

COCKTAILS & SPIRITS

OUR SIGNATURE COCKTAILS

- For Bunk’s Sake** Bunk Gin | sake | lychee | elderflower 12.5
- Rosemary’s Baby** Bunk Gin | rosemary | Chambord | hibiscus 12.5
- Pineapple Express** Bunk Vodka | Italicus | pineapple | tonka beans 12.5
- Jägeroni** Bunk Gin | Campari | vermouth | Jägermeister | Amarena cherry 12.5

CLASSIC COCKTAILS

- Spritz** Aperol, Campari, Limoncello or *St-Germain Elderflower* +2^{SU} 9.5
- Moscow Mule** Ketel One Vodka | ginger beer | lime 12
- Dark & Stormy** Goslings Black Seal | ginger beer | lime 12
- Bloody Mary** Ketel One Vodka | tomato juice | lemon | bitters | Tabasco ^{G CE MU} 12
- Margarita** Casamigos Blanco | Cointreau | lime 11
- Sour Cocktail** Amaretto, Licor 43 or *Johnnie Walker Black Label* +1^E 11.5
- Negroni** Tanqueray London Dry | Campari | vermouth 12
- Old Fashioned** Bulleit bourbon | simple syrup | bitters 10.5
- Espresso Martini** Ketel One Vodka | Kahlúa | espresso 12.5

 *We only like plastic*
when it comes to payments

Allergens:	E Eggs	N Nuts
	M Milk	CE Celery
	SU Sulphites	L Lupin
	MU Mustard	G Gluten
	SO Soy	V Vegan

GIN & TONIC

- Bunk’s GT** Bunk Gin | Royal Bliss tonic | lemon 11.5
- Orange GT** Tanqueray Flor de Sevilla | Royal Bliss tonic | orange 11.5
- Bobby’s GT** Bobby’s Schiedam Dry Gin | Royal Bliss tonic | orange | clove 12.5

MOCKTAILS (0.0%)

- No Tequila Sunrise** Seedlip Spice 94 | lime | orange juice | berry syrup 9
- Flinnamon** Captain Morgan 0.0 | orange | tonic | star anise | cinnamon | honey 9.5
- Gin Tonic** Tanqueray 0.0% | Royal Bliss tonic | lime 9
- Spritz** Chateau del ISH Spritz | orange 7

OUR HOLY SPIRITS

- Bunk Gin** Distilled Gin 6
- Bunk Vodka** Depodka 6
- Bunk Jenever** Jonkie 4
- Salmari** 4.5

... and many more!

HARD SELTZER
sparkling water with 4.5% alcohol

- Peach Perfect** Frank Seltzer 6
- Prime Lime** Frank Seltzer 6



BEERS

BEER ON TAP	25cl	45cl
Bunk Pilsener Bunk Brewery Pilsener, fresh, hop, malt 5.0% ^G	4	7
La Trappe Blond De Koningshoeven Blond, malt, bittersweet, fruity 6.5% ^G	6.3	11
Hefeweizen Weihenstephaner Weizen, banana, full 5.4% ^G	6	10.7
Bird of Prey Uiltje Brewing Company IPA, hoppy, fruity 5.8% ^G	6.6	11.5
Triple Trouble Van Moll Tripel, elderflower, orange peels, cilantro 8.5% ^G	6.6	11.5
Hazy Jane BrewDog New England IPA, low bitter, juicy fruits, unfiltered 5.0% ^G	6.3	11

BEER IN BOTTLE/CAN

Tokyo St Bernardus White beer, citrus, floral 6.0% ^G 6.3	Baltic Porter BRLO Porter, roasted coffee, toffee, chocolate 7.0% ^G 8.5
Hop Art vandeStreek West Coast IPA, citrus, peach, gluten-free 5.0% 6.6	Cidre Brut Galipette Cider, apple, dry, crisp, bitter-sweet 4.5% 7.7
Rodenbach Classic Rodenbach Flemish red-brown ale, mildly sour, fruity 5.2% ^G 5.8	

LOCAL FROM AMSTERDAM	ALCOHOL-FREE BEER
Bon Chef Two Chefs Brewing New England IPA, light, citrus, passionfruit 5.0% ^G 7.3	Swinckels 0.0 Swinkels Family Brewers Alcohol-free pilsener 0.0% ^G 4.5
Set Walhalla Craft Beer Sour, passionfruit, mango, guava 5.0% ^G 8	Playground vandeStreek IPA, citrus, fruity, alcohol-free 0.5% ^G 6.2
Borr Walhalla Craft Beer Ur-Bock, caramel, slightly bitter 6.5% ^G 8	Hefeweizen Alkoholfrei Weihenstephaner Weizen, banana, soft 0.5% ^G 5.5
Try Me Seasonal or local ask your host 7	La Trappe Epos De Koningshoeven Blond, sweet, light 0.0% ^G 5.5
	Vrijer De Eeuwige Jeugd Blond, fruity, bitter 0.4% ^G 6.5



Beer is about community.
So we source some of the best
beers from local breweries.

WINE



Allergens: all wines contain sulphites

WHITE

- Casa Ermelinda Chardonnay** 7 / 35
Portugal, Palmela | rich, fruit, honey, oak
- Domaine du Pre Baron Sauvignon Blanc** 8 / 40
France, Touraine | aromatic, boxwood, citrus, dry
- Sanziana Pinot Grigio Vegan** 6 / 30
Romania, Banat | floral, fresh, juicy, peach
- Azabache Viura Vegan** 6.8 / 34
Spain, Rioja | herbal, tropical fruit, rich, oak
- Neveu Sauvignon Blanc Le Grand Fricambault Silex** 52
France, Sancerre | peach, abricot, balanced, smooth
- Bernhard Ott Grüner Veltliner Der Ott** 57
Austria, Niederösterreich | ripe, quince, abricot, herbal
- Van Volxem Riesling** 42
Germany, Mosel | pear, mineral, aromatic
- Betuws Wijndomein Lingewit Johanniter Vegan** 45
Netherlands, Betuwe | floral, ripe fruits, subtle

ROSE

- La Belle Angele Grenache Cinsault** 5.8 / 29
France, Pays d'Oc | fresh, pomegranate, raspberry
- Chateau Saint Julien Cinsault Grenache Syrah** 8 / 40
France, Provence | strawberry, raspberry, balanced

SPARKLING

- Dignitat Cava Seleccio Brut** 6.5 / 32.5
Spain, Penedès | fresh, ripe, fruity, subtle
- Henriot Champagne Brut** 82.5
France, Champagne | refined, floral, citrus

RED

Sogno del Sud Nero d'Avola 6.6 / 33

Italy, Sicily | intense, pomegranate, soft tannins

Sanziana Pinot Noir Vegan 6 / 30

Romania, Banat | red fruit, caramel, cinnamon

Labarranca Tempranillo Crianza 7 / 35

Spain, Rioja | vanilla, black fruit, oaked

Bon Courage Shiraz 7.8 / 39

South Africa, Robertson | plum, spices, full body, soft tannins

Colle Sori Negroamaro, Merlot 41

Italy, Puglia | ripe black fruit, blackcurrant, oak, vanilla

Astrolabe Malbec 42

France, Cahors | blackberry, almonds, cinnamon, concentrated

Vina Herminia Tempranillo Reserva 46

Spain, Rioja | vanilla, cacao, oak, depth

Clivus Corvina Veronese, Molinara, Rondinella 43

Italy, Valpolicella | Ripasso, ripe red fruit, vanilla, silky

Feeling light-headed?

*Why not try some of our low-
alcohol beers and mocktails?*

Allergens: all wines contain sulphites

SWEET

Borges Tawny Port 5.5

Portugal, Douro | powerful, dark fruit

Donna Luna Raboso Passito Vegan 7.5

Italy, Veneto | deep red fruit, chocolate, balsamic, organic

Muscat de Beaume de Venise 7.5

France, Rhône | sweet, fragrant, floral

0.0%

Vendôme Mademoiselle Classic Airèn Piccolo Vegan 9

Spain, La Mancha | sparkling wine, citrus



WARM DRINKS

From Koffie van Kees

Filter coffee (until 4pm) 2.5

Espresso / doppio 3.2 / 4.4

Black coffee 3.5

Cappuccino^M 4

Latte^M 4.2

Latte macchiato^M 5

Flat white^M 5

Iced coffee / latte^M 4.4 / 4.9

Chai latte hot or iced^M 6

Chocomel hot chocolate^M 4

Clipper Tea 3.2

Earl grey, English breakfast,
rooibos, green or chamomile

Fresh tea mint or ginger 4

oat milk^{G V} +0.5

soy milk^{SO V} +0.5

whipped cream^M +0.5

extra shot +1.2

Allergic to anything like gluten
or people? Just let us know.

SPECIAL COFFEES

Served with whipped cream^M

Irish coffee Jameson 9

Spanish coffee Licor 43 9

Italian coffee Amaretto 9

Mexican coffee Kahlúa & tequila 9

French coffee Cointreau 9



SOFT DRINKS

Coca-Cola | Fanta | Sprite 3.8

Fuze Tea sparkling lemon, green or
peach hibiscus 3.8

Chaudfontaine still or sparkling 3.5

Chaudfontaine 75cl
still or sparkling 6.8

Royal Bliss ginger ale, ginger beer,
bitter lemon or tonic 4.2

Club-Mate 33cl original mate 5.5

Almdudler 35cl herbal lemonade 5.6

Yaya Kombucha 33cl yuzu or
passionfruit 7

Brand Garage 33cl Mango Mama
or Pineapple Mama 5.2

Roze Bunker Lemonade 35cl
Blossom Power, Citrus Movement,
Madame Ginger or Mister Pear 4.4

JUICES

Fresh orange juice 5

Schulp Juice organic apple or
apple-cherry 4.2

Big Tom spiced tomato
juice^{G CE MU} 5

BITES

Bitterballs mustard
from 6 pieces^{G M L CE MU SO} 9

Vegan bitterballs mustard
from 6 pieces^{G L CE MU SO V} 9

Cheese sticks chilli sauce
from 6 pieces^{G M} 9

Crispy chicken ginger-sriracha
from 4 pieces^{G CE MU} 6

Crispy cauliflower
ginger-sriracha^{G V} 8

Amsterdam cheese
mustard | cornichons^{M MU SU} 6

Olives Bella Cigno | Kalamata^V 6

Nachos cheddar | avocado |
sour cream | kidney beans |
pico de gallo^M 15

All snack portions can be increased as desired.
Extra pieces can be added on individually.