



Amsterdam Falafelshop location adding beer to its menu



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Amsterdam Falafelshop's 14th Street shop at 1830 14th Street NW in Washington, D.C., is adding beer to its offerings.

"Serving beer adds a touch more of that authentic Amsterdam experience to the fun, relaxed environment of the restaurant," said Dane Cherry, co-owner of the location, in a press release. "Our customers know that when they walk in here, it's always about good vibes and great food. Now, a traditional beer is a part of the mix, too."

Customers will be able to purchase 12-ounce cans of Heineken, Heineken Premium Light, Amstel Light and the summer specialty Amstel Radler.

Oranjeboom, a Dutch lager brew, will also be available in 16-ounce cans.

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