DINNER MENU

SERVED TUESDAY-SATURDAY AFTER 3PM

HAPPY HOUR TUE-SAT | 3PM-6:30PM LOOK FOR THE SIGN

\$20 DINNER SPECIAL

ROASTED MUSHROOM SOUP + YOUR CHOICE OF ANY BOWL **OR SANDWICH**

STREET FOOD

_50

_50

ROASTED MUSHROOM SOUP

Preserved mushrooms, chive oil

FILIPINO FRIED CHICKEN

% 19 12

MARINATED OLIVES

Roasted garlic, thyme, chili flake

8 6

10

CARIBBEAN SHRIMP CEVICHE Passion fruit, chili, red pepper relish, tostones 18 10

BELGIAN FRIES Seasoned to perfection, served with garlic aioli **GREEK WINGS**

16 11

Add white truffle oil +2 | Add parmesan +2

17

INDIAN SAMOSAS Vegetable filling and chickpeas, tamarind chutney drizzle

15 10

MEZZE PLATTER Three dips of hummus, muhammara, labne, served with raw vegetables, olives, warm za'atar naan

Lemon, mediterranean herbs, served with a feta dip

Sweet chili, adobo spice, Thai herbs, roasted banana ketchup

VENEZUELAN TEQUEÑOS 15 11 Queso blanco wrapped in dough, with a chili mayo dip

CRISPY CHICKEN & LEMONGRASS DUMPLINGS 10 Ponzu

BOWLS & SALADS

THE HERITAGE

17

THAI NOODLE SALAD

18

Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple

MUMBAI MARIACHI

IMMIGRANT POKE 2.0

17

Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette. Add adobo chicken +4

W 188

WEST AFRICAN GUMBO

17

Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing

VIET VIBES 17

Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, mango, toasted coconut, peanut, jalapeno, Vietnam river sauce

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

Shrimp and chicken gumbo on turmeric rice, plantain, greens topped with a garlic shrimp sauce and pistachio Chef Williams Bacon · Ivory Coast

PERSIAN PLANTS & PROTEIN

17

Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint Chef Taraneh Salehi • Iran

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 subsitute!

SANDWICHES (CHOICE OF FRIES OR SALAD)

OLD SAIGON

17.5

17.5

FALAFEL

17

Our take on the Vietnamese banh mi sandwich. Adobo-spiced chicken, slaw, daikon, carrot, chili mayo

15

Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix

ΗΔVΔΝΔ

"Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles

CLASSIQUE GRILLED CHEESE

The toasted French classic with Swiss & ham On na'an +1 | Add cherry tomatoes +1 | Add bacon +2

SPANISH CAPRESE

17

Burrata, slow-roasted tomatoes, Thai basil pesto, balsamic

DESSERT

LATIN FLAN 8

Rich, sweet custard with caramel

COOKIES (2 PC) 4.5

Choice of chocolate chip or oatmeal raisin

₩ Vegan

Vegetarian

🤁 Happy Hour

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.



IMMIGRANTS MAKE AMERICA GREAT

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

DINNER MENU

SERVED TUESDAY-SATURDAY

| | | <u> </u> | |
|---|-------------|--|-----------------|
| SEASONAL DRINKS | | COCKTAILS | |
| PINEAPPLE MATCHA Matcha, chamomile, lemongrass & pineapple | '.5 | READY TO DRINK SOCIAL HOUR YUZU SUNSET FIZZ 12 10 YUZY PINEAPPLE JALAPEÑO 12 12 13 MARCADITA | 일 9 |
| Rich latte with oatmilk, dates, and Peruvian | '.5 | Vodka, yuzu, peach, key lime, jasmine 11.3% MARGARITA Tequila, pineapple juice 15% SOCIAL HOUR BLACK PEPPER 12 10 | |
| coffee. Hot or iced MINT LIMONANA Mint, lemon, and honey: a refreshing Middle Eastern drink! | 7 | PALOMA Tequila, grapefruit, black pepper 11.2% YUZY PEACH MANGO MARGARITA Tequila, peach and mango juice 15% | 9 |
| AGUA DE JAMAICA Hibiscus flower-infused water. Popular in Latin America! | 7 | EVERY WEDNESDAY: BUY ONE, GET THE NEXT ONE FREE (DINE-IN ONLY) | |
| SANGRIA | | | |
| RED SANGRIA HELADA 37 Fresh cut fruits 12 | 32 9 | WINE | ••••• |
| WHITE SANGRIA 37 Infused with cinnamon and cardamom 12 | 32 9 | WINE TUESDAYS | |
| MIMOSA | <u></u> | ALL WINE BOTTLES 50% OFF! | |
| CLASSIC MIMOSA 37 Choice of: Orange, Pineapple, Mango 12 | 32 | BUBBLES | ••••• |
| DIY MIMOSA TRIO 42 Served with a bottle of bubbly and all three classic flavors | | JULES LOREN BRUT (NV) Cuvee Reserve, France 41 36 CONCA D'ORO PROSECCO ROSÉ (NV) Glera, Pinot Noir, Veneto, Italy | 49 13 |
| | <u> </u> | JULES LOREN BRUT ROSÉ (NV) 41 36 Cuvee Reserve, France 11 10 | |
| LAV Serbia, Lager, 4.9% | 6 | ROSÉ | |
| POLAR Venezuela, Pilsner, 4.5% DC BRAU EL JEFE SPEAKS 9 | 6 | VILLA DES ANGES, PAYS D'OC 29 ROSÉ VIELLES VIGNES 2022 9 | |
| USA, German Hefeweizen, 5% DC BRAU JOINT RESOLUTION 9 | | Languedoc-Roussillon, France The only rose needed on a menu. | |
| WODELO ESPECIAL 9 | | WHITE | ••••• |
| Mexico, Lager, 4.4% MOCKTAIL | | RHANLEIGH, CHENIN BLANC 2022 Western Cape, South Africa Chardonnay's wilder, tropical South cousin. 41 34 SAN FELICE, VERMENTINO 2021 Tuscany, Italy Sauvignon Blanc's sun-kissed Italian cousin. | 41 12 |
| PIÑA COLADA 10 Ceder's non-alcoholic Wild Gin, pandam extract | | ZOLO, TORRONTES 2022 Mendoza, Argentina Argentina's signature—aromatic, floral. 41 34 MANTEL, SAUVIGNON BLANC 2021 Rueda D.O., Spain Crisp—fresh, vibrant, zesty. | 49 |
| | | OLD SOUL, CHARDONNAY 2022 Lodi, California 43 P. ZEMMER, PINOT GRIGIO 2021 Alto Adige, DOC, Italy | 38 11 |
| NON ALCOHOLIC- | | RED | |
| HOMEMADE ICED TEA Free Refills JARRITOS Pineapple, Mandarin or Tamarind MEXICAN COKE | 5 5 6 | KAVAKLIDERE, YAKUT 2022 41 35 TASSAJARA, PINOT NOIR 2021 Monterey, California, USA Hollywood flair in Pinot form—bold & plush. | 38 12 |
| DIET COKE SPRITE WATER STILL / SPARKLING | 5 5 4 | VIÑA LAS PERDICES, MALBEC 49 43 RESERVA 2021 13 10 | |

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

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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