



## 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 always changing choice of surprising cocktails.

Betsy is featuring over 60 gins from all over the world!

On our menu you can find a variety of modern American fare, fit to a perfect stay in our Betsy "garden" bar.

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## LET US HOST YOUR NEXT EVENT

Betsy is the perfect location for happy hours, cocktail receptions, seasonal private events, birthday celebrations & more.

We can help you design your event:

whether it's cocktail reception, a sit-down dinner or brunch.

For information please contact us at  
[info@belgacafe.com](mailto:info@belgacafe.com) or (202) 544-0100.

Follow us on Instagram & Facebook

Share your photos and tag @TheBetsyDC

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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

## ‘HOW YOU DOIN?’ (HOT)

Hot red wine, cinnamon, nutmeg, cloves, star anise, citrus, rosemary

16

## WE WERE ON A BREAK (HOT)

Ginger infused bourbon, hot apple cider,  
agave, star anise, apples

16

## HE’S SO PRETTY, I WANT TO CRY

Ketel One, Kahlua, St. George coffee liquor,  
shot of real Espresso, cacao dust

18

## ‘PI-VOT’

Woodford Reserve Belga’s barrel, Intense lemon-ginger, orange bitters,  
Angostura bitters, sage, mousse de blanc d’oeuf ‘egg white foam’

18

## ‘AND YET, I NEVER RUN INTO BEYONCE’

Ford’s Gin, Boomsma Claerkampster Clooster Bitter Liqueur,  
Maraschino liqueur, agrume, cherry, lime juice, Pamplemousse Rose

18

## THE ONE WITH JOEY’S BIG BREAK

Woodford bourbon, Heirloom Alchermes liquer,  
Frabizia blood orange liqueur, lime, thyme

17

B @

BETSY

‘COULD I BE WEARING ANY MORE  
CLOTHES?’

Citadelle gin, Midori melon,  
lime juice, Vedrenne Fleur De Sureau, blueberry snow

16

‘UNAGI’

Japanese Fuyu Whiskey, applewood smoked à la minute,  
wild grape dashes, big crystal ice cube, lemon tea,  
Orchard elderberry liquor, blackberry

18

URSULA

Casamigos blanco tequilla, Don Ciccio & Figli Limoncello,  
Italicus Posolio di Bergamotto, lemon juice, fresh bay leaf, flower

19

‘OH. MY. GOD.’

Basil flavoured High West bourbon, basil syrup,  
Angostura bitters, orange bitters, fresh basil leaves

17

GOD, I LOVE HOW SEXY I AM

Citadelle gin, lime liquor, touch of cotton candy,  
egg white, rainbow butterfly

15

‘SMELLY CAT, SMELLY CAT’

Del Maguey mezcal, mandarin liquor,  
Caffo Maraschino Antica Ricetta di Zara, lime juice

17

# GIN + TONICS

Our selection of gins are 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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BARR HILL GIN VERMONT 17  
MCCLINTOCK FORAGER GN 16  
EMPRESS 1908 GIN 16  
ST. GEORGE DRY RYE 16

FORDS LONDON GIN 15  
SIPSMITH LONDON DRY GIN 16  
BOMBAY SAPPHIRE LONDON GIN 15  
OLD RAJ DRY INDIAN GIN 16  
THE LONDON #1 16

## GINs TO SIP ON

THE HAKUTO PREMIUM MATSUI JAPANESE GIN 19  
NIKKA COFFEY GIN 'LIMITED PRODUCTION' JAPAN 18  
SUNTORY ROKU GIN, JAPAN 18  
MONKEY 47 GIN, GERMANY 22  
KI NO TEA GIN, KYOTO CITY 25  
BARR HILL TOM CAT, VERMONT 18  
'AKKO' A WILD GALILEE GIN 22  
BLUE GIN, AUSTRIA 21

# GIN + TONICS

Our selection of gins are paired with the perfect bottled tonic, complementary herbs and spices, the ideal ice mold, and proper glassware to create the quintessential Gin & Tonic

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## SYMPATHY

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**MALFY GRAPEFRUIT ITALIAN GIN**  
lemon ice, flower  
Fever-Tree sparkling grapefruit 16

**GIN MARE**  
raspberry ice, lemon, thyme,  
Fever-Tree Light tonic 17

**MCCLINTOCK FORAGER GIN**  
blueberry ice, hibiscus,  
Fever-Tree Lemon tonic 16

**MONKEY 47 GERMAN GIN**  
frozen blackberries & grapes,  
Fever-Tree Elderflower tonic 22

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## FLIRT

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**EMPRESS 1908 ELDERFLOWER ROSE GIN**  
lychee, cherry ice,  
Fever-Tree Indian tonic 17

**ETSU JAPANESE GIN**  
strawberry ice, pansy flower,  
Fever-Tree Mediterranean tonic 17

**AMRUT NILGIRIS INDIAN DRY GIN**  
ginger-lemongrass ice, mint,  
Fever-Tree Mediterranean tonic 17

**MALFY BLOOD ORANGE ITALIAN GIN**  
blood orange ice, orange,  
Fever-Tree Mediterranean tonic 16

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## LOVE

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**COMMON GROUND BASIL GIN**  
Earl Grey ice, orange twist,  
Fever-Tree Indian tonic 17

**MAHON SPANISH GIN**  
rosemary ice, cranberry,  
Fever-Tree Light tonic 16

**EMPRESS 1908 CUCUMBER LEMON GIN**  
lemon ice, strawberry,  
Fever-Tree Mediterranean tonic 16

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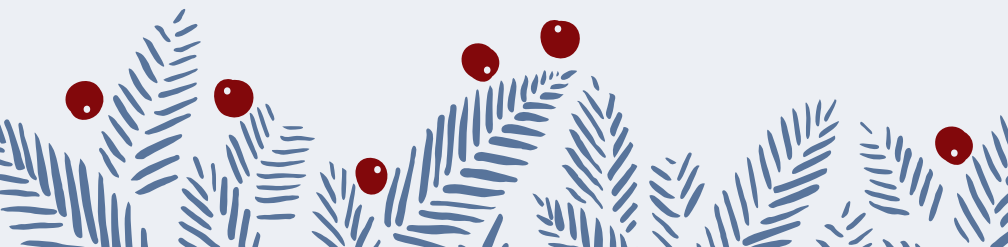
## PASSION

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**GIN LANE VICTORIA PINK GIN**  
passion fruit ice cube, flower  
Fever-Tree Indian tonic 17

**HENDRICK'S SCOTTISH GIN**  
mint, lime ice,  
Fever-Tree Cucumber tonic 16

**ST. GEORGE DRY RYE**  
cucumber & black pepper ice,  
Fever-Tree Light tonic 17



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## B O T T L E S

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**CHIMAY RED** 16.5

**CHIMAY BLUE** 17.5

**CHIMAY WHITE** 16

**CUVEE DE TROLLS** 12.5

**DUVEL** 13

**DUVEL TRIPLE HOP** 12.75

**WESTMALLE TRIPEL** 17

# E

# E

## C A N S

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**STELLA ARTOIS** 9

**BAVIK SUPER PILS** 9

**BAVIK SUPER WIT** 9

**RODENBACH (16 OZ)** 14

**NEON RAINBOWS IPA (16 OZ)** 12

**N/A BROOKLYN BREWERY IPA** 10

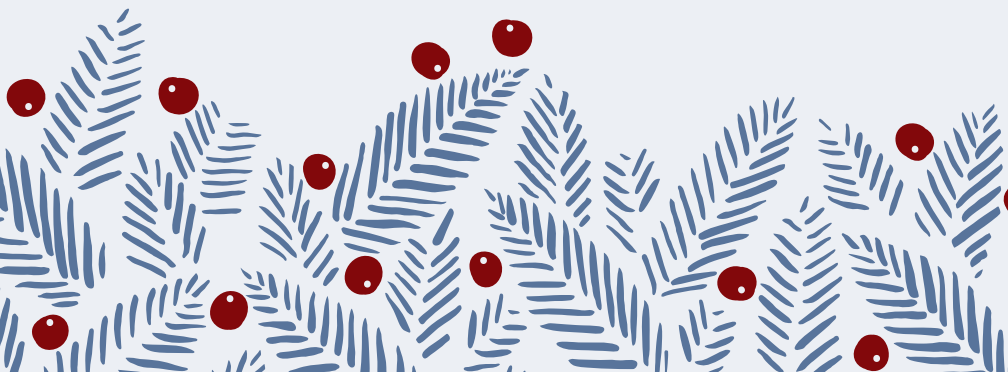
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*\*BELGA'S FULL BEER MENU IS AVAILABLE\**

## D R A F T

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**PAX PILSNER** 10



**G**

## NEW AT THE BETSY

**O****G&T OYSTERS**

½ dozen oysters, lemon gel, Gin &amp; Tonic air, cucumber, finger lime 21

**O****TOMATO SOUP**

Grandma's heirloom tomato soup, Belgian cheese waffle 17

**D****SMOKED SALMON & TOAST**

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

**CRISPY FRIED CHICKEN WINGS**

Asian style chicken wing, pickled vegetables 16

**F**

## WARM BITES

**FRIES SPECIAL #1 "THE CLASSIQUE"**

Frites special, beef stew sauce, onions, mayo, curry ketchup, jalapeño 17

**O****BELGA'S ORIGINAL FRITES**

Belgian frietjes, homemade trio mayonnaise 9.5

**O****SLOW COOKED PORK BELLY BITES**

Brussel sprouts salad, buttermilk dressing, BBQ sauce 15

**D****DUCK BITTERBALLEN**

Duck confit croquettes, cranberry, spiced pumpkin 17.5

**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 - I S H P L A T E S

**WAGYU BEEF TARTARE BELGIAN STYLE**

Steak tartare, foie gras mousse, grilled sour dough bread, tomato butter 22

**CHEF'S FAMOUS TRUFFLE BRIE CHEESE**

Frisée salad, truffle dressing, home made brioche 20

**SHORT RIBS SLIDERS**

Two braised short ribs sliders on dinner roll, grain mustard, cabbage slow 19

**A SMALL POT OF MUSSELS**

Belga's blanche beer, shallots, butter, garlic, parsley, mussel sauce 17

**BECHAMEL BEEF STEWED CROQUETTES**

Mustard dip, and pickled vegetables, parsley 17

**MARYLAND GUACAMOLE**

Spice guacamole, tomato, lime, Maryland crab meat, chips 20

**MUSHROOM RISOTTO**

Arborio risotto, smoked crème fraiche, pickled mushrooms, truffles 22

**BREAD AND TWO BUTTERS**

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





## SWEET STUFF

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### **GEBAKKEN POMPOENWAFEL**

Fried pumpkin waffle, salted caramel ice cream,  
vanilla Anglaise, pumpkin mousse, granola

14.50

### **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, Anglaise, butterfly

15.00



# WINES

## W H I T E S

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### **Sancerre**

Kevin et Karine,  
Loire Valley 2023  
24

### **Sauvignon Blanc**

Le Domaine, Muscadet  
Loire Valley 2022  
14

### **Chardonnay**

Chateau de Chaintre,  
Bourgogne 2023  
20

### **Albariño**

'Nessa' by Adegas Gran Vinum,  
SP 2023  
16

## R O S É

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### **SANCERRE ROSÉ,**

K. Lauerjat,  
Loire Valley 2022  
24

## B U B B L E S

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### **CHAMPAGNE**

Louis Dumont, Brut, NV  
25

### **CREMANT ROSÉ**

Domaine Albert Bichot, N.V.  
16

### **N/A ROSE SPARKLING,**

Freixenet, Non-Alcoholic Wine  
14

## R E D S

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### **Pinot Noir,**

Domaine N. Rossignol,  
Burgundy 2017  
21.00

### **Mentepulciano,**

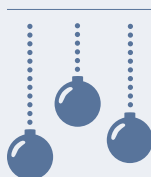
Umani Ronchi,  
Podere 2023  
15

### **Bordeaux,**

Les Arromans,  
France 2020  
16

### **Cabernet Sauvignon,**

Unshackled by The Prisoner,  
CA 2021  
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 68

**303 PINOT GRIS**

Van Duzer, Willamette Valley,  
Oregon 2022 55

**276 ALBARINO**

Gran Vinum,  
D.O. Rias Baixas 2023 75

**207 RIESLING**

Domaine Trimbach, 2021 79

**226 SANCERRE**

Alphonse Mellot,  
'La Moussière' 2021 115

**263 CHÂTEAUNEUF-DU-PAPE,**

Famille Perrin,  
Les Sinards 2021 74

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. 109

**933 NICOLAS FEUILLATTE**

Brut, Chouilly, N.V 122

**934 CHARLES HEIDSIECK**

Brut Reserve,  
Reims, N.V. 129

**130 DELAMOTTE**

Nicolas Louis, Brut,  
Le Mesnil-sur-Oger, N.V 135

**107 GONET-MEDEVILLE**

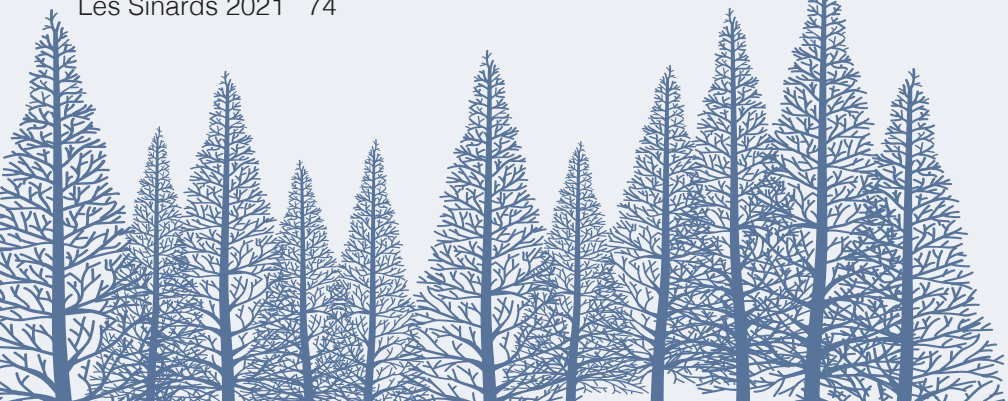
'Blanc de Noirs' 1er Cru,  
Extra Brut 150

**931 BILLECART-SALMON**

'Nicolas François'  
Epernay 2002 459

**920 GASTON CHIQUET**

**Brut Rosé**,  
Aÿ Grand Cru, N.V. 149



## R E D S

**404 BOURGOGNE**

Domaine Armelle Et Bernard Rion,  
2015 79

**737 PINOT NOIR**

Brewer-Clifton, Sta. Rita Hills  
202 89

**731 PINOT NOIR**

Resonance, Willamette Valley,  
Oregon 2019 113

**512 GIGONDAS L'HALLALI**

'Grand Reserve,'  
Rhône Valley, 2018 69

**611 SHIRAZ**

Powel and Son,  
Barossa Valley, 2018 89

**489 CHÂTEAU PAILHAS**

Grand Cru,  
Bordeaux 2018 85

**540 MALBEC**

Cedre Heritage, Cahors  
2020 52

**565 TINTO DE TORO**

Numanthia, Toro 2007 125

**709 CABERNET BLEND**

RDV Vineyards, 'Friends &  
Family', Delaplane, VA, 2018  
100

**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



WI  
N  
ES

# HAPPY HOUR

## B I T E S

**\$3 OFF DURING HAPPY HOUR**

**GRILLED LAMB KOFTA 17**

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

**SLOW COOKED PORK BELLY BITES 15**

Brussel sprouts salad, buttermilk dressing, BBQ sauce

**A SMALL POT OF MUSSELS 17**

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

**BECHAMEL BEEF STEWED CROQUETTES 17**

Mustard dip, and pickled vegetables, parsley

**TUESDAY - SATURDAY 4:30 PM TO 6:00 PM**

**BETSY'S SPARKLING WINE \$8**

**BETSY'S RED WINE \$8**

**BETSY'S DRAFT BEER \$8**

**BETSY'S HAPPY COCKTAIL \$9**



# THINGS TO SIP ON

WE OFFER 1 OZ OR 2 OZ POURS,  
SERVED ON A BIG ROCK

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## BOURBON

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BAKER'S 7 YEAR 22  
BULLEIT 15  
W.L. WELLER SPECIAL RESERVE 25  
W.L. WELLER ANTIQUE 107 29  
BASIL HAYDEN'S 15.5  
FOUR ROSES SIGNLE BARREL 18  
BLANTON'S SINGLE BARREL 24  
HIGH WEST AMERICAN PRAIRIE 16  
JEFFERSON'S RESERVE CHEF'S  
COLLABRATION 19  
JEFFERSON'S RESERVE 18  
JEFFERSON'S OCEAN AGED AT SEA 25  
KNOB CREEK 15  
RABBIT HOLE DARERINGER 28  
RABBIT HOLE CAVEHILL 15/30  
RABBIT HOLE HEIGOLD 21  
WOODFORD RESERVE 16  
WOODFORD RESERVE  
'BELGA CAFE'S BARREL' 20  
WOODFORD RESERV  
'DOUBLE OAKED' 20

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## PREMIUM TEQUILA & MEZCAL

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

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## WHISKEY

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UNCLE NEAREST 1884 20  
UNCLE NEAREST 1856 PREMIUM 21

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## JAPANESE WHISKEY

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NIKKA COFFEY MALT WHISKY 15 / 30  
FUYU 16  
TAKAMINE 8 YR 32  
FUJI 25

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## RYE

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WHISTLEPIG 12 YRS RYE 18 / 39  
WHISTLEPIG 15 YRS RYE 33 / 65  
RABBIT HOLE BOXERGRAIL RYE 17  
BULLEIT RYE 15  
WOODFORD RESERVE RYE 15.5  
BASIL HAYDEN'S DARK RYE 17  
HIGH WEST CAMPFIRE RYE 25  
HIGH WEST RYE  
'A MIDWINTER NIGHT'S DRAM' 24 / 49

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## SCOTCH

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AMERICAN SINGLE MALT: BALLER 18  
GLENMORANGIE 10 YR 18  
GLENFIDDICH 12YR 19  
MACALLAN 15YR 45  
THE DALMORE 12YR 22





## HOST YOUR NEXT EVENT AT THE BETSY!

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Looking for the perfect venue to host your  
next unforgettable event?

Whether you're planning a luncheon, cocktail reception, baby shower, bridal shower, private mixology class, or seated dinner, The Betsy offers the ideal setting to make your occasion truly special.

Ready to plan your next unforgettable event at The Betsy?

Send your inquiry to [betsy@belgacafe.com](mailto:betsy@belgacafe.com) and let our dedicated team assist you in creating memories that will last a lifetime.