

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

\$20 DINNER SPECIAL
GAZPACHO + YOUR
CHOICE OF ANY BOWL
OR SANDWICH

STREET FOOD



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

BOWLS & SALADS

THE HERITAGE Coconut-curry chicken on turmeric rice & baby spinach, plantains, chickpeas, pineapple	17	THAI NOODLE SALAD Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette. Add adobo chicken +4	 18
MUMBAI MARIACHI Falafel on baby spinach & assorted veggies, roasted potato, feta, smoky Chipotle dressing	  17	MEDITERRANEAN CAESAR SALAD Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan	  15.5
VIET VIBES Adobo-spiced chicken, kale, chilled noodle salad, roasted broccoli, mango, toasted coconut, peanut, jalapeno, Vietnam river sauce	17	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
IMMIGRANT POKE 2.0 Raw salmon, sushi rice, seaweed salad, edamame, preserved mushrooms, crispy onion, creamy ponzu	17.5	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.

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	FALAFEL Lemon tahini sauce, eggplant puree, roasted red pepper, cucumber, tomato, spring mix	 17
HAVANA "Best Cuban sandwich in town"! Three types of pork with melted Swiss, pineapple pickles	17.5	CLASSIQUE GRILLED CHEESE The toasted French classic with Swiss & ham On na'an +1 Add cherry tomatoes +1 Add bacon +2	15
SPANISH CAPRESE Burrata, slow-roasted tomatoes, Thai basil pesto, balsamic	 17		

 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!

IMMIGRANTS MAKE AMERICA GREAT

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

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

DINNER MENU

SERVED
TUESDAY-SATURDAY

SEASONAL DRINKS

PINEAPPLE MATCHA Matcha, chamomile, lemongrass & pineapple	7.5
CAFÉ CALMA Rich latte with oatmilk, dates, and Peruvian coffee. Hot or iced	7.5
MINT LIMONANA Mint, lemon, and honey: a refreshing Middle Eastern drink!	7
AGUA DE JAMAICA Hibiscus flower-infused water. Popular in Latin America!	7
CHERRY LEMONADE Cherry puree, fresh lime juice, mint syrup, soda water	8

SANGRIA

RED SANGRIA HELADA Fresh cut fruits	37 32 12 9
WHITE SANGRIA Infused with cinnamon and cardamom	37 32 12 9

MIMOSA

CLASSIC MIMOSA Choice of: Orange, Pineapple, Mango	37 32 12 9
DIY MIMOSA TRIO Served with a bottle of bubbly and all three classic flavors	42

BEER

LAV Serbia, Lager, 4.9%	8.5 6
POLAR Venezuela, Pilsner, 4.5%	8 6
DC BRAU EL JEFE SPEAKS USA, German Hefeweizen, 5%	9
DC BRAU JOINT RESOLUTION USA, Hazy IPA, 5.5%	9
MODELO ESPECIAL Mexico, Lager, 4.4%	9
N/A BEER, GOOD TIME PILSNER Brooklyn, New York	8

MOCKTAILS

PIÑA COLADA 10
Ceder's non-alcoholic Wild Gin, pandam extract

CHERRY MOJITO 10

Cherry puree, passion fruit, mint, lime, soda water

NON ALCOHOLIC

HOMEMADE ICED TEA Free Refills	5
JARRITOS Pineapple, Mandarin or Tamarind	5
MEXICAN COKE	6
DIET COKE	5
SPRITE	5
WATER STILL / SPARKLING	4
LARGE WATER STILL/SPARKLING	7

COCKTAILS

READY TO DRINK

SOCIAL HOUR YUZU SUNSET FIZZ Vodka, yuzu, peach, key lime, jasmine 11.3%	12 10	YUZY PINEAPPLE JALAPEÑO MARGARITA Tequila, pineapple juice 15%	12 9
SOCIAL HOUR BLACK PEPPER PALOMA Tequila, grapefruit, black pepper 11.2%	12 10	YUZY PEACH MANGO MARGARITA Tequila, peach and mango juice 15%	12 9

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

WINE

WINE TUESDAYS

ALL WINE BOTTLES 50% OFF!

BUBBLES

JULES LOREN BRUT (NV) Cuvee Reserve, France	41 36 11 9	CONCA D'ORO PROSECCO ROSÉ (NV) Glera, Pinot Noir, Veneto, Italy	49
JULES LOREN BRUT ROSÉ (NV) Cuvee Reserve, France	41 36 11 10		

ROSÉ

VILLA DES ANGES, PAYS D'OC ROSÉ VIELLES VIGNES 2022 Languedoc-Roussillon, France The only rose needed on a menu.	29 9	RIO MADRE RIOJA 2024 Rioja Baja, Spain	38 12
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WHITE

RHANLEIGH, CHENIN BLANC 2022 Western Cape, South Africa Chardonnay's wilder, tropical South cousin.	41 34 12 9	SAN FELICE, VERMENTINO 2021 Tuscany, Italy Sauvignon Blanc's sun-kissed Italian cousin.	41 12
ZOLO, TORRONTES 2022 Mendoza, Argentina Argentina's signature—aromatic, floral.	41 34 12 9	MANTEL, SAUVIGNON BLANC 2021 Rueda D.O., Spain Crisp—fresh, vibrant, zesty.	49 12
OLD SOUL, CHARDONNAY 2022 Lodi, California	43 14	P. ZEMMER, PINOT GRIGIO 2021 Alto Adige, DOC, Italy	38 11

RED

KAVAKLIDERE, YAKUT 2022 Eastern Anatolia, Turkey Notes of berries & spice, with a smoky finish.	41 35 12 9	TASSAJARA, PINOT NOIR 2021 Monterey, California, USA Hollywood flair in Pinot form—bold & plush.	38 12
VIÑA LAS PERDICES, MALBEC RESERVA 2021 Mendoza, Argentina	49 43 13 10	RIO MADRE RIOJA 2024 Rioja Baja, Spain	38 12
VDA CABERNET SAUVIGNON 2023 Languedoc, France	43 12		

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!

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.

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