

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" 15.50

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, 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,
bread crumbs*

VIER KAZEN KROKETTEN 12.00

Croquettes of four cheeses, mixed salad, balsamic



**Full dinner menu available
at 5:00pm daily**



HAPPY HOUR MENU

MONDAY – FRIDAY: 4:30PM – 6:30PM

SUNDAY: 4PM – CLOSE

**FINE SELECTIONS OF WHITE, RED,
AND SPARKLING WINE \$6.00**

SELECT DRAFT BEERS \$6.00

SIGNATURE COCKTAILS \$7.00

HAPPY HOUR WINES 6.00

SPARKLING BRUT ROSE, RIVAROSE, *France, N.V.*
PINOT GRIGIO, CAVALIERE D'ORO, *Italy, 2017.*
MALBEC, ALTA VISTA, *Mendoza, Argentina, 2018*

SPARKLING

BRUT, VEUVE DUBARRY, *"Cuvée Prestige", France N.V. 11.00*
SPARKLING BRUT ROSE, RIVAROSE, *Provence, France N.V. 12.00*
CHAMPAGNE, TAITTINGER, *'Brut La Francaise', Reims N.V. 19.00*

WHITE

Pinot Blanc, WILLM, *Alsace, France 2017 13.50*
Sauvignon Blanc, MATUA, *Marlborough, New Zealand, 2018 11.00*
Bordeaux Blend, CUVÉE FRENCH KISS, *France 2018 12.00*
Sancerre, K & C LAUVVERJAT, *Loire Valley, France 2018 16.00*
Chardonnay Blend, MAS COMTAL, *Spain, 2018 12.00*
Chardonnay, SEQUOIA GROVE, *Napa Valley, CA, 2016 19.00*
Albariño, ATLANTIS, *Maetierra, Rias Baixas, Spain, 2018 12.00*
White Blend, QUINTA DONA MATILDE, *Douro, Portugal 2017 12.50*

ROSE

Grenache/Syrah Blend, CLUA, *Spain, 2018 12.50*
Provenance, ZE ROSE, *France, 2017 12.00*
Sancerre, KEVIN ET CHRISTIAN, *Loire Valley, France, 2018 15.50*

REDS

Burgundy, MORGON, Chateau Des Jacques, *France 2016 17.50*
Côtes-du-Rhône, LA NERTHE, Les Cassagnes, *France, 2016 14.00*
Bordeaux Supérieur, CHATEAU DE RIBEBON, *France 2015 13.00*
Cabernet Sauvignon, RODNEY STRONG, *Alexander Valley, CA 2015 18*
Tempranillo, 'EL PICARO', *Toro, Spain, 2018 11.00*
Grenache Blend, 'BILLO', *Cellar Ceclio, Priorat, Spain, 2017 15.00*
Zinfandel, 'VALRAVN', *Sonoma County, CA, 2017 14.50*
Malbec, 'ALTA VISTA CLASSIC', *Mendoza, Argentina, 2018 12.00*

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
A Summer Punch

BELGA COCKTAILS

ONE 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 Geuze 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, creme de framboise,

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 Blended Malt Scotch Whisky, Luxardo Amaro Abano, sweet vermouth, angostura bitters, orange bitters.