








## WEEKEND SPECIALS!











**Family Weekends!**  
Kids under 12 get HALF OFF  
kid-friendly items!

**\$1 Mimosa Refills**  
"Bottomless" orange mimosas!

## SHAREABLES

- |   |   |
|---|---|
| <p><b>Gazpacho</b>   <b>8</b></p> <p>Classic chilled Spanish soup made of ripe tomatoes, cucumber, bell pepper, garlic, and vinegar</p>   | <p><b>Crispy Chicken &amp; Lemongrass Dumplings</b> <b>10</b></p> <p>Sesame ponzu</p>   |
| <p><b>Mezze Platter</b>  <b>17</b></p> <p>Hummus, muhammara, labne, marinated olives, raw vegetables, za'atar naan</p>   | <p><b>Greek Wings</b>  <b>16</b></p> <p>Lemon, Mediterranean herbs, served with a feta dip</p>   |
| <p><b>Filipino Fried Chicken</b>    <b>19</b></p> <p>Sweet chili, thai herbs, roasted banana ketchup</p> | <p><b>Guacamole</b>    <b>12</b></p> <p>Served with tortilla chips</p> |
| <p><b>Belgian Fries</b>    <b>10</b></p> <p>Served with our signature garlic aioli</p>                   | <p><b>Nutella Empanadas</b>  <b>10</b></p> <p>Add a large scoop of vanilla ice cream for +\$2</p>  |

## UNCLASSIC CLASSICS

- |   |   |
|---|---|
| <p><b>Shakshuka &amp; Arepas</b>    <b>19</b></p> <p>Our signature dish. Eggs poached in a tomato and bell pepper sauce, with North African spices and feta cheese. Served with two Venezuelan arepas.</p> | <p><b>Huevos Rancheros</b>  <b>19.5</b></p> <p>Two fried eggs, Mexican chorizo, crispy tortillas, refried black beans, pico de gallo, guacamole</p>  |
| <p><b>Thai Noodle Salad</b>  <b>18</b></p> <p>Mango, edamame, cherry tomato, cilantro, peanut vinaigrette</p>  | <p><b>Thai Mussels &amp; Frites</b> <b>22</b></p> <p>Green curry, thai basil, served with fries and our signature homemade aioli</p>  |
| <p><b>Short Rib Poutine</b>  <b>16</b></p> <p>French fries, slow braised short rib, pomegranate molasses gravy, fontina, pickled onion</p>   | <p><b>Hong Kong Style French Toast</b>   <b>17</b></p> <p>Peanut butter stuffed brioche, strawberry jam, condensed milk</p> |
| <p><b>Griddled Pancakes</b>   <b>16</b></p> <p>Bourbon barrel aged maple syrup, powdered sugar, fresh berries</p>   | <p><b>Cochinita Pibil Bao Buns</b>  <b>14</b></p> <p>Slow-cooked pulled pork, pickled onion, chili mayo</p>  |

## HANDHELDS

- |  |   |
|--|---|
| <p><b>Peruvian Double Fried Chicken Sandwich</b>  <b>17</b></p> <p>Aji amarillo, salsa criolla, lime. Served with Belgian fries</p> | <p><b>Havana Sandwich</b>   <b>17.5</b></p> <p>"Best Cuban sandwich in town"! Three types of pork with melted swiss, pineapple pickles. Served with Belgian fries</p> |
| <p><b>Immigrant Burger</b> <b>18</b></p> <p>Special harissa sauce, American, lettuce, onion. Served with Belgian fries</p>   | <p><b>Avocado Toast</b>  <b>17</b></p> <p>Homemade guacamole, candied beets, roasted carrots, truffle oil</p>  |
| <p><b>Classic Cheeseburger</b>  <b>14</b></p> <p>American cheese on a sesame brioche bun. Served with Belgian fries</p>             |   |

## 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!

 Vegan  Vegetarian  Gluten-Free  Kid's Favorite  Best Seller

\*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.

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. Tips are not expected, but always appreciated.



CATERING AND  
PRIVATE  
EVENTS WITH  
A MISSION!

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

# Brunch Menu

SERVED ON WEEKENDS  
FROM 11:30AM-3PM

## Signature Cocktails



**Siddhartha** 15  
Shochu • Honey • Lime • Cucumber •  
Jalapeno • Basil

Mocktail Version / 10



**Invictus** 15  
Rye • Honey • Cinnamon • Pilsner •  
Fortified wine • Citrus



**Ternura** 16  
Pisco • Passion fruit • Honey • Matcha •  
Jalapeno • Egg white

Vegan version available on request

## Cocktails

<b>Amalfi Spritz</b>	14
Aperol • Sparkling Wine • Fresh Fruit	
<b>IF Margarita</b>	16
Tequila • Orange Liqueur • Lime • Strawberry • Basil	
<b>Corpse Reviver #2</b>	15
Gin • Apricot Liqueur • Lemon	
<b>Caipirinha</b>	15
Cachaça • Lime • Cane sugar	
<b>Piña Colada</b>	14
Rum • Pineapple • Pandan • Coconut Milk • Lime	
<b>Singapore Sling</b>	15
Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur	
<b>Sakura Sour*</b>	15
Japanese Whiskey • Raspberry Shrub • Yuzu Bitters • Egg White	
<b>Verry Berry</b>	15
Tequila • Citrus • Spiced Berry Syrup	
<b>Peach Lemonade</b>	15
Peach Whiskey • Fresh Lemon	
<b>Mezcal Mountaintop*</b>	15
Mezcal • Hibiscus • Egg White	
<b>The Espresso Martini</b>	17
Rum • Ghee • Coffee Liqueur • Espresso	

Ask for your favorite classic cocktail!

## Beers

<b>LAV</b>	8.5
Serbia, Lager, 4.9%	
<b>Polar</b>	8
Venezuela, Pilsner, 4.5%	
<b>DC Brau El Jefe Speaks</b>	9
USA, German Hefeweizen, 5%	
<b>DC Brau Joint Resolution</b>	9
USA, Hazy IPA, 5.5%	
<b>Modelo Especial</b>	9
Mexico, Lager, 4.4%	
<b>Sam Adams Seasonal</b>	8

## Coffee/Tea

<b>Americano</b>	5
<b>Espresso</b>	4
<b>Cappuccino</b>	6
<b>Macchiato</b>	5
<b>Latte</b>	6
<b>Hot tea</b>	6
Ask your server for our selection!	

## NON ALCOHOLIC

<b>Homemade Iced Tea</b>	5
Free refills	
<b>Jarritos</b>	5
<b>Mexican Coke</b>	6
<b>Diet Coke</b>	5
<b>Sprite</b>	6

## Sangria

<b>Signature Red Sangria</b>	37
Served with fresh fruits	
<b>White Sangria</b>	37
Cinnamon, star anise, served fresh fruits	

## Mimosa

<b>Classic Mimosa</b>	12
Choice of orange, pineapple or mango	
<b>DIY Mimosa Trio</b>	42
Served with a bottle of bubbly and orange, pineapple and mango juices	

## WINES

### Bubbles

<b>Conca d'Oro Brut Rosé 2023</b>	49
Glera, Pinot Noir, Veneto, Italy	
Beautifully balanced rose Prosecco.	
<b>1+1=3 Cygnus Cava Reserva (NV)</b>	53
Cava, Spain	
Sparkler at a standout value.	
<b>Maria Casanovas, CAVA (NV)</b>	57
Catalonia, Spain	
<b>J. Lassalle, Brut Cuvée (NV)</b>	150
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France	
A true celebration champagne!	

### Rosé

<b>Bodegas Solarce Rioja 2023</b>	49
Mazuelo, D.O.C. Rioja, Spain	
<b>Liquid Geography, Mencia 2022</b>	41
Bierzo D.O., Spain	
50% of profits are donated to charitable causes.	
<b>Château Peyrassol, Reserve 2023</b>	66
Cinsault, Grenache, Côtes De Provence, France	

## White

<b>Bodegas La Caña, Albariño 2022</b>	53
Rías Baixas D.O., Spain	
<b>Rhanleigh, Chenin Blanc 2022</b>	41
Western Cape, South Africa	
<b>Zolo, Torrontes 2022</b>	41
Mendoza, Argentina	
<b>Old Soul, Chardonnay 2022</b>	43
Lodi, California	
<b>Tamellini, Garganega 2021</b>	46
D.O.C. Soave, Italy	
Lemon and tangerine zest, whisp of caramel.	
<b>Mantel Blanco, Sauvignon Blanc 2021</b>	49
Rueda D.O., Spain	
<b>Jean-Marc Brocard, Chardonnay 2021</b>	61
Burgundy, France	
<b>Albert Mann, Pinot Blanc 2021</b>	65
Alsace, France	
Elegant with notes of white flowers.	

## Red

<b>Viña Las Perdices, Malbec Reserva 2021</b>	49
Mendoza, Argentina	
<b>Xila, Organic Garnacha 2019</b>	57
Catalonia D.O., Spain	
<b>Cloudline, Pinot Noir 2022</b>	61
Willamette Valley, United States	
<b>Cru Monplaisir, Bordeaux Supérieur 2020</b>	61
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France	
<b>François Villard, Syrah 2021</b>	61
Côtes Du Rhône, France	
<b>Château Péage Macular 2020</b>	61
Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France	
<b>Kavaklidere, Yakut 2022</b>	41
Öküzözü, Bogazkere, Turkey	
Notes of berries & spice, with a smoky finish.	
<b>Dingac Vinarija, Peljesac 2019</b>	51
Dalmatia, Croatia	
Notes of plum, dried herbs & coastal minerality.	
<b>Elias Mora, Tinta de Toro 2020</b>	53
Toro, Spain	
<b>Domaine des Tourelles 2020</b>	53
Bekka Valley, Lebanon	
A bold red with dark cherry, spice & depth.	
<b>Cordillera, Carménère 2021</b>	56
Valle Del Cachapoal, Chile	
Chile's signature grape—with black fruit & spice.	
<b>Shumi Cellars, saperavi 2014</b>	66
Kakheti, Georgia	
Complex red—aged and an exceptional value.	

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\*Contains raw egg whites; consumption may increase your risk of foodborne illness