

**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 with fly by jing chili crisp</i>	\$18
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

Seared Pear Salad (gf, v, contains nuts) <i>arugula, bartlett pears, toasted almonds, green hill, shaved carrot, sherry vinaigrette</i>	\$17
Ceviche Vieiras (gf, contains shellfish) <i>scallops, lime, red onion, cucumber, thai chili, cilantro, ginger</i>	\$22
Curried Cauliflower (v+, gf) <i>Roasted cauliflower & carrots, coconut rice, cilantro, lime</i>	\$15
Mussels (contains shellfish) <i>pei mussels, heirloom cherry tomatoes, garlic, shallot, red wine, thai basil, served with baguette</i>	\$20
Asparagus & Prosciutto (contains nuts) <i>seared asparagus, crispy prosciutto, cured egg yolk, arugula, fried shallots, pine nuts</i>	\$18
MD Crab Dip <i>jumbo lump crab, sherry, lemon-herb breadcrumb, baguette, crudite</i>	\$22
Beets Salad (gf, v, contains nuts) <i>yellow and red beets, lebneh, red onion, beet greens, toasted almonds, white balsamic glaze, fine herbs</i>	\$16
Lamb Rack (contains nuts) <i>australian lamb ribs, couscous salad, oregano, mint and pea pesto</i>	\$24
Patatas Bravas <i>seared fingerling potato, salsa bravas, garlic aioli, fried shallot, fines herbs</i>	\$16
Cucumber Feta Salad (gf, v) <i>english cucumber, feta, watermelon radish, dill, honey vinaigrette</i>	\$15

THINGS TO EAT

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 glaze

\$34

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

\$13

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



THE ELEANOR

\$12

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

\$13

- In memory of our friend Bryan -

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



A JAPANESE BREAKFAST

\$15

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

FROSTIES



TITAN

\$13

a frozen riff on a classic saturn cocktail



NAZCA HILL

\$13

cool down with this frostie variation on a pisco sour

Coming soon!

RITE OF SPRING



PERSEPHONE'S SPRING **\$14**

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 **\$14**

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



WIDOW IN THE SUNLIGHT **\$13**

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



STAY'CATION **\$14**

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 **\$15**

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



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

GIN CLASSICS



JASMINE

\$13

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

\$13

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

\$13

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

gin, muddled mint, simple, mint sprig

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



HOUSE 50/50 MARTINI

\$13

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.

FANCY G&Ts



COLD BLOODED

\$15

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



THE WICCAN QUEEN

\$15

empress 1908 gin, strega, grapefruit, citric acid orange blossom water, fever tree tonic, thyme, borage

SPIRIT FREE



N.A. GRONI

\$13

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



FIRST LADY

\$12

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



RASPBERRY BERET

\$12

ritual's n.a. gin, martini rossi floreale, mint, lime, raspberry, mint sprig



TRAILBLAZER

\$13

pathfinder n.a. amaro, spiced pineapple oleo, lime, orange, all the bitter aromatic bitters, dehydrated lime, mint sprig

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

HERB GARDEN

\$15

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

\$18

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

\$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 HIGHLANDER

\$17

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

\$16

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*

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 16oz.	\$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 <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>	\$8 ⁰⁰ / \$28 ⁰⁰
WHITE	Eola Hills Pinot Gris <i>Willamette Valley, Oregon '22</i>	\$11 ⁰⁰ / \$40 ⁰⁰
WHITE	Domaine Bellevue Chardonnay <i>Loire Valley, France '23</i>	\$10 ⁰⁰ / \$36 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