

BAR BITES

- DIPPING TEQUEÑOS** 13
Breaded dough spears, stuffed with queso blanco and a side of Chili Garlic Sauce
- HARISSA HUMMUS** 10
Chef Enrique's special harissa-spiced hummus. Dig it up with warm Na'an.
- TAJ MAHAL CHICKEN SLIDERS** 10
Slider trio of Adobo-rubbed chicken, Asian Slaw, and a Chili Mayo.
- SHISHITO PEPPERS BASKET** 12
Blistered shishito peppers with a chili garlic sauce
- QUESILLO** 6
This Latin Flan gives you the perfect sweet note to end your Aperitivo experience.

WINE

- Bubbles**
- Brut Sparkling (France) 10
 - Prosecco Rose (Italy) 12
 - Immigrant Mimosa 11
- White**
- Albariño (Spain) 13
 - Chardonnay (France) 11
 - Chenin Blanc (South Africa) 10
- Red**
- Pinot Noir (USA) 15
 - Malbec (Argentina) 12
 - Garnacha (Spain) 10

BREWS

- Polar Pilsener Beer (Venezuela) 6
- Efes Pilsener Beer (Turkey) 6
- Leo Lager Beer (Thailand) 7
- Pfanner Hard Cider (Austria) 6

LIBATIONS

Immigrant Food+ Aperitivo Cocktail Creations

- AMALFI SPRITZER** 12
Mediterranean-Inspired
Aperitivo Spritzer
- SKITTLES** 12
We think it tastes like Skittles.
What do you think?
- CHILLED CARAJILLO** 11
Lower-proof Immigrant Food+
version of an Espresso Martini..

Classic Aperitivo Cocktails

- ADONIS** 11
Spanish Sherry • French Dry Vermouth
- MI-TO** 11
Italian Bitter Aperitif •
Italian Sweet Vermouth
- GIN-TONIC** 11
London Dry Gin • Elderflower Tonic
- BRANDY OLD FASHIONED** 10
Spanish Brandy • Sugar • Bitters
- CLASSIC NEGRONI** 14
London Drin Gin • Italian Bitter Aperitif •
Italian Sweet Vermouth



ASK US ABOUT TODAY'S FEATURED
BITES AND LIBATIONS!

