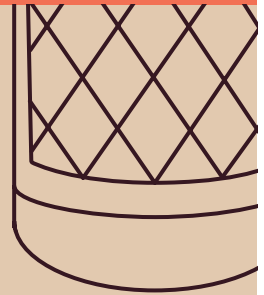
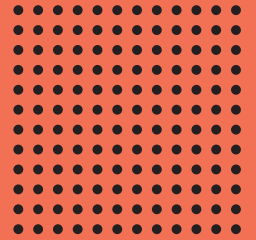
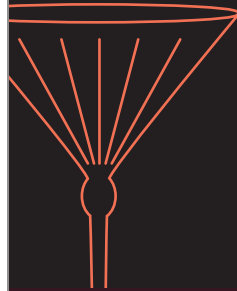


APERITIVO HOUR

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

.....
TUES-SAT 4-8PM

BITES

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 13
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

Immigrant Food Sangria + More!

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

WHITE SANGRIA 9 | 33
A spice-y sangria infused with cinnamon and cardamom.

ORANGE MIMOSA 9 | 33

MANGO MIMOSA 9 | 33

PINEAPPLE MIMOSA 9 | 33

WINE

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

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

POLAR PILSENER (VENEZUELA) 5

LAV (SERBIA) 5

PFANNER HARD CIDER (AUSTRIA) 5

