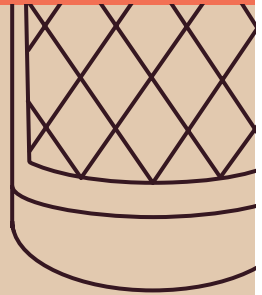
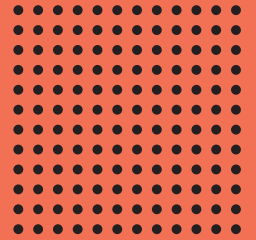
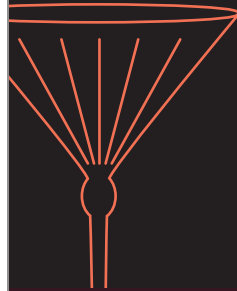


# APERITIVO HOUR

Aperitivo: a drink/light meal that takes place  
at the end of the workday as a warm-up to dinner.



A globally-inspired  
happy hour

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TUES-SAT 4-8PM

## BITES

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**SHRIMP CEVICHE** 13  
Citrus aioli and mango-shrimp ceviche served with crispy plantain tostones.

**TAJ MAHAL CHICKEN SLIDERS** 12  
Slider trio of Adobo-rubbed chicken, Asian slaw, and a chili mayo.

**DELICIOUS SAMOSA DUO** 11  
Vegetable filled hand pies with tamarind-chutney sauce. **Vegan!**

**BELGIAN FRIES** 7  
Seasoned + served with homemade aioli.

**ADD TRUFFLE +2 | ADD CHEESE +2**

**HARISSA HUMMUS** 10  
Served with na'an.

**CAULIFLOWER NUGGETS** 12  
Crispy-battered cauliflower florets.

**CRISPY YUCCA** 11  
Thick-cut yucca fries with cilantro mojo sauce and cotija cheese.

IMMIGRANT FOOD BELIEVES IN OUR TEAM'S WELLNESS. THAT'S WHY WE HAVE INSTITUTED A 4% WELLNESS CHARGE THAT PROVIDES CRITICAL BENEFITS TO OUR EMPLOYEES. THESE BENEFITS, RARE IN THE RESTAURANT INDUSTRY, INCLUDE PAID SICK LEAVE, HEALTH INSURANCE, AND ACCESS TO A 401K PLAN. THIS CHARGE DOES NOT REPLACE A TIP, SO PLEASE DO REMEMBER TO TIP OUR STAFF, AS 100% OF YOUR TIP GOES TO THE TEAM'S NEXT PAYCHECK. THANK YOU.



## LIBATIONS

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### Immigrant Food Sangria + More!

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**RED HELADA** 9 | 33  
Chef Enrique's special chilled sangria helada.

**ORANGE MIMOSA** 9 | 33

**PINEAPPLE MIMOSA** 9 | 33

## WINE

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### Bubbly

**JULES LOREN (FRANCE)** 11 | 40

**JULES LOREN ROSÉ (FRANCE)** 11 | 40

### White

**TORRONTÉS (ARGENTINA, 2021)** 9 | 34

**CHENIN BLANC (SOUTH AFRICA, 2019)** 9 | 34

**GRILLO (SICILY, 2017)** 9 | 34

### Rosé

**LIQUID GEOGRAPHY (SPAIN, 2020)** 9 | 38

\*PART OF PROCEEDS GO TO WORLD CENTRAL KITCHEN\*

### Red

**CELIA MALBEC (ARG, 2017)** 9 | 35

**YAKUT (TURKEY, 2019)** 9 | 35

## BREWS

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**POLAR PILSENER (VENEZUELA)** 5

**LAV (SERBIA)** 5

**PFANNER HARD CIDER (AUSTRIA)** 5

