

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!

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

COCKTAILS

SOCIAL HOUR YUZU SUNSET FIZZ

Vodka, yuzu, peach, key lime, jasmine 11.3%

12 | 10

SOCIAL HOUR BLACK PEPPER PALOMA

Tequila, grapefruit, black pepper 11.2%

12 | 10

YUZY PINEAPPLE JALAPEÑO MARGARITA

Tequila, pineapple juice 15%

12 | 9

YUZY PEACH MANGO MARGARITA

Tequila, peach and mango juice 15%

12 | 9

SANGRIA

RED SANGRIA HELADA

Fresh cut fruits

37 | 32

WHITE SANGRIA

Infused with cinnamon and cardamom

37 | 32

MIMOSA

CLASSIC MIMOSA

Choice of: Orange or pineapple

37 | 32

DIY MIMOSA

A bottle of bubbly and both flavors

42

WINE

WINE TUESDAYS

ALL WINE BOTTLES 50% OFF!

BUBBLES

HENRY VANAY BRUT BLANC (NV)

Loire Valley, France

41 | 36

JULES LOREN BRUT ROSÉ (NV)

Cuvee Reserve, France

41 | 36

CONCA D'ORO PROSECCO ROSÉ (NV)

Glera, Pinot Noir, Veneto, Italy

49

ROSE

VILLA DES ANGES, PAYS D'OC ROSÉ VIELLES VIGNES 2022

Languedoc-Roussillon, France

29 | 9

RIO MADRE RIOJA 2024

Rioja Baja, Spain

38 | 12

BEER

POLAR

Venezuela, Pilsner, 4.5%

8 | 6

BLUE MOON BELGIAN WHITE

USA, Belgian-Style Wheat Ale, 5.4%

8 | 6

LAV

Serbia, Lager, 4.9%

8.5

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

WHITE

RHANLEIGH, CHENIN BLANC 2022

Western Cape, South Africa

41 | 34

ZOLO, TORRONTES 2022

Mendoza, Argentina

41 | 34

OLD SOUL, CHARDONNAY 2022

Lodi, California

43 | 14

MANTEL, SAUVIGNON BLANC 2021

Rueda D.O., Spain

49 | 12

P. ZEMMER, PINOT GRIGIO 2021

Alto Adige, DOC, Italy

38 | 11

MOCKTAILS

PIÑA COLADA 10

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

RED

KAVAKLIDERE, YAKUT 2022

Eastern Anatolia, Turkey

41 | 35

VIÑA LAS PERDICES, MALBEC RESERVA 2021

Mendoza, Argentina

49 | 43

TASSAJARA, PINOT NOIR 2021

Monterey, California, USA

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](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!

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

WHITE HOUSE • immigrantfood.com • [@immigrantfood](https://twitter.com/immigrantfood) • 202.888.0760 • 1701 Pennsylvania Ave. NW, Washington DC 20006