

# DRINKS MENU

*Come cheers!*



Vegan



Vegetarian

Allergies? Please ask our team members advice

## COCKTAILS

### *Commune Signature Cocktails*

#### **CLOUD LILLY 18**

Commune's Signature Gin shines with Cointreau, lime juice and aromatic lavender for an ethereal sip

#### **COCONUT ESPRESSO MARTINI 18**

A tropical twist on the classic, featuring Bols vodka, creamy coconut, and a rich espresso shot for a bold and indulgent treat

#### **PINK DREAM 18**

Olmea Blanco, Cointreau, fresh blueberries and a touch of coconut for a smooth, beachy finish

#### **VERY OLD FASHIONED 18**

A timeless blend of Bols Barrel Aged Genever, Angostura bitters, cane sugar, sparkling water and a citrusy orange peel garnish

#### **COMMUNE SIGNATURE GIN & TONIC 18**

Commune's Signature Gin, Fever-Tree tonic and fresh red berries for a fruity, refreshing twist

*Looking for something special? Please ask our bartender team for advice!*

### *808 Movement Cocktails (Sustainable)*

#### **PENICILLIN 18**

Mix of Ballentines and Talisker Whiskey, lemon juice and ginger & honey syrup

#### **GINGERONI 18**

Damrak Gin, sweet vermouth, Campari and ginger & honey syrup

*808 Movement: Mix the old with the new, striving to drive more sustainable consumption in bevarages*

### *Perfect & Cassic*

#### **PASSION FRUIT MARTINI 18**

Bols Vodka, passion fruit puree, Passoã, lime juice, vanilla and shot of sparkling wine

#### **WOO WOO 18**

Bols vodka, peach liqueur and cranberry juice

#### **NEGRONI - CLASSIC | SBAGLIATO 18**

Damrak Gin or sparkling wine, sweet vermouth and Campari

#### **ELDERFLOWER GIN FIZZ 18**

Damrak Gin, elderflower, mint and sparkling water

#### **COM-MULE 18**

Bols Jenever, lime juice, ginger beer, Angostura bitters and mint

#### **SKINNY COSMO 75 kcal 18**

Bols Vodka, cranberry juice, lime juice, tripple sec and honey

#### **NEW YORK SOUR 18**

Bulleit bourbon, lime juice, simple syrup and red wine

#### **AMARETTO SOUR 18**

Amaretto, simple syrup, lime juice and cherry

#### **BLOODY MARY 18**

Bols Vodka, tomato juice, Worcestershire sauce, Tabasco sauce and lime juice

#### **DAIQUIRI - CLASSIC 18**

Captain Morgan White, lime juice and simple syrup

#### **MARGARITA - CLASSIC 18**

Olmea Blanco, triple sec, lime juice and salt

#### **MOJITO - CLASSIC | STRAWBERRY 18**

Captain Morgan White, lime juice, cane sugar and mint

#### **SPRITZ - APEROL | CAMPARI | LIMONCELLO | HUGO 16**

Sparkling wine, sparkling water and garnish

### *0.0% But full of flavor*

#### **PASSION FRUIT MARTINI 0,0% 14**

Apple juice, passion fruit puree, pineapple juice and vanilla

#### **LAVENDER GIN GIMLET 0,0% 14**

Damrak Gin 0.0%, lavender syrup and lime juice

#### **MOJITO - CLASSIC | STRAWBERRY 0,0% 14**

Sparkling water, lime juice, strawberry syrup and mint

#### **DAMRAK GIN-TONIC 0.0% 14**

Damrak Gin 0.0%, Fever-Tree tonic and orange



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# WINES

## White

**GUILLAUME - CHARDONNAY** 8.25 / 39.95 

*Languedoc-Roussillon, France*

A pale yellow wine with subdued aromas of apple, pear, citrus and a hint of exotic fruit

**ARBOS - PINOT GRIGIO - ORGANIC** 9 / 44

*Sicily - Italy*

Fresh and fruity bouquet with apple and pear and a hint of citrus

**EL COTO - COTO MAYOR - VERDEJO** 11 / 54

*Rioja, Spain*

Good acidity, supple, elegant and refreshing on the palate with a long finish

**AIMÉ BOUCHER - LA BOTTIÈRE - TOURAINE**

**SAUVIGNON BLANC** 11 / 54

*Loire, France*

Fresh and fruity, creamy and full-bodied

**STIFT KLOSTERNEUBURG - GRÜNER VELTLINER** 12 / 59

*Lower-Austria, Austria*

Green and yellow apple with citrus notes, spicy Veltliner pepper, juicy and acid structure

**RIVANER, HOEVE NEKUM** 12 / 60

*Limburg, The Netherlands*

Wine from Dutch terroir. Well balanced flavors, apricot, pear and almonds

**EDOUARD DELAUNAY - SEPTEMBRE**

**BOURGOGNE BLANC** 100

*Loire, France*

Pale gold in colour with expressive aromas of white blossom, jasmine, fresh citrus notes and almond

**AIMÉ BOUCHER - LA BOTTIÈRE - POUILLY-FUMÉ** 100

*Loire, France*

Bright light yellow colour with a green touch, fresh and full of dry flavour, characteristic mineral finish

## Rosé

**GUILLAUME - GRENACHE ROSÉ** 8.25 / 39.95 

*Languedoc-Roussillon, France*

A dark pink rosé with the discrete aroma and flavour of strawberry and redcurrants. Dry and fruity with a fresh finish

**FIGUIÈRES - PREMIÈRE ROSÉ BIO** 85

*Provence, France*

Fragrant citrus fruit, strawberries, apricots and white peaches, delicate silky flavour

## Reds

**GUILLAUME - MERLOT** 8.25 / 39.95 

*Languedoc-Roussillon, France*

A twinkling, red wine with the sultry scent of ripe cherries and marzipan, round and soft finish

**MARIUS BY MICHEL CHAPOUTIER - SYRAH/GRENACHE ROUGE BIO** 9 / 44

*Languedoc-Roussillon, France*

Combination of power, complexity and elegance. The Syrah endows it with warmth, robustness and a lovely bluish red hue

**COUVEYS - PINOT NOIR** 10 / 49

*Languedoc-Roussillon, France*

Fruity bouquet with apple, pear a hint of citrus and floral tones

**PASQUA - DESIRE LUSH & ZIN PRIMITIVO** 12 / 59

*Puglia, Italy*

Intense aromas of plums, red fruit, coffee, cocoa and spicy notes. Sultry and round, fullbodied with soft tannins

**CRUZ DEL CASTILLO - RIOJA TINTO - CRIANZA** 12 / 59

*Rioja, Spain*

Balanced, round and pleasant notes of vanilla. In the nose, aromas of red fruit and a soft finish

**PINOT NOIR, HOEVE NEKUM** 16 / 80

*The Netherlands, Limburg*

Wine from Dutch terroir. Fresh tones of red fruits and cedarwood aromas

**PASQUA - LUÍ - CABERNET SAUVIGNON** 100

*Veneto, Italy*

Complex with black fruit, vanilla, almonds and spices. Silky smooth with well-integrated tannins

**CHÂTEAU ROC DE CANDALE - SAINT-EMILION GRAND CRU** 120

*Bordeaux, France*

Ruby coloured with lots of ripe summer fruit, perfectly structured with harmonious tannins and cinnamon

## Sparkling

**CAFÉ DE PARIS - BLANC DE BLANCS BRUT** 10 / 49

*France*

Crisp with scents of apple, lime and toast, subtle mousse

**CHAMPAGNE CASTELNAU - BRUT RESERVE** 22 / 65 / 130

*Champagne, France*

Champagne with enormous versatility, elegant and mouth-filling rollercoaster with a long aftertaste

**CHAMPAGNE CASTELNAU - HORS CATÉGORIE** 260

*Champagne, France*

Notes of ripe peach, vanilla and toasted bread combined with the most refined mousse imaginable



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## 0.0% Wines (Alcohol-free)

**ARTIS CHARDONNAY, NON ALCOHOL 34**  
*Bordeaux, France*  
White flowers, pears, peach, vanilla and toasted bread

**ARTIS MERLOT ROUGE, NON ALCOHOL 34**  
*Bordeaux, France*  
Rich and aromatic nose of black fruits like blackberry and toasted notes

## LOCAL HEROES

by bottle

**LOWLANDER BLONDE ALE 4% 9.50**  
Botanically brewed Organic Blonde Ale with lemon peel & blossom honey. Mellow & zesty with subtle sweetness

**LOWLANDER WHITE ALE 5% 9.50**  
Botanically brewed White Ale with Curaçao orange, elderflower & chamomile. Refreshing & crisp with a fruity & flowery finish

**BROUWERIJ 't IJ, IJWIT 6.5% 9.50**  
A full-bodied Amsterdam wheat beer with a fresh flavor from wheat malt. Brewed with cilantro and lemon, it offers rich banana, citrus, and spice aromas, finishing with a slight of sweetness

**BROUWERIJ 't IJ, ZATTE 8% 9.50**  
IJ Zatte, the first beer from Brouwerij 't IJ in 1985, is an organic golden-yellow tripel. This heavier blond beer offers fresh fruit aromas with subtle hints of grain

## 0.0% Beers (Alcohol-free)

**HEINEKEN 0,0% 6**  
The responsible famous Amsterdam pilsner

**BRAND, IPA 0.0% 9**  
Just as hoppy, citrusy and fresh, but completely alcohol-free. The fruity scents are created by dry hopping with Cascade, Amarillo and Mosaic hops and have a soft bitterness

**TEXELS, SKUUMKOPPE 0,0% 9**  
Texels Skuumkoppe 0.0 is an alcohol-free, dark wheat beer brewed with natural ingredients

## DRAFT BEERS

Crafty & Local

**"GOUDEN BROOD BEER" S 7.95/ L 12.75**  
"Gouden Brood" is an innovative beer made from surplus bread collected in our kitchen and restaurant areas. By turning this surplus bread into a delicious beer, we're promoting sustainable practices and supporting local businesses, all while reducing our environmental impact.

**HEINEKEN 5% S 6.95/ L 11.45**  
The famous Amsterdam pilsner

**BRAND, IPA 7% S 7.95/ L 12.75**  
Fruity, citrusy and nice and soft bitter. This IPA has the fruity scent of mango and a bitter velvety aftertaste

**TEXELS, SKUUMKOPPE 6 % S 7.95/ L 12.75**  
Characterful dark wheat beer. Texels Skuumkoppe is the pride of Texel. Wheat beer to which various types of malt and the characteristic top fermentation give a full flavor

**SEASONAL DRAFT BEER S 7.95/ L 12.75**  
Discover what's on the tap! Ask our team about the seasonal beer on draft

## WHISKEY'S

### Scotch Blend

**BALLANTINES 9.50**  
**CHIVAS REGAL 12YRS 10.25**  
**JOHNNIE WALKER BLACK LABEL 11**  
*Irish / American*  
**JAMESON 9.50**  
**BULLEIT BOURBON 9.50**  
**MAKERS MARK 9.50**

### Single Malt Selection

**GLENFIDDICH 12 YRS 11**  
**GLENFIDDICH 15 YRS 19**  
**THE GLENLIVET FOUNDERS RESERVE 10.50**  
**THE GLENLIVET 12 YRS 12**  
**TALISKER 10 YRS 12**  
**HIGHLAND PARK 12 YRS 12**  
**MACALLAN TRIPPLE CASK 19**



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## APERITIFS / DIGESTIFS

<b>SHERRY DRY, MEDIUM</b> 6	<b>CAMPARI</b> 7.50
<b>VERMOUTH DRY, SWEET</b> 6	<b>BAILEYS</b> 7.50
<b>CAMPARI</b> 7.50	<b>AMARETTO</b> 7.50
<b>PERNOD</b> 7.50	<b>COINTREAU</b> 7.50
<b>PORT RUBY, TAWNY, WHITE</b> 7,50	<b>GRAND MARNIER</b> 7.50
<b>RICARD</b> 7.50	<b>DRAMBUIE</b> 7.50
<b>APEROL</b> 7.50	<b>TIA MARIA</b> 7.50
<b>SAMBUCA</b> 7.50	<b>KAHLUA</b> 7.50
	<b>LI MONCELLO</b> 7.50
	<b>MARTELL V.S.O.P.</b> 12
	<b>MARTELL CORDON BLEU</b> 25

## SPIRITS

<i>Jenever</i>	<i>Rum</i>
<b>BOLS Jenever</b> 6	<b>CAPTAIN MORGAN WHITE</b> 8
<b>BOLS BARREL AGED</b> 6	<b>CAPTAIN MORGAN SPICED</b> 9
<b>BOLS CORENWYN</b> 6	<i>Gin</i>
<b>APFELKORN</b> 6	<b>BEEFEATER DRY</b> 9
<b>JÄGERMEISTER</b> 6	<b>PLYMOUTH GIN</b> 9
<i>Vodka</i>	<b>BOLS DAMRAK</b> 9
<b>ABSOLUT VODKA</b> 9	<b>BOLS DAMRAK 0.0%</b> 9
<b>BOLS VODKA</b> 9	<b>HENDRICK'S</b> 12
<b>GREY GOOSE</b> 12	<b>MONKEY</b> 47 13
<i>Tequila</i>	<b>COMMUNE'S SIGNATURE</b> 13
<b>OLMECA BLANCO</b> 9	
<b>OLMECA REPOSADO</b> 9.50	

## JUICES, WATER & SODAS

**FRESH ORANGE JUICE** 6.95  
**CRANBERRY JUICE** 5.95  
**PINEAPPLE JUICE** 5.95  
**APPLE JUICE** 5.95  
**TOMATO JUICE** 5.95

**STILL WATER** 5.75 / 8.25 / 10.25

**SPARKLING WATER** 5.75 / 8.25 / 10.25

**ENERGY DRINK** Red Bull, Red Bull Sugarfree 7.50

**SODAS** Pepsi Cola Regular or Max, 7-up, Rivella, Ginger Ale, Ginger Beer, Bitter Lemon, Cassis, Tonic, Sisi, Ice Tea Sparkling or Green 5.95

## LEMONADES

*Homemade*

**ELDERFLOWER FUSION** 8.50

Elderflower syrup, lime juice, sparkling water and mint

**LAVENDER FIZZ** 8.50

Lavender syrup, lime juice and sparkling water

**CRANBERRY CITRUS SPLASH** 8.50

Cranberry juice, lime juice, simple syrup, sparkling water and red berries

**GINGER ICED TEA** 8.50

Jasmine based iced tea with ginger ale, fresh ginger and lime

## BARISTA

*Coffees*

**ESPRESSO** 4.65

**AMERICANO** 4.85

**LUNGO** 4.85

**DOPPIO** 5.85

**RISTRETTO** 4.75

*Signature frozen coffee*

**AFFOGATO** 9.50  
Espresso shot, 2 scoops of vanilla ice cream

*Add some milk*

**ESPRESSO MACCHIATO** 5.65

**CAPPUCCINO** 5.65

**LATTE MACCHIATO** 5.95

**FLAT WHITE** 6

**HOT CHOCOMEL** 6

**CHAILATTE | CINNAMON** 6.50

*Iced coffees*

**CAPPUCCINO** 5.65

**VANILLA CAPPUCCINO** 6.40

**CHAILATTE | CINNAMON** 6.50

*Personalize*

**MILK OPTIONS**

Creamer, whole milk, soy, almond or oat milk

**CHOOSE YOUR COFFEE SYRUP** +0.75

Almond, butterscotch, caramel, cinnamon, coconut, hazelnut, macaron, pistachio, speculoos, vanilla

**SUGAR-FREE SYRUPS** +0.75

Caramel, hazelnut, vanilla

*Spill some tea*

**BLACK TEA** 5.25  
Assam Earl Grey, English Breakfast

**HERBAL** 5.25  
Magic Africa Rooibos, Lemon Grass

**GREEN TEA** 5.25  
Moroccan Mint, Jasmin Gold

**OOLONG** 5.25  
Tie Guan Yin

**CHAI TEA** 5.25  
Masala Chai

**DECAFFEINATED** 5.25  
Ceylon Black Tea

**FRESH GINGER/MINT TEA** 6.10

*Indulge in our selection of fine loose teas, each carefully chosen for your enjoyment*



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