



## ***House Rules***

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

You know the rules and so do I  
A full commitment's what I'm thinking of  
You wouldn't get this from any other guy  
I just want to tell you how I'm feeling  
Gotta make you understand that

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

When you come in as a group, please pay as a group.  
We do not accept separate payments of each individual.  
Please use apps like Tikkie to sort out the bill among each other.

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

We are never gonna run around and desert you

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%.

When you fall asleep a mustache will be drawn on you.  
Unless you have a mustache then it will be an unibrow

## 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!

### G.T.F.O.H

“Get The Fuck Outta Here!“

Tanqueray Gin  
Merlet VS Cognac  
Triple Sec  
Lime Juice  
Guava  
Eucalyptus



Fresh, Fruity, Floral



### Blame Canada

Crown Jewel Rye Whisky  
Apricot brandy  
Maple Syrup  
Mandarin



Fruity and Sweet

10,-

### Alakazam!

Bach Gabrielsen Cognac  
Triple Sec  
Lemon Oleo Saccharum  
Lemon Juice  
Angostura Bitters



Herbal, Spicy, Fresh

### Brandy Fix

Our house cocktail with our  
favourite liqueur Chartreuse!

Merlet VS Cognac  
Lemon Juice  
Fermented Pineapple Syrup  
Chartreuse Juane



Sweet, Herbal, Fruity

### El Diablo

Del Maguey Vida Mezcal  
Passionfruit  
Housemade Grenadine  
Jalapeno infused Jamaica Bitters



Hot, Smokey and  
devilishly fresh

10,-

### Zombie

(Old Recipe)

*Limited to 2 a person.*

House blend of 3 Rums  
Housemade Grenadine  
dash of Absinth  
Falernum  
Don's Mix



Strong, Fruity, Sweet

12,-

### Breakfast Martini

An Italian Classic!

Tanqueray Gin  
Triple Sec  
Lemon Juice  
Orange Marmalade



Fresh and Tangy

### RedRum

“When you drink enough RedRum's  
it will be muRder!”

Doorly's Barbados Rum  
Cranberry  
Red Grapefruit  
Lime Juice  
Cardamon



Fruity and Fresh

### Oreo

Who doesn't love an Oreo?

Cacao Nibs infused Bulleit Bourbon  
Rice Milk  
Coconut  
Cream  
Vanillia



Creamy, Chocolate, Sweet

10,-

### Queen Bee

Tanqueray Gin  
Bee Pollen  
Lemon Juice  
Honey  
Coffee Bitters



Honey, Coffee  
strong flavoured

### Antibiotic

Don Julio Reposado Tequila  
Del Maguey Vida Mezcal  
Lemon Juice  
Acacia Honey  
Ginger



Smokey, Spicy, Fresh

## Barrel Aged Cocktails

*We got a couple of barrels in house. In these barrels we age our cocktails for 8 around weeks. Due to oxidation the cocktail becomes more rounder and slightly sweeter.*

### Crops Reviver #2

Tanqueray Gin  
Lillet Blanc  
Merlet Triple Sec  
Lemon Juice



Fresh and Tangy | 12,50

## The Regulars

*Alcoholics not-so-Anonymous. Favourites from our regulars. You'll love them too.*

### Jasper's Negroni

Jasper has a lot of favorite drinks. But when given a choice he always goes for the Negroni.

Tanqueray Gin  
Sweet Vermouth  
Campari



Bittersweet

### Martinez

The original martini

Dutch Genever  
Sweet Vermouth  
Maraschino Liqueur  
Angostura Bitters



Sweet and Herbal | 12,50

### La Louisiana #2

Bulleit Bourbon,  
Sweet Vermouth  
D.O.M. Benedictine  
Peychaud Bitters



Sweet, strong, After Diner | 12,50

### Laurens' Moscow Mule

The drink for everyday and every moment.

Ketel One Vodka  
Ginger Beer  
Lime



Fresh and Spicy

### Damian's Pineapple Old Fashioned

Plantation Pineapple Rum  
Fermented Pineapple Syrup  
Tiki Bitters



Sweet, fruity and Strong

## Behind Bars Cocktail Specials

We've always got a couple of specials. Please look on the board next to the lockers.

### Najat's Espresso Martini

She couldn't wait to get this drink again. She drank 6 of these in one evening and she hasn't slept since.

Ketel One Vodka  
Kahlua  
Cold Brew Coffee



Coffee...

### Rogier's Grasshopper

"It's just like an After Eighth in a glass"

Creme de Menthe  
Creme de Cacao  
Cream



Creamy, Chocolate, Sweet

# Barsnacks and Food

## Mixed and Salted Nuts

140 gr for € 4,00

## Cheese Platter

A selection of 4 cheeses with fig chutney and toast

€ 7,50

## Dried Sausage

4 Different flavours : Chili, Garlic, Fennel and Truffle

Whole € 5,50 (Additional €2,50 charge for the truffle sausage)

## Thinly sliced Coppa di Parma

75 gr for € 5,50

## Olives

75 gr for € 4,50

## Mackerel in Spicy Tomato Sauce or Olive Oil

Tinned can serve with toast € 7,50

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# Beers, Wines and Soda's

## Echigo Microbrewery Beers

Pilsner

Flying Ipa

Stout

## (Sparkling) Wines

Il Padrino Grillo, White Wine

Il Padrino Nero D'Avola, Red Wine

Cocchi Piemonte Sparkling Wine

## Soda's

Coca Cola

Ting (Grapefruit Soda)

Crabbie's Ginger Beer

Crabbie's Ginger Beer (4% Alcohol)

Sparkling Water

Fever Tree Tonic

East Imperial Tonic

Big Tom Tomato Juice

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# Workshops

All workshops are for 8 to 16 people and will last about 120 minutes.

Please note these only go on reservation.

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

The 3 workshops we offer are the Classics, Tiki and Cocktails & Sparkling Wine.

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# 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 of your choice we taste 5 spirits.

We offer tastings in all spirits, but the most popular tasting's are Japanese Whisky, Rum and Gin & Tonic.