

# COCKTAILS

## THE DUTCH COCKTAIL CLUB

*Bottled cocktail is a rising trend. Dutch Cocktail Club specializes in creating premium 'ready to drink' cocktails that are ready in seconds and perfect for every occasion. Dutch Cocktail Club 0.0 is a bold and colorful non-alcoholic formula, created by our team of professional bartenders and mixologists.*

La La Paloma	10
Back to Bali	10
Paloma 0.0	10
Passionfruit Mojito 0.0	10

## SIGNATURE HERITAGE COCKTAILS

### The Discovery 12

*The discovery of the very first cocktail is an old-fashioned in the 18th century. For our Dutch twist, we use 5-year-old Jenever and Orange liqueur from Wynand Fockink.*

Ingredients: WF 5Y Jenever, WF Orange Liqueur, Angostura bitter.

### The Glory 12

*For the story of opening beer house Die Port van Cleve, our heritage cocktail is made with Heineken beer and a blossoming touch of elderflower liqueur, a reference for our glory.*

Ingredients: Heineken beer, Bols Elderflower, lemon juice, Sprite.

### The Celebration 12

*The theme is about the birthday celebration of King William III and a wooden façade made of 7500 oil lamps. This is our twist of the classic Alexander cocktail.*

Ingredients: White Chocolate Liqueur, Culinary Cream, The Stillery Eau de Vie, cinnamon.

### The Garden of Cleve 12,50

*Our twist on the Long Island Iced Tea as the women in the 18th century used to mask their alcohol in their tea at the garden of Cleve.*

Ingredients: Bols Vodka, WF Gin, Spirited Union Lemon & Leaf Rum, LALA Tequila, Bols Triple Sec, Cola, lemon, flowers.

### The Source of Light 13

*The story of how Die Port van Cleve was the first to have electrical light. The cocktail itself is translucent in colour at the beginning, to resemble this very first light. People were storming here to see this miracle, which made the beers and steaks in high demand. A slow pour of Grenadine syrup at the end symbolizes this success, transforming the cocktail's appearance.*

Ingredients: Peach Tree, Bols Vodka, lime juice, grenadine syrup.

### The Emperors Crown 13

*The theme is about the opening of De Blauwe Parade. This cocktail is the pride of our senior bartender Massimo, making it with Willem's Royal Orange and flavourful tropical kicks.*

Ingredients: Willem's Royal Orange/Aperol, Peach Tree, De Kuyper Passionfruit, lime, rosemary.

### The Numbered Steak 12,50

*This is the story about how counting steaks made Die Port van Cleve famous. To pair with this, we make a Dutch version of a smoky, herbaceous Manhattan cocktail with charred rosemary, a reference to our use of basting technique and jus de veau in the steak.*

Ingredients: Millstone 92 Rye whiskey, Willem's Original Vermouth, Angostura bitter, charred rosemary, orange peel.

### The Unity 12

*Die Port van Cleve has always been a place where everyone could go, no matter your wealth or status. This is where our least used but most surprisingly good liquor and our best selling liquor meets.*

Ingredients: WF Fennel Liqueur, Amaretto, Havana Club 3, lime juice, cinnamon stick.

*Our bartenders can make classic cocktails such as Negroni, Spritz, Pornstar Martini, Espresso Martini, Mule etc with Dutch ingredients upon requests.*