

Workshops

All workshops are for 8 to 16 people and will last about 90 minutes..

Please note these only go on reservation.

In every workshop you will learn how to make three cocktails.

We organize the following workshops in our bar ;

The Classics
Tiki Style
Bubbels & Cocktails

Tastings

All tasting are for 8 to 20 people and will last about 90 minutes.

Please note these only go on reservation.

In every tasting we taste 5 spirits.

We organize the following tasting in our bar ;

Japanese Whisky
Rum
Bourbon
Tequila & Mezcal
Gin (and Tonic)

Rental

Behind Bars Cocktailbar is a great place for parties up to 40 people.

The location of Behind Bars Cocktailbar is available on Mondays to Sundays.

For bigger groups or rental please take our card and contact us directly for the options



House Rules

Please respect the house rules for other guests, the staff and neighbourhood.

Unfortunately drinks are **not** allowed outside.

Make your travel plans and say goodbye before leaving Behind Bars.
When you leave be quiet and do not linger outside.

We have a zero-drugs policy and will call the police if we see anyone
using or dealing drugs in or outside Behind Bars.

When you come in as a group, please pay as a group.
We do **not** accept separate payments of each individual.

Please respect the belongings of your fellow guests and the bar.

No alcohol is served under 18.

Please leave your pets and other animals at home.

Call for the last round is half an hour before closing time.
After this only Moscow Mules are made.

The only shot being served in Behind Bars is Chartreuse Vert 55%.
Drink up fast because we need those jiggers.

When you fall asleep a mustache will be drawn on you.

Cocktails

All cocktail are € 9,- unless listed otherwise

If there is a cocktail is not on the menu, please tell us. We can probably make it!

Pimm's Cup (Fresh, Long, Spice)

Pimm's No.1, Lime Juice, Ginger Ale and Cucumber

Chamomile Sour (Fresh, Floral)

Nikka From the Barrel, Lemon Juice, Egg White and Housemade Chamomile Syrup
€10,-

Singapore Sling (Fruity, Sweet, Long)

Tanqueray Gin, Cherry Brandy, DOM Benedictine, Pineapple Juice, Lime juice, Housemade Grenadine and much more...

Antibiotic (Smokey, Spicy, Fresh)

Don Julio Reposado Tequila, Del Maguey Vida Mezcal, Lemon Juice and Housemade Ginger & Honey Syrup



Bird is the Word No.2 (Herbal, Fresh, Dry)

Nardini Grappa, Chartreuse Verte, Lime Juice, Maraschino Liqueur and Chocolate Bitters
€10,-

Belsazar Cobbler (Sweet, Fruity, Fresh)

Belsazar Sweet Vermouth, Rapsberry Syrup, Cardamom Bitters and a couple of dashes Dry Curacao and topped with sparkling wine

Pina Colada (Sweet, Creamy, Coconut)

Pampero Anejo, Coco Lopez Coconut Cream and Fresh Pineapple

Lion's Tail (Sweet, Sour, Spice)

Bulleit Bourbon, Pimento Dram, Lime Juice and Sugar Syrup

Moscow Mule (Fresh, Ginger, Spicy)

Ketel One Vodka, Lime Juice and Ginger Beer
Take a Moscow Mule mug home for €14,50.

Brandy Fix (Sweet, Fruity, Herbal)

Merlet VS Cognac, Lemon Juice, Housemade Pineapple Syrup and Chartreuse Juane

Zombie (Strong, Sweet) *Limited to 2 a person.*

House blend of 3 Rums, Pineapple Juice, Lime Juice, Passionfruit Puree, Housemade Grenadine and a dash of Absinth
€ 12,-

Aviation (Fresh, Floral)

Tanqueray Gin, Maraschino Liqueur, Lemon Juice and Creme de Violette

Barrel Aged Cocktails

During the aging of 4 to 6 weeks the flavour of the wood will get in the cocktail and the drink will get rounder and sweeter than a 'fresh' cocktail

All Barrel Aged cocktails are € 12,50

(Bitter, Strong, Wood) **Negroni**

Tanqueray Gin, Campari and Sweet Vermouth

(Sweet, Strong, Herbal) **Bijou**

Tanqueray Gin, Sweet Vermouth and Chartreuse Vert

(Sweet, Strong) **La Louisiana no.2**

Buffalo Trace Bourbon, Sweet Vermouth, D.O.M. Benedictine and Peychaud Bitters

Punches

Please order Punches 24 hrs ahead due to preparations

Punches serve around 15 to 20 persons

All punches are € 99,-

(Strong, Sweet, Easy to drink) **Fish House Punch**

Appleton Rum, Merlet Cognac, Applejack, Cremde de Peche, Lemon Juice and Oleo Saccharum

(Fresh, Sweet) **Batavia Arrack Punch**

Batavia Arrack, Sugar, Lemon Juice and Oleo Saccharum

Bar Bites

Mixed and Salted Nuts

150 gr for € 4,00

Cheese Platter

€ 6,50

Dreuge Wors (Dried Sausage)

Flavours : Chili, Garlic, Fennel and Pepper

Half € 3,50

Whole € 6,50

Prosciutto Ham

75 gr for € 4,50

