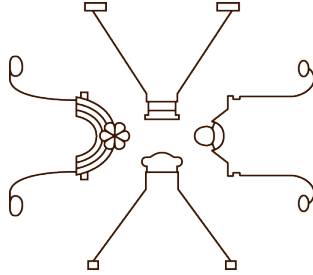


PULITZER'S
BAR



GABLES /'geɪb(ə)l / (noun)

The triangular upper part of a wall at the end of a ridged roof

The Amsterdam skyline is famous for the silhouette of its gables. You can even consider these iconic features as the proud face of our beloved city. But if you look a little closer, these famous facades betray a deeper history: of craftsmanship, the rise and fall of styles and trends, and true Amsterdam artistry. These are the principles that Pulitzer's Bar would like to honor through this evocative menu.



**CHAPTER
ONE:**

**AMSTERDAM
ARTISTRY**

**MISCELLANEOUS &
WITH CHARACTER**

While each gable style may have an interesting history of its own, it is the anachronistic mix of trends that inspires that particular Amsterdam aesthetic and feel. In this section, we offer the same diverse blend of fashion and flavor to match the city's eclecticism.

01

**NAVY
HIGHBALL**

Black Tot Rum
Sesame
Blackberry

With this drink, we paired
sweetness with punchy rum
to bring out that naval sense
of valor. This is a highball that
embodies the age-old saying,
'fortune favors the bold.'

17.00



02

**AVANTGARDE
CAIPIRINHA**

Capucana Cachaca
Roasted Pineapple
Bergamot

This drink re-imagines familiar
flavors through modern
techniques. It serves the
perfect tang to our eclectic
collection of drinks.

18.00



03

**SPITFIRE
PUNCH**

Jack Daniels Bonded
Pistachio
Peach / Milk

This cocktail experiments
with textures. A silky milk
punch meets beautiful froth
in a dauntless pairing of
ingredients, perfect for those
feeling a little spirited.

18.00





**CHAPTER
TWO:**

**DUTCH
MATERIALS**

LOCAL & MODERN

At the heart of Amsterdam's gabled facades lies a strong foundational element: the IJssel River clay. The clay is procured and worked on by fine Dutch craftsmen, turning raw materials into works of art. These select cocktails highlight the beauty of Dutch ingredients as essentials.

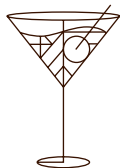
01

STARTER MARTINI

Ketel 1 Vodka
Butter
Sage

A spirit-forward essential, but with a Pulitzer twist. For this dry martini, we used locally sourced ingredients as a foundation to accentuate the beauty of a classic combo: butter and sage.

17.00



02

**CHESTNUT OLD
FASHIONED**

Woodford Reserve Bourbon
Woodford Rye
Chestnut / Bitters

This whiskey drink casts
undertones of chestnut
and spice through its use
of seasonal Dutch produce.

Pair sweetness with the
unbeatable rye heat, this
drink certainly is old-reliable.

19.00



03

**GREEN
GIMLET**

Ketel 1 Jenever
Calvados
Verbena

A drink for both the taste and visual palette. This is a herbaceous twist on a 90's classic, the Appletini, and features our beloved local protagonist, the Jenever.

17.00





**CHAPTER
THREE:**

**FINE
CRAFTSMANSHIP**

CLASSICS & VINTAGE

These iconic Amsterdam gables have proudly stood the test of time. The oldest preserved gable is from over 400 years ago. It is not only proof of Dutch innovative design but also a mark of true craftsmanship. In honor of this, we offer our take on elegant classics.

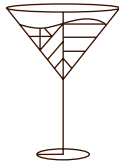
01

**NEW
AMSTERDAM**

Savoia Americano
Orgeat / Lemon
Red wine reduction
Egg white

Taking inspiration from the timeless New York Sour, we honor culinary craftsmanship through our homemade orgeat and wine reduction for a Pulitzer classic in the making.

17.00



02

BREAKFAST MARGARITA

Curado Espadin
Cornflakes
Strawberry

In this drink, we make use of a breakfast staple: cornflake cereal. Using lacto-fermentation, we inject a tequila-based classic with some Umami depth.

18.00



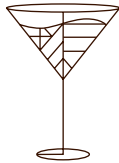
03

DIRETTORE

Plantation 3 star
Cacaonib
Sandalwood
Raspberry

Adapting techniques of making perfume behind the bar, we present this reimagining of El Presidente, a vintage Cuban cocktail. This sweet but spirit-forward drink is an homage to crafts beyond culinary.

18.00





**CHAPTER
FOUR:**

**MODERN
OPULENCE**

**LOW AND
NON-ALCOHOLIC**

There were points in history where gables were simply the fashionable thing to have. Wealth and power were not only flaunted in the domestic but also on their house fronts. These select drinks will play on the luxurious and affluent aspect of the city's architectural jewel.

01

BELLINO

Seedlip Spice
Milky oolong
Peach and jasmine soda

A festive drink suited for
an indulgent spirit. This
champagne-style drink
boasts all the richness of a
Bellini without the alcohol.

11.00



02

**BERGAMOT
LEMONADE**

Bergamot Sherbet
Fever Tree Soda

Using the luxurious citrus, we
made a full-flavored sherbet
and added a splash of fizz.
This drink holds its own next
to any highball cocktail.

12.00



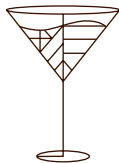
03

**CUCUMBER
LIGHT 2.0**

Ford's Gin
Seedlip Garden
Cucumber
Verjus

This intricate low-alcoholic drink is made for the fashionable responsible drinkers. Served as a Martini-style alternative, we diminish the alcohol units without compromising the complexities.

12.00



BEERS



Heineken (0.25cl)	6.5
Noam Beer	7
Heineken 0%	6
Seasonal	6.5
Oedipus Polyamorie	7

SPARKLING

Champagne Delamotte Brut	16	91
Champagne Laurent Perrier Brut	19	110
Champagne Laurent Perrier Rosé		210

WHITE WINE

Ramspeck & Kracher <i>Niederösterreich, Austria, Grüner Veltliner</i>	9	49
Domaine des Brosses <i>Sancerre, France, Sauvignon Blanc</i>	15	89
Santenay Village Blanc <i>Bourgogne, France, Chardonnay</i>	23	115

ROSÉ WINE



MIP	9	53
<i>Provence, France, Cinsault Grenache Syrah</i>		

RED WINE



Rocca delle Macie	9	52
<i>Chianti, Italy, Sangiovese</i>		
Valpolicella Ripasso	12	62
<i>Corte Guale, Italy</i>		
Pavillon de Taillefer	26	155
<i>St. Emilion Grand Cru, France, Merlot, Cabernet Franc</i>		

VODKA

Ketel One	7
Ketel One Citroen	7
Titos	9
Grey Goose	13

JENEVER

Ketel 1 Jonge Jenever	4.5
Hooghoudt Oude Graanjenever	5.5
Bols Barrel Aged Genever	9.5
Baker's Best	10

GIN

Tanqueray London Dry	9
Bombay Sapphire	9.5
V2C	10
Porter's Tropical Old Tom	11
Otenba	12
Gin Mare	12
Tanqueray Ten	12
Ford's Gin	12
Hendrick's Gin	12
Monkey 47	14
Hermit Gin	14
Roku Gin	14

RUM & CACHAÇA

Bacardi Superior	7
Plantation 3 Stars	8
Gosling's Black Seal	9.5
Havana 7yr	9.5
Cachaca	10
Plantation OFTD	11
William George	12
Black Tot Rum	12
Bacardi 8yr	12.5
Clairin Vaval	14
Zacapa 23	16

IRISH WHISKEY

Jameson	8.5
Roe & Co	12

BOURBON AND RYE

Bulleit Bourbon	9.5
Bulleit Rye	10
Maker's Mark Bourbon	11
Woodford Reserve	11
Woodford Reserve Rye	12
Knob Creek	12
High West American Prairie Bourbon	13
Michter's Small Batch Bourbon	16
Michter's Rye	16

AMERICAN SINGLE MALT

Westward	16
Westward Pinot Noir Cask	18
Westward Stout Cask	18

SCOTCH

Johnnie Walker Black Label	12
Talisker 10yr	14
Laphroaig 10yr	15
Oban 14yr	16
Glenfiddich 15yr	16
Johnnie Walker Gold Label Reserve	16
Macallan 12yr Double Cask	20
Lagavulin 16yr	30
Dalmore 15yr	40
Johnnie Walker Blue Label	50
Balvenie 21yr Port Wood	55
Macallan Rare Cask	75
Johnnie Walker King George V	130

TEQUILA

Don Julio Blanco	14
Don Julio Reposado	15
Patrón Silver	15
Patrón Reposado	15
Don Julio Añejo	16
Fortaleza	17.5

AGAVE

Nuestra Soledad Matatlan	13
Siete Misterios Doba-Yej	14.5
Curado Espadin	16
Sotoleros Lupe Lechugilla	20

BRANDY



Chateau Montifaud	9
Chateau du Breuil Calvados	9.5
1615 Acholado Pisco	9.5
Pierre Ferrand 1804	13
Remy Martin XO	45

COGNAC



LOUIS XIII ONE CENTURY IN A BOTTLE

Each decanter takes four generations of cellar masters over one hundred years to craft. A fireworks of aromas, floral, spice, fruit, wood and nut dimensions. LOUIS XIII has unparalleled complexity and an extremely long finish of up to one hour.

2 cl.	225
4 cl.	450

APERITIF

Campari	6
Cynar	6
Aperol	6
Martini Fiero	6
Fernet Branca	8
Absinthe	13

PORT, SHERRY AND VERMOUTH

Martini Bianco	5
Lillet Blanc	5
Pedro Ximénez Sherry	5
Punt e Mes	6.5
Taylor's Select Ruby	6.5
Cocchi Vermouth di Torino	7
Martini Riserva Ambrato	7
Taylor's 10 Year Old Tawny Port	8.5

LIQUEUR

Amaretto Disaronno	8
Cointreau	8
Tia Maria	8
Bailey's	8
DOM Benedictine	8
Grand Marnier	8
Luxardo Maraschino	8
Sambuca	8
Limoncello	8
St. Germain	10
Chartreuse Jaune	11
Chartreuse Verte	14

BITES

Oysters Mignonette (per piece or 6)	5/28
Oysters Dutch Style	7/39
Oscietra Caviar 30gr (blinis, crème fraîche)	110
Brioche & Truffle Butter	7
Sourdough Bread & Butter	7
Pane Carasatu with Hummus Dip & Spice Oil	7
Eggplant & Hummus	13
North Sea Crab Toast	15
Pulitzer Burger & Fries	25
Shrimp Croquettes	15
Bitterballen & Mustard	9
Fries & Mayonnaise	7
Dutch Cheese Platter with Musterd & Pickles	15
Apricot & Pistachio Tart	12

ALLERGIES: Pulitzer's Bar endeavors to create a memorable dining experience for all of our guests. Please let us know if you have any special dietary requests or food allergies and we will do our best to accommodate you.