

## STREET FOOD

<p><b>MEZZE PLATTER</b>  \$17 Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan</p> <p><b>GAZPACHO</b>  \$9 Spain's chilled Summer soup. Tomato, garlic, and red bell pepper</p> <p><b>MARINATED OLIVE</b>  \$8   \$6 Roasted garlic, thyme, chili flake</p> <p><b>BELGIAN FRIES</b>  \$10   \$8 Seasoned to perfection, served with garlic aioli Add white truffle oil +2   Add parmesan +2</p>	<p> <b>VENEZUELAN TEQUEÑOS</b>  \$15   \$11 Queso blanco wrapped in dough, with a chili mayo dip</p> <p> <b>INDIAN SAMOSAS</b>  \$15   \$10 Vegetable filling and chickpeas, tamarind chutney drizzle</p> <p> <b>FILIPINO FRIED CHICKEN</b>  \$19   \$12 Sweet chili, adobo spice, Thai herbs, roasted banana ketchup</p> <p> <b>SHRIMP CEVICHE VERDE</b>  \$19   \$10 Chilled tomatillo lime broth, serrano pepper, tostones</p> <p><b>GREEK WINGS</b> \$16   \$11 Lemon, mediterranean herbs, served with a feta dip</p> <p><b>TAMARIND BBQ RIBS</b> \$18 Toasted sesame, green onion, chili</p>
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## BOWLS & SALADS

<p><b>MADAM VP HERITAGE</b> \$17 A tribute to the Vice President's Indian &amp; Jamaican heritage. Coconut-curry chicken on turmeric rice &amp; baby spinach, plantain, chickpea, pineapple</p> <p><b>MUMBAI MARIACHI</b>   \$16 Falafel on baby spinach &amp; assorted veggies, roasted potato, feta, smoky Chipotle dressing</p> <p><b>VIET VIBES</b>  \$16 Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce</p> <p><b>IMMIGRANT POKE</b>  \$17 Salmon, spring mix, sushi rice, bean sprout, corn, cucumber salad, carrot, cilantro, korean mayo</p>	<p><b>MISO CAESAR SALAD</b> \$13 Shiitake "bacon", wonton chips, nori, sesame Add adobo chicken +\$5   Add falafel +\$5</p> <p><b>WEST AFRICAN GUMBO</b>   \$17 Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon • Ivory Coast</p> <p><b>PERSIAN PLANTS AND PEAS</b>  \$16 Seasoned chicken, split peas, crackle rice, goji berries, kale, walnut-kalamata dressing with fresh mint Chef Taraneh Salehi • Iran</p> <p> Bowls created in partnership with chefs from Tables Without Borders, a nonprofit that helps recently arrived immigrant chefs find work in the restaurant industry.  Most bowls can be made vegetarian with our bean-shroom protein substitute!</p>
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## SANDWICHES

<p><b>OLD SAIGON</b> \$16 Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrots, chili mayo</p> <p><b>HAVANA</b> \$17 "Best Cuban sandwich in town"! Three types of pork with melted Swiss, with pineapple pickles</p>	<p><b>FALAFEL</b>  \$16 Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix</p> <p><b>CLASSIQUE GRILLED CHEESE</b> \$14 The toasted French classic with Swiss &amp; ham On na'an +\$1   Add cherry tomatoes +\$1   Add bacon +\$2</p>
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ADD SIDE OF FRIES  \$4    ADD SIDE SALAD  \$3

Like in most immigrant homes, nearly everything we serve is homemade.

## HAPPY HOUR

TUES-SAT 3PM-6:30PM  
ONLY FOR DINE-IN

THE  COLUMN IS OUR SECRET INGREDIENT FOR THE HAPPIEST OF HOURS. CHEERS!

 Vegan     Vegetarian     Happy Hour     Gluten-Free

We have instituted a 5% wellness charge that helps provide critical benefits to our employees. These benefits include paid sick leave and health insurance. 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.

A 20% gratuity is applied for parties of 4 or more. This charge, after tax, goes to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.



CATERING  
AND PRIVATE  
EVENTS WITH  
A MISSION!

IMMIGRANTS MAKE AMERICA GREAT

WHITE HOUSE • immigrantfood.com • @immigrantfood • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006

## DINNER MENU

SERVED  
TUESDAY-SATURDAY

## DESSERT

### LATIN FLAN \$7

Rich, sweet custard with caramel sauce

### ALFAJORES \$7

Three of Buenos Aires' special cookies. Round biscuits joined together with delightful dulce de leche. Add one: +\$1

## SANGRIA

**RED SANGRIA HELADA** ~~\$37~~ ~~\$33~~  
The classic with fresh fruit \$12 | \$10

**WHITE SANGRIA** ~~\$37~~ ~~\$33~~  
Cinnamon, cardamom, fresh fruit \$12 | \$10

## MIMOSAS

**CLASSIC** ~~\$37~~ ~~\$33~~  
Choose between: orange, mango, pineapple \$12 | \$10

**DIY TRIO** \$42  
A bottle of bubbly, a choice of: orange, mango, pineapple (or all three!)

## MOCKTAILS

**PINA COLADA \$10**  
A play on the classic Pina Colada. Ceder's non-alcoholic Wild Gin, pandam extract

**KYURI KANZAN \$10**  
A tangy raspberry shrub, balanced with a hint of cucumber. Made with Ceder's non-alcoholic Rose and Crisp Gins

**FONI NEGRONI \$13**  
Non-Alcoholic spin on the classic - Ceder Wild non-alcoholic gin, Lyre's Aperitif Rosso, Lyre's Italian Orange

## NON ALCOHOLIC

**MINT LIMONANA \$7**  
**PINEAPPLE MATCHA \$7**  
**AGUA DE JAMAICA \$7**  
**CAFÉ CALMA hot or iced \$7**  
**HOUSEMADE ICED TEA \$5**

## WINES

### BUBBLES

**JULES LOREN BRUT**  
Cuvee Reserve, France

~~\$41~~ ~~\$37~~  
\$11 | \$10

**JULES LOREN ROSÉ**  
Cuvee Reserve, France

~~\$41~~ ~~\$37~~  
\$12 | \$11

**CONCA D'ORO PROSECCO BRUT ROSÉ 2020** \$49 \$13

Raboso, Glera, Prosecco Rosé D.O.C., Italy

**MARIA CASANOVAS, CAVA (NV) \$57**  
Catalonia, Spain

### ROSE

**VILLA DES ANGES, PAYS D'OC ROSE 'VIELLES VIGNES' 2022** \$29 \$9  
Languedoc-Roussillon, France

### WHITE

**RHANLEIGH, CHENIN BLANC 2022**  
Western Cape, South Africa

~~\$41~~ ~~\$35~~  
\$12 | \$10

**ZOLO, TORRONTES 2021**  
Torrontés, Mendoza, Argentina

~~\$41~~ ~~\$35~~  
\$12 | \$10

**OLD SOUL, CHARDONNAY 2022**  
Lodi, California, USA

~~\$43~~ ~~\$35~~  
\$14 | \$11

**SAN FELICE, VERMENTINO 2021** \$41 \$12  
Tuscany, Italy

**MANTEL BLANCO, SAUVIGNON BLANC 2020** \$49  
Rueda D.O., Spain

**PETER ZEMMER, PINOT GRIGIO 2021** \$38 \$11  
Alto Adige DOC, Italy

### RED

**KAVAKLIDERE, YAKUT 2019**  
Öküzögü, Bogazkere, Eastern Anatolia, Turkey

~~\$41~~ ~~\$36~~  
\$12 | \$10

**TASSAJARA, PINOT NOIR 2021**  
Monterey, California, USA

~~\$38~~  
\$12

**VINA LAS PERDICES, RESERVA MALBEC 2018** \$49 \$13 \$44 \$11  
Mendoza, Argentina

**CLOUDLINE, PINOT NOIR 2021** \$61 \$16  
Willamette Valley, Oregon, USA

## BEERS

**LAV**  
Serbia, Lager 4.9%

~~\$8~~ ~~\$6~~

**RUPEE**  
India, Lager 4.8%

\$11

**POLAR**  
Venezuela, Pilsner 4.5%

~~\$8~~ ~~\$6~~

**DC BRAU EL HEFE SPEAKS**  
USA, German Hefeweizen 5%

\$9

**PFANNER CIDER** \$8  
Austria, Hard Cider 4.0%

**MODELO NEGRA** \$9  
Mexico, Amber Lager 5.4%

**DC BRAU RESOLUTION** \$9  
USA, Hazy India Pale Ale 5.5%

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