

IMMIGRANT FOOD

BALLSTON

JULY MONTHLY PROMO

THAI MUSSELS + KIRIN BEER

Get our delicious Thai Mussels and receive a complimentary Kirin beer. It's the perfect dinner combo!

AROUND THE WORLD DIM SUM

CHOOSE TWO 28

**COCHINITA PIBIL BAO BUN (2 PC)**  
Roasted pork, pickled onion, chili mayo, cilantro

**MUSHROOM & CHEESE CROQUETTES (4 PC)**   
Served with garlic aioli

**INDIAN SAMOSAS (3 PC)**   
Vegetable filling, chickpea, tamarind chutney

/ CHOOSE THREE 38

**VENEZUELAN TEQUEÑOS (7 PC)**   
Queso blanco wrapped in dough, chili mayo

**CHICKEN & LEMONGRASS  
DUMPLINGS (4 PC)**  
Ponzu

SHAREABLES

|                                                                                                                       |                                                                                                                                                                         |    |                                                                                                                   |                                                                                                                                                                             |      |
|-----------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|-------------------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>GAZPACHO</b><br>Classic chilled Spanish soup made of ripe tomatoes, cucumber, bell pepper, garlic, and vinegar     |   | 8  | <b>FILIPINO FRIED CHICKEN</b><br>Sweet chili, Thai herbs, roasted banana ketchup                                  |                                                                                        | 19   |
| <b>BLISTERED SHISHITO PEPPERS</b><br>Sesame ponzu                                                                     |   | 8  | <b>GREEK WINGS</b><br>Lemon, mediterranean herbs, served with a feta dip                                          |                                                                                                                                                                             | 16   |
| <b>BELGIAN FRIES</b><br>Served with our signature homemade aioli<br>Add white truffle oil +2   Add parmesan +2        |   | 10 | <b>BURRATA</b><br>Thai basil pesto, tomato confit, warm za'atar ciabatta                                          |                                                                                        | 22   |
| <b>MARINATED OLIVES</b><br>Roasted garlic, thyme, chili flake                                                         |   | 8  | <b>CHARRED BRUSSEL SPROUTS</b><br>Tahini, macerated sour cherries, lemon vinaigrette                              |   | 13   |
| <b>CARIBBEAN SHRIMP CEVICHE</b><br>Passion fruit, chili, red pepper relish, tostones                                  |                                                                                      | 18 | <b>MISO-HONEY GLAZED CARROTS</b><br>Garlic yogurt, harissa oil, torn mint, crushed pistachio                      |                                                                                        | 14   |
| <b>SARY'S PUPUSAS</b><br>Filled with beans & cheese, pickled cabbage, tomato salsa<br>Limited Availability            |   | 15 | <b>THAI NOODLE SALAD</b><br>Mango, edamame, cherry tomato, cabbage, sesame, peanut vinaigrette                    |                                                                                        | 18   |
| <b>MEZZE PLATTER</b><br>Three dips of muhammara, labne, hummus, served with raw vegetables, olives, warm za'atar naan |                                                                                      | 17 | <b>MEDITERRANEAN CAESAR SALAD</b><br>Falafel, kale, tahini dressing, candied lemon, pickled onion, feta, parmesan |   | 15.5 |
| <b>ASIAN CAULIFLOWER FLORETS</b><br>Kimchi, peanuts, coconut crust, truffle                                           |   | 15 |                                                                                                                   |                                                                                                                                                                             |      |

LARGER

|                                                                                                                                     |                                                                                        |                                                                                        |                                                                                                                                                                             |    |
|-------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----|
| <b>THAI MUSSELS &amp; FRITES</b><br>Green curry, Thai basil, served with fries and our signature homemade aioli                     | 22                                                                                     | <b>ROASTED MUSHROOM LOMO SALTADO</b><br>Aji amarillo, fried potatoes, turmeric rice    |   | 23 |
| <b>DUAL FIRE &amp; HERB BRANZINO</b><br>North African inspired whole fish with chermoula and harissa, turmeric rice, chickpea salad |  32 | <b>SLOW BRAISED SHORT RIB</b><br>Creamy polenta, pomegranate molasses, spicy chermoula |                                                                                                                                                                             | 34 |
| <b>MEDITERRANEAN LAMB SKEWERS</b><br>DIY lettuce wrap, labne, za'atar, dates, Thai chili                                            |  29 |                                                                                        |                                                                                                                                                                             |    |

GLOBAL SANDWICHES

(CHOICE OF FRIES OR SALAD)

|                                                                                       |    |                                                                                                                      |      |                                                                                    |    |
|---------------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------------------------------------------|------|------------------------------------------------------------------------------------|----|
| <b>THE IMMIGRANT BURGER*</b><br>Secret harissa sauce, za'atar, lettuce, cheese, onion | 22 | <b>HAVANA SANDWICH</b><br>"Best Cuban sandwich in town"!<br>Three types of pork with melted Swiss, pineapple pickles | 17.5 | <b>PERUVIAN DOUBLE FRIED CHICKEN SANDWICH</b><br>Aji amarillo, salsa criolla, lime | 17 |
|---------------------------------------------------------------------------------------|----|----------------------------------------------------------------------------------------------------------------------|------|------------------------------------------------------------------------------------|----|

 Vegan    Vegetarian    Gluten-Free

A 20% large party gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of all our employees.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please note that food is prepared in a kitchen where cross-contamination could occur. Not all dietary restrictions may be accommodated.

COCKTAILS

AMALFI SPRITZ

14

Aperol • Brut Sparkling • Fresh fruit

IF MARGARITA

16

Tequila • Orange Bitter Liqueur • Lime • Strawberry • Basil

CORPSE REVIVER #2

15

Gin • French Aperitif • Apricot • Lemon

MOJITO

14

Rum • Lime • Mint • Sugar

Add a flavor for \$2

PIÑA COLADA

14

Rum • Pineapple Juice • Pandan • Coconut Milk • Lime

SINGAPORE SLING

15

Gin • Pineapple • Lime • Dry Curaçao • Cherry Liqueur • Mango

SAKURA SOUR\*

15

Japanese Whiskey • Raspberry Shrub • Japanese Yuzu Bitters • Egg White

VERRY BERRY

14

Tequila • Citrus • Spiced Berry Syrup

PEACH LEMONADE

14

Peach whiskey • Fresh lemon • Simple syrup

MEZCAL MOUNTAINTOP\*

15

Hibiscus • Lime • Rosemary • Egg White

THE ESPRESSO MARTINI

16

Vodka • Coffee Liqueur • Espresso

CASK & CHAMOMILE

16

Whiskey • Elderflower • Chamomile • Honey

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

BEERS

KIRIN ICHIBAN

7

Japan, Lager, 5.0%

ATHLETIC N/A MEXICAN COPPER

7

California, USA, Non-alcoholic 0.0%

BODDINGTONS PUB ALE

8

Britain, English Pale Ale, 4.6% (16 oz)

STELLA ARTOIS

7

Belgium, Lager 5.0%

RANDOM ROW MOSAIC

11

Virginia, USA, Pale Ale 5.6% - 16oz size

WOODCHUCK HARD CIDER

7

Vermont, USA, Hard Cider 5.4%

POCAHOPTAS

8

Virginia, USA, India Pale Ale 6.8%

NON ALCOHOLIC

MINT LIMONANA

7

fresh mint, lemon

PINEAPPLE MATCHA

7.5

lemongrass

AGUA DE JAMAICA

7

hibiscus water

CAFÉ CALMA

7.5

hot or iced

HOUSEMADE ICED TEA

5

JARRITOS

5

MEXICAN COKE

6

DIET COKE

5

SPRITE

5

SIGNATURE COCKTAILS

KANHA

14

SHOCHU • HONEY • LIME • CUCUMBER • THAI BASIL • JALAPENO

Named after Kanha National Park in Central India, known for its evergreen sal forests and the Bengal tiger reserve. This is a bright, refreshing cocktail with earthy elements.

MOCKTAIL VERSION / 10

INVICTUS

15

RYE • HONEY • CINNAMON • PILSNER • CITRUS

During South African President Nelson Mandela's 27 years in prison as an anti-apartheid activist, he recited William Ernest Henley's moving poem. Topped off with beer foam to celebrate South Africa's love of shandy.

SANGRIA

RED SANGRIA HELADA

12/37

Fresh orange slice

WHITE SANGRIA

12/37

Infused with cinnamon and cardamom

MOCKTAILS

CHERRY MOJITO

10

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

CHERRY LEMONADE

8

Cherry puree, fresh lime juice, mint syrup, soda water

WINES

WINE TUESDAYS

ALL WINE BOTTLES 50/- OFF!

BUBBLES

CONCA D'ORO PROSECCO ROSÉ 2023

49

Veneto, Italy

1 + 1 = 3, CYGNUS CAVA RESERVA (NV)

53

Cava, Spain

Sparkler at a standout value.

MARIA CASANOVAS, CAVA (NV)

57

Catalonia, Spain

Rare women-made Cava—vibrant, exceptional.

ROSÉ

PLANETA, ROSÉ 2023

45

Sicily, Italy

CHÂTEAU PEYRASSOL, RESERVE 2023

66

Côtes De Provence, France

Elegant Provence rosé—crisp, floral, refined.

OYSTER BAY MARLBOROUGH ROSÉ 2025

53

Marlborough, New Zealand

WHITE

FIRESTONE VINEYARD,RIESLING 2021

45

Central Coast, California, United States

TAMELLINI, GARGANEGA 2023

46

Soave, Italy

Lemon and tangerine zest, whisp of caramel.

DRY CREEK, CHENIN BLANC 2023

48

California, United States

JEAN-MARC BROCARD, CHARDONNAY 2022

61

Burgundy, France

A refined Burgundy—buttery, crisp, elegant.

RED

VIÑA LAS PERDICES, MALBEC RESERVA 2021

49

Mendoza, Argentina

LA CETTO, CABERNET SAUVIGNON 2021

45

Valle de Guadalupe, Mexico

Bold Cabernet—rich, spicy, authentic.

PORTLANDIA, PINOT NOIR 2022

55

Oregon, United States

Vibrant red fruit, a delight to sip solo!

CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2021

61

Blend: Merlot, Cab. Sauv., Cab. Franc

Bordeaux, France

FRANÇOIS VILLARD, SYRAH 2021

61

Côtes Du Rhône, France

BERONIA, RIOJA RESERVA 2019

75

Rioja, Spain

Classic—balanced, cherry, vanilla, oak.

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