

HAPPY HOUR

TUE-FRI | 3PM-6:30PM

SAT | 3PM-CLOSE

LOOK FOR THE  SIGN

\$20 DINNER SPECIAL

GAZPACHO + YOUR CHOICE

OF ANY BOWL OR SANDWICH

WEDNESDAYS



GIRL DINNER | \$55 FOR TWO

Lemongrass Dumplings, Truffle Parmesan Belgian Fries,
Filipino Fried Chicken + Two Sangrias (white or red)

STREET FOOD



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

BOWLS & SALADS

<div>THE HERITAGE</div> <div>Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple</div> <div>17</div>	<div>THAI NOODLE SALAD</div> <div>Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette. Add adobo chicken +4</div> <div> 18</div>
<div>MUMBAI MARIACHI</div> <div>Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing</div> <div>  17</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>  17</div>
<div>VIET VIBES</div> <div>Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, toasted coconut, peanut, jalapeno, Vietnam river sauce</div> <div>17</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> 17</div>
<div>IMMIGRANT POKE 2.0</div> <div>Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu</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.</div> <div> Most bowls can be made vegetarian with our bean-shroom protein substitute!</div>

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>17.5</div>	<div>FALAFEL</div> <div>Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix</div> <div> 17</div>
<div>HAVANA</div> <div>"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles</div> <div>17.5</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>15</div>
<div>SPANISH CAPRESE</div> <div>Burrata, slow-roasted tomatoes, Thai basil pesto, balsamic</div> <div> 17</div>	

DESSERT

<div>LATIN FLAN 8</div> <div>Rich, sweet custard with caramel</div>	<div>COOKIES (2 PC) 4.5</div> <div>Choice of chocolate chip or oatmeal raisin</div>
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 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.



CATERING
AND PRIVATE
EVENTS!

SEASONAL DRINKS

PINEAPPLE MATCHA7.5

Matcha, chamomile, lemongrass & pineapple

CAFÉ CALMA7.5

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

MINT LIMONANA7

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

AGUA DE JAMAICA7

Hibiscus flower-infused water. Popular in Latin America!

COCKTAILS
READY TO DRINK

SOCIAL HOUR YUZU SUNSET FIZZ12 | 10

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

SOCIAL HOUR BLACK PEPPER PALOMA12 | 10

Tequila, grapefruit, black pepper 11.2%

YUZY PINEAPPLE JALAPEÑO MARGARITA12 | 9

Tequila, pineapple juice 15%

YUZY PEACH MANGO MARGARITA12 | 9

Tequila, peach and mango juice 15%

EVERY WEDNESDAY: BUY ONE, GET THE NEXT ONE FREE
(DINE-IN ONLY)

SANGRIA

RED SANGRIA HELADA37 | 32

Fresh cut fruits12 | 9

WHITE SANGRIA37 | 32

Infused with cinnamon and cardamom12 | 9

MIMOSA

CLASSIC MIMOSA37 | 32

Choice of: Orange, Pineapple, Mango12 | 9

DIY MIMOSA TRIO42

Served with a bottle of bubbly and all three classic flavors

WINE

WINE TUESDAYS
ALL WINE BOTTLES 50% OFF!

TAPAS EVERY DAY
Add to any glass of wine +1
Marinated Manchego Cheese
Orange, garlic, sour cherries, olive

BEER

LAV8 | 6

Serbia, Lager, 4.9%

POLAR8 | 6

Venezuela, Pilsner, 4.5%

DC BRAU EL JEFE SPEAKS9

USA, German Hefeweizen, 5%

DC BRAU JOINT RESOLUTION9

USA, Hazy IPA, 5.5%

MODELO ESPECIAL9

Mexico, Lager, 4.4%

BUBBLES

JULES LOREN BRUT (NV)41 | 36

Cuvee Reserve, France11 | 9

JULES LOREN BRUT ROSÉ (NV)41 | 36

Cuvee Reserve, France11 | 10

CONCA D'ORO PROSECCO ROSÉ (NV)49

Glera, Pinot Noir, Veneto, Italy13

ROSÉ

VILLA DES ANGES, PAYS D'OC ROSÉ VIELLES VIGNES 202229

Languedoc-Roussillon, France9

The only rose needed on a menu.

WHITE

RHANLEIGH, CHENIN BLANC 202241 | 34

Western Cape, South Africa12 | 9

Chardonnay's wilder, tropical South cousin.

ZOLO, TORRONTES 202241 | 34

Mendoza, Argentina12 | 9

Argentina's signature—aromatic, floral.

OLD SOUL, CHARDONNAY 202243

Lodi, California14

SAN FELICE, VERMENTINO 202141

Tuscany, Italy12

Sauvignon Blanc's sun-kissed Italian cousin.

MANTEL, SAUVIGNON BLANC 202149

Rueda D.O., Spain

Crisp—fresh, vibrant, zesty.

PETER ZEMMER, PINOT GRIGIO 202138

Alto Adige DOC, Italy11

MOCKTAIL

PINA COLADA 10

Ceder's non-alcoholic Wild Gin, pandam extract

NON ALCOHOLIC

HOMEMADE ICED TEA5

Free Refills

JARRITOS5

Pineapple, Mandarin or Tamarind

MEXICAN COKE6

DIET COKE5

SPRITE5

WATER STILL / SPARKLING4

RED

KAVAKLIDERE, YAKUT 202241 | 35

Eastern Anatolia, Turkey12 | 9

Notes of berries & spice, with a smoky finish.

VIÑA LAS PERDICES, MALBEC RESERVA 202149 | 43

Mendoza, Argentina13 | 10

TASSAJARA, PINOT NOIR 202138

Monterey, California, USA12

Hollywood flair in Pinot form—bold & plush.

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

WHITE HOUSE • immigrantfood.com • [@immigrantfood](https://twitter.com/immigrantfood) • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006