

JUNIPER & KIN

KITCHEN GARDEN — BAR

Worlds come together 21 floors above ground at Juniper & Kin. Come by for grand drinks & bites. For fresh ingredients handpicked from our very own greenhouse & from local farms. For local liquors & innovative recipes. For cosy vibes & spectacular views. For convivial times & drinks with friends. For somewhere to keep returning to again and again & with whomever.



COCKTAILS

J&K SIGNATURE 14,50

DUTCH 75

grilled chestnut & rosemary & walnut & rose & champagne
sparkling | fragrant | nutty | aperitif

RED LIGHT MARTINI

genever & sweet vermouth & fennel & aromatic bitters
crisp | strong | bold | aperitif

SUSTAINABLE MOJITO

white rum & mint & recycled lime juice
refreshing | minty | all day sipper

GROW A PEAR

irish whiskey & pear & ginger & cinnamon & honey
spicy | fruity | peaty | all day sipper

DR. GREEN THUMB

old genever & local white vermouth & beetroot & sesame & edible dirt
earthy | smokey | bold | surprising

APPLE PIE OLD FASHIONED

dutch brandy & apple & cinnamon & hazelnut & raisins
sweet | fragrant | nutty | digistive

PUMPKIN ICED LATTE

spiced rum & espresso & pumpkin & gingerbread & cream
wintery | sweet | crowd pleaser | pick-me-upper

& Classic cocktails on request.
Ask your bartender.

& The bartender's always have something new up their sleeves.
Ask them for their newest creations.

COCKTAILS

GIN & TONIC

DAMRAK GIN & orange | 12,50

BOBBY'S & orange & cloves | 13,50

LOOPUYT & basil | 13,50

CATZ & lime & licorice | 13,50

TANQUERAY 10 & grapefruit | 13,50

GIN MARE & rosemary | 14,50

HENDRICK'S & cucumber | 15,50

HERMIT & grapefruit & samphire | 15,50

NOLET'S SILVER & raspberry | 15,50

0% GIN & TONIC 9,50

SEEDLIP SPICE & apple blossom

OR WITHOUT (0%) 8,50

BUSHMAN

rooibos tea & almond & coconut
spicy | aromatic | refresher

POPCORN TIME

green tea & caramel & popped rice
earthy | aromatic | refresher

BERRY WHITE

white tea & honey & berries
zesty | sweet | refresher

SPIRITS

GENEVER

BOLS YOUNG GENEVER	6,00
BOLS BARREL AGED	7,00
KEVER GENEVER	9,00
BAKER'S BEST	9,00

VODKA

KETEL ONE	8,00
KETEL ONE LEMON	8,00
KETEL ONE ORANGE	8,00

RUM

BACARDI CARTA BLANCA	8,00
BACARDI OCHO	9,00
PLANTATION PINEAPPLE	9,00
MEYERS	9,00
UNION 55 SALTED & SPICED	9,00
THE KRAKEN SPICED	9,00
WILLIAM GEORGE	10,00
BANKS 7	11,00
EL DORADO 12	12,00
PLANTATION 20TH ANNIVERSARY	14,00
RON ZACAPA XO	22,00

BRANDY & COGNAC

ROOSTER & WOLF	8,00
MONTIFAUD VSOP	10,00
HENNESSY XO	29,00
LOUIS XIII	10 ML. 49,00
	40 ML. 175,00

SPIRITS

TEQUILA

OCHO BLANCO	8,00
FORTALEZA REPOSADO	13,00
OCHO EXTRA ANEJO SINGLE BARREL	16,00

MEZCAL

APRENDIZ ESPADIN	9,00
MONTELOBOS	10,00
DERRUMBES SAN LUIS POTOSI	12,00

AMARO | BITTER

AMARO MONTENEGRO	7,00
CYNAR	7,00
CAMPARI	7,00
FERNET BRANCA	7,00

VERMOUTH

MARTINI RISERVA AMBRATO	7,00
MARTINI RISERVA RUBINO	7,00
SPECTOR	7,00
COCCHI STORICO DI TORINI	7,00
COCCHI AMERICANO	7,00

WHISKY

BLENDDED

JOHNNIE WALKER BLACK LABEL	8,00
JOHNNIE WALKER BLUE LABEL	34,00

ISLAY

ARDBEG 10 YEARS OLD	11,00
LAGAVUIN 16 YEARS OLD	15,00

SPEYSIDE

THE MACALLAN 12 YEARS OLD DOUBLE CASK	14,50
GLENFIDDICH IPA EXPERIMENT	15,00
BALVENIE 15 YEARS OLD SINGLE BARREL	25,00
THE MACALLAN CLASSIC CUT	25,00
GLENFIDDICH 21 YEARS OLD	32,00
THE MACALLAN RARE CASK	49,00

CAMPBELTOWN

SPRINGBANK 10 YEARS OLD	12,00
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ISLANDS

HIGHLAND PARK 25 YEARS OLD	95,00
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BOURBON

BULLEIT	8,00
WOODFORD RESERVE	9,00

RYE

BULLEIT	8,00
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JAPANESE

NIKKA FROM THE BARREL	10,00
YAMAZAKI 12 YEARS OLD	38,00
HIBIKI 21 YEARS OLD	145,00

BEER

DRAFT BEER

GULPENER CHATEAU NEUBOURG	5,50
SEASONAL BEER	6,50

BOTTLED BEER

MALT BIO & BUDELS & ALCOHOL FREE	5,50
PILS & HEINEKEN	6,50
WEIZEN & DE PRAEL	6,50
GRAND PRESTIGE & HERTOG JAN	6,50
PILS & MONGOZO & GLUTEN FREE	7,00
TRIPLE & LA TRAPPE	7,00
BIRI & BROUWERIJ 'T IJ	7,50

CIDER

APPLE CIDER & BEAR CIDER	7,50
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WINE & SPARKLING

SPARKLING

	GLASS		BOTTLE
DUTCH SPARKLING	11,50	&	67,00
CHAMPAGNE BARONS DE ROTHSCHILD BRUT	15,50	&	91,00
CHAMPAGNE BARONS DE ROTHSCHILD BRUT ROSE			125,00
CHAMPAGNE BARONS DE ROTHSCHILD BLANC DE BLANCS			135,00
CHAMPAGNE BARONS DE ROTHSCHILD VINTAGE 2008			290,00

WHITE

	GLASS		BOTTLE
LIGHT & MILD, PINOT GRIGIO Gregoris by Giovanni Fattori of Veneto	5,50	&	31,00
SMOOTH & SPICY, VERDEJO Finca Tresolmos by Garciarevalo of Castilla y Leo	7,50	&	43,00
FULL & FLORAL, CHARDONNAY Macon Peronne by Bicheron of Burgundy	8,50	&	49,00

ROSE

	GLASS		BOTTLE
GENTLE & ELEGANT, BLEND Le Pive Sable de Camargue of the Provence	5,50	&	31,00

RED

	GLASS		BOTTLE
FULL & GENTLE, MERLOT Quartaut by Jeanjean of the Languedoc	5,50	&	31,00
ELEGANT & FRUITY, TEMPRANILLO Pago Malarina by Vallobera of the Rioja	7,50	&	43,00
LIGHT & SPICY, PINOT NOIR Cote de Beaune by Chanzy of Burgundy	9,00	&	52,00

SWEET

	GLASS
SWEET & RIPE, SEMILLION Sauternes by Chateau Simon of Bordeaux	7,50

WINE

WHITE WINE

	BOTTLE
REFINED & SUPPLE, SAUVIGNON BLANC Touraine Octavie by Rouballay of the Loire	41,50
SPICY & FLORAL, PECORINO Belato by Carminucci of the Marken	42,50
RICH & OAKY, VIURA White by Muga of the Rioja	45,00
CRISP & MINERAL, BLEND Cuvee XII, Apostelhoeve from the Maasvallei in Limburg	55,00
RICH & STRONG, CHARDONNAY Meursault Les Tessons by Bouzereau of Burgundy	119,00

RED

	BOTTLE
LIGHT & FRAGRANT, SPATBURGUNDER Troocken by Manz of Rheinhessen	45,00
COMPLEX & RIPE, DORNFELDER Winery Thorn from the Maasvallei Limburg	49,00
SUPPLE & REFINED, TEMPRANILLO Red from Muga from the Rioja	59,00
STRONG & FRUITY, SANGIOVESE Chianti Classico by Querciabella of Tuscany	71,00
FULL & RIPE, MERLOT Château de Sales of Pomerol	119,00

SOFTDRINKS & JUICES

SOFTDRINKS

COCA COLA	4,50
COCA COLA LIGHT	4,50
COCA COLA ZERO	4,50
FEVER TREE TONIC	4,50
FEVER TREE GINGER BEER	4,50
FEVER TREE SODA WATER	4,50
FEVER TREE LEMONADE	4,50
FEVER TREE GINGER ALE	4,50
THREE CENTS PINK GRAPEFRUIT SODA WATER	4,50
THIJSTHEE APPLE & NETTLE	4,50

JUICES

SCHULP DUTCH APPLES	4,50
SCHULP APPLES & ELDERBERRIES	4,50

WARM DRINKS

HERBAL INFUSIONS

FRESHLY PICKED BY THE GREENHOUSE GENIUS	4,50
VERVEINE CAMOMILE MINT PICK OF THE DAY	

TEA

WHITE BLUE GREEN BLACK	4,50
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COFFEE

COFFEE	5,50
ESPRESSO	5,50
ESPRESSO MACHIATTO	5,50
DOUBLE ESPRESSO	6,00
CAPPUCINO	6,00
LATTE MACHIATO	6,50

BAR BITES

At Juniper & Kin we use fresh ingredients handpicked from our very own greenhouse & from local farms, ensuring you the fullest experience of flavours in their purest form.

OYSTERS 11,00

3x & sorrel

VEGETABLES 9,00

cruditees & yoghurt & seeds

MEAT 12,50

raw beef sausage & dried sausage & bressaola & amsterdam pickles

CHEESE 12,50

old gouda cheese & messeklever & lady blue & gherkins

SMOKED SALMON 12,50

cucumber & gin & tonic & juniper berry

& Any allergies? Please inform our staff.

& The kitchen is open from 17.00 - 23.00.

& Fancy some dinner? Ask for our Kitchen Garden menu.

KITCHEN GARDEN & CHEF'S MENU

KITCHEN GARDEN & CHEF'S MENU 59
WINE ARRANGEMENT 39

PUMPKIN

langoustine & sorbet

Gruner Veltliner, Loss from Gobelsburg in Langenlois, 2017

SMOKED SALMON

radish & purslane

Marsanne, Louis Chèze in Rhône, 2016

KALE

dried beef & old goat cheese

Barbera, Montej from Sparina in the Piemonte, 2016

"SUKADE" SLOW COOKED BEEF

78°C & red cabbage & mushroom

Bobal, Mestizaje from Mustiguillo in Valencia, 2016

CACAO X 5

pecan nut & mint

Pedro Ximenex by Jerez

GREENHOUSE INFUSION &
RAW CHOCOLATE BONBON

& Any allergies? Please let us know

JUNIPER & GREENS MENU

JUNIPER & GREENS MENU 49
WINE ARRANGEMENT 39

PUMPKIN

sorbet & chestnut mushroom

Gruner Veltliner, Loss from Gobelsburg in Langenlois, 2017

CARROT

tartare & -18°C egg

Marsanne, Louis Chèze in Rhône, 2016

KALE

eggplant bacon & old goat cheese

Barbera, Montej from Sparina in the Piemonte, 2016

CELERIAC

78°C & mushroom & truffle

Bobal, Mestizaje from Mustiguillo in Valencia, 2016

BEETROOT

pear & liqourice & goat yoghurt

Pedro Ximenex by Jerez

GREENHOUSE INFUSION &
RAW CHOCOLATE BONBON

& Any allergies? Please let us know

WI-FI

IHG CONNECT

Welkom

SOCIAL

FACEBOOK & INSTAGRAM & TWITTER

Juniper & Kin

TRIPADVISOR

Juniper & Kin - Kitchen Garden & Bar

J&K

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