BETSY

WHO IS BETSY?

Welcome to Betsy, Belga Café's rooftop bar,
brought to you by Chef Bart Vandaele and his team.
Enjoy our open-air rooftop garden during the warmer months
or settle into our cozy enclosed space when the weather turns cold.
Our mixologist, Arslan, creates an ever-changing selection of surprising cocktails,
complemented by a collection of over 40 gins from around the world.
Our menu features modern American fare, perfect for sharing and enjoying in
the unique atmosphere of Betsy's rooftop garden.

LET US HOST YOUR NEXT EVENT

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

COCKTAILS

HE'S SO PRETTY, I WANT TO CRY

Tito's 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'

Ford's gin, Luxardo Del Santo Herbal 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 mezcal, summer nectarine, mandarin,
Caffo Maraschino cherry liqueur, avec des glaçons, lime wheel, orange
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

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?"

Warm red wine, Armagnac, honey, hibiscus,
cinnamon, cloves, star anise, Crème de cassis
16

WE WERE ON A BREAK

The Other 49 bourbon, Grandpa's Calvados apples,
hot apple cider
16

"I GOT OFF THE PLANE"

Empress 1908 0.0 Indigo alcohol-free gin, lemon ice,
Fever Tree Light tonic, pansy flower
16

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Please note this fee is not a tip.

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

GIN LANE, 'VICTORIA' PINK, ENG 17
EMPRESS 1908 INDIGO GIN, CAN 19
ST. GEORGE DRY RYE, CA 17
OLD RAJ DRY, ENG 21
BARR HILL GIN, VERMONT 18
HARMONY GIN, FR 16

GINS TO SIP ON

KYOYA YUZU GIN, JAPAN 27
KI NO BI DRY GIN, KYOTO, JAPAN 26
KI NO TEA GIN, KYOTO, JAPAN 27
MONKEY 47 GIN, GERMANY 24
BARR HILL 'RESERVE' TOM CAT, VERMONT 22

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SYMPATHY

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
rosemary ice, lemon balm,
Fever-Tree Light tonic 18

MONKEY 47, GERMANY
frozen blueberry & grapes,
Fever-Tree Elderflower tonic 24

FLIRT

CONNIPTION DRY, NC
pink grapefruit ice,
Fever-Tree Lime tonic 16

DINGLE, IRISH GIN
golden kiwi ice, mint,
Fever-Tree Light tonic 16

CONDESA, MEXICAN GIN
prickly Pear & Orange Blossom,
big ice, orange mist, Bene tonic 17

SORGIN GRAPEFRUIT, FR
lemon ice,
Fever- Tree grapefruit sparkling 17

LOVE

TINKERMAN'S, VA
earl grey ice, orange peel,
Fever- Tree Indian tonic 16

MALFY BLOOD ORANGE, ITALY
blood orange ice,
Fever-Tree Mediterranean tonic 17

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

PASSION

ROSE D'ARGENT GIN, FR
strawberry gin, wild grape ice,
blackberry, Fever-Tree Lime tonic 16

ST. GEORGE DRY RYE, CA
cucumber & black peppercorn ice,
Fever-Tree Cucumber tonic 17

HENDRICK'S, SCOTLAND
mint, lime ice, cucumber slice
Fever-Tree Cucumber tonic 17

BEER

BOTTLES

HOEGAARDEN 9

HENNEPIN SAISON 10

LEFFE BLONDE 10

DUVEL 13

CHOUFFE TRIPLE IPA 13.5

LINDEMANNS FRAMBOISE (250ML) 14

STRAFFE HENDRIK TRIPEL 15

ORVAL TRAPPIST 17

WESTMALLE DUBBEL 17.5

CHIMAY BLUE 18

NON-ALCHOHOLIC

N.A. CHOUFFE, IPA 0.4% 12

N.A. BRUGSE ZOT SPORTZOT 0.5% 13

CANS

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

DRAFT:

BETSY'S BELGIAN ALE 14

BRUGZE ZOT CHRISTMAS DOUBLE 16

GOOD FOOD

BETSY'S FAVORITES

THE CHEESE PLATE 26.00
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

A SMALL POT OF SPICY MUSSELS 19.00
PEI mussels, spicy sauce, chorizo sausage, jalapeño, shallots, butter

BUFFALO CAULIFLOWER BITES 16.00
Cauliflower, buffalo dipping sauce, ranch cream, pickles and veggies

SALMON CROQUE-MONSIEUR 17.00
Smoked salmon Croque Monsier, Swiss cheese

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

CORNBREAD BEAU NUT 18.00
3 Cornbread donuts, smoked pulled pork, pickled red onions,
bacon mayo, microgreens

ESCARGOTS DE NAMUR 20.00
Butter-braised snails, crispy fried pani puri, spinach cream, garlic, green herb butter

EXTRA TO THE TABLE

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 8.50
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.

BETSY

SWEET STUFF

CRÈME BRÛLÉE À LA VANILLE DE TAHITI
Tahitian vanilla crème brûlée, vanilla madeleine,
demerara sugar crust
16.00

KLASSIEKE TARTE TATIN
Warm tarte Tatin from apples,
home made vanilla ice cream,
apple cider caramel sauce
16.00

BELGISCHE CHOCOLADE MOESTUIN
The chocolate mousse "garden", pistachio sponge,
berry crémeux, white chocolate snow, cacao sand
20.00

WORTELTAART MET ZURE ROOMIJS
Carrot cake, mascarpone cream, cream cheese,
lime, sour cream ice cream, carrot sauce,
carrot-orange jelly, granola crumble,
candied carrots and candied pecans.
17.00

WINES

BUBBLES

CRÉMANT DE BOURGOGNE ROSÉ
Domaine Albert Bichot N.V.
19.5

BRUT DE LOIRE,
Bouvet Ladubay, Saphit Brut 2022
17.5

WHITES

SANCERRE
Kevin et Karine,
Loire Valley, FR 2024
26

CHARDONNAY
Bezel
By Cakebread, CA 2024
18

ALBARIÑO
'Nessa' by Adegas Gran Vinum,
SP 2025
17

ROSÉ

SANCERRE ROSÉ,
Kevin et Karine
Loire Valley, FR 2025
24

REDS

BORDEAUX,
Château La Gravière,
FR 2023,
16

CABERNET SAUVIGNON,
Unshackled by The Prisoner,
CA 2023
18

MONTEPULCIANO,
Umani Ronchi, 'Podere'
IT 2024
15

BOTTLES

WHITES

238 CHABLIS
Jean-Marc Brocard,
'Sainte Claire'
2024
85

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'
2024
139

263 CHÂTEAUNEUF-DU-PAPE,
Famille Perrin,
Les Sinards
2021
108

SPARKLING + CHAMPAGNE

934 CHARLES HEIDSIECK
Brut Reserve,
Reims, N.V.
129

130 DELAMOTTE
Nicolas Louis, Brut,
Le Mesnil-sur-Oger, N.V
145

107 GONET-MEDEVILLE
'Blanc de Noirs' 1er Cru,
Extra Brut
150

920 GASTON CHIQUET
Brut Rosé,
Aÿ Grand Cru, N.V.
149 Epernay
150

BOTTLES

REDS

414 BOURGOGNE
Domaine Nicolas Rossignol,
2015
90

721 CABERNET SAUVIGNON
Decoy, Limited, Alexander Valley
2021
75

700 PINOT NOIR
Hartford Court,
Russian River
2021
97

611 SHIRAZ
Powel and Son,
Barossa Valley
2018
89

408 CHÂTEAU CRU MONPLASIR
Bordeaux Superieur
2022
72

540 MALBEC
Cedre Heritage, Cahors
2022
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
369

574 BARBERA D'ALBA
Massolino,
2023
88

725 CABERNET SAUVIGNON
Stone Street, Sonoma County
2018
115

ROSÉ

218 SANCERRE
Karine Lauverjat,
Loire Valley
2025
80

THINGS TO SIP ON

SERVED ON A BIG ROCK OR NEAT

BOURBON

JEFFERSON'S RESERVE 25
W.L. WELLER SPECIAL RESERVE 25
BLANTON'S SINGLE BARREL 27
CALUMET FARM, 15 YRS, SINGLE RACK BLACK 46

PREMIUM TEQUILLA

CASA NOBLE ANEJO 32
KOMOS ANEJO CRISTALINO 38

RYE

JEFFERSON'S 17
RABBIT HOLE HEIGOLD 25
HIGH WEST CAMPFIRE 25
JEFFERSON'S OCEAN AGED AT SEA DUBBE BARREL RYE 31
HIGH WEST RYE 'A MIDWINTER NIGHT'S DRAM' 49

SCOTCH

GLENFIDDICH 12YRS 25
GLENFIDDICH 14 YRS, BARREL RESERVE 30

HAPPY HOUR

BITES

THE CHEESE PLATE 26.00 / 21.00
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 16.00 / 13.00
Cauliflower, buffalo dipping sauce, ranch cream, pickles and veggies

GOUGERES WAFFLES 14.00 / 11.00
Not so classic, French cheese puffs, our cheese cream,
blue cheese, Gruyère cheese

CORNBREAD BEAU NUT 18.00 / 15.00
Cornbread donut, smoked pulled pork, pickled red onions,
bacon mayo, microgreens

FRIETJES ANDALOUSE 10.00
Belgian frites, Andalouse 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)

