

Borrel

DRINKS

BEER/CIDER

Rotating local craft beer and cider. Check our board.

Draught fluitje (8 oz.) \$3.75 pint \$7.25

Cider fluitje (8 oz.) \$4 pint \$8.25

Grolsch 451 ml flip-top bottle \$6.75

WINE (5 oz.)

Red (pinot noir, cabernet sauvignon) \$8.50

White (pinot grigio, sauvignon blanc) \$8.50

Vinho verde \$8.50

Rosé \$8.50

Sparkling \$9

MIXED DRINKS (1 oz.)

Vodka, white rum, spiced rum, gin, rye, bourbon \$7

SPECIALTIES

Batavia Arrack (1 oz.) \$14.50

This "rum of Indonesia" is a distillation of sugarcane and red rice, barrel aged for up to eight years.

Advocaat on ice (2 oz.) \$6.50

The classic Dutch custard liqueur.

Wrong coffee, corrected* (1 oz.) \$10

Add milk to coffee and the Dutch call it a "koffie verkeerd" (wrong coffee).

Add spirits to coffee and Italians call it "caffè corretto" (correct coffee).

We're correcting the wrong by making a milky coffee drink with a tasty shot of anise liqueur.

Genever

See Genever menu.

NON-ALCOHOLIC

Chocomel \$5

Alcohol-free Grolsch \$5

Illy coffee (espresso, Americano, cappuccino, latte) \$4

Damman tea (ask to see selection) \$3

Perrier \$4

Pop (Coke, Diet Coke, Sprite, Ginger Ale, Tonic, Club Soda) \$3

Juice (selection varies, ask your server) \$3

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COCKTAILS (\$14)

DE DOKTER (2 oz.)

Ward off that summer cold with this immune boosting elixir of **Jameson**, **green chartreuse**, **honey simple syrup**, and a **brown sugar glazed brûléed lemon wheel**. An ounce of prevention is worth a pound of cure!

DUTCH 75 (1.5 oz.)

A refreshing Nederlandse twist on the bubbly French wartime classic. **Ketel One vodka**, **simple syrup**, **cava** and a **lemon twist**.

DUTCH RUSSIAN (2.5 oz.)

A Dutch childhood classic grows up and goes bowling. **Chocomel**, **Kahlua**, **Ketel One vodka**, plus a dash of **cherry liqueur** make for a drink that the Dude himself would abide.

TUIN THYME CIDER (1.5 oz.)

Kentucky cider gets a refreshing garden twist with **Pommies Farmhouse apple cider**, **Jim Beam bourbon**, and **ginger beer**, garnished with a sprig of thyme.

DE SOLDAAT VAN ORANJE (1.5 oz.)

This bourbon sour gets a tasty orange twist with a spoonful of **marmalade** shaken up with **Jim Beam**, **lemon juice**, **simple syrup** and **bitters**.

DE ROZE DAME (2 oz.)

You'll be hopelessly devoted to this pretty in pink blend of **gin**, **Campari**, **St. Germain**, **grapefruit juice** and **egg white**.
The perfect sipper for those summer nights.

ORANGE BIKE* (1.5 oz.)

An adaptation of the bicycle thief cocktail, by Abraham Hawkins and Zachary Gelnaw-Rubin, the Orange Bike combines **Dutch vodka**, **Italian-Canadian Capo Capo**, **grapefruit** and **orange juices** and **soda** to create a bittersweet refresher - a suitable cocktail for the radler lovers in the house!

THE SUMMER SNOWBALL (1.5 oz)

Make après ski season last year round with this beachy twist on a winter classic. **Malibu coconut rum** adds a tropical flavour to the delicious combination of **Advocaat** and **lemonade**. A dollop of **whipped cream** on top makes this a perfect creamy cold summer treat.

* DENOTES COCKTAILS DESIGNED BY ADAM McDOWELL,
JOURNALIST AND AUTHOR OF "DRINKS: A USER'S GUIDE".

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GENEVER

Genever (yuh-NAFE-ur), sometimes spelled jenever, is the national spirit of the Netherlands and the ancestor of the better-known British style of gin. Made with malted grain and therefore sweeter and 'rounder' than London dry gin, genever has been rediscovered by contemporary bartenders, especially those in New York - a former Dutch colony that consumed genever with great enthusiasm in earlier centuries.

Depending on availability, these cocktails can be made with either "jonge" (young) or "oude" (old) genever. Prices may vary. Ask your server for details.

JOHN COLLINS* (1.5 oz.) \$12-\$14

Today, the Tom Collins - with English-style gin, **lemon juice**, **soda** and **sugar** - is more familiar, but the drink was originally named John Collins after its creator, a 19th-century London waiter. John used **genever** in his version, not English gin. Here we are correcting a historic injustice and putting John - and his genever - back in their rightful place.

VIERING* (2 oz.) \$14-\$16

With a name that means "celebration" in Dutch, the viering is a contemporary cocktail fêting the homeland of genever as well as New York's Dutch connection - fans of the Manhattan cocktail will find something to enjoy in this concoction of **genever**, **Cherry Heering**, **vermouth** and (in our version) **Canadian whisky**.

'T MADELIEFJE (1.5 oz.) \$14-\$16

When legendary 19th bartender Jerry Thomas introduced the 'daisy' cocktail in his 1862 cocktail guide *The Bon Vivant's Companion*, it became a road map for some of the most delicious tipples out there (including the 'margarita', which is Spanish for daisy). Our classic Dutch gin daisy is a pretty blend of **genever**, **cherry liqueur**, **Orgeat** and **lemon juice**.

CLASSIC COCKTAILS MADE WITH GENEVER (2 oz.)

"JONGE" \$14 OR "OUDE" \$16

Negroni (Campari, sweet vermouth)

Corpse Reviver #2 (Lillet, Triple Sec, absinthe rinse, lemon juice)

Dirty Martini (dry vermouth rinse, olive juice)

Old Fashioned (simple syrup, bitters)

Gin Fizz (simple syrup, lemon juice, soda water)

OR SIP IT ON ITS OWN

Tulip shot glass of "oude" or "jonge" genever
(depending on availability, 1.5 oz.) \$10 - \$12

Kopstoot: 8 oz. fluitje of beer with a 1.5 oz shot of genever \$12.50 - \$14.50