

COCKTAILS

Aperitif

Bitter Rose

Our own Thai basil infused gin mixes with Campari, fresh lime juice and rose water. Topped off with ginger beer for a bittersweet treat that's easy on the eyes. 9

Absinthe Margarita

Fine aged Arette Reposado tequila shaken with natural agave syrup, fresh lime juice and some absinthe. Chili-salt mix on the rim; drinkers be warned. 11

Lime Leaf Lemongrass Martini

A generous amount lime leaf-lemongrass infused vodka is stirred with Lillet Blanc, to create a wonderfully balanced vodka martini. Stay classy out there. 10

All Day

Bloody Rum

Heavy on the spiced rum, with homemade rosemary syrup, fresh lime juice, topped off with a superb blood orange soda. Bloody refreshing. 9

Pear-shaped Scotsman

Monkey Shoulder whiskey shaken with our pear-ginger shrub, Yellow Chartreuse, fresh lime juice and dandelion bitters. Break out the kilts. 9

Watermelon Martini

Fresh watermelon muddled with homemade kaffir lime syrup and some of the best vodka we have on the shelf. Ridiculously easy to hammer down. 10

COCKTAILS

Digestif/Dessert

White Elephant

Arette Blanco tequila infused with kaffir lime leaves, vanilla ice cream, Yellow Chartreuse, natural agave syrup, fresh lime juice and dandelion bitters. Dessert in a cup. 10

French Apple Pie

Apple brandy with our apple cinnamon shrub, Crème de Poire, egg white and fresh lemon juice. Pie in a cup. 9

Espresso Martini

Homemade vanilla bean syrup with Diplomatico Anejo rum, coffee liqueur and Lot 61 espresso. Get caffeinated and inebriated at the same time. 9

Kevin Bacon's Old Fashioned

Our top shelf Buffalo Trace bourbon infuses with smoked bacon, paired with maple syrup and walnut bitters. Yippee Ki Yay. 11

G&T'S

Monkey 47 & Friends

Monkey 47 gin is served with teapot bitters and grapefruit filets. Topped off with Fevertree Elderflower tonic for a fresh floral finish. 10

Thai Basil & Tonic

Thai basil infused gin is poured with Syndrome Velvet tonic, with its hints of orange blossom finding their way back on top of the drink. 9

Blue Submarine

Hayman's Old Tom gin mixed with 1724 tonic, lemon and blueberries. Crème de Violette is drizzled through, diving down the glass. 9

BEERS

Draft

Heineken

Kleintje 16cl 1.7
Fluitje 20cl 2.2
Vaasje 24cl 2.6
Pint 48cl 5.1

Seasonal Draft

Ask your bartender what's in stock.

Bottled

2 Chef

Two former chefs who are fed up with flat, industrial lagers head this Amsterdam based micro brewery. They want to fill the world with funky home-made beers.

Funky Falcon Pale Ale, flavored with lemongrass. Refreshing, crisp, delicate. 4.4

Green Bullet Indian Pale Ale, classic IPA, just spot on. 4.4

Brouwerij 't Y

One of the first real Amsterdam craft breweries. Brewing beer in an actual windmill; it doesn't just look the part. It tastes damn good too.

Zatte Blond Trippel, a cult classic that'll go down smooth before it knocks you on your ass. 4.4

Singha

Premium Import Lager, the best beer to come out of Thailand since 1933. 4

SHRUB SODA'S

Shrubs are cold-pressed cocktail syrups made following traditional methods dating back to the 17th century.

Shrub Soda 3

On a cleanse? They also make for some awesome lemonades! Get refreshed; ask your bartender what's in season.

SPIRITS

Whiskey

Buffalo Trace 5
Maker's Mark 5
Jack Daniels 4.5
Jameson 4.5
Monkey Shoulder 5.5
Talisker 10y 6.5
Laphroaig 10y 6
Balvenie 12y 6
Oban 14y 8
Nikka From the Barrel 8
Bulleit Rye 5.5

Gin

Tanqueray 4.5
Tanqueray No.10 6
Bulldog 5
Sipsmith 5
Sylvius 6
Hendrick's 6
Mombasa Club 6
Anchor Junipero 6
VL 92 6
V2C 6
Gin Mare 6.5
Monkey 47 Dry 7.5
Monkey 47 Sloe 8
Copperhead 8

Vodka

Stolichnaya 4.5
Zubrowka 4.5
Rutte 100% Organic Grain 5
Reserva 6
Sipsmith Barley Vodka 5.5
Ketel 1 5
The Stillery 5.5
Elit 7
Kauffman 11

Rum

Diplomatico Blanco 4.5
Diplomatico Anejo 4.5
Diplomatico Reserva 6
Matusalem Blanco 4.5
Gosling Black Seal 4.5
Cachaca 4.5
Flor de Caña Blanco 5
Zacapa 23y 7.5

Tequila & Mezcal

Arette Blanco 5
Arette Reposado 6
Arette Anejo 7
Cazadores Tequila 6
Gusano Rojo Mezcal 5
Nuestre Soledad Mezcal 5.5

Cognac & Grappa

Godet No1 5
Chateau Montifaud VSOP 5.5
Ysabel Regina 8
Nonino Grappa 5
Pisco Capel 4.5
Calvados Christian Drouin 5

Dutch Distilled

Ketel 1 Jonge 3.5
Jenever 3.5
Rutte Oude Jenever 3.5
Bols Vieux 3.5

Bitter & Aperitif

Fernet Branca 4
Pernod Pastis 4
Campari 4
Apero 4
Lillet Blanc 4
Noilly Prat 4
Carpano Punt E Mes 4
Butterfly Absinthe 10

Looking for a classic?

Just ask one of our qualified bartenders!

WINE

White



- Chardonnay | Argentina** 3.8 19
Sweet fruit with a grapefruity finish.
- Pinot Grigio | Italy** 4.5 21
Elegant, juicy, crisp and pure.
- Sauvignon Blanc | Chili** 5.3 24
Citrus, tropical fruit and a subtle acidity.

Rose



- Shiraz | Argentina** 3.8 19
Ruby rose color, dry and fresh taste with a sweet touch.

Red



- Malbec | Argentina** 3.8 19
Ripe red fruit, a little bit of spice and a smooth finish.
- Chateau Les Auzines | France** 4.6 27
Grenache, Syrah and Carignan grapes build a herbal French wine.
- Primitivo Tator | Italy** 45
Deep red with hints of red fruit, cinnamon, and sweet velvet honey.
- Cabernet Sauvignon | Nappa Valley, USA** 65
Deeply flavorful, boasting plum and violet. Simply the very best wine we have.

Sparkling



- Salentein Brut | Argentina** 4.8 28
75% Chardonnay & 25% Pinot Noir grapes made using the French method we all love. So call it "Champagne not Champagne".
- Clos Amador Brut Rose | Spain** 4.5 26
Wild berries, strawberries, and some cherries on the tongue in this dry rose Cava with pink champagne bubbles.

THAI

Salads & Soups

- Salad Tahoe** 5.5
Tofu Salad
- Salad Nau Thai** 7
Steak Salad
- Som Tam Thai** 🌶️🌶️ 10.5
Spicy Papaya Salad with Peanuts
- Salad Kung** 🌶️ 8.5
Spicy Shrimp Salad
- Tom Yam Kung** 6.5
Spicy Soup with Shrimp & Vegetables
- Tom Kha Kai** 6
Chicken Soup with Coconut Milk and Vegetables

Curry's & Mains

First make your choice

Beef 2.00 | Chicken 1.50 | Shrimp 2.50 | Duck 3.50
Tahoe 1.50 | Rice 2.50

- Kaeng Phed** 🌶️🌶️ 9.5
Red Curry, Coconut Milk & Vegetables
- Kaen Kiow Waan** 🌶️🌶️ 10
Green Curry, Coconut Milk, Bamboo & Vegetables
- Kaeng Peneng** 🌶️🌶️ 10
Catjang Peas, Coconut Milk & Vegetables
- Pad Med Mamuang** 🌶️ 10
Cashew Nuts, Vegetables & Fresh Herbs
- Pad Nam Man Hoi** 9.5
Oystersauce & Vegetables
- Pad Bai Kraprauw** 🌶️🌶️ 9.5
Spicy Onion, Pepper, Catjang Peas & Fresh Basil
- Padthai** 9.5
Fried Rice Noodles, Vegetables & Peanuts

THAI

Snacks

- Po Phia** 5
Vegetarian Spring Rolls (3 pcs.)
- Sate Kai** 6
Chicken Satay (3 pcs.)
- Thod Man Pla** 6
Fishcakes: Chicken, Squid & Fish (3 pcs.)
- Kung Hon Pla** 6
Chicken & Shrimp in Pastry (3 pcs.)
- Kevin Bacon Platter** 18.5
Vegetarian Spring Rolls (3 pcs.)
Chicken Satay (3 pcs.)
Fishcakes: Chicken, Squid and Fish (3 pcs.)
Chicken & Shrimp in Pastry (3 pcs.)

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bacon_

MENU

Cocktails
Thai Food
Bar Bites

Kevin Bacon Bar is open for service on

Wednesday 17:00 - 00:00 Thursday 17:00 - 00:00
Friday 17:00 - 01:00 Saturday 17:00 - 01:00 Sunday 17:00 - 00:00

Our Thai kitchen is open for service between 17:00 & 22:00

www.hotelnothotel.com/kevin-bacon/