

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

- ROASTED MUSHROOM SOUP

Preserved mushrooms, chive oil

 9
- MARINATED OLIVES

Roasted garlic, thyme, chili flake

 8 | 6
- BELGIAN FRIES

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

 10 | 8
- INDIAN SAMOSAS

Vegetable filling and chickpeas, tamarind chutney drizzle

 15 | 10
- VENEZUELAN TEQUEÑOS

Queso blanco wrapped in dough, with a chili mayo dip

 15 | 11

- FILIPINO FRIED CHICKEN

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

 19 | 12
- CARIBBEAN SHRIMP CEVICHE

Passion fruit, chili, red pepper relish, tostones

 18 | 10
- GREEK WINGS

Lemon, mediterranean herbs, served with a feta dip

16 | 11
- MEZZE PLATTER

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

 17
- CRISPY CHICKEN & LEMONGRASS DUMPLINGS

Ponzu

10

BOWLS & SALADS

- THE HERITAGE

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

17
- MUMBAI MARIACHI

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

 17
- VIET VIBES

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

 17
- IMMIGRANT POKE 2.0

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

17.5

- THAI NOODLE SALAD

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

 18
- WEST AFRICAN GUMBO

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

 17
- PERSIAN PLANTS & PROTEIN

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

 17

 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)

- OLD SAIGON


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

17.5
- HAVANA

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

17.5
- SPANISH CAPRESE

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

 17

- FALAFEL

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

 17
- CLASSIQUE GRILLED CHEESE

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

15

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

 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!

