



Betsy features over 45 gins from around the world!
On our menu, you'll find a variety of modern American fare,
perfect for enjoying in our Betsy "garden" bar.

Betsy is the perfect location for happy hours, cocktail receptions, seasonal private events, birthday celebrations, and more. We can help you design your event—whether it's a cocktail reception, a sit-down dinner, or brunch.

**For more information, please contact us at
info@belgacafe.com | (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, Maraschino liqueur, a touch of cotton candy,
egg white, lime, rainbow butterfly, lime

16

NEW 'HOW YOU DOIN?'

Planterey Rum, Italicus Rosolio di Bergamotto, basil liqueur,
Fabrizia Pistachio, a squeeze of lemon juice

16

HE'S SO PRETTY, I WANT TO CRY

Tito's Vodka, Kahlúa, St. George Coffee Liqueur,
a shot of real espresso, trio of beans

17

'PI-VOT'

Woodford Reserve Bourbon, Barrow's intense lemon-ginger, orange bitters,
lemon, Angostura bitters, sage, mousse de blanc d'œuf (egg white foam)

17

'AND YET, I NEVER RUN INTO BEYONCÉ'

Ford's Gin, Boomsma Claerkampster Clooster Bitter Liqueur,
Maraschino liqueur, sweet cherry, lime juice

17

THE ONE WITH JOEY'S BIG BREAK

High West Rye, Heirloom Alchermes liqueur,
Fabrizia Blood Orange liqueur, lime, thyme

16

B @ BETSY

‘UNAGI’

High Wire Jimmy Red Straight Bourbon, applewood smoked à la minute,
wild grape dashes, big crystal ice cube,
lemon tea, Orchard Elderberry liqueur, blackberry

18

URSULA

Casa Noble Blanco Tequila, Don Ciccio & Figli Limoncello,
Italicus Rosolio di Bergamotto, lemon juice, bay leaf

18

‘OH. MY. GOD.’

Basil-flavored Four Roses Bourbon, basil syrup,
Angostura bitters, orange bitters, fresh basil leaf

16

WE WERE ON A BREAK

Hat Trick Botanical Gin, Chinola passion fruit liqueur,
blood orange sanguine, thyme

16

‘SMELLY CAT, SMELLY CAT’

400 Conejos Mezcal, summer nectarine, mandarin,
Caffo Maraschino Cherry liqueur, avec des glaçons

15

“COULD I BE WEARING ANY MORE CLOTHES?”

Citadelle ‘Jardin d’Été’ Gin, Midori Melon, lime juice,
Vedrenne Fleur de Sureau, blueberry snow, violet flower

16



GIN + TONICS

Our selection of gins is 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

BARHILL GIN, VERMONT 17
McCLINTOCK FORAGER GN, MD 15
EMPRESS 1908 INDIGO GIN, CAN 17
ST. GEORGE DRY RYE, CA 17
THE LONDON #1, ENG 16
HARMONY GIN, FR 16
ARMONICO SECA-MEXICANA 19

GIN LANE 1751, 'VICTORIA' PINK, ENG 17
SIPSMITH LONDON DRY GIN 18
BOMBAY SAPPHIRE LONDON GIN 15
OLD RAJ DRY, ENG 19
NOLET'S SILVER, HOLLAND 19
DRUMSHANBO GUNPOWDER
BRAZILIAN PINEAPPLE, IRELAND 17

GINs TO SIP ON

NIKKA COFFEY GIN 'LIMITED PRODUCTION' JAPAN 24
SUNTORY ROKU GIN, JAPAN 18
KYOYA YUZU GIN, JAPAN 27
KI NO BI DRY GIN, KYOTO, JAPAN 26
KI NO TEA GIN, KYOTO, JAPAN 27
MONKEY 47 GIN, GERMANY 23
BARR HILL 'RESERVE' TOM CAT, VERMONT 21
'AKKO' A WILD GALILEE GIN 25



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SYMPATHY

NEW! CITADELLE ROUGE, FR

raspberry ice, lemon, thyme,
Fever-Tree Light tonic 16

MCCLINTOCK FORAGER, MD

blueberry ice, flower
Fever-Tree Lemon tonic 16

AMRUT NILGIRIS DRY, INDIA

ginger-lemongrass ice, lemon balm,
Fever-Tree Light tonic 17

MONKEY 47, GERMANY

frozen blackberries & grapes,
Fever-Tree Elderflower tonic 23

MALFY BLOOD ORANGE, ITALY

blood orange ice,
Fever-Tree Mediterranean tonic 16

LOVE

NEW! TINKERMAN'S, VA

Botanical, Earl Grey ice,
coriander seeds, orange peel,
Fever-Tree Indian tonic 15

HENDRICK'S, SCOTLAND

mint, lime ice,
Fever-Tree Cucumber tonic 16

WILDE IRISH GIN

passion fruit ice cube, flower
Fever-Tree Light tonic 17

SIX DOGS 'KAROO'

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

FLIRT

NEW! HENDRICK'S OASIUM, SCOTLAND

pink grapefruit ice,
Fever-Tree Lemon tonic 17

MIRABEAU ROSÉ RESERVA, FRANCE

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

MILK AND HONEY LEVANTINE, ISRAEL

smoky gin, spicy hibiscus iced tea cube,
Fever-Tree Light tonic 15

GIN LANE 1751, LONDON

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

SORGIN GRAPEFRUIT, FRANCE

lemon ice, strawberry,
Fever-Tree Mediterranean tonic 16

PASSION

THE BOTANIST DRY, ISLAY

watermelon ice, basil
Fever-Tree Elderflower tonic 17

ROSE D'ARGETN STRAWBERRY GIN

wild grape ice, Meyer lemon, blackberry,
Fever-Tree Lemon tonic 15

ST. GEORGE DRY RYE, CA

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

GUNPOWDER IRISH GIN

peach cranberry ice, mint,
Fever-Tree Light tonic 16

B E E R

B O T T L E S

CHIMAY RED 16.5

CHIMAY BLUE 17.5

CUVEE DE TROLLS 12.5

DUVEL 13

SCALDIS PÊCHE MEL 14.5

DUCHESSE CHOCOLATE CHERY 6.7% 14

NEW! NA CHOUFFE, IPA 0.5% 12

C A N S

NEW! FRUIT BEER, DUCHESSE RED 7% 13

STELLA ARTOIS 9

BAVIK SUPER PILS 9

BAVIK SUPER WIT 9

RODENBACH (16 OZ) 14

NEON RAINBOWS IPA (16 OZ) 12

N.A. GOOD TIME, PILSNER 0.5% 10

N.A. GOOD TIME, IPA 0.5% 10

BELGA'S FULL BEER MENU IS AVAILABLE

D R A F T S

BETSY'S BELGIAN ALE 12

NEW AT THE BETSY

PORK BELLY BUNS

Bbq pork belly, cucumber, radish, cilantro, lime, sauce, jalapeño, quinoa **14**

ASPARAGUS SOUP

Green asparagus soup, crème fraîche, black garlic cream **16**

SMOKED SALMON & TOAST

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

CRISPY FRIED CHICKEN WINGS

Asian style chicken wings, 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**

DUCK BITTERBALLEN

Duck confit croquettes, cherry cranberry chutney, frisée **16.5**

GRILLED LAMB KOFTA

Grilled ground lamb kebab, cilantro, mint, tahini, Greek yogurt, Harissa **17**

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, faux gras mousse, grilled sour dough bread, tomato butter **22**

SLOW ROASTED HEIRLOOM CARROTS

Poppy seeds, ginger, confit lemon, butter, labneh, curry **15.5**

CHEF'S FAMOUS TRUFFLE BRIE CHEESE

Frisée salad, truffle dressing, home made brioche **21.5**

A SMALL POT OF MUSSELS

Belga's blanche beer, shallots, butter, garlic, parsley, mussel sauce **17.5**

BECHAMEL BEEF STEWED CROQUETTES

Mustard dip, and pickled vegetables, parsley **17**

MARYLAND GUACAMOLE

Spice guacamole, tomato, lime, Maryland crab meat, chips **22**

ENGLISH PEA RISOTTO

Smoked onion cream, pea purée, tendrils, spring onions, chives **24**

BREAD AND TWO BUTTERS

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



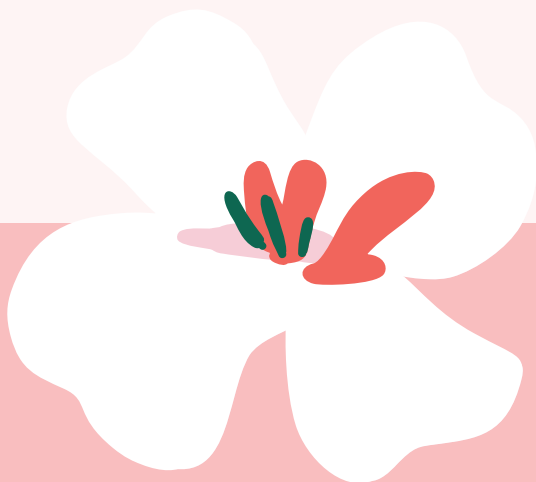
SWEET STUFF

GÂTEAU AU CHOCOLAT BELGE

Rich and fudgy brownie cake,
homemade vanilla cream, walnuts,
chocolate crumbles, caramel, Belgian chocolate
14.50

BLAUWE BOSBESSEN MARSEPEIN CAKE

Warm almond cake, blueberry, cacao crumble,
Genever buttermilk sorbet, crème anglaise, butterfly
15.00



WINES

W H I T E S

Sancerre

Kevin et Karine,
Loire Valley, FR 2024
24

Sauvignon Blanc

Clos de la Fontaine,
VV, FR 2021
15

Chardonnay

'Bezel' by Cakebread Winery,
CA 2023
17

Albariño

'Nessa' by Adegas Gran Vinum,
SP 2023
16

R O S É

SANCERRE ROSÉ,

Kevin et Karine
Loire Valley 2023
24

CRU CLASSÉ DE PROVENCE,

Château Sainte Marguerite, 2024
15

B U B B L E S

CRÉMANT DE BOURGOGNE ROSÉ

Domaine Albert Bichot N.V.
17

BRUT DE LOIRE,

Bouvet Ladubay, Saphit Brut 2022
16

N/A ROSÉ SPARKLING,

Freixenet, Non-Alcoholic Wine
14

R E D S

Pinot Noir,

Mader,
FR 2022
15.00

Bordeaux,

Les Arromans,
FR 2020
16

Cabernet Sauvignon,

Unshackled by The Prisoner,
CA 2022
18



W H I T E S

238 CHABLIS

Jean-Marc Brocard,
'Sainte Claire' 2023
80

325 CHARDONNAY

Willakenzie,
Willamette Valley 2018
79

306 SAUVIGNON BLANC

Mauritson,
Dry Creek Valley 2020
65

303 PINOT GRIS

Van Duzer, Willamette Valley,
Oregon 2022
57

276 ALBARINO

Gran Vinum,
D.O. Rias Baixas 2023
75

207 RIESLING

Domaine Trimbach 2021
79

226 SANCERRE

Alphonse Mellot,
'La Moussière' 2023
115

263 CHÂTEAUNEUF-DU-PAPE,

Famille Perrin,
Les Sinards 2021
118

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
78

134 TAITTINGER

Reims N.V.
116

118 BILLECART-SALMON

Brut Reserve, Epernay N.V
136

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

434 BOURGOGNE

Domaine Bruno Lorenzon, Les 16
Oursees 2020
98

721 CABERNET SAUVIGNON

Decoy, Sonoma County 2021
60

700 PINOT NOIR

La Crema, Willamette Valley 2021
115

611 SHIRAZ

Powel and Son,
Barossa Valley 2018
89

408 CHÂTEAU CRU MONPLASIR

Bordeaux Superieur 2021
67

540 MALBEC

Cedre Heritage, Cahors 2020
52

565 TINTO DE TORO

Numanthia, Toro 2007
125

572 GRENACHE BLEND

AiAiAi, Silvia Puig,
Priorat 2017
85

548 SASSICAIA,

Tenuta San Guido 2017
340

555 BRUNELLO DI MONTALCINO

Tenuta Di Collosorbo 2017
135

727 CABERNET SAUVIGNON

Kathryn Hall, Napa Valley 2017
“97 POINTS” 290

R O S É

218 SANCERRE

Karine Lauverjat,
Loire Valley 2024 79

212 CHATEAU D'ESCLANS

Garrus,
Cotes De Provence 2019 215

THINGS TO SIP ON

ALL OUR GINS ARE SERVED ON A BIG ROCK OR NEAT

BOURBON

W.L. WELLER SPECIAL RESERVE 25
BASIL HAYDEN 18
FOUR ROSES 16
FOUR ROSES SMALL BATCH 22
BLANTON'S SINGLE BARREL 26
HIGH WEST 16
JEFFERSON'S OCEAN AGED AT SEA 25
RABBIT HOLE DARERINGER 28
RABBIT HOLE CAVEHILL 27
RABBIT HOLE HEIGOLD 21
WOODFORD RESERVE 16
WOODFORD RESERVE 'BELGA CAFE'S BARREL' 20
WOODFORD RESERVE 'DOUBLE OAKED' 20

PREMIUM TEQUILLA

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

RYE

WHISTLEPIG 12 YRS RYE 39
WHISTLEPIG 15 YRS RYE 59
RABBIT HOLE BOXERGRAIL RYE 22
BULLEIT RYE 16
BASIL HAYDEN DARK RYE 17
HIGH WEST CAMPFIRE RYE 25
HIGH WEST RYE 'A MIDWINTER NIGHT'S DRAM' 24 /49

SCOTCH

GLENFIDDICH UNIQUE SOLERA 12YR 25
THE DALMORE 12 YR 25

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BITES

\$3 OFF DURING HAPPY HOUR

CRISPY FRIED CHICKEN WINGS 16

Asian style chicken wings, pickled vegetables

SLOW COOKED PORK BELLY BITES 15

Brussel sprouts salad, buttermilk dressing, BBQ sauce

A SMALL POT OF MUSSELS 17.5

Belga's blanche beer, shallots, butter, garlic, mussel sauce

BECHAMEL BEEF STEWED CROQUETTES 17

Mustard dip, and pickled vegetables, parsley

GOUGERES WAFFLES 14

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

BELGA'S ORIGINAL FRITES 9.5

Belgian frites, homemade trio mayonnaise

TUESDAY - FRIDAY
4:30 PM TO 5:30 PM

BETSY'S SPARKLING WINE \$8

BETSY'S RED WINE \$8

BETSY'S DRAFT BEER \$8

BETSY'S HAPPY COCKTAIL \$9

