

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



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

BOWLS & SALADS

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

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

DESSERT

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

SOCIAL HOUR

PINEAPPLE MATCHA

Matcha, chamomile, lemongrass & pineapple

CAFÉ CALMA

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

MINT LIMONANA

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

AGUA DE JAMAICA

Hibiscus flower-infused water. Popular in Latin America!

7.5

7.5

7

7

COCKTAILS  
READY TO DRINK

SOCIAL HOUR YUZU SUNSET FIZZ

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

SOCIAL HOUR BLACK PEPPER PALOMA

Tequila, grapefruit, black pepper 11.2%

12

10

12

10

YUZY PINEAPPLE JALAPEÑO MARGARITA

Tequila, pineapple juice 15%

YUZY PEACH MANGO MARGARITA

Tequila, peach and mango juice 15%

12

9

12

9

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

SANGRIA

RED SANGRIA HELADA

Fresh cut fruits

WHITE SANGRIA

Infused with cinnamon and cardamom

37

32

37

32

12

9

12

9

MIMOSA

CLASSIC MIMOSA

Choice of: Orange, Pineapple, Mango

DIY MIMOSA TRIO

Served with a bottle of bubbly and all three classic flavors

37

32

42

12

9

BEER

LAV

Serbia, Lager, 4.9%

POLAR

Venezuela, Pilsner, 4.5%

DC BRAU EL JEFE SPEAKS

USA, German Hefeweizen, 5%

DC BRAU JOINT RESOLUTION

USA, Hazy IPA, 5.5%

MODELO ESPECIAL

Mexico, Lager, 4.4%

8

8

9

9

9

6

6

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

JARRITOS

Pineapple, Mandarin or Tamarind

MEXICAN COKE

DIET COKE

SPRITE

WATER STILL / SPARKLING

5

5

6

5

5

4

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

BUBBLES

JULES LOREN BRUT (NV)

Cuvee Reserve, France

JULES LOREN BRUT ROSÉ (NV)

Cuvee Reserve, France

41

36

41

36

11

9

11

10

CONCA D'ORO PROSECCO ROSÉ (NV)

Glera, Pinot Noir, Veneto, Italy

49

13

ROSÉ

VILLA DES ANGES, PAYS D'OC ROSÉ VIEILLES VIGNES 2022

Languedoc-Roussillon, France

The only rose needed on a menu.

29

9

WHITE

RHANLEIGH, CHENIN BLANC 2022

Western Cape, South Africa

Chardonnay's wilder, tropical South cousin.

ZOLO, TORRONTES 2022

Mendoza, Argentina

Argentina's signature—aromatic, floral.

OLD SOUL, CHARDONNAY 2022

Lodi, California

41

34

41

34

43

12

9

12

9

14

SAN FELICE, VERMENTINO 2021

Tuscany, Italy

Sauvignon Blanc's sun-kissed Italian cousin.

MANTEL, SAUVIGNON BLANC 2021

Rueda D.O., Spain

Crisp—fresh, vibrant, zesty.

41

49

12

RED

KAVAKLIDERE, YAKUT 2022

Eastern Anatolia, Turkey

Notes of berries & spice, with a smoky finish.

VIÑA LAS PERDICES, MALBEC RESERVA 2021

Mendoza, Argentina

41

35

49

43

12

9

13

10

TASSAJARA, PINOT NOIR 2021

Monterey, California, USA

Hollywood flair in Pinot form—bold & plush.

38

12

THE THINK TABLE

Immigrant Food's monthly digital publication on immigration.

Visit: [www.immigrantfood.com](http://www.immigrantfood.com) or @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!

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IMMIGRANTS MAKE AMERICA GREAT

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