

WEEKEND SPECIALS!

FAMILY WEEKENDS

Kids under 12 get HALF OFF kid-friendly items!

\$1 MIMOSA REFILLS

“Bottomless” mimosas!

SMALL PLATES

GAZPACHO

Spain’s chilled summer soup. Tomato, garlic and red bell pepper

  9

MEZZE PLATTER

Three dips of muhammara, labne, hummus, served with raw vegetables, olives, and warm za’atar naan

 17

BELGIAN FRIES

Seasoned to perfection, served with garlic aioli
Add white truffle oil +2 | Add parmesan +2

   10

GUACAMOLE CON TOSTONES

Served with green plantain fritters

   15

GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

 16

VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip

  15

UNCLASSIC CLASSICS

SHAKSHUKA & AREPAS

Our signature dish. Eggs poached in a tomato and bell pepper sauce, with North African spices and feta cheese. Served with two Venezuelan arepas. *Ask your server to make it vegan!*

  19

HUEVOS RANCHEROS

Two fried eggs, Mexican chorizo, crispy tortillas, refried beans, guac, pico de gallo

 19.5

SHORT RIB POUTINE

French fries, slow braised short rib, pomegranate molasses gravy, fontina, pickled onion

16

IMMIGRANT POKE 2.0

Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu

17.5

HANDHELDS

PERUVIAN DOUBLE FRIED CHICKEN SANDWICH

Aji amarillo, salsa criolla, lime. Served with Belgian fries

17

THE IMMIGRANT BURGER*

Special harissa sauce, American cheese, lettuce, onion. Served with Belgian fries

18

CLASSIC CHEESEBURGER*

American cheese on a sesame brioche bun. Served with Belgian fries

 14

HAVANA SANDWICH

“Best Cuban sandwich in town”!
Three types of pork with melted swiss, pineapple pickles. Served with Belgian fries

 17.5

AVOCADO TOAST

Homemade guacamole, candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle

 17

COCHINITA PIBIL BAO BUNS

Slow-cooked pulled-pork, pickled onion, chili mayo

 14

ON THE SWEETER SIDE

GRIDDLED PANCAKES

Bourbon barrel aged maple syrup, powdered sugar, fresh berries

  15

HONG KONG FRENCH TOAST

Peanut butter, condensed milk, homemade strawberry jam

  17

GREEK YOGURT PARFAIT

strawberry jam, ras el hanout granola

   11

PB&J BAO BUN

Peanut butter, slow cooked strawberry jam

  10

SEASONAL DRINKS

PINEAPPLE MATCHA 7.5

Matcha, chamomile, lemongrass and pineapple

CAFÉ CALMA Hot or iced 7.5

Our signature oatmilk Peruvian latte, sweetened with dates

MINT LIMONANA 7

Mint, lemon, and honey. The Middle East’s refreshing drink!

AGUA DE JAMAICA 7

Hibiscus flower-infused. Popular across Latin America!

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

 Vegan  Vegetarian  Gluten-Free  Kid’s Favorite

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 6 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

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Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

SIGNATURE COCKTAILS

SIDDHARTHA Shochu, honey, fresh lime, thai basil, cucumber, jalapeno MOCKTAIL VERSION / 10	15
INVICTUS Rye, fortified wine, honey, cinnamon, pilsner, fresh lime	15
TERNURA Pisco, passion fruit, fresh lime, honey, matcha, egg white, jalapeno VEGAN VERSION AVAILABLE UPON REQUEST	16

MOCKTAILS

FONI NEGRONI Ceder Wild non-alcoholic gin, Lyre’s Aperitif Rosso	13
VIRGIN PIÑA COLADA A classic pina colada with Ceder’s non-alcoholic gin	10
KYURI KANZAN Raspberry shrub with non-alcoholic cucumber gin	10

COCKTAILS

AMALFI SPRITZ Aperol • Brut Sparkling • Fresh fruit	14
IF MARGARITA Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil	16
CORPSE REVIVER #2 Gin • French Aperitif • Apricot Liqueur • Lemon	15
CAIPIRINHA Cachaça • Lime • Sugar	15
PIÑA COLADA Rum • Pineapple Juice • Pandan Coconut Milk • Lime	14
SINGAPORE SLING Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur	15
SAKURA SOUR Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White	15
VERRY BERRY Tequila • Citrus • Spiced Berry Syrup	15
PEACH LEMONADE Peach whiskey • Fresh lemon • Simple syrup	15
ASK FOR YOUR FAVORITE CLASSIC COCKTAIL	

BEERS

LAV Serbia, Lager, 4.9%	8
POLAR Venezuela, Pilsner, 4.5%	8
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

NON ALCOHOLIC

HOMEMADE ICED TEA	5
JARRITOS	5
MEXICAN COKE	6
DIET COKE	5
SPRITE	5

COFFEE/TEA

AMERICANO	5
ESPRESSO	4
CAPPUCCINO	6
MACCHIATO	5
LATTE	6
HOT TEA ask your server for our selection!	6

SANGRIA

SIGNATURE RED Served with fresh fruits	37 12
SEASONAL WHITE Cinnamon, star anise, served fresh fruits	37 12

BUBBLES

CONCA D'ORO PROSECCO BRUT ROSÉ 2023 Glera, Pinot Noir, Veneto, Italy	49 13
1+1=3 CYGNUS CAVA RESERVA (NV) Xarel-Lo, Macabeo, Parellada, Cava, Spain	53 14
MARIA CASANOVAS, CAVA (NV) Catalonia, Spain	57
J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV) Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France	150

BODEGAS LA CAÑA,ALBARÍÑO 2022 Rías Baixas D.O., Spain	53 14
RHANLEIGH, CHENIN BLANC 2022 Western Cape, South Africa	41 12
ZOLO, TORRONTES 2022 Mendoza, Argentina	41 12
OLD SOUL, CHARDONNAY 2022 Lodi, California	43 14
TAMELLINI, GARGANEGA 2021 D.O.C. Soave D.O.C., Italy	46

VIÑA LAS PERDICES, MALBEC RESERVA 2021 Mendoza, Argentina	49 13
XILA, TERRA ALTA ORGANIC GARNACHA 2019 Catalonia D.O., Spain	57 15
CLOUDLINE, PINOT NOIR 2022 Willamette Valley, United States	61 16
CRU MONPLAISIR,BORDEAUX SUPÉRIEUR 2020 Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France	61 16
DOMAINE FRANÇOIS VILLARD, SYRAH 2021 Côtes Du Rhône, France	61
CHÂTEAU PÉAGE CUVÉE MACULAR 2020 Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France	61

MIMOSA

CLASSIC MIMOSA Choice of orange, pineapple or mango	37 12
DIY MIMOSA TRIO Served with a bottle of bubbly and orange, pineapple and mango juices	42

WINES

ROSÉ

BODEGAS SOLARCE RIOJA 2023 Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain	49 13
LIQUID GEOGRAPHY, MENCIA 2022 Bierzo D.O., Spain	41 13
CHÂTEAU PEYRASSOL, RESERVE 2023 Cinsault, Grenache Côtes De Provence, France	66

WHITE

MANTEL BLANCO, SAUVIGNON BLANC 2021 Rueda D.O., Spain	49 14
JEAN-MARC BROCARD,CHARDONNAY 2021 Burgundy, France	61
ALBERT MANN, PINOT BLANC 2021 Alsace, France	65

RED

KAVAKLIDERE, YAKUT 2022 Öküzögü, Bogazkere Eastern Anatolia, Turkey	41 13
DINGAC VINARIJA, PELJESAC 2019 Dalmatia, Croatia	51 15
BODEGA ELIAS MORA, TINTA DE TORO 2020 Toro, Spain	53 16
DOMAINE DES TOURELLES 2020 Bekka Valley, Lebanon	53 16
CORDILLERA DE LOS ANDES CARMÉNÈRE 2021 Valle Del Cachapoal, Chile	56
SHUMI CELLARS, SAPERAVI 2014 Kakheti, Georgia	66
VILLA DI GEGGIANO, BANDINELLO 2018 Blend: Sangiovese, Cilieggiolo, Syrah D.O.C. Toscana, Italy	66