

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
- Negroni** Tanqueray London Dry | Campari | vermouth 12
- Old Fashioned** Bulleit bourbon | simple syrup | bitters 10.5
- Espresso Martini** Ketel One Vodka | Kahlúa | espresso 12

 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	Rodenbach Classic Rodenbach Flemish red-brown ale, mildly sour, fruity 5.2% ^G 5.8
Mannenliefde Oedipus Saison, lemongrass, Szechuan pepper 6.0% ^G 7.1	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

LOCAL FROM UTRECHT	ALCOHOL-FREE BEER
Beerley Wine Brouwerij Eleven Barley wine, floral, caramel, dried fruits 11.0% ^G 7	Swinckels 0.0 Swinkels Family Brewers Alcohol-free pilsener 0.0% ^G 4.5
Spoor 11 Brouwerij Eleven Tropical stout, coffee, chocolate, pineapple 7.0% ^G 7	Playground vandeStreek IPA, Citrus, fruity, alcohol-free 0.5% ^G 6.2
Papa Beer Brouwerij Eleven New England IPA, fruity hops, tropical 5.5% ^G 7	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 / 4.2

Black coffee 3.5

Cappuccino^M 4

Latte^M 4.2

Latte macchiato^M 4.9

Flat white^M 4.9

Iced coffee / latte^M 4.2 / 4.7

Chai latte hot or iced^M 6

Matcha 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

DeGrow Lab kombucha 33cl

harvest spice or original 6

Brand Garage 33cl Mango Mama or
Pineapple Mama 5.2

Almdudler 35cl herbal lemonade 5.6

Club-Mate 33cl original mate 5.5

Roze Bunker Lemonade 35cl

Blossom Power, Citrus Movement,
Madame Ginger or Mister Pear 4.4

Flin's Brewed Bliss 35cl
homemade iced tea 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

Oyster mushroom bitterballs

mustard, from 6 pieces^{G MU 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

Oude Gracht cheese

mustard | cornichons^{M MU SU} 6

Olives Bella Cigno | Kalamata^V 6

All snack portions can be
increased as desired.

Extra pieces can be added
on individually.