD	Chesapeake Smokehouse locally smoked chilean mussels with olive oil	\$14
TINNED SEAFOOD	Jose Gourmet garfish in evoo	\$12
TINNED SEAFOOD	Nuri spiced sardines	\$14
TINNED SEAFOOD	Fishwife smoked atlantic salmon with fly by jing chili crisp	\$18
TINNED SEAFOOD	Fangst Regnbue Ørred smoked trout, with juniper & lemon thyme	\$16
TINNED SEAFOOD	Jose Gourmet stickleback in pickle sauce	\$14

SMALL PLATES

Seared Pear Salad (gf, v, contains nuts) arugula, bartlett pears, toasted almonds, green hill, shaved carrot, sherry vinaigrette	
Ceviche Vieiras (gf, contains shellfish) scallops, lime, red onion, cucumber, thai chili, cilantro, ginger	\$22
Curried Cauliflower (v+, gf) Roasted cauliflower & carrots, coconut rice, cilantro, lime	\$15
Mussels (contains shellfish) pei mussels, heirloom cherry tomatoes, garlic, shallot, red wine, thai basil, served with baguette	\$20
Asparagus & Prosciutto (contains nuts) seared asparagus, crispy prosciutto, cured egg yolk, arugula, fried shallots, pine nuts	\$18
MD Crab Dip jumbo lump crab, sherry, lemon-herb breadcrumb, baguette, crudite	\$22
Beets Salad (gf, v, contains nuts) yellow and red beets, lebneh, red onion, beet greens, toasted almonds, white balsamic glaze, fine herbs	\$16
yellow and red beets, lebneh, red onion, beet greens, toasted almonds,	\$16 \$24
yellow and red beets, lebneh, red onion, beet greens, toasted almonds, white balsamic glaze, fine herbs Lamb Rack (contains nuts)	

TOASTS

Smoked Salmon Motzi chesapeake smokehouse salmon, dill creme fraiche, shallots, fried capers, lemon oil	\$17
Apple & Date Motzi (v, contains nuts) granny smith apple, watermelon radish, lebneh, pine nuts, dried dates	\$16
LARGE PLATES	
The Bird (gf) airline chicken breast, carrot puree, asparagus, heirloom cherry tomatoes, red wine butter sauce	\$25
The Sea (gf, contains shellfish) scallops, coconut rice, pineapple chutney, ginger, lemon garlic sauce	\$32
The Hog porchetta, couscous salad, roasted carrots, sage honey glaze	\$28
The Fields (gf) sirloin steak served only to medium rare, shiitake mushrooms, duck fat fingerling potatoes, veal demi glace	\$3 4
The Forest (v+, gf) mycopia mushroom medley, black rice, beet greens, pesto, white balsamic glaze	\$28
DESSERTS	
Fernet Cheesecake (gf) crustless cheesecake infused with fernet, shaved dark chocolate	\$14
Coconut Black Rice Pudding (gf, v+, contains nuts) black rice, coconut milk, rhubarb compote, toasted coconut	\$12

OUR FAVORITES



JEFFERSON SOUR

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



THE ELEANOR

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



D.C.O.F. 2.0

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

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



BLACK MAGIC - In memory of our friend Bryan -

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





\$14

\$15

\$13

RITE OF SPRING



PERSEPHONE'S SPRING

boomsma junge genever, genepy de alpes, pairidaeza creme de menthe, lime, cucumber-lime cordial, dill tincture, dehydrated cucumber, dill, mint sprig \$1 from each cocktail sold will be donated to BAF.

DECOMPRESSION SESSION \$15

towari shochu, poli camomilla liqueur, lustau fino sherry, suze, honey, scrappys black lemon bitters, dehydrated lemon



CLICK HERE TO LEARN MORE

ssamjang washed three rum blend, chareau aloe liqueur, montenegro amaro, pf dry curacao, allspice dram, nori, lime, black radish, pineapple kimchi, dehydrated lime



WIDOW IN THE SUNLIGHT

fords gin, sfumato amaro, zirbenz stone pine liqueur, blueberry-spinach shrub, lemon, honey, blueberries



STAY'CATION

j. rieger mid-western gin, lustau fino sherry, suze, coco-oil washed boomsma cloosterbitter, spiced pineapple oleo, citric acid, torched star anise



NANA'S NECTAR

catoctin creek watershed gin, pairidaeza banane, becherovka, cinnamon-honey, acid adjusted granny smith apple, lemon, scrappy's cardamom bitters, dehydrated apple, torched spices



OHIO PLAYER HATER'S BALL \$14

libelula tequila, ancho verde, strawberry-lime cordial, honey, lime, vanilla tincture, dehydrated tajin strawberry

₽ ₽Ċ

WHAT SHE'S HAVING

\$15

sour cherry infused green river bourbon, meletti cafe, pairidaeza creme de cacao, vergnano maraschino, peychaud's bitters, saline, maldon salted bourbon cherry

\$14

\$13

\$14

\$15

GIN CLASSICS

Y

JASMINE

gin, campari, dry curacao, lemon, simple. orange peel

A modern classic from the 1990s, created by Paul Harrington at Townhouse Bar & Grill in Emeryville, CA.



GIN BUCK

old tom gin, lime, ginger, angostura bitters, soda, dehydrated lime, candied ginger

Of an unknown origin, the Buck cocktail dates to the mid-1800s.



CLOVER CLUB

gin, raspberry, lemon, dry vermouth, egg white

If you were well-to-do in the early 20th century and frequented Philadelphia's Bellevue-Stratford Hotel, this signature cocktail was named for the hotel's bar.



MAJOR BAILEY

\$13

\$13

\$13

\$13

\$13

gin, muddled mint, simple, mint sprig

Hailing from the 1940s, this fresh variation on the mint julep was first served at Jack & Charlie's Puncheon in NYC.



HOUSE 50/50 MARTINI

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

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

SLOE GIN RAMOS

\$13



gin, sloe gin, lemon, lime, sugar, cream, egg white, house bitters, soda water, cacao nib

A delicious Dutch Courage variation on the 1880s classic Ramos Gin Fizz.

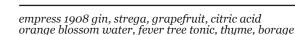
DUTCHCOURAGE

10

FANCY G&Ts



mcclintock gardener's gin, pimm's no. 1, rhubarb, ginger, bittermens orange bitters, thai basil, fever tree mediterranean, tonic, orange peel



THE WICCAN QUEEN





gin flights

HERB GARDEN

de borgen new style genever: dried herbs, orange blossom & licorice deviation mountain herb gin: spruce tips, oily citrus & black peppercorn junipero smoked rosemary gin: campfire, citrus peel & toasted herbs

BELOW THE MASON DIXON

gray wolf timber gin: floral, zippy peppercorn & unique sassafras finish mcclintock reserve gin: warm caraway, spiced citrus, plum & toasted oak

bsc & dutch courage collab pineau de charentes finished gin: baked stone fruit, vanilla pastry, fresh pine & lingering spice

WEIRD AS F*UCK

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 HIGHLANDER

caorrun gin: prominent juniper, vanilla & cinnamon **botanist gin**: lemon balm, fresh mint & coriander **rock rose gin**: bright berries, heather, rose, maritime notes & creamy vanilla

WORTH THE SQUEEZE

wild roots grapefruit cucumber gin: sgreen cucumber, grapefruit & mild juniper

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

st. george valley gin: orange blossom, juniper, cucumber, black pepper & wild flower honey

DUTCHCOURAGE

12

\$18

\$18

\$17

BOTTLES & CANS

Peabody Heights Old Oriole Park 16oz.	\$5
Monument City "Penchant" Pilsner	\$7
Stone Buenaveza Mexican Lager	\$7
Stillwater Insetto Sour Ale	\$7
Peabody Heights "Mr. Trashwheel" Session IPA	\$7
Troeg's "Perpetual" IPA	\$7
Checkerspot "Fancy Pants" NEIPA 160z.	\$10
1623 Brewing Co. Dry Irish Stout	\$7
Old Westminster "Happy Camper" Wild Cider	\$9
Peabody Heights Pineapple-Prickly Pear Seltzer	\$7

WINE

SPARKLING	Maison Salasar, Crémant de Limoux Brut Languedoc, France, NV	\$1000 / \$3600
SPARKLING	Domaine Bousquet Brut Rosé <i>Mendoza, Argentina, NV</i>	\$900 / \$3200
WHITE	Raza Vinho Verde <i>Minho,</i> Portugal '22	\$800 / \$2800
WHITE	Eola Hills Pinot Gris Willamette Valley, Oregon '22	\$1100 / \$4000
WHITE	Domaine Bellevue Chardonnay Loire Valley, France '23	\$1000 / \$3600
ROSÉ	Girasole Vineyards Rosé Mendocino, California '23	\$1000 / \$3600
RED	Domaine Saint Cyr Beaujolais Burgundy, France '21	\$1100 / \$4000
RED	El Pacto Rioja <i>Rioja, Spain '20</i>	\$1200 / \$4400
RED	Combel La Serre "Le Pur Fruit du Causse" Cahors Southwest France '21	\$1300 / \$4800











Don't see something you like on the menu? Ask and we'll be happy to create something just for you.



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.



No Smoking

All smoking, vapes included, must be done outside. Please dispose of cigarette butts in our receptacles outside.



Please be respectful of our space and the items within it. It took a long time to find everything you see here.



HAVE FUN & ENJOY OUR BAR



THANK YOU FOR JOINING US WE HOPE YOU DISCOVERED YOUR COURAGE

Dutch Courage Team