

STREET FOOD

<div>GAZPACHO</div> <div>Spain's chilled summer soup. Tomato, garlic and red bell pepper</div> <div><div><div></div></div><div><div></div></div><div>9</div></div>	<div>FILIPINO FRIED CHICKEN</div> <div>Sweet chili, adobo spice, Thai herbs, roasted banana ketchup</div> <div><div><div></div></div><div><div></div></div><div>19 12</div></div>
<div>MARINATED OLIVES</div> <div>Roasted garlic, thyme, chili flake</div> <div><div><div></div></div><div><div></div></div><div>8 6</div></div>	<div>CARIBBEAN SHRIMP CEVICHE</div> <div>Passion fruit, pickled kumquat, chili, red pepper relish, tostones</div> <div><div><div></div></div><div><div></div></div><div>18 10</div></div>
<div>BELGIAN FRIES</div> <div>Seasoned to perfection, served with garlic aioli Add white truffle oil +2 Add parmesan +2</div> <div><div><div></div></div><div><div></div></div><div>10 8</div></div>	<div>GREEK WINGS</div> <div>Lemon, mediterranean herbs, served with a feta dip</div> <div><div><div></div></div><div><div></div></div><div>16 11</div></div>
<div>INDIAN SAMOSAS</div> <div>Vegetable filling and chickpeas, tamarind chutney drizzle</div> <div><div><div></div></div><div><div></div></div><div>15 10</div></div>	<div>MEZZE PLATTER</div> <div>Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan</div> <div><div><div></div></div><div><div></div></div><div>17</div></div>
<div>VENEZUELAN TEQUEÑOS</div> <div>Queso blanco wrapped in dough, with a chili mayo dip</div> <div><div><div></div></div><div><div></div></div><div>15 11</div></div>	<div>CRISPY CHICKEN & LEMONGRASS DUMPLINGS</div> <div>Ponzu</div> <div><div><div></div></div><div><div></div></div><div>10</div></div>

BOWLS & SALADS

<div>THE HERITAGE</div> <div>Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple</div> <div><div><div></div></div><div><div></div></div><div>17</div></div>	<div>THAI NOODLE SALAD</div> <div>Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette Add adobo chicken +4</div> <div><div><div></div></div><div><div></div></div><div>18</div></div>
<div>MUMBAI MARIACHI</div> <div>Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing</div> <div><div><div></div></div><div><div></div></div><div>17</div></div>	<div>WEST AFRICAN GUMBO</div> <div>Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon • Ivory Coast</div> <div><div><div></div></div><div><div></div></div><div>17</div></div>
<div>VIET VIBES</div> <div>Adobo-spiced chicken, rice noodles, veggies, peanuts on a Vietnam River sauce</div> <div><div><div></div></div><div><div></div></div><div>17</div></div>	<div>PERSIAN PLANTS & PROTEIN</div> <div>Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran</div> <div><div><div></div></div><div><div></div></div><div>17</div></div>
<div>IMMIGRANT POKE 2.0</div> <div>Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu</div> <div><div><div></div></div><div><div></div></div><div>17.5</div></div>	

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!

SANDWICHES

(CHOICE OF FRIES OR SALAD)

<div>OLD SAIGON</div> <div>Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo</div> <div><div><div></div></div><div><div></div></div><div>17.5</div></div>	<div>FALAFEL</div> <div>Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix</div> <div><div><div></div></div><div><div></div></div><div>17</div></div>
<div>HAVANA</div> <div>"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles</div> <div><div><div></div></div><div><div></div></div><div>17.5</div></div>	<div>CLASSIQUE GRILLED CHEESE</div> <div>The toasted French classic with Swiss & ham On na'an +1 Add cherry tomatoes +1 Add bacon +2</div> <div><div><div></div></div><div><div></div></div><div>15</div></div>
<div>SPANISH CAPRESE</div> <div>Burrata, crushed slow roasted tomatoes, Thai basil pesto, balsamic</div> <div><div><div></div></div><div><div></div></div><div>17</div></div>	

DESSERT

<div>LATIN FLAN 8</div> <div>The perfect way to end your meal with us on a sweet note</div>	<div>COOKIES (2 PC) 4.5</div> <div>Choice of chocolate chip or oatmeal raisin</div>
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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, including paid sick leave and health insurance. This charge does not replace a tip. Please remember that 100% of your tip goes to the tipped staff's next paycheck.

A 20% gratuity is applied for parties of 4 or more. This charge, after tax, goes to increasing the wages of all our hourly employees, whether they are tipped staff or not.

CATERING AND PRIVATE EVENTS!

SOCIAL HOUR

YUZU SUNSET FIZZ

Vodka, yuzu, peach, key lime, jasmine 11.3%

12 | 10

WHISKEY MULE

Bourbon whiskey, ginger beer 10.5%

12 | 10

GIN & TONIC

Navy strength gin, tonic water 11.5%

12 | 10

BLACK PEPPER PALOMA

Tequila, grapefruit, black pepper 11.2%

12 | 10

SEASONAL DRINKS

PINEAPPLE MATCHA

Matcha, chamomile, lemongrass & pineapple

7

CAFÉ CALMA

Rich latte with oatmilk, dates, and Peruvian coffee. **Hot or iced**

7

MINT LIMONANA

Mint, lemon, and honey: a refreshing Middle Eastern drink!

7

AGUA DE JAMAICA

Hibiscus flower-infused water. Popular in Latin America!

7

EVERY WEDNESDAY, BUY ONE GET ONE FREE

SANGRIA

RED SANGRIA HELADA

Fresh cut fruits

37 | 32

12 | 9

WHITE SANGRIA

Infused with cinnamon and cardamom

37 | 32

12 | 9

MIMOSA

CLASSIC MIMOSA

Choice of: Orange, Pineapple, Mango

37 | 32

12 | 9

DIY MIMOSA TRIO

Served with a bottle of bubbly and all three classic flavors

42

BEER

LAV

Serbia, Lager, 4.9%

8 | 6

POLAR

Venezuela, Pilsner, 4.5%

8 | 6

DC BRAU EL JEFE SPEAKS

USA, German Hefeweizen, 5%

9

DC BRAU JOINT RESOLUTION

USA, Hazy IPA, 5.5%

9

MODELO ESPECIAL

Mexico, Lager, 4.4%

9

MOCKTAILS

PIÑA COLADA 10

Ceder's non-alcoholic Wild Gin, pandam extract

FONI NEGRONI 10

Ceder non-alcoholic Wild gin, Lyre's Aperitif Rosso, Lyre's Italian Orange

NON ALCOHOLIC

HOMEMADE ICED TEA

Free Refills

5

JARRITOS

Pineapple, Mandarin or Tamarind

5

MEXICAN COKE

6

DIET COKE

5

SPRITE

5

WATER STILL / SPARKLING

4

WHAT'S GASTROADVOCACY?

Immigrant Food's fresh, creative dishes reflect how we see America: diverse, nourishing and welcoming. Restaurants have been the place where immigrants made a living and showed off their heritage. We're taking it a step further and also making this a platform to advocate, hold events and educate about immigration. Call it: Gastroadvocacy.

THE THINK TABLE

Immigrant Food's monthly digital publication on immigration.

Visit: www.immigrantfood.com or [@immigrantfood](https://twitter.com/immigrantfood)

OUR NGO PARTNERS

Our NGO partners are the leading immigration service organizations in the DMV. We're proud to share our cause, our space and our energy with them. Scan the QR code to engage!



Scan the QR code for our weekly Engagement Menu!

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. Please remember that 100% of your tip goes to the tipped staff's next paycheck.

IMMIGRANTS MAKE AMERICA GREAT

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