

The cocktail's fragmented history begins in the 19th century. Around the same time, the Amstel Hotel opened its doors. Since then cocktails have evolved as the Amstel Hotel itself has evolved. During its 140-year history, a wide variety of cocktails have been served. In 1862 Jerry Thomas wrote the first cocktail recipe book and from this came one of the first modern cocktails to be universally recognized - the Martini. It can be traced back to an 1862 recipe for the Martinez, an American recipe consisting of four parts sweet red vermouth to one part gin, garnished with a cherry. "Professor" Jerry Thomas tended the bar of the old Occidental Hotel in San Francisco and reputedly made the drink for a gold miner on his way to the town of Martinez.

The initial concept of this cocktail menu is to combine those well-known classic cocktails with the history of the Amstel Hotel and the city of Amsterdam.

Since the 17th century, Holland has been known as a seafaring nation. Indeed, the Dutch were the first to bring back tea from their trips and also a wide variety of herbs that are found in cocktails today, such as Jenever (later called Gin in Britain) and Rum.

Sailors in the Dutch Army back then drank Jenever as it was safer than water. The English later dubbed the drink "Dutch Courage" as the army just kept on going and going... I wonder why?! The daily ration of rum was finally abolished by the British Navy in 1979.

We now welcome you to try one of our well known cocktails and if a cocktail is not your thing we serve a wide variety of Whiskey, Liquor, Wine, Soft drinks and more. Please ask one of our colleagues.



Martijn Vermaire



Sebald Linders

C O C K T A I L S



INTERCONTINENTAL.
AMSTEL AMSTERDAM

Our Passion for Martini's

3 ways of Manhattan

Your choice of Makers Mark, Famous Grouse or Zuidam 3 years old jenever. Flavoured with dashes of Angostura bitters, a shot of sweet vermouth and some drops of maraschino syrup.

Martinez

The cocktail invented by Jerry Thomas. A medium dry Martini with Plymouth gin, sweet vermouth and cointreau.

Napoleon

A mix of the flavours of different European countries: Tanqueray Gin from England, Cointreau triple sec and Dubonnet Red from France and Fernet Branca from Italy.

Sazerac

This cocktail comes from the lively city of New Orleans. They combined the local Peychaud bitter with the traditional French cognac and absinth.

Sidecar

Created in the days of World War One for an army captain, which was driven around in a motorcycle sidecar. Cognac, cointreau and triple sec. A nice, little sour Martini.

Vesper Martini

The 007 original, from the first novel, Casino Royale.
A mix of Russian vodka, gin and Lillet Blanc.

All cocktails @ € 12.50

Maritime Heritage

3 ways of Cosmopolitan

Your choice of Plymouth gin, Martinique agricole white rum or Ketel 1 jenever. And some surprising ingredients.

Straits Sling

A combination of cherry - Kirsch au de vie - Plymouth gin and a mix of plants and herbs - Benedictine D.O.M. liqueur -.
Flavoured by dashes of orange bitters and Angostura bitter.
With fresh lemon juice and finished with soda water.

Bramble

A spin off of the sour family. Bombay Sapphire gin with freshly squeezed lemon juice and sugar syrup. Finished with crème de mure (blackberry) to give the drink a bleeding effect.

Dutch Margarita

A new cousin from the famous Margarita. Aged Dutch jenever with cointreau triple sec and freshly squeezed lemon juice.

I B Damm'd

A subtle combination of fruit and floral flavours. Bokma Oude Jenever with St. Germain Elderflower, peach schnapps and apple juice.

Daiquiri

A shaken refreshing rum drink. Your choice of light or aged rum, with freshly squeezed lime juice and a little sugar syrup.

Rum Punch

“one of sour, two of sweet, three of strong and four of weak”.
The classic phrase for this rum cocktail.

Seasonal Cocktails

Kiwi Margaritta

Another spin off of the classic margaritta. This one is made with fresh kiwi and a little kiwi liqueur. By adding these ingredients this margaritta is smoother.

Tuan&Champagne

Tuan, a new Italian vanilla liqueur mixed with cognac, cuarenta y tres liqueur and freshly squeezed lemon juice. Topped off with champagne.
A nice and fresh summer cocktail.

Piña Colada

The famous coconut cream, pineapple and rum drink.

Banana Collins

A fruity Collins, with tanqueray gin, banana, freshly squeezed lemon juice and a drop of Galliano.

Negroni

Named after the Italian Count Camillo Negroni who wanted a drink - campari and sweet vermouth with soda water - with more bite.
They dropped the soda and changed it for gin.

Amstel Special

The special non-alcoholic cocktail. Fresh strawberries with freshly squeezed orange juice and Ocean's cranberry juice.
Flavoured with little twits of cordial lime juice and coconut syrup.

All cocktails @ € 12.50