BEER

GROLSCH GROLSCH WEIZEN PILSNER URQUELL FUNKY FALCON - Two Chefs Brewing GREEN BULLET IPA - Two Chefs Brewing TWO CHEFS BOTTLE OF THE MONTH - Two Chefs Brewing PERONI GROLSCH RADLER STENDER - 0.5% ALC	2.8 4 4.5 4.5 4.5 4.5 3.5
BAR SNACKS (FROM 4PM UNTIL 11PM)	
BAR BASICS Roasted nuts, mixed olives Geroosterde noten, gemengde olijven	6
CARTER PLATTER Selection of bar snacks Verschillende barsnacks	24
CHARCUTERIE Selection of thinly sliced meat Verschillende dungesneden vleeswaren	12
ATOM Salted yoghurt, beurre noisette and chili, served with bread Gezouten hangop, gebrande boter met chili, geserveerd met brood	6
EDAMAME Green soybeans, sesame dressing Groene sojabonen, sesam dressing	5
OYSTERS (half dozen or dozen) Served with mignonette, lemon Geserveerd met mignonette, citroen	14/26
CRISPY FETA PASTRY Served with a herbs dip Krokant filodeeg met feta en kruiden dip	6
CRUDITÉ Raw vegetables with hummus Rauwe groenten met hummus	7
LOBSTER BITTERBALLS (4 pieces) Tarragon mayonnaise Kreeften bitterballen, dragon mayonaise	9
UNCLE CEES BITTERBALLS (5 pieces) Beef bitterballs Rundvlees bitterballen	7
SPRING ROLLS (5 pieces) Vegetarian spring rolls, homemade ponzu-chili mayonnaise Vegetarische mini loempia's, huisgemaakte ponzu- chilli mayonnaise	6
CLASSIC HOT DOG Mayonnaise, musterd, ketchup, pickles and crispy onions	7

Mayonaise, mosterd, ketchup, augurk en krokante uitjes



IT'S ABOUT TIME ...

CATCH UP WITH SOME DRINKS AND QUALITY FOOD

EST. 2014

RESERVATIONS@BARCARTER.NL

WWW.BARCARTER.NL

VALERIUSSTRAAT 85-HS

1071 MG AMSTERDAM

020-7526855

MHITE WINE

LE DROPT, Sauvignon Blanc, Atlantique, FR	4/22
DOMAINE QUARTAUT, Chardonnay, Languedoc, FR	5/26
GREGORIS, Pinot Grigio, Veneto, IT	6/30

ROSE WINE

CINQ, Merlot & Grenache, Languedoc, FR	4/22
FLEUR, DOMAINE DE L'AMAURIGUE, Grenache/Cinsault,	6.5/36
Provence, FR. 2015.	

RED WINE

CARMINUCCI VIABORE ROSSO, Sangiovese/	4/22
Montepulciano, Marche, IT	
DOMAINE QUARTAUT, Merlot, Languedoc, FR	5/26
BODEGAS PIQUERAS, Tempranillo, Almansa, ES	6/30

SPARKLING

CAVA D'ARCIAC brut	6/30
CHAMPAGNE BARONS DE ROTHSCHILD brut	68
CHAMPAGNE BARONS DE ROTHSCHILD rose	110

GIN & TONIC SERVED WITH FEVER TREE

GIN OF THE WEEK	
BOMBAY SAPPHIRE - lemon	8
TANQUERAY - lime	8
HENDRICKS - cucumber and black pepper	11
TANQUERAY NO. TEN - grapefruit	11
STAR OF BOMBAY SAPPHIRE - ginger and lemongrass	12
BOBBY'S - orange and cloves	12
GIN MARE - rosemary	12
MOMBASA - kumquat	12
THE BOTANIST - orange zest and basil	12
NAPUE - cranberry and rosemary	13
CAORUNN - granny smith and juniper berries	13
MONKEY 47 - blackberries and lemongrass	13

Ask our bartenders for the complete assortment of gins.

COCKTAILS

HUGO'S

St. Germain, soda, prosecco

PORNSTAR MARTINI OUR vodka, passionfruit puree, vanilla sugar syrup	11
PINCHE CHIVO Fresh cucumber, tequila, dry vermouth, lime juice, honey	12
LADY KILLER OUR vodka, Lillet blanc, St. Germain, lemon juice	13
CAPRESE LIQUIDA Gin, lemon juice, thyme & rosemary syrup, black pepper, fresh basil	12
MAI TAI Dark rum, white rum, cointreau, almond syrup, lime juice	10
ANTIBIOTIC Tequila, mezcal, lemon, domaine de Canton, honey ginger syrup	13
PINK CONFESSION Gin, lime, raspberries, cranberry bitters	10
THE STINSON Bourbon, apple juice, lime juice, honey, ginger, mint	10
MOJITO Rum, lime juice, sugar syrup, fresh mint leaves	11
LONGDRINKS	
MOSCOW MULE OUR vodka, lime juice, angostura, ginger beer	9
DARK 'N STORMY Rum, lime juice, angostura, ginger beer	9
PALOMA Blanco tequila, lime juice, grapefruit soda	9
SPRITZ Aperol, soda, prosecco	8

