

BETTIE'S

— MODERN HAITIAN CUISINE —

Inspired by the flavors of Haiti and elevated through modern technique, Bettie's offers an intimate dining experience celebrating Caribbean hospitality.

STARTERS

SPRING MIX SALAD WITH ANCHOVIES Fresh spring mix lettuce topped with anchovies, tomatoes, onions, and sweet peppers	14
★ PLANTAIN CUPS TRIO Twice-fried green plantain cups topped with griot, seasoned beef, and herring chiquetaille, finished with pikliz	17
GRILLED OCTOPUS Char-grilled octopus, chimichurri sauce	21
GINGER WINGS Crispy wings tossed in house ginger glaze	18
BOULETTES CRÉOLES Seasoned beef meatballs, creole sauce	16
KIBI Bulgur wheat and seasoned beef croquette	12

CHEF'S TABLE WEDNESDAY CHEF'S TASTING EXPERIENCE

A curated 5 or 7 course tasting menu showcasing the best of Bettie's.

5 COURSES	40
7 COURSES	50

Reservations required. Limited seating.

SIDES

DU RIZ KOLE (Rice & Peas) 8	ROASTED POTATOES 8
DJON DJON RICE 10	SEASONAL VEGETABLES 8
MACARONI GRATINÉ 10	HOUSE SALAD 8
FRIED PLANTAINS 5	PIKLIZ 4

DESSERTS

DOUCE DE COCO 10
Traditional Haitian coconut dessert
DULCE DE LECHE CAKE 10
Moist cake, dulce de leche, whipped cream

HOUSE BEVERAGES

FRESH LEMONADE 8	STRAWBERRY JUICE 10
PINEAPPLE JUICE 8	GINGER TEA 5
PASSION FRUIT JUICE 10	SOFT DRINKS 4

SIGNATURE ENTREES

★ FRITAY PLATTER A celebration of Haitian street food featuring griot, akra, fried plantains, pikliz, and red snapper.	58
★ KABRI EN SAUCE Slow-braised goat in creole sauce, served with du riz kole.	35
★ WHOLE FRIED RED SNAPPER Fresh red snapper served with plantains, pikliz, and house salad.	45
★ GRILLED BRANZINO Mediterranean sea bass, roasted potatoes, seasonal vegetables.	35

ENTREES

SEAFOOD PASTA 32
Handmade pasta with lobster, crab, conch, mussels, and roasted tomato sauce
LEGUME 25
Traditional Haitian vegetable stew served with rice
GRIOT 22
Crispy pork shoulder, fried plantains, pikliz
POULET EN SAUCE 22
Creole chicken stew, du riz kole
GRILLED SALMON 28
Fresh salmon, seasonal vegetables
GRILLED STEAK 42
Choice of mashed potatoes or malanga, seasonal vegetables

DATE NIGHT THURSDAY

\$80 PER COUPLE



ONE APPETIZER



TWO ENTRÉES



ONE DESSERT

Available Thursdays. Reservations recommended.

Bettie's
RESTAURANT



BYOB
\$10 Corkage Fee
Per Bottle