

# 1. CLASSICS

 **DAIQUIRI (SHAKEN / OR FROZEN )**  
The perfect balance of rum, lime juice and sugar syrup makes this cocktail a true classic and one of the top 3 cocktails of the world. (Frozen and with a twist? Ask our staff.)  
*Taste: Strong - rich - more sour than sweet*

 **MOJITO (CLASSIC / OR TWIST )**  
Its combination of sweetness, citrus, and herbaceous mint flavours is intended to complement the rum, and has made the Mojito a popular summer drink.  
*Taste: Herbal - refreshing - sweet & sour*

 **OLD FASHIONED**  
Traditionally made with bourbon or rye whiskey, lightly sweetened with sugar and aromatised with bitters. This most classic of vintage cocktails is served over ice and garnished with an orange zest twist.  
*Taste: Strong - sweet - slightly bitter*

 **NEGRONI**  
James Bond drank a Negroni when he wasn't in the mood for a Martini, and when Orson Welles tried his first one in 1947 he commented, "The bitters are excellent for your liver, the gin is bad for you. They balance each other."  
*Taste: Strong - sweet - bitter - dry*

 **WHISKEY SOUR**  
While the Brandy Sour may once have dominated the Sour family of cocktails, it is the Whiskey Sour that thrived during the Prohibition-era and proved the most popular and endearing style of Sour. With our without egg white? A red wine float? You name it!  
*Taste: Smooth with a hint of citrus sourness and an invigorating blast of whiskey.*

 **PORNSTAR MARTINI**  
Created in 2002 by a bartender called Douglas Ankrah. This modern classic is a true favorite. Not just the names gives it his fame. Its a well-balanced cocktail with great ingredients like, passionfruit, vanilla and Vodka.  
*Taste: A passion fruit and vanilla crowd-pleaser that's balanced with zesty lime.*

 **MARGARITA (CLASSIC / OR TWIST )**  
Classically a Margarita consists of 2 parts tequila, 1 part triple sec liqueur and 1 part lime juice. This tends to produce a drink which is a tad on the sour side of balanced.  
*Taste: Citrus freshness with the subtle agave of tequila served shaken or frozen.*

 **DRY MARTINI (SHAKEN / OR STIRRED )**  
The "Shaken, not stirred" catchphrase of James Bond has ensured both the cocktail, and its two preparation options have remained high in the public consciousness. Dry, very dry or bone dry? Olive, lemon zest, silver onion or some orange bitters?  
*Taste: Very classic, very boozy and dry*

 **HURRICANE**  
Thought to have originated in 1939 at The Hurricane Bar, New York City, but made famous at Pat O'Brien's in New Orleans.  
*Taste: A not to strong, tangy, refreshing drink packed with fruit and laced with rum.*

 **MAI TAI**  
The Mai Tai is a truly great cocktail with the strength and character of rum harmoniously combined with fruity sweetness, rich almond and tart citrus.  
*Taste: Basically a classic Daiquiri with a few bell, delightfully refreshing and flavoursome cocktail.*

 **CAIPIRINHA (CLASSIC / OR TWIST )**  
Pronounced 'Kai-Pur-Een-Ya', this traditional Brazilian cocktail is made by muddling limes with sugar and then adding cachaça and ice.  
*Taste: Simple rustic refreshing drink with a balance of sweet and sour.*

# 2. SIGNATURE CLASSICS

8,5  **MR BLACKS DELIGHT** 9,5  
Mr Black himself created this drink, Together we twisted it a bit and made this awesome drink. It was featured on our very first menu.  
Bacon & Thyme infused spiced genever, amaretto liqueur, lemon juice and sugar syrup.  
*Taste: Sweet and sour with a hint of bacon, blanced with a herbal note.*

8,5  **KRAKEN & STORMY** 8,5  
A twist on the Dark & Stormy, with The Kraken black rum, home made ginger syrup, lime juice and gingerbeer!  
*Taste: Sweet & sour with hints of ginger. (A Dark & Stormy made with a black rum)*

9,5  **JOLLY SAILOR** 8,5  
A refreshing drink discovered in a foreign country by one of our senior bartenders! Sailor Jerry rum, aged rum, Pimm's, sugar syrup, lemon juice and cucumber.  
Cheers Lies!  
*Taste: Refreshing - balanced - herbal*

9,5  **PERUVIAN SECRET** 8,5  
We traveled back in time to obtain this secret recipe from the Inca's that.. Never mind, just try this great mango sour!  
*Taste: Sweet & sour - fruity - Smooth*

8,5  **MISSIONARY'S DOWNFALL** 8,5  
A classic tiki cocktail but served in its own way in many bars. We think we've found a classic recipe that has perfect taste!  
*Taste: Fruity - sour - minty*

 **CLOVER CLUB** 9  
A classic cocktail named after the 'GENTLEMENS CLUB'. Perfect balance of fresh raspberry, gin, lemon, sugar and egg white  
*Taste: Sweet & sour - fruity - smooth*

8,5  **FLORA DORA** 8,5  
Back by popular demand! If you like a Clover Club but want to spice it up and want something refreshing, this is the drink for you!  
*Taste: Sweet & sour - fruity - refreshing - ginger spice*

8,5  **PENICILLIN** 9,5  
A perfect twist on a Whiskey Sour with a balance of honey, ginger, lemon and a hint of smokiness from the Lagavulin.  
*Taste: Sweet & sour with an hint of smokey.*

9  **MEXICAN TUTTI FRUTTI** 8,5  
A fruity combination of cranberries, pineapple, orange liqueur, vanilla liqueur and Tequila. Straight out of Mexico? Na, we created it ourselves.  
*Taste: A fruity tiki style cocktail.*

8,5  **I'VE GOT A CRUSH ON YOU** 8,5  
A great cocktail served with lots of love, strawberries, lemon, strawberrie liqueur, Dutch genever and vanilla liqueur.  
*Taste: Sweet & sour - fruity - refreshing*

## TRY OUR SIGNATURE 'ZOMBIE' ..... 11,50

Five different kinds of rum, two great liqueurs, pineapple and orange juice, lime juice, and sugar syrup. When inside we do an awesome presentation with fire!  
(Dare to make it a drunk zombie +3,5)

# COCKTAILS MOCKTAILS MIXERS



# NEW COCKTAILS



## PERA DI PARENTI

9

Our bartender Felice wanted to take us back to the warm and comforting feelings of fall. She created this soft and sweet cocktail from the stewed pears that she secretly picked from the garden of her childhood home.

Lemon juice  
Egg white  
Stewed pear syrup  
Cinnamon syrup  
Pear liqueur  
Tanqueray gin

Taste:  
Wintertaste - sweet - spice



## MORGAN MARTINI

8,5

This cocktail is for all of you with a sweet thooth out there. Its a little on the sweeter side, but balanced perfectly with lemon juice and the spice of cinnamon. It makes you feel like that little kid in a candystore all over again.

Morgan syrup  
Strawberry puree  
Orange juice  
Pineapple juice  
Lemon juice  
Raspberry Liqueur  
KetelOne vodka

Taste:  
Sweet - rich - fruity



## COLD TODDY (HOT OR COLD)

8,5

Fall is here and a normal cold is right around the corner. In 1837 the Toddy was the solution for a kids cold. Tea, honey and lemon. The Irish added some Whikey to it! Crazy fools those Irish. But so are we! Like it hot? We will add some hot water or tea!

Jameson Whiskey  
Orange liqueur  
Lemon juice  
Chai tea honey syrup  
Orange bitters

Taste:  
Fantly smokey & spicy - cold or warm - sweet & sour



## SHOCK ME

8,5

Beer and liquor are not often combined. But if you do it right, it will shock you (in a good way). This cocktail fits perfectly in this time of year with its beautiful sweet and dark flavors and accents.

Southern Comfort  
Rye Whiskey  
Grimbergen dubbel  
Sugar syrup

Taste:  
Rich - sweet - herbal



## THYME IS HOT (HOT)

8,5

The 'Hot Buttered Rum' was an inspiration for this perfect winter drink. Our bartender Thijmen created this twist with bourbon and thyme. It would be a perfect remedy for the winter flu!

Bourbon  
Lemon juice  
Thyme syrup  
Apple juice  
Knob of butter

Taste:  
Full of flavour - warm - rich - buttery



## MARAKESH EXPRESS

9

Harissa is a Tunisian hot chili pepper paste. It brings lots of flavor and spice to the drink. It is well-balanced with sugar, rose water and fruity pomegranate juice. The mezcal not only gives the last kick but also brings that smokey layer.

Harissa paste  
Aquafaba  
Rose water  
Sugar syrup  
Lemon juice  
Pomegranate juice  
Mezcal

Taste:  
Smokey - spicy - balanced - tart



## SOMBREO AZUL

8,5

The blue sombrero, the famous hat from Mexico representing the tequila in this drink. At Dogtails sombreros only come in blue, because that is the color of us blue fingers! Lisa is a true blue finger and created this great drink with a great Zwolsch liqueur. A well-balanced cocktail!

Egg white  
Vanilla liqueur  
Lime juice  
Zwolsch slokje  
Tequila blanco

Taste:  
Herbal - creamy taste - sweet & sour



## PEDRO SUCKERPUNCH

8,5

Created in a San Francisco bar called Fifteen Romolo. It is a great combination of Pedro Ximénez, Italian Amaro, bourbon, lemon juice, and just a dash of coffee liqueur. The flavors go very well together. A great balance. Just watch out for that sucker punch!

Coffee liqueur  
Lemon juice  
Amaro  
Pedro Ximenez  
Jim Beam Bourbon

Taste:  
Briliant - sweet & sour - raisins & herbs



## BONNEVILLE BLACK

8,5

One of our many resources for new cocktail ideas is the Bonneville cocktail collection (YouTube). They have made a great cocktail with chili infused pisco, coffee liqueur, some pistachio syrup, lemon juice and egg white. So much flavor. It creates a silky smooth drink with great depth.

Chili infused pisco  
Pistachio syrup  
Lemon juice  
Egg white  
Coffee liqueur  
Espresso

Taste:  
Fresh - tart - hint of coffee - little spice



## ZOMBIE DAIQUIRI

9

This iconic cocktail has never left, but now it's back without the restrictions. We combined our zombie mixture with honey and lime, gave it a firm shake with some ice, poured it in a coupe glass and gave it a little float of stroh rum! We present you: 'the Zombie Daiquiri'. "So i can drink this all night long? Yes you can!"

Zombie mixture (secret)  
Honey syrup  
Lemon juice  
Stroh rum

Taste:  
Balanced - strong - more sour than sweet

# NON ALCOHOL



## VIRGIN PORNSTAR MARTINI

6,5

A virgin twist on this modern classic. Its a well balanced cocktail with great ingredients like passionfruit, vanilla and non alcoholic gin.



## VIRGIN AMARETTO SOUR

6,5

A great non alcoholic cocktail created by our bartenders, Felice and Rose. It has that great Amaretto Sour flavor.



## GINGER DAIQUIRO

6,5

Its a virgin daiquiri made with non alcholic rum, ginger, lemon and a hint of honey.



## VIRGIN PERUVIAN SECRET

6,5

We traveled back in time to obtain this secret recipe from the Inca's that... Never mind just try this great virgin mango sour!



## MISSIONARY'S UPRISE

6,5

A not so classic virgin tiki cocktail but served in its own way in many bars. We think we've found a classic recipe that has a perfect taste



## ORANGE & GINGER

6,5

A classic Dogtails mocktail with fresh ginger, orange, lemon, spicy mango and some gingerbeer.



## VIRGIN FLORA DORA

6,5

Back by popular demand! If you like a Clover Club but want to spice it up and want something refreshing, this is the drink for you!

ORDER SOME BARFOOD TO COMPLIMENT THE COCKTAIL

WANT TO BE SURPRISED? LET US KNOW! WE LOVE TO CREATE



## GIN & TONIC

'Are you the gin in my tonic?'

**ROKU GIN** - Sliced ginger 9,5

**HENDRICKS GIN** - Cucumber 9,5

**MONKEY 47** - Orangezest & juniperberry 9,5

**FILLIERS 28 PINK** - Raspberry 9

**FILLIERS 28** - Juniper berry 9

**POSEIDON GIN** - Rozemary & lemon 9

### GIN & TONIC WITH TANQUERAY

**BLACKCURRANT** - Brambles 9

**SEVILLA** - Orangezest 9

**LONDON DRY** - lemonzest & juniper 8,5

**RANGPUR** - Lime & raspberries 9

**TEN** - Grapefruit 9

All Gin & Tonics will be served with Thomas Henry

**VERA LIBRE!** 8

Pampero Especial & Coca Zero.  
For the language purist!

**JACK SPARROW** 9

Kraken rum & woody Coca Cola signature mixer  
With a dash of lime

**LEGEN.. WAIT FOR IT.. DARYO** 9,5

Legendaryo cuban elixer, spicy Coca Cola  
signature mixer and a dash of lime

**BUMBU LIBRE!** 11,5

15y old rum combinerd with smokey Coca Cola  
signature mixer and a dash of lime

**ZACAPA DI CUBA** 15,5

Zacapa served with coffee beans and a herbal  
Coca Cola signature mixer