

Midday Menu

Monday – Friday | 3 pm – 5 pm

FRIED DUCK BITTER BALLS 11.00

Speculoose, cranberry orange chutney, spiced pumpkin

FOUR CHEESE CROQUETTES PEBBLES 10.00

Chimay, Gruyère d'Alpage, goat cheese, aged Gouda

TWO STEAMED BUNS 11.50

Crispy sweet breads, bourbon beer BBQ, cucumber, cilantro, quinoa

BELGIAN FRITES 8.00

trio of homemade mayonnaise

GRILLED LAMB KEFTA 10.25

Cilantro, mint, tahini, Greek yogurt, harissa

MINI NORDIC SALMON WAFFLE ON THE STICK 11.00

wasabi pea cream

TOMATO SOUP 12.25

Tomato soup, B Too's grilled cheese waffle

THE MUSSELS FROM NEXT DOOR 16.00

Steamed mussels, cilantro, Thai pepper spicy coconut cream, kafir lime

OUR B TOO BURGER 18.00

Dry aged burger, American cheese, tomato, special sauce
brioche bun, Bicky onions, pickle, Belgian frites

THE BEST STEAK TARTARE IN DC 16.50

A la minute made steak tartare, quail egg
cornichon, capers, parsley, shallot

TOMATO AND PLUM SALAD

Heirloom tomato composition, fresh plum, red onions
ras el hanout, shiso, mint, yogurt, balsamic

\$3 off during happy hour

Monday – Friday | 5:00 pm to 6:30 pm

Midday Menu | Happy Hour

Monday – Friday 5:00 pm–6.30 pm

Sunday – 5:00 pm–close

Happy Hour Draft Beers \$5

STELLA ARTOIS | Pale Lager 5.2%

OPTIMAL WIT, PORT CITY BREWING COMPANY | Belgian Style Witbier 4.9%

SURFINE | Belgian Tripel Saison 6.5%

Draft Beers

LEFFE BLONDE 10

Abbey Ale 6.6%

STELLA ARTOIS 7.95

Pilsner 5.2%

HOEGAARDEN 9.5

Belgian White Ale 4.9%

BERSALIS TRIPLE 12.5

Triple 9.5%

SAISON DUPONT 14.5

Belgian Saison 6.5%

DUVEL SINGLE 12

Belgian Pale Ale 6.8%

DUCHESSE DE BOURGONE 14.25

Flanders Red Ale 6.2%

KASTEEL TRIPEL 12

Belgian Triple 11%

KASTEEL ROUGE 8%

Red Ale 8%

LA CHOUFFE 14

Belgian Ale 8%

HOUBLON CHOUFFE 14

Belgian IPA 9%

TRIPLE KARMELIET 14

Belgian Triple 8.4\$

Happy Hour Wines \$6

MÉTHODE TRADITIONELLE, Belle Jardin, Brut Nature, France, NV
PINOT GRIGIO, Punzi, Friuli, Italia, 2017
BRUT ROSÉ, Poema, Brut, Spain, NV
MALBEC, LOS CARDOS, Mendoza, Argentina, 2017

Sparkling

CHAMPAGNE, Tattering, Brut, Reims, NV 19
MÉTHODE TRADITIONELLE, Belle Jardin, Brut Nature, France, NV 11
SPARKLING ROSÉ, Poema, Brut, Spain, NV 12

White

SAUVIGNON BLANC, Matua, Malborough, New Zealand, 2017 11
PINOT BLANC, Trimbach, Alsace, France, 2017 14
SANCERRE, Kevin et Christian Lauerjat, Loire Valley, France, 2018 16
BORDEAUX, Château La Mothe Du Barry, Cuvée French Kiss, France, 2018 11
CÔTES DU RHÔNE, Prieurs De St. Julien, France, 2016 12
CHARDONNAY, Mas Comtal, Barcelona, Spain 11
CHARDONNAY, Newton, Unfiltered, Napa Valley, California, 2015 24
WHITE BLEND, Dona Matilde, Douro, Portugal, 2017 12

Rosé

CÔTES DU RHÔNE, Domaine La Nerthe, Les Cassagnes, France, 2017 12.5
CÔTES DE PROVENCE, Domaine Aureillan, France, 2017 10.50
SANCERRE, Karine Lauerjat, "Moulin des Vrilleres", France, 2017 16
PINOT NOIR BLANC, Belle Glos, Sonoma County, California, 2018 14
GRENAACHE BLEND, Zé Rose, Languedoc, France, 2017 12
GARNACHA BLEND, Clua, El Solà D'en Pol, Terra Alta, Spain, 2018 11

Red

CÔTES DU RHÔNE, Domaine La Nerthe, Les Cassagnes, France, 2016 13
PINOT NOIR, Domaine Du Beauregard, Burgundy, France, 2016 16
PINOT NOIR, La Follette, North Coast, California, 2016 15
BARBERA, Michele Chiarlo, "Le Orme", Barbera D'asti, Italy, 2016 12
BORDEAUX, Chateau Bel-Air Laclotte, France, 2015 12
MALBEC, Los Cardos, Mendoza, Argentina, 2017 11
TEMPRANILLO, Artadi, 'Vinas De Gain', Spain 2015 15.5
CABERNET SAUVIGNON, Rodney Strong, Alexander Valley, California, 2015 18

Happy Hour Cocktails \$7

MONDAY – BTOO Royal Belgian Mule
TUESDAY – BTOO G&T
WEDNESDAY – BTOO Sazerac
THURSAY – BTOO Red Light Negroni
FRIDAY – BTOO Barrel Cherry Manhattan
SUNDAY – BTOO Spritzer

Classic Cocktails

DROGON DRINKS SPRITZER 14.5
Bols Genever, Dragon Fruit Syrup, Lillet Blanc, Red Basil, Soda Water
FROM B TOO TO « MANHATTAN » 15
Plantation Rum Grande Reserve, Don Ciccio & Figli 5 Cinque Aperitivo, Cardamom
and Orange Bitters, Brandied Cherry
B TOO'S SAZERAC 14
Redemption Rye, Peychaud's Bitters, Brown Sugar Cube, Absinthe Vieux Carré
Grapefruit Peel
ROYAL BELGIAN MULE 13
Homemade Lemon – Lime Jenever, Juniper Berries, Ginger Syrup, Beer- Soda
SALAD VESPER 14
Goat Cheese Gin, Endive Infused Vodka, Floc de Gascogne, Fresh Endive, Lava Salt

Signature Cocktails

WHO SAYS GIN IS SEASONAL? 14
Blue Coat Gin, Lemon Zest, Indi Tonic, Seedlip Garden, Snow Peas Ice Cube
DOES BELGIUM EXTRADITE? 13
Union Mezcal, Banana Du Brazil, Maraschino, Dolin Blanc Vermouth, Lime Juice,
Candied Ginger
MODERATION, WHO'S THAT ? 14
Coco Nib Orange infused Redemption Bourbon, Homemade Demerara Syrup,
Cherrywood Smoke
I HAD THIS DRINK LAST SUMMER 14
Hendrick's Gin, Basil Shrub, Fresh Lime Juice, Soda, Salt Tincture, Herb

