



## 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 ever-changing selection of surprising cocktails.

Betsy features over 40 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.

## LET US HOST YOUR NEXT EVENT

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**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](mailto:info@belgacafe.com) | (202) 544-0100**

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

# C O C K T A I L S

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## HE'S SO PRETTY, I WANT TO CRY

Whitley vodka, Kahlúa, St. George coffee liqueur,  
a shot of real espresso, cacao dust, beans

17

## 'PI-VOT'

Woodford reserve bourbon, Barrow's intense lemon-ginger,  
Angostura bitters, sage, mousse de blanc d'œuf (egg white)

18

## 'AND YET, I NEVER RUN INTO BEYONCÉ'

Blue coat gin, Boomsma claerkampster clooster bitter liqueur,  
Maraschino liqueur, sweet cherry, pamplemousse, lime juice

17

## THE ONE WITH JOEY'S BIG BREAK

Sazerac rye 100 proof, Heirloom Alchermes liqueur,  
Fabrizia blood orange liqueur, lemon, thyme, orange peel

16

## 'SMELLY CAT, SMELLY CAT'

Del Maguey Vida mezcal, summer nectarine, mandarin,  
Caffo Maraschino cherry liqueur, avec des glaçons, lime wheel, orange

16

## "I GOT OFF THE PLANE"

Spritz Del Conte Classico **Non-Alcoholic**, Amaro Lucano **Non-Alcoholic**,  
Bene club soda, lots of ice, orange, mint

16

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.

**B @**

# **BETSY**

## **'UNAGI'**

Jefferson's rye, applewood smoked à la minute,  
wild grape dashes, big crystal ice cube,  
lemon tea, Orchard elderberry liqueur, blackberry

18

## **URSULA**

Mi Campo blanco tequila, Don Ciccio & Figli limoncello,  
Italicus Rosolio di Bergamotto, lemon juice, bay leaf, pansy flower

18

## **'OH. MY. GOD.'**

Basil-flavored Four Roses bourbon, red basil syrup, thyme,  
Angostura bitters, orange bitters, fresh basil leaf

16

## **"COULD I BE WEARING ANY MORE CLOTHES?"**

Citadelle gin, Midori Melon, lime juice,  
Vedrenne Fleur de Sureau, blueberry snow, blood sorerl

17

## **WE WERE ON A BREAK**

Tinkerman's gin 'Curiously bright and complex', mango nectar  
Chinola passion fruit liqueur, blood orange sanguine, thyme

16



# GIN + TONICS

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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

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GIN LANE, 'VICTORIA' PINK, ENG 17  
EMPRESS 1908 INDIGO GIN, CAN 19  
ST. GEORGE DRY RYE, CA 17  
THE LONDON #1, ENG 16  
HARMONY GIN, FR 16

SIPSMITH LONDON DRY GIN 18  
OLD RAJ DRY, ENG 21  
NOLET'S SILVER, HOLLAND 20  
ARMONICO SECA-MEXICANA 19  
BARR HILL GIN, VERMONT 18

## GINs TO SIP ON

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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 22  
'AKKO' A WILD GIN, GALILEE, ISRAEL 25

# 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

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### **CITADELLE JARDIN D'ETE, FR**

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

### **FORDS, LONDON DRY**

blueberry ice, flower  
Fever-Tree Lime tonic 16

### **JIN JIJI INDIA DRY, INDIA**

ginger-lemongrass ice, lemon balm,  
Fever-Tree Light tonic 18

### **MONKEY 47, GERMANY**

frozen blueberry & grapes,  
Fever-Tree Elderflower tonic 24

### **THE BOTANIST DRY, SCOTLAND**

watermelon ice, lime wheel  
Fever-Tree Elderflower tonic 19

## LOVE

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### **NEW! SUGARBIRD ORIGINAL**

**South African gin**, peach ice,  
basil leaf, Fever-Tree Light tonic 16

### **TINKERMAN'S, VA** **curiously bright & complex,**

earl grey ice, orange peel,  
Fever-Tree Indian tonic 16

### **HENDRICK'S, SCOTLAND**

mint, lime ice, cucumber slice  
Fever-Tree Cucumber tonic 17

### **MALFY BLOOD ORANGE, ITALY**

blood orange ice,  
Fever-Tree Mediterranean tonic 17

### **SORGIN GRAPEFRUIT, FR**

lemon ice,  
Fever-Tree grapefruit sparkling 17

## FLIRT

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### **CONNIPTION DRY, NC**

pink grapefruit ice,  
Fever-Tree Lime tonic 16

### **MIRABEAU ROSÉ RESERVA, FR**

lychee, cherry ice,  
Fever-Tree Mediterranean tonic 17

### **MILK AND HONEY LEVANTINE, ISRAEL**

**smoky gin**, spicy hibiscus iced tea cube,  
Fever-Tree Light tonic 19

### **DINGLE, IRISH GIN**

golden kiwi ice, mint,  
Fever-Tree Light tonic 16

### **NEW! CONDESA, MEXICAN GIN**

**prickly Pear & Orange Blossom**,  
big ice, orange mist, Bene tonic 17

## PASSION

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### **ROSE D'ARGENT GIN, FR**

**strawberry gin**, wild grape ice,  
blackberry, Fever-Tree Lime tonic 16

### **GIN LANE 1751, LONDON** **cucumber-watermelon mint gin,**

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

### **ST. GEORGE DRY RYE, CA**

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

### **DAMRAK AMSTERDAM GIN**

green Jasmin tea ice,  
Bene tonic 17

### **NEW! 0.0. INDIGO, EMPRESS 1908, CAN**

**alcohol-free gin**, lemon ice,  
Bene tonic, pansy flower 16

# B E E R

## B O T T L E S

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HOEGAARDEN 9

HENNEPIN SAISON 10

LEFFE BLONDE 10

DUVEL 13

CHOUFFE TRIPLE IPA 13.5

LINDEMANN'S FRAMBOISE 14

STRAFFE HENDRIK TRIPLE 15

ORVAL TRAPPIST 17

WESTMALLE DUBBEL 17.5

CHIMAY BLUE 18

## N O N - A L C H O H O L I C

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N.A. CHOUFFE, IPA 0.5% 12

N.A. BRUGSE ZOT SPORTZOT 13

## C A N S

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STELLA ARTOIS 9

TOKYO (WHITE) 10

NEON RAINBOWS IPA (16 OZ) 14

RODENBACH (16 OZ) 15

CHIMAY RED 16.50

*\*BELGA'S FULL BEER MENU IS AVAILABLE\**

## D R A F T :

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BETSY'S BELGIAN ALE 14

## B E T S Y ' S F A V O R I T E S

### **THE CHEESE PLATE 25.00**

Vermont creamery **young goat cheese**, pistachio-ginger gummy  
**St Andre triple cream**, cranberry and orange chutney  
**Brie stuffed with truffle**, butter brioche toast, leek dust  
**Aged Manchego** infused with sweet black garlic, cured Italian salami

### **GOUGERES WAFFLES 14.00**

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

### **ROASTED BRIOCHE TOAST 16.00**

Fromage blanc, French radish, chives, green peas, snow peas, mint

### **A SMALL POT OF SPICY MUSSELS 19.00**

PEI mussels, spicy sauce, chorizo sausage, jalapeño, shallots, butter

### **BUFFALO CAULIFLOWER BITES 15.00**

Cauliflower, buffalo dipping sauce, ranch cream, pickles and veggies

### **GRILLED LAMB KOFTA 19.00**

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

### **ARE YOU NUTS? 8.00**

A selection of warm nuts, toasted with Mexican spices, touch of lime

### **FRIETJES VOLLE-VENT 19.00**

Belgian fries, vol-au-vent, tarragon mayo, crispy spicy onions, lime

### **'BEAU' NUTS 18.00**

3 Cornbread donuts, smoked pulled pork, pickled red onions,  
bacon mayo, microgreens

### **ESCARGOTS DE NAMUR 19.00**

Butter braised snails, pani puri, spinach cream, garlic, green herb butter

### **CHIPS & DIPS, AND CAVIAR 69.00**

2 oz smoked trout eggs, spiced sour cream, golden spoon, chili oil,  
old bay waffle chips

## E X T R A T O T H E T A B L E

### **BRUSSELS SPROUTS WITH A SPICY KICK 16.00**

Sweet and sour fried pork belly, fried kale, curry, chili, extra spice

### **FRIETJES ANDALOUSE 10.00**

Belgian frites, Andalouse sauce, Old Bay spice

### **FRENCH BAGUETTE, AND BUTTERS 8.00**

Rich seaweed butter, lard and bacon-bits butter

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.



## SWEET STUFF

### **CRÈME BRÛLÉE À LA VANILLE DE TAHITI**

Tahitian vanilla crème brûlée, vanilla madeleine,  
demerara sugar crust

**16.00**

### **LE MOELLEUX AU CHOCOLAT BELGE**

Soft center warm chocolate cake, chocolate sauce,  
choco pearls, cacao crumble, crème fleurette

**19.00**

### **BELGISCHE CHOCOLADE MOESTUIN**

The chocolate mousse “garden”, pistachio sponge,  
berry crémeux, white chocolate snow, cacao sand

**20.00**

### **ASSORTIMENT DE SORBETS ET GLACES MAISON**

Assortment of sorbets and ice creams.  
Ask your server for the flavors of the day.

**5.00 (PER SCOOP)**

# WINES

## WHITES

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### **Sancerre**

Kevin et Karine,  
Loire Valley, FR 2024  
25

### **Sauvignon Blanc**

Jacques Dumont,  
Loire Valley, FR 2024  
15

### **Chardonnay**

Chalk Hill  
Russian River, CA 2024  
16

### **Albariño**

'Nessa' by Adegas Gran Vinum,  
SP 2023  
16

## ROSÉ

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### **SANCERRE ROSÉ,**

Kevin et Karine  
Loire Valley, FR 2024  
22

## BUBBLES

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### **CRÉMANT DE BOURGOGNE ROSÉ**

Domaine Albert Bichot N.V.  
18.5

### **BRUT DE LOIRE,**

Bouvet Ladubay, Saphit Brut 2022  
16.5

### **N.A. SPARKLING ROSÉ,**

Pierre Chavin Signature  
16

## REDS

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### **Pinot Noir,**

La Crema  
Monterey, CA 2023  
16.00

### **Bordeaux,**

Chateau La Tuilerie Du Puy  
FR 2022,  
14

### **Cabernet Sauvignon,**

Unshackled by The Prisoner,  
CA 2024  
18



## W H I T E S

**238 CHABLIS**

Jean-Marc Brocard,  
‘Sainte Claire’  
2024  
80

**325 CHARDONNAY**

Willakenzie,  
Willamette Valley  
2018  
79

**88 SAUVIGNON BLANC,**

Orin Swift, Blank Stare,  
Russian River, Sonoma  
2023  
90

**276 ALBARINO**

Gran Vinum,  
D.O. Rias Baixas  
2024  
78

**207 RIESLING**

Domaine Trimbach  
2022  
79

**226 SANCERRE**

Alphonse Mellot,  
‘La Moussière’  
2023  
120

**263 CHÂTEAUNEUF-DU-PAPE,**

Famille Perrin,  
Les Sinards  
2021  
108

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

**414 BOURGOGNE**

Domaine Nicolas Rossignol,  
2015  
90

**721 CABERNET SAUVIGNON**

Decoy, Sonoma County  
2021  
70

**700 PINOT NOIR**

La Crema,  
Willamette Valley  
2021  
115

**611 SHIRAZ**

Powel and Son,  
Barossa Valley  
2018  
89

**408 CHÂTEAU CRU MONPLASIR**

Bordeaux Superieur  
2022  
72

**540 MALBEC**

Cedre Heritage, Cahors  
2021  
56

**561 GARNACHA BLEND**

Vinedos De Ithaca,  
Odysseus RED Label,  
Priorat  
2009  
99

**742 SYRAH**

Spring Valley, Nina Lee,  
Walla Walla, WA, Estate Grown  
2021  
94

**548 SASSICAIA**

Tenuta San Guido  
2017  
340

**574 BARBERA D'ALBA**

Massolino,  
2023  
88

**725 CABERNET SAUVIGNON**

Stone Street, Sonoma County  
2018  
115

## 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

SERVED ON A BIG ROCK OR NEAT

## BOURBON

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- FOUR ROSES 15
- JEFFERSON'S BOURBON 18
- WOODFORD RESERVE 'BELGA CAFE'S BARREL' 20
- WOODFORD RESERVE 'DOUBLE OAKED' 22
- BUFFALO TRACE 20
- W.L. WELLER SPECIAL RESERVE 25
- BLANTON'S SINGLE BARREL 26
- JEFFERSON'S RESERVE, VERY OLD 25
- CALUMET FARM, 15 YRS, SINGLE RACK BLACK 46

## PREMIUM TEQUILLA

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- CODIGO REPOSADO 20
- MEZCAL REY CAMPERO 30
- CASA NOBLE ANEJO 32
- KOMOS ANEJO CRISTALINO 38

## RYE

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- JEFFERSON'S 17
- RABBIT HOLE HEIGOLD 25
- HIGH WEST CAMPFIRE 25
- JEFFERSON'S OCEAN AGED AT SEA DUBBE BARREL RYE 31
- BHAKTA RYE WHISKEY. TASTE 100 YEARS 26
- WHISTLEPIG 12 YRS 39
- HIGH WEST RYE 'A MIDWINTER NIGHT'S DRAM' 49
- WHISTLEPIG 15 YRS 59

## SCOTCH

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- GLENFIDDICH 12YRS 25
- SHACKLETON BLENDED MALT SCOTCH 22
- GLENFIDDICH 14 YRS, BARREL RESERVE 30

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## BITES

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### THE CHEESE PLATE 25.00 / 20.00

Vermont creamery **young goat cheese**, pistachio-ginger gummy  
**St Andre triple cream**, cranberry and orange chutney  
**Brie stuffed with truffle**, butter brioche toast, leek dust  
**Aged Manchego** infused with sweet black garlic, cured Italian salami

### BUFFALO CAULIFLOWER BITES 15.00 / 12.00

Cauliflower, buffalo dipping sauce, ranch cream, pickles and veggies

### GOUGERES WAFFLES 14.50 / 11.00

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

### BEAU NUTS 18.00 / 15.00

Cornbread donut, smoked pulled pork, pickled red onions,  
bacon mayo, microgreens

### FRIETJES ANDALOUSE 10.00

Belgian frites, Andalousse sauce, Old Bay

### ARE YOU NUTS? 8.00 / 5.00

A selection of warm nuts, toasted with Mexican spices, touch of lime

TUESDAY - FRIDAY  
4:30 PM TO 6:30 PM

BETSY'S SPARKLING WINE \$8

BETSY'S RED OR WHITE WINE \$8

BETSY'S DRAFT BEER \$7

BETSY'S HAPPY COCKTAIL \$9

(ASK YOUR BARTENDER)

