

Dutch Kills

★LONG ISLAND CITY★



FALL MENU 2016

HAPPY HOUR MENU

\$8 Cocktails Sunday through Thursday

5PM_until_7PM

**** All other times; \$13 ****

DAIQUIRI: Silver or dark RUM, Fresh lime juice, Sugar. Shaken and served straight up.

HEADLESS HORSEMAN: VODKA, Fresh lime juice, House-made ginger syrup, Angostura bitters, Soda water. Served long.

TOMMY'S MARGARITA: TEQUILA, fresh lime juice, agave syrup. Shaken and served straight up.

WHISKEY FIX: BOURBON or RYE whiskey, Fresh lemon juice, Sugar. Served on crushed ice.

BEER: Narragansett lager (16 oz. can) \$6*

**ONLY \$5 DURING HAPPY HOUR!*

Two Hearted I.P.A (16 oz. can)..... \$7

Austin East Ciders Original Dry Cider
(12 oz. can) \$6

Guinness Stout (16 oz. can) \$7

WINE: d'Orsaria Pinot Grigio 2014..... \$10

Sella & Mosca Cannonau di Sardegna

Riserva 2011 \$10

SPARKLING: Perrier-Jouët Grand Brut \$14/\$30

BAR SNACKS: Mixed Nuts..... \$5 Beef Jerky.....\$5

COCKTAILS

\$13

SIGNAL FIRE: BLACK STRAP RUM, SALERS aperitif, Maple syrup, 10yr ISLAY SCOTCH WHISKY. Built in the glass over a rock.

JOCKEY CLUB: GIN, Fresh lemon juice, CRÈME DE CACAO, Angostura bitters. Shaken and served down.

COMMONWEALTH HIGHBALL: SCOTCH WHISKY, House-made ginger syrup, MARASCHINO, Fresh lemon juice. Served long with candied ginger.

COTTON COCKTAIL: RYE WHISKEY, DRY VERMOUTH, SWEET VERMOUTH, orange bitters, ABSINTHE. Stirred and served straight up with a lemon twist.

DEER PARK SWIZZLE: AQUAVIT, Amontillado SHERRY, Demerara syrup, CRANBERRY liqueur, Fresh lemon juice, Mint. Served on crushed ice with mint and grated nutmeg.

SUPREME: APPLEJACK, Grenadine, Fresh lemon juice, House-made orgeat (almond syrup**). Shaken and served straight up.

PEAR-AMORE: Pear BRANDY, Aged RUM, Demerara syrup, LICOR 43, Fresh lime juice. Shaken and served down with grated cinnamon.

BRAVE BULL: Reposado TEQUILA, COFFEE liqueur, Chocolate bitters. Built in the glass over a rock with an orange twist.

BROOKS: Amaro CYNAR, Jamaican RUM, Fresh lime juice, FALERNUM. Shaken and served straight up with a grapefruit twist.

ALL OTHER COCKTAILS: Place your trust in us, for we are more than qualified to satisfy.....\$M.P.

** CONTAINS INGREDIENTS THAT MAY BE HARMFUL TO INDIVIDUALS WITH NUT ALLERGIES

***upon your request, uncooked egg white, egg yolk, or whole eggs may be included as an ingredient in your cocktail. These eggs are carefully stored and are cracked to order.

SIPPING SPIRITS:*

(BOURBON)

Blanton's.....\$15
 Elijah Craig\$10
 Old Grand_Dad 114 ..\$10
 Willet Pot Still.....\$18
 (STRAIGHT RYE WHISKEY)
 Michter's.....\$13
 Sazerac 6 yr.....\$13
 Hochstadters' s\$15
 Whistlepig 10 yr....\$17
 Willet Single Barrel.\$17
 Pikesville.....\$18

(IRISH)

Green Spot.....\$15
 Jameson.....\$12
 Redbreast 12 yr.....\$15
 (SINGLE MALT SCOTCH)
 Bowmore 12 yr.....\$15
 Highland Park 12 yr.\$15
 Laphroaig 1/4 cask..\$18
 Macallan 12 yr.....\$20

(BRANDY)

Laird's 7.5yr Apple.\$10
 Pierre Ferrand 1840.\$15
 Busnel Fine Calvados.\$10
 (RUM)

Chairman's Reserve..\$10
 Chairman's Spiced... \$10
 Cruzan Blackstrap...\$12
 El Dorado12/15yr.\$12/15
 Punch Fantasia.....\$12
 Rhum Barbancourt 5yr.\$10
 Plantation 5yr.....\$10
 Ron del Barrilito.....\$10
 Ron Zacapa XO.....\$20
 Smith & Cross.....\$12

(TEQUILA)

Chinaco Blanco.....\$12
 Altos Reposado.....\$14
 Tromba Anejo.....\$16

(MEZCAL)

Del Maguey Minerero....\$12
 Del Maguey San Luis..\$14
 Del Maguey Chichicapa \$18
 (GIN)

Brooklyn Gin.....\$13
 Dorothy Parker.....\$12
 Ford's Gin.....\$12
 Plymouth Gin.....\$10
 Hayman's Old Tom.....\$10
 Perry's Tot.....\$11
 (AMARI DI ITALIA)

Averna.....\$10
 Campari.....\$10
 CioCiaro.....\$10
 Fernet_Branca.....\$12
 Fernet Branca Menta..\$12
 Gran Classico.....\$12
 Lucano.....\$10
 Luxardo Abano.....\$10
 Meletti.....\$12
 Nonino.....\$12

Ramazotti.....\$12
 (ABSINTHE *1 oz pour)
 Kubler.....\$12
 St. George.....\$14
 (DIGESTIVI *1 oz pour)

Chartreuse Yellow.....\$8
 Chartreuse Green.....\$8

*While supplies last.
 *Selection and prices
 subject to change.
 *Bela Lugosi's Dead.