

# Borrel

## COCKTAILS \$12

### 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.

### 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, egg white** 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 cocktail enthusiasts.

### ORANGE BIKE (2 oz.)

An adaptation of the Bicycle Thief cocktail, by Abraham Hawkins and Zachary Gelnaw-Rubin, the Orange Bike combines **Ketel One vodka, sweet vermouth, grapefruit** and **orange juice** and **soda** to create a bittersweet refresher - a perfect 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.

# Bovel

## 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, it has a sweeter and "rounder" taste than London dry gin. It can be served either "jonge" (young) or "oude" (old). Prices vary. Ask your server for details.



**Tulip shot glass** of "jonge" or "oude" (premium) genever (depending on availability, 1.5 oz) \$10.50 or \$12.50

**Kopstoot:** 8 oz. fluitje of beer with a 1.5 oz shot of genever to sip on the side \$13 or \$15



### JOHN COLLINS (1.5 oz.) \$12

More commonly known as the Tom Collins, this classic 19th-century English mixed drink originally consisting of gin, **lemon juice**, **soda** and **simple syrup** was actually named after its creator John Collins, who used **genever** in his version, as we do here.

### HOTEL NEW YORK (2 oz. \$14)

Named for the legendary Rotterdam port hotel (and former shipping office of the Holland America Line), this refreshing transatlantic cocktail features **genever**, **bourbon**, **apple juice**, **muddled mint** and **ginger syrup**, and garnished with a cube of **young Gouda**.

### 'T MADELIEFJE (1.5 oz.) \$14

Our take on the legendary 19th century bartender Jerry Thomas's 'daisy' cocktail is a pretty blend of **genever**, **cherry liqueur**, **Orgeat** (almond syrup) and **lemon juice**.

TRY GENEVER IN ANY CLASSIC COCKTAIL. LIKE A NEGRONI OR AN OLD-FASHIONED.  
Ask your server.

## BATAVIA ARRACK

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

**Tulip glass with lid** heated like a brandy (1.5 oz) \$14

### LIGHT & STORMY (1.5 oz.) \$15

By the Dutch's Batavia Arrack, **pineapple juice**, **freshly muddled mint** and **ginger**, **agave syrup** and **soda** top.

### BALI FLIP (1.5 oz.) \$15

By the Dutch's Batavia Arrack, **green tea simple syrup**, **lime juice**, **egg white**, **orange bitters** plus a dusting of fresh **nutmeg**.

### ARRACK SWEET & SOUR (1.5 oz.) \$15

By the Dutch's Batavia Arrack, **grapefruit** and **lime juices**, **agave syrup** plus a dusting of fresh **nutmeg**.