



WHO IS BETSY?

Betsy is an open-air rooftop bar, brought to you by Belga Café's chef Bart Vandaele and his team. Betsy's mixologist Arslan whips up an always changing choice of surprising cocktails.

Betsy is featuring over 60 gins from all over the world!

On our menu you can find a variety of modern American fare, fit to a perfect stay in our Betsy "garden" bar.

LET US HOST YOUR NEXT EVENT

Betsy is the perfect location for happy hours, cocktail receptions, seasonal private events, birthday celebrations & more.

We can help you design your event:
whether it's cocktail reception, a sit-down dinner or brunch.

For information please contact us at
info@belgacafe.com or **(202) 544-0100**.

Follow us on Instagram & Facebook
Share your photos and tag @TheBetsyDC

A 3% wellness fee will be added to each check to help us pay the base wages and benefits of staff. Please note this fee is not a tip.

C O C K T A I L S

GOD, I LOVE HOW SEXY I AM

Citadelle gin, lime ginger liquor, touch of cotton candy,
egg white, rainbow butterfly

16

NEW 'HOW YOU DOIN?'

Rum Plantation 3 star, Italicus Posolio di Bergamotto,
Fabrizia crema di pistacchio, squeeze of lemon juice

16

HE'S SO PRETTY, I WANT TO CRY

Tito's Vodka, Kahlua, St. George coffee liquor,
shot of real Espresso, cacao dust

17

'PI-VOT'

Woodford Reserve bourbon, Intense lemon-ginger, orange bitters,
Angostura bitters, sage, mousse de blanc d'oeuf 'egg white foam'

17

'AND YET, I NEVER RUN INTO BEYONCE'

Ford's Gin, Chartreuse green, Maraschino liqueur,
agrumo, cherry, lime juice, Pamplemousse Rose

17

THE ONE WITH JOEY'S BIG BREAK

Belga's barrel Woodford bourbon, Heirloom Alchermes liquer,
Frabzia blood orange liqueur, lime, Posolio di Bergamotto, thyme

16

Please inform your server of any allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

B @

BETSY

NEW

'COULD I BE WEARING ANY MORE CLOTHES?'

Citadelle 'Jardin D'ete' gin, Midori melon,
lime juice, Vedrenne Fleur De Sureau, blueberry snow

16

'UNAGI'

Japanese Fuyu Whiskey, applewood smoked à la minute,
wild grape dashes, big crystal ice cube, lemon tea,
Orchard elderberry liquor, blackberry

18

URSULA

Casamigos blanco tequilla, Don Ciccio & Figli Limoncello,
Italicus Posolio di Bergamotto, lemon juice, fresh bay leaf, flower

18

'OH. MY. GOD.'

Basil flavoured High West bourbon, basil syrup,
Angostura bitters, orange bitters, fresh basil leaves

16

WE WERE ON A BREAK

Barr Hill gin, jus de citron, Chinola passion fruit liqueur,
blood orange sanguine, thyme

16

'SMELLY CAT, SMELLY CAT'

Del Maguey mezcal, summer nectarine,
mandarin, Caffo Maraschino Antica Ricetta di Zara, avec des glaçons

16

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GIN + TONICS

Our selection of gins are paired with the perfect bottled tonic, complementary herbs and spices, the ideal ice mold, and proper glassware to create the quintessential Gin & Tonic

BETSY'S GIN SELECTION

BROOKLYN GIN 17	GIN LANE 1751 VICTORIA PINK 16
BARR HILL GIN VERMONT 17	FORDS LONDON GIN 15
MCCLINTOCK FORAGER GN 16	SIPSMITH LONDON DRY GIN 16
EMPRESS 1908 GIN 16	BOMBAY SAPPHIRE LONDON GIN 15
ST. GEORGE TERROIR 16	OLD RAJ DRY INDIAN GIN 16
ST. GEORGE DRY RYE 16	AWAYUKI STRAWBERRY GIN 17
THE LONDON #1 16	NOLET'S SILVER DRY GIN 17
	MONTI GIN, SPAIN 19

GINs TO SIP ON

THE HAKUTO PREMIUM MATSUI JAPANESE GIN 19
NIKKA COFFEY GIN 'LIMITED PRODUCTION' JAPAN 18
SUNTORY ROKU GIN, JAPAN 18
MONKEY 47 GIN, GERMANY 22
YUZU GIN, JAPAN 26
KI NO BI DRY GIN, KYOTO CITY 25
KI NO TEA GIN, KYOTO CITY 25
BARR HILL TOM CAT, VERMONT 18
'AKKO' A WILD GALILEE GIN 22
BLUE GIN, AUSTRIA 21
RARE FIND: HENDRICK'S MIDSUMMER SOLSTICE 25
RARE FIND: THE TEMPEST AUTUMN AFRICAN GIN 22

GIN + TONICS

Our selection of gins are paired with the perfect bottled tonic, complementary herbs & spices, the ideal ice mold, and proper glassware to create the quintessential Gin & Tonic

SYMPATHY

MILK & HONEY LEVANTINE

raspberry ice, lemon, thyme,
Fever-Tree Light tonic 17

MCCLINTOCK FORAGER GIN

blueberry ice, cardamom,
Fever-Tree Lemon tonic 16

AMRUT NILGIRIS INDIAN DRY GIN

ginger-lemongrass ice, lemon balm,
Fever-Tree Mediterranean tonic 16

MONKEY 47 GERMAN GIN

frozen blueberries & grapes,
Fever-Tree Elderflower tonic 22

HAYMAN'S CITRUS GIN

mandarine ice, pansy flower,
Fever-Tree Lemon tonic 16

MALFY BLOOD ORANGE ITALIAN GIN

blood orange ice, orange,
Fever-Tree Mediterranean tonic 16

LOVE

COMMON GROUND BASIL GIN

Earl Grey ice, orange twist,
Fever-Tree Indian tonic 17

MAHON SPANISH GIN

rosemary ice, lemon, blood sorrel
Fever-Tree Light tonic 16

SIX DOGS 'KAROO' S.AFRICA

lavender, golden kiwi ice, mint,
Fever-Tree light tonic 17

GIN LANE 'VICTORIA' PINK GIN

passion fruit ice cube, flower
Fever-Tree Indian tonic 16

GIN LANE 1751

Cucumber-watermelon mint gin,
lemon ice, strawberry,
Fever-Tree Mediterranean tonic 16

FLIRT

MIRABEAU ROSE GIN

lychee ice, sweet cherry,
Fever-Tree Indian tonic 16

ETSU JAPANESE GIN

strawberry ice, pansy flower,
Fever-Tree Mediterranean tonic 17

MALFY GRAPEFRUIT ITALIAN GIN

lemon ice, flower
Fever-Tree sparkling grapefruit 16

JOURNEYMAN JALAPENO

habanero lime ice,
peppermint, Fever-Tree Light tonic 16

TANQUERAY SEVILLA ORANGE GIN

Blackcurrant ice, rhubarb,
Fever-Tree Mediterranean tonic 16

ST. GEORGE DRY RYE

spiced chai ice,
Fever-Tree Mediterranean tonic 18

PASSION

NEW! HARDSHORE PORTLAND GIN

watermelon ice, lemon
Fever-Tree Elderflower tonic 16

HENDRICK'S SCOTTISH GIN

mint, lime ice,
Fever-Tree Cucumber tonic 16

SIX DOGS 'HONEY LIME' GIN

Jasmine lime tea ice,
Fever-Tree Light tonic, basil 17

INDOGGO STRAWBERRY GIN

wild grape ice, Meyer lemon,
blackberry, Fever-Tree Lemon tonic 16

CITADELLE VIVE LE CORNICHON

cucumber & black pepper ice,
Fever-Tree Cucumber tonic 17

B E E R

B O T T L E S

- CHIMAY RED** 16.5
- CHIMAY BLUE** 17.5
- CHIMAY WHITE** 16
- CUVEE DE TROLLS** 12.5
- DUVEL** 13
- DUVEL TRIPLE HOP** 12.75
- HENNEPIN SAISON** 10
- WESTMALLE TRIPEL** 17

C A N S

- STELLA ARTOIS** 9
- BAVIK SUPER PILS** 9
- BAVIK SUPER WIT** 9
- BIG WAVE, GOLDEN ALE** 9
- RODENBACH (16 OZ)** 14
- NEON RAINBOWS IPA (16 OZ)** 12

BELGA'S FULL BEER MENU IS AVAILABLE

D R A F T S

- PAX PILSNER** 10
- BETSY'S ALE** 12

NEW AT THE BETSY

G&T OYSTERS

½ dozen oysters, lemon gel, Gin & Tonic air, cucumber, finger lime 21

TOMATO BURATTA

Heirloom baby tomato, pesto, Buffalo burrata, balsamic, olive oil 17

SMOKED SALMON & TOAST

Red onion, capers, lemon gel, chive sour cream, toast 18.5

CRISPY FRIED CHICKEN WINGS

Asian style chicken wing, pickled vegetables 16

WARM BITES

FRIES SPECIAL #1 “THE CLASSIQUE”

Frites special, beef stew sauce, onions, mayo, curry ketchup, jalapeño 17

BELGA'S ORIGINAL FRITES

Belgian frietjes, homemade trio mayonnaise 9.5

SLOW COOKED PORK BELLY BITES

Brussel sprouts salad, buttermilk dressing, BBQ sauce 15

COD BRANDADE SIGARS

Salted Cod brandade, chive sour cream dip, salmon caviar 16.5

GRILLED LAMB KOFTA

Grilled ground lamb kebab, cilantro, mint, tahini, Greek yogurt, Harissa 15

GOUGERES WAFFLES

Not so classic, French cheese puffs, our cheese cream, Blue cheese, Gruyère cheese 14

SMALL-ISH PLATES

WAGYU BEEF TARTARE BELGIAN STYLE

Steak tartare, foie gras mousse, grilled sour dough bread, tomato butter 22

CHEF'S FAMOUS TRUFFLE BRIE CHEESE

Frisée salad, truffle dressing, home made brioche 20

SHORT RIBS SLIDERS

Two braised short ribs sliders on dinner roll, grain mustard, cabbage slow 18

A SMALL POT OF TOKYO MUSSELS

St. Bernardus Tokyo beer, shallots, butter, garlic, parsley, mussel sauce 17

BECHAMEL BEEF STEWED CROQUETTES

Mustard dip, and pickled vegetables, parsley 17

MARYLAND GUACAMOLE

Spice guacamole, tomato, lime, Maryland crab meat, chips 20

MUSHROOM RISOTTO

Arborio risotto, smoked crème fraiche, pickled mushrooms, truffles 22

BREAD AND TWO BUTTERS

Freshly baked French baguette, sun-dried tomato, lard & bacon bits butter 7.5

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SWEET STUFF

CLASSIC TARTE TATINE

Upside-down apple tart,
vanilla ice cream, apple cider caramel
14.50

BLAUWE BOSBESSEN MARSEPEIN CAKE

Warm almond cake, blueberry, cacao crumble,
Genever buttermilk sorbet, Anglaise, butterfly
15.50

SPECULOOS KWARK TAART

Lemon honey cheesecake, red wine pears,
Speculoos crumbles, basil, Stella cidre gelée, flowers
14.00

WINES

W H I T E S

SANCERRE

Kevin et Karine,
Loire Valley 2022
24

SAUVIGNON BLANC

Le Domaine, Muscadet
Loire Valley 2022
14

CHARDONNAY

Macon-Village, Louis Jadot,
Bourgogne, 2021
20

WHITE BLEND

Dom De L'Olivette,
Bandol, 2021
15

R O S E

SANCERRE ROSÉ,

K. Lauverjat, Loire Valley 2022
24

SIRAH & TEMPRANILLO ROSÉ,

Honor Vera, Spain 2023
14

B U B B L E S

CHAMPAGNE

Taittinger, Tradition Brut, NV
26

CREMANT ROSÉ

Domaine Albert Bichot, N.V.
16

N/A ROSE SPARKLING,

Freixenet, Non-Alcoholic Wine
14

R E D S

PINOT NOIR,

Frederic Esmonin,
Les Genevrieries,
Burgundy, 2022
21

COTES DU RHONE,

Guigal,
France, 2022
15

BORDEAUX,

Les Arromans,
France 2020
16

MALBEC,

Auka,
Argentina 2021
14

W H I T E S

238 CHABLIS

Jean-Marc Brocard,
'Sainte Claire' 2021 80

325 CHARDONNAY

Willakenzie,
Willamette Valley 2018 79

306 SAUVIGNON BLANC

Mauritson,
Dry Creek Valley 2020 68

303 PINOT GRIS

Van Duzer, Willamette Valley,
Oregon 2022 55

276 ALBARINO

Gran Vinum,
D.O. Rias Baixas 2020 75

207 RIESLING

Domaine Trimbach, 2021 79

226 SANCERRE

Alphonse Mellot,
'La Moussière' 2021 115

263 CHÂTEAUNEUF-DU-PAPE

Domaine Berthet-Rayne,
2017 74

S P A R K L I N G
+ C H A M P A G N E**100 SPARKLING WINE**

THIBAUT JANISSON, Xtra Brut,
Virginia N.V 67

134 TAITTINGER

Reims N.V. 109

933 NICOLAS FEUILLATTE

Brut, Chouilly, N.V 112

934 CHARLES HEIDSIECK

Brut Reserve,
Reims, N.V. 129

130 DELAMOTTE

Nicolas Louis, Brut,
Le Mesnil-sur-Oger, N.V 135

107 GONET-MEDEVILLE

'Blanc de Noirs' 1er Cru,
Extra Brut 150

931 BILLECART-SALMON

'Nicolas François'
Epernay 2002 459

920 GASTON CHIQUET

Brut Rosé,
Aÿ Grand Cru, N.V. 149

R E D S

404 BOURGOGNE

Domaine Armelle Et Bernard Rion,
2015 79

702 PINOT NOIR,

Boedecker Cellars,
Willamette Valley, Oregon 2018 63

726 PINOT NOIR

Resonance, Willamette Valley,
Oregon 2019 113

512 GIGONDAS L'HALLALI

'Grand Reserve,'
Rhône Valley, 2018 64

611 SHIRAZ

Powel and Son,
Barossa Valley, 2018 89

489 CHÂTEAU PAILHAS

Grand Cru,
Bordeaux 2018 85

540 MALBEC

Cedre Heritage, Cahors
2019 50

565 TINTO DE TORO

Numanthia, Toro 2007 125

709 CABERNET BLEND

RDV Vineyards, 'Friends & Family',
Delaplane, VA, 2016 100

548 SASSICAIA,

Tenuta San Guido, 2017 340

555 BRUNELLO DI MONTALCINO

Tenuta Di Colosorbo, 2016 135

727 CABERNET SAUVIGNON

Kathryn Hall, Napa Valley 2017
"97 POINTS" 290

R O S É

218 SANCERRE

Karine Lauverjat,
Loire Valley, 2022 79

212 CHATEAU D'ESCLANS

Garrus,
Cotes De Provence 2019 215

THINGS TO SIP ON

ALL OUR GINS ARE SERVED ON A BIG ROCK
WE OFFER 1 OZ OR 2 OZ POURS

BOURBON

BAKER'S 7 YEAR 22
BULLEIT 15
W.L. WELLER SPECIAL RESERVE 25
W.L. WELLER ANTIQUE 107 29
ISAAC BOWMAN PORT BARREL 16.5
BASIL HAYDEN'S 15.5
FOUR ROSES YELLOW LABEL 15
FOUR ROSES SIGNLE BARREL 18
FOUR ROSES SMALL BATCH 21
BUFFALO TRACE KENTUCKY BOURBON 17
BLANTON'S SINGLE BARREL 13 / 24
HIGH WEST AMERICAN PRAIRIE 16
JEFFERSON'S RESERVE 18
JEFFERSON'S OCEAN AGED AT SEA 25
MAKER'S MARK '46' 15
KNOB CREEK 15
RABBIT HOLE DARERINGER 28
RABBIT HOLE HEIGOLD 21
WOODFORD RESERVE 15
WOODFORD RSV STRAIGHT MALT 16
WOODFORD WHEAT 16
WOODFORD RESERV
'DOUBLE OAKED' 11 / 20
OLD RIP VAN WINKLE 10 YR 18 / 32
OLD RIP VAN WINKLE 12 YR
'SPECIAL RESERVE' 19 / 39

PREMIUM TEQUILA & MEZCAL

KOMOS ANEJO CRISTALINO 38
KOMOS REPOSADO ROSA 40
MEZCAL REY CAMPERO 30

WHISKEY

UNCLE NEAREST 1884 20
UNCLE NEAREST 1856 PREMIUM 21

JAPANESE WHISKEY

NIKKA COFFEY MALT WHISKY 15 / 30
SMALL BATCH FUYU 16
HIBIKI JAPANESE WHISKEY 17 / 33
TAKAMINE 8 YR 32
FUJI 25

RYE

WHISTLEPIG 10 YRS RYE 24
WHISTLEPIG 12 YRS RYE 18 / 39
WHISTLEPIG 15 YRS RYE 33 / 65
RABBIT HOLE BOXERGRAIL RYE 17
BULLEIT RYE 15
WOODFORD RESERVE RYE 15.5
BASIL HAYDEN'S DARK RYE 17
HIGH WEST CAMPFIRE RYE 25

HIGH WEST RYE

'A MIDWINTER NIGHT'S DRAM' 24 / 49

SCOTCH

AMERICAN SINGLE MALT; BALLER 18
GLENMORANGIE 10 YR 18
GLENFIDDICH 12YR 19
MACALLAN 15YR 45
BUCHANAN'S RED SEAL 18 YR 15 / 29
THE DALMORE 12YR 22

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BITES

\$3 OFF DURING HAPPY HOUR

GRILLED LAMB KOFTA 15

grilled ground lamb kebab, cilantro, mint, tahini,
Greek yogurt, harissa

SLOW COOKED PORK BELLY BITES 14

Brussel sprouts salad, buttermilk dressing, BBQ sauce

A SMALL POT OF TOKYO MUSSELS 17

St. Bernardus Tokyo beer, shallots, butter, garlic, mussel sauce

BECHAMEL BEEF STEWED CROQUETTES 17

Mustard dip, and pickled vegetables, parsley

TUESDAY - FRIDAY

4:30 PM TO 5:30 PM

BETSY'S SPARKLING WINE \$8

BETSY'S WHITE & RED WINE \$8

BETSY'S DRAFT BEER \$8

BETSY'S HAPPY COCKTAIL

FROM ARSLAN \$9





Host Your Next Event at The Betsy!

Looking for the perfect venue to host your next unforgettable event?

Whether you're planning a luncheon, cocktail reception, baby shower, bridal shower, private mixology class, or seated dinner, The Betsy offers the ideal setting to make your occasion truly special.

Ready to plan your next unforgettable event at The Betsy?

Send your inquiry to betsy@belgacafe.com and let our dedicated team assist you in creating memories that will last a lifetime.