

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

  17

Chef Williams Bacon • Ivory Coast
- PERSIAN PLANTS & PROTEIN

Seasoned chicken, split peas, crackle rice, goji berries, kale, kalamata olive dressing and fresh mint

 17

Chef Taraneh Salehi • Iran

 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!

SERVED
TUESDAY-SATURDAY

COCKTAILS

SOCIAL HOUR YUZU SUNSET FIZZ 12 | 10
Vodka, yuzu, peach, key lime, jasmine 11.3%

SOCIAL HOUR BLACK PEPPER PALOMA 12 | 10
Tequila, grapefruit, black pepper 11.2%

YUZY PINEAPPLE JALAPEÑO MARGARITA	12	9
Tequila, pineapple juice 15%		
YUZY PEACH MANGO MARGARITA	12	9
Tequila, peach and mango juice 15%		

WINE

WINE TUESDAYS

ALL WINE BOTTLES 50% OFF!

SANGRIA

WHITE SANGRIA	37	32
Infused with cinnamon and cardamom	12	9

MIMOSA

DIY MIMOSA

A bottle of bubbly and both flavors

BEER

POLAR	8	6
Venezuela, Pilsner, 4.5%		
BLUE MOON BELGIAN WHITE	8	6
USA, Belgian-Style Wheat Ale, 5.4%		
DC BRAU JOINT RESOLUTION	9	
USA, Hazy IPA, 5.5%		
MODELO ESPECIAL	9	
Mexico, Lager, 4.4%		
N/A BEER, GOOD TIME PILSNER	8	
Brooklyn, New York		

MOCKTAILS

PIÑA COLADA 10

Non-alcoholic “Wild Gin”, pandam extract

CHERRY MOJITO 10

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

NON ALCOHOLIC

JARRITOS	Pineapple, Mandarin or Tamarind	5
MEXICAN COKE		6
DIET COKE		5
SPRITE		5
WATER STILL / SPARKLING		4
LARGE WATER STILL/SPARKLING		7

BUBBLES

JULES LOREN BRUT ROSÉ (NV)	41	36
Cuvee Reserve, France	11	10

ROSÉ

Languedoc-Roussillon, France
The only rose needed on a menu.

WHITE

ZOLO, TORRONTES 2022	41	34	P. ZEMMER, PINOT GRIGIO 2021	38
Mendoza, Argentina	12	9	Alto Adige, DOC, Italy	11

OLD SOUL, CHARDONNAY 2022	43
Lodi, California	14

RED

VIÑA LAS PERDICES, MALBEC RESERVA 2021 Mendoza, Argentina	49 13	43 10	VDA CABERNET SAUVIGNON 2023 Languedoc, France	43 12
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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.

IMMIGRANTS MAKE AMERICA GREAT

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