

PULITZER'S BAR

A great cocktail, like a fine fragrance, is an experience—layered, evocative, and deeply personal. Inspired by the art of perfumery, our cocktail menu is a journey through aroma, texture, and taste, where botanical distillates, rare spices, and aged essences intertwine like notes in a composition.

In collaboration with New York fragrance house DS & Durga, we have crafted a selection of cocktails that translate the language of scent into liquid form. From smoky leathers to sun-drenched florals, from resinous woods to electrified citrus, each creation is designed to unfold sip by sip—bold, unexpected, and impossible to forget.

Step into our world of olfactory mixology, where every glass tells a story, and every sip lingers like a well-worn perfume on the skin.

LIGHT
REFRESHING
FLORAL

Debaser

MUSE: MILK PUNCH

JACK DANIEL'S NO.7
ST-GERMAIN
COCONUT
FIGS

20.00

A drink born from the untamed heart of summer, where ripe figs swell under golden light, their nectar thick with temptation. Their luscious sweetness is met by the creamy embrace of coconut milk, rich and velvety, like a secret whispered in the heat of the afternoon. But beneath the softness, a green edge lingers—fig leaves crushed between fingertips, a hint of something raw, something untamed.

CITRUSY
FRUITY
FLORAL

Oh! Rosa

MUSE: MARGARITA

DON JULIO BLANCO
STRAWBERRY
CITRUS
ROSE

20.00

More than a flower, *Rose Damascena* is an emotion—lush, deep, and endlessly complex. Its scent carries the weight of history, unfolding in layers of *honeyed petals, citrus-kissed freshness, and a whisper of spice*. Both delicate and untamed, it lingers like a forbidden letter sealed in perfume. In our cocktail menu, this timeless bloom is transformed into liquid seduction—roses distilled into spirits, touched by saffron, citrus, and the warmth of aged wood. A drink that does not simply fade but haunts the senses, like the trace of perfume on a lover's skin.

BOOZY
VELVETY
MYSTERIOUS

Cuir Noir

MUSE: VIEUX CARRE

BLACK TOT
PUNT E MES
PEDRO XIMÉNEZ
CAMPARI
LEATHER

20.00

Worn leather, smoldering wood, the quiet luxury of time. Its essence lingers in the air like an unfinished story, rich with the warmth of aged oak. In our cocktail menu, this elusive character takes liquid form—where deep, barrel-aged spirits intertwine with smoky undertones and the dry, earthy bite of tea and spice. A drink that is both bold and elusive, like the scent of leather on skin, impossible to forget.

EARTHY
AROMATIC
FIZZY

Uncommon

MUSE: MORNING GLORY FIZZ

WYNAND FOCKINK JENEVER
COFFEE
CITRUS
LICORICE

19.00

Intoxicating contrast—deep, resinous, and electrified by air. The bold bitterness of coffee hums with the richness of dark woods and smoldering balsams, while licorice, with its inky sweetness and anise-like spice, recalls the enigmatic allure of vintage fougères and oriental perfumes. A burst of effervescence lifts the composition, much like citrus top notes in a fragrance, revealing unexpected brightness within the darkness. Aromatic, fizzy, and mysterious, it's a scent, it's a memory.

CITRUSY
TROPICAL
REFRESHING

Mango Paradis.

MUSE: MANGO DAIQUIRI

RUM
MANGO
RASPBERRY
CITRUS

19.00

Smooth, radiant, and endlessly inviting, this is a daiquiri with a touch of decadence. Lush mango, bursting with sun-kissed sweetness, melds seamlessly with the deep caramel warmth of aged rum, while a hint of citrus lifts the richness, creating perfect balance. A whisper of exotic spice lingers on the finish, like the final notes of an elegant perfume. Velvety yet refreshing.

BOLD
NUTTY
COMPLEX

Pistachio

MUSE: SOUR

WOODFORD RESERVE
CITRUS
PISTACHIO

20.00

Pistachio is where rich nuttiness meets a bright, zesty edge. The deep, roasted essence of pistachio lingers on the palate, enhanced by a whisper of oak-kissed whiskey. A burst of citrus cuts through, adding a crisp, refreshing contrast that keeps every sip light yet full of depth.

Inspired by DS & Durga's Pistachio, this cocktail is a balance of warmth and brightness, indulgence and intrigue. It's a drink that surprises, lingers, and leaves you wanting just one more sip.

COMPLEX
FLORAL
ZESTY

UMAMI
SMOKY
VEGETAL

G&G

MUSE: HIGHBALL

ROKU GIN
GRAPEFRUIT
GINGER

19.00

Bright, zesty, and full of life—this cocktail is a bold burst of citrus wrapped in a warm, spiced embrace. Fresh grapefruit sherbet brings vibrant juiciness, its tangy sweetness balanced by the subtle heat of ginger-infused gin. It's sharp yet smooth, playful yet refined, with every sip unfolding like sunlight filtering through a grove of wild citrus trees.

Inspired by DS & Durga's Grapefruit Generation, this cocktail is a taste of something rare and electric—an untamed blend of freshness and spice, as if nature itself had hidden a treasure within its branches, waiting to be discovered.

Botanist

MUSE: MARTINI/GIMLET

KETEL 1 VODKA
PASILLA PEPPER
TOMATO

20.00

Where the crisp elegance of a gimlet meets the bold allure of a tomato martini. Vivid tomato essence, both sweet and umami-rich, intertwines with the sharp clarity of vodka and lime, creating a striking contrast of freshness and depth. A subtle whisper of herbs and spice lingers, reminiscent of a perfumer's finest touch—green, aromatic, and intriguingly unfamiliar. Neither entirely classic nor completely avant-garde.

SOPHISTICATED
BOLD
ROUND

Vanilla Antique

MUSE: OLD FASHIONED

WOODFORD RESERVE
MAPLE
VANILLA

21.00

A scent, a taste, a whisper of Vanilla Antique is where warmth and refinement intertwine. Like the finest aged perfumes, it unfolds in layers: rich bourbon, the deep, resinous sweetness of vanilla, and the polished depth of oak and spice. This is not the vanilla of innocence, but of luxury—dark, smoky, and steeped in history, reminiscent of vintage amber accords and timeworn leather. Stirred to perfection, smoothed by bitters, and kissed with the quiet glow of nostalgia, Vanilla Antique is an old-fashioned reimaged, a fragrance captured in a glass.

VELVETY
AROMATIC
ELEGANT

Ambre Safrano

MUSE: SPRITZ

PISCO
COGNAC
ADRAITICO AMARETTO
SAFFRON

19.00

Spritz unlike any other—mysterious, aromatic, and bathed in the golden glow of saffron. Deep and hypnotic, its bittersweet warmth evokes the opulence of rare resins and sun-drenched spices, more akin to an ancient perfume than a fleeting refreshment. Effervescence lifts its intensity, much like citrus top notes in a fragrance, revealing hidden depths of herbs, dry florals, and a whisper of smoke. Unexpected, untamed, and impossible to define.

FRUITY
CITRUSY
TART

Ruby

MOCKTAIL

RASPBERRY
CITRUS
FIZZ

12.00

Lush raspberries, bursting with tart sweetness, intertwine with the bright clarity of fresh lemon, while a delicate floral undertone lingers like the final note of a fine perfume. A whisper of botanicals adds depth, elevating the familiar into something unexpected—bold yet delicate, refreshing yet complex. With each sip, it unfolds like a summer breeze through a blooming orchard—fleeting, fragrant, and unforgettable.

NUTTY
REFRESHING
FIZZY

Hazel Haze

MOCKTAIL

HAZELNUT ORGAT
CITRUS
FIZZ

12.00

The rich, toasty depth of hazelnut unfolds against the bright tang of citrus, creating a balance as refined as a perfectly blended fragrance. A touch of vanilla and delicate spice rounds out the edges, while a velvety foam crowns the glass, echoing the smooth elegance of fine woods and amber accords. Creamy yet refreshing, indulgent yet airy—this is a cocktail that transforms the familiar into something rare, something timeless.

Sparkling

Champagne Delamotte Brut	18	99
Champagne Laurent Perrier Brut	22	125
Champagne Laurent Perrier Rosé		235

White Wine

Domaine des Brosses <i>Sancerre, France, Sauvignon Blanc</i>	15	89
Domaine Patrick Miolane <i>Saint-Aubin, France, Chardonnay</i>	25	135

Rose Wine

MIP <i>Provence, France, Cinsault Grenache Syrah</i>	14	80
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Red Wine

Valpolicella Ripasso <i>Corte Gualle, Italy</i>	13	70
Pavillon de Taillefer <i>St. Emilion Grand Cru, France, Merlot, Cabernet Franc</i>	26	170

Vodka

Ketel One	11
Ketel One Citroen	11
Titos	12
Grey Goose	14

Jenever

Ketel 1 Jonge Jenever	7
Wynand Fockink Jenever	10
Wynand Fockink Superior Jenever	12
Bols Barrel Aged Jenever	13
Baker's Best	16

Gin

Tanqueray London Dry	11
Bombay Sapphire	12
V2C	15
Porter's Tropical Old Tom	15
Otenba	16
Gin Mare	15
Tanqueray Ten	14
Ford's Gin	13
Hendrick's Gin	15
Monkey 47	19
Hermit Gin	21
Roku Gin	14

Rum & Cachaça

Bacardi Superior	9
Plantation 3 Stars	10
Gosling's Black Seal	11
Havana 7yr	11
Leblon Cachaca	11
Plantation OFTD	13
William George	15
Black Tot Rum	12
Bacardi 8yr	14
Clairin Vaval	15
Zacapa 23	18

Irish Whiskey

Jameson	11
Roe & Co	12

Bourbon & Rye

Bulleit Bourbon	11
Bulleit Rye	12
Maker's Mark Bourbon	12
Woodford Reserve	12
Woodford Reserve Rye	15
Knob Creek	13
High West American Prairie Bourbon	16
Michter's Small Batch Bourbon	19
Michter's Rye	19

Scotch

Johnnie Walker Black Label	12
Talisker 10yr	15
Laphroaig 10yr	15
Oban 14yr	19
Glenfiddich 15yr	19
Johnnie Walker Gold Label Reserve	16
Macallan 12yr Double Cask	22
Lagavulin 16yr	30
Dalmore 15yr	40
Johnnie Walker Blue Label	55
Balvenie 21yr Port Wood	55
Macallan The Harmony Collection	60
Macallan Rare Cask	90
Macallan Sherry Oak 25yr	460

Tequila

Don Julio Blanco	15
Don Julio Reposado	17
Patrón Silver	16
Patrón Reposado	17
Don Julio Añejo	18
Fortaleza	19

Agave

Nuestra Soledad Matatlan	14
Siete Misterios Doba-Yej	15
Curado Espadin	16

Brandy

Chateau Montifaud	11
Chateau du Breuil Calvados	12
1615 Acholado Pisco	12
Pierre Ferrand 1804	14
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	10
Cynar	10
Aperol	10
Martini Fiero	10
Fernet Branca	10
Absinthe	13

Port, Sherry and Vermouth

Martini Bianco	10
Lillet Blanc	10
Pedro Ximénez Sherry	10
Punt e Mes	10
Taylor's Select Ruby	10
Cocchi Vermouth di Torino	10
Martini Riserva Ambrato	10
Taylor's 10 Year Old Tawny Port	12

Liqueur

Amaretto Adriatico	10
Cointreau	10
Tia Maria	10
Bailey's	10
DOM Benedictine	10
Grand Marnier	10
Luxardo Maraschino	10
Sambuca	10
Limoncello	10
St. Germain	11
Chartreuse Jaune	12
Chartreuse Verte	14

Beers

Heineken (0.25cl)	7
Noam Beer	8
Heineken 0%	5
Seasonal	7
Oedipus Polyamorie	7
Brouwerij 't IJ (Ijwit, Natte, Zatte, IPA)	7

Bites

"Poffertje" Caviar (3 pieces) <i>blini, crème fraîche</i>	27
Seaweed Tempura <i>furikake crème</i>	7
Smoked Almonds & Olives	7
Herring & Spekbokking (3 pieces) <i>pani puri with Dutch garnish</i>	7
"Zolderspek" tostada (3 pieces) <i>silver onion, chives</i>	10
Oyster (per piece or 6) <i>strawberry, red chili, leche de tigre</i>	7/40
Oyster Classic (per piece or 6) <i>shallot, red wine vinegar</i>	6/35
Dutch "Biterballen" <i>Holtkamp, Zwolse mosterd</i>	13
Eggplant Compote <i>coriander, lemon, pane carasau</i>	16
Anchovies de Santona canned <i>carasau</i>	30
Brioche Bun Steak Tartar (2 pieces) <i>chives, truffle</i>	12
Japanese A4 Wagyu Yakitori (50gr) <i>from the fire, green shiso, sesame</i>	32
Chicken Yakitori (7 pieces) <i>furikake nori</i>	16
Dutch Beef Burger <i>tomato, cheese, Pulitzer's sauce</i>	23
Chocolate Sphere <i>almonds, cherry compote</i>	12
Dutch Cheese Platter <i>quince, "Kletzenbrood"</i>	20

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.