

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

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
Distiller's Tonic Dry
East Imperial Yuzu Tonic
Big Tom Tomato Juice

Workshops & Tastings

We organize Cocktail Workshops en Spirit Tasting for groups like bachelor, bachelorette, staff parties or just to have some fun with friends.

The 3 cocktail workshops we offer are the Classics, Tiki and Cocktails & Sparkling Wine. In every cocktail workshop you will learn how to make three cocktails.

We offer tastings in all spirits, but the most popular tasting's are Japanese Whisky, Rum and Gin & Tonic. Would you like do something different please ask for the option. In every tasting of your choice we taste 5 spirits.

Cocktail workshops and tasting will take around one and half hours to two hours and only go reservation. For more information please take a look on our website.



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 please 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

**All cocktail on the menu are € 9,- unless listed otherwise.
If a cocktail is not on the menu or you can not make a decision
let us know! We are here to help you!**



■ Socialite

Vanilla vodka, limoncello, triple sec, fresh lemon juice and house-made vanilla syrup

Fresh, vanilla, sweet and icy cold. What is not to like on hot summer day?

■ Gin Basil Smash €10,-

Gin, fresh lemon juice and house-made basil syrup

The summer drink is back! After many requests the drink is back for the whole summer!

■ Painkiller

Navy rum, fresh pineapple, coconut and fresh orange juice

A cool and ice cold variation on the pina colada, but without the 'ijshoofdpijn'.

Alcohol free version for 6,50
Cranberry Juice instead of Rum

🍷 Lion's Tail

Buffalo Trace bourbon, piment, fresh lime juice and Angostura bitters

A classic from the prohibition period. Whisky with a spice kick of the allspice liqueur. One of Marcel's favorites!

🍷 Planter's Punch €12,-

Blend of 3 rums, house-made falernum, house-made grenadine and fresh lime juice

Limited to 2 a person!

It's sweet, strong, and fruity. This is the original recipe from 1937.

🍷 Jean-Claude Pan Damme

Pandan infused coconut rum, fresh lime juice, coconut and house-made pandan syrup

Inspired by the movie Bloodsport with Jean-Claude van Damme. Sweet, creamy and fresh.

🍷 Aloha, Pau Nani

Tequila, fresh lime juice, house-made hibiscus liqueur, and topped up with soda water

Fresh, sweet and long. Perfect to still your thirst on a hot summer day.

🍷 Night Train

Buffalo Trace bourbon, Cocchi Americano, house-made ginger syrup and fresh lemon juice.

Spice and lemon juice. The end of summer is coming and the warm flavors will take over the menu.

🍷 Jalapina €10,-

Jalapeño infused mezcal, fresh pineapple, maraschino liqueur and house-made grenadine.

Spicy jalapeno with creamy and sweet pineapple. Nothing can go wrong here!

🍷 Holy Matcha-Cha €10,-

Sochu, creme de cacao, cream and matcha tea

Creamy with green tea. Got to love it.

Alcohol free version for 6,50
Rice milk and chocolate syrup instead of the Sochu and Creme De Cacao

■ Fish House Punch

Two rums, cognac, applejack, peach liquor, oleo saccharum and fresh lemon juice

Also served in the sea shell or treasure chest when ordered for a group for 49,-.

■ Kentucky Mule

Buffalo Trace bourbon, fresh lime juice and ginger beer

The alltime favorite of the menu. Served in the classic **copper mug that you can buy for €14,50.** (Of course you get a new one!)

🍷 Bacán €10,-

Pisco from Peru, Italicus, fresh lemon and lime juice and egg white

A small twist on the pisco sour with the italian liqueur Italicus. A very good refreshing drink for the summer.

🍷 Purple Heather

Aquavitt, Marka bitter, kummel and fresh lemon juice

Fresh, herbal with flavours of caraway and pine. Inspired by Norwegian spirits to create a pre-dinner drink.

🍷 Driving Miss Daisy

Buffalo Trace bourbon, cognac, fresh lemon juice, house-made raspberry syrup and Chartreuse Juane.

Serves up to 5 people!

Served in the sea shell or treasure chest with long long straws! It is a party on itself!

€49,-