

**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

### 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

### MEDITERRANEAN CAESAR SALAD

Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan

  15.5

### 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.

## 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

 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

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

### SANGRIA

<b>RED SANGRIA HELADA</b> Fresh cut fruits	<b>37</b> <del>32</del>
<b>WHITE SANGRIA</b> Infused with cinnamon and cardamom	<b>37</b> <del>32</del>

### MIMOSA

<b>CLASSIC MIMOSA</b> Choice of: Orange or pineapple	<b>37</b> <del>32</del>
<b>DIY MIMOSA</b> A bottle of bubbly and both flavors	<b>42</b>

### BEER

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

### MOCKTAILS

<b>PIÑA COLADA 10</b> Non-alcoholic "Wild Gin", pandam extract
<b>CHERRY MOJITO 10</b> Cherry puree, passion fruit, mint, lime, soda water

### NON ALCOHOLIC

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

### COCKTAILS

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

### WINE

#### WINE TUESDAYS

ALL WINE BOTTLES 50% OFF!

### BUBBLES

<b>JULES LOREN BRUT (NV)</b> Cuvee Reserve, France	<b>43</b> <del>36</del>	<b>CONCA D'ORO PROSECCO ROSÉ (NV)</b> Glera, Pinot Noir, Veneto, Italy	<b>49</b>
<b>JULES LOREN BRUT ROSÉ (NV)</b> Cuvee Reserve, France	<b>43</b> <del>36</del>		

### ROSÉ

<b>VILLA DES ANGES, PAYS D'OC ROSÉ VIELLES VIGNES 2022</b> Languedoc-Roussillon, France The only rose needed on a menu.	<b>31</b> <del>9</del>	<b>RIO MADRE RIOJA 2024</b> Rioja Baja, Spain	<b>38</b> <del>12</del>
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### WHITE

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

### RED

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

### 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](http://www.immigrantfood.com) or [@immigrantfood](https://twitter.com/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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