

BAR BITES

\$3.00 off during Happy Hour

FRITES SPECIAAL DELUXE 12.00

*Our original Belgian frites recipe with something special.
Double fried, truffles, truffle cheese, truffle mayonnaise*

CAULIFLOWER "BOMMEKES" 12.00

waffle bites, pistachio-kale pesto, rocket salad, sumac

PETITE MUSSELS "MARINIÈRE" 15.00

White wine, shallots, butter, garlic, parsley

REAL BELGIAN FRITES 8.00

Trio of homemade mayonnaise

KIP & KRAB SIGAARS 12.50

Spicy cigars of chicken & crabmeat with dipping sauces

BRUSSELSE SPRUITJES 10.50

Deep fried Brussels sprouts, yogurt sauce, sumac

THE CLASSIQUE MOSSELEN GRATINÉES 14.25

Oven-grilled mussels on the half-shell, garlic butter

VIER KAZEN KROKETTEN 12.00

Croquettes of four cheeses, mixed salad, balsamic



**Full dinner menu available
at 4:00pm daily**



HAPPY HOUR MENU

MONDAY – FRIDAY: 4PM – 6:30PM

SUNDAY: 4PM – CLOSE

**FINE SELECTIONS OF WHITE, RED, ROSÉ,
AND SPARKLING WINE \$5.00
SELECT DRAFT BEERS \$6.00
SIGNATURE COCKTAILS \$7.00**

HAPPY HOUR WINES 6.00

SPARKLING BRUT ROSE, RIVAROSA, *France N.V.*
PINOT GRIGIO, CAVALIERE D'ORO, *Italy 2017*
MALBEC, CALLIA ALTA, *San Juan, Argentina 2018*
CHARDONNAY, ESSAY, *Western Cape, South Africa 2017*

SPARKLING

CAVA, FINCA VALLDOSERA *Catalonia, Spain N.V.* 13.00
SPARKLING BRUT ROSE, RIVAROSA, *France N.V.* 12.00
CHAMPAGNE, TAITTINGER *'Brut La Francaise', Reims N.V.* 19.00

WHITE

Pinot Blanc, WILLM, *Alsace, France 2018* 13.50
Sauvignon Blanc, MATUA VALLEY, *Marlborough, NZ 2019* 11.00
Sancerre, K & C LAUVVERJAT 'Perle Blanche' *Loire Valley, France 2017* 16.00
Chardonnay, ESSAY, *Western Cape, South Africa 2017* 10.00
Chardonnay, SEQUOIA GROVE, *NAPA VALLEY, CA 2018* 12.00
Bordeaux Blend, CUVÉE FRENCH KISS, *France 2018* 12.00
Grenache Blend, DOMAINE D'EOLE, *Provence, France 2016* 13.50
White Blend, MAS COMTAL, *Penedès, Spain 2015* 12.00
Cairanne Blanc, DOMAINE BERTHET-RAYNE, *France 2017* 17.00

REDS

Burgundy Pinot Noir, POMMARD, *Burgundy 2015* 22.00
Barbera D'Asti, MICHELE CHIARLO, 'LE ORME', *Italy 2016* 12.50
Bordeaux Superieur, CHATEAU DE RIBEBON, *France 2014* 13.00
Côtes-du-Rhône, LA NERTHE 'LES CASSAGNES', *France 2017* 14.50
Zinfandel Blend, CONUNDRUM, *Napa, CA 2017* 15.00
Malbec, CALLIA ALTA, *San Juan, Argentina 2017* 11.00
Cabernet Sauvignon, BORNE OF FIRE, *Columbia Valley, WA 2017* 15.50
Tempranillo, MATSU, 'EL PICARO', *Toro, Spain 2018* 12.00
Grenache Blend, CELLAR CICLIO, 'BILLO', *Priorat, Spain 2017* 15.00

HAPPY HOUR COCKTAILS

7.00

MONDAY
The Belgian Mule

TUESDAY
Aperol Spritz

WEDNESDAY
Old Fashioned



THURSDAY
The Belga 2.0

FRIDAY
Betsy's Gin & Tonic

SUNDAY
Seasonal Punch

BELGA COCKTAILS

ONE THE PERFECT GIN & TONIC 15.00

Hendrick's Gin, Fever Tree Mediterranean Tonic, lime, cucumber

THE RED LIGHT NEGRONI BARREL AGED 15.00

Bols Genever, Campari, sweet vermouth, orange twist

THE BELGIAN GIN & GEUZE 16.00

Gentenaar Belgian gin, Boon Mariage Parfait, grapefruit bitters, confit kumquat

DON'T SIT UNDER THE APPLE TREE 15.00

Woodford Bourbon Reserve, apple cider, cider shrub, lemon, sparkling water, fresh apple

THE BELGA 2.0 14.00

Tito's Vodka, Framboise beer-rosemary-lemon sorbet, crème de framboise, lime zest

CHAI RYE 14.00

Redemption Rye, chai ingrain sweet vermouth, St. Germain, Peychaud bitters

MEZCAL, WARM ME UP 14.00

Sombra mezcal, blood orange-ginger shrub, Luxardo Cherry, lime

BLAME IT ON MONKEY 15.00

Monkey Shoulder Blend Malt Scotch Whisky, Luxardo Amaro Abano, sweet vermouth, Angostura bitters, orange bitters