

IMMIGRANT FOOD PLANET WORD

AROUND THE WORLD DIM SUM

CHOOSE 2 \$28 / CHOOSE 3 \$38

COCHINITA PIBIL BAO BUN (2 PC)

Pickled onion, chili mayo, cilantro

POLENTA FRIES (4 PC)

Tomato mostarda, eggplant, goat cheese, basil

INDIAN SAMOSAS (3 PC)

Vegetable filling, chickpea, tamarind chutney

VENEZUELAN TEQUEÑOS (7 PC)

Queso blanco wrapped in dough, chili mayo

CHICKEN & LEMONGRASS

DUMPLINGS (4 PC)

Ponzu

SHAREABLES

ROASTED MUSHROOM SOUP

Preserved forest mushrooms, chive oil

  \$8

FRENCH GREEN SALAD

Radish, cherry tomatoes, lemon vinaigrette

  \$8

BLISTERED SHISHITO PEPPERS

Sesame ponzu

  \$8

MARINATED OLIVES

Roasted garlic, thyme, chili flake

  \$8 | \$6

BELGIAN FRIES

Served with our signature homemade aioli
Add white truffle oil +2 | Add parmesan +2

  \$10 | \$7

SHRIMP CEVICHE VERDE

Chilled tomatillo lime broth, serrano pepper, tostones

 \$19 | \$10

SARY'S PUPUSAS

Filled with beans & cheese, pickled cabbage, tomato salsa

  \$15 | \$11

MEZZE PLATTER

Three dips of muhammara, labne, hummus, served with raw vegetables, olives, warm za'atar na'an

 \$17 | \$13

FILIPINO FRIED CHICKEN

Sweet chili, Thai herbs, roasted banana ketchup

  \$19 | \$12

GREEK WINGS

Lemon, mediterranean herbs, feta dip

\$16 | \$11

BURRATA

Thai basil pesto, mostarda, warm za'atar ciabatta

 \$22 | \$17

CHARRED BRUSSELS SPROUTS

Tahini, macerated sour cherries, lemon vinaigrette

  \$13

GRILLED BROCCOLINI

Maple-bacon vinaigrette, charred lemon

 \$13

MISO-HONEY GLAZED CARROTS

Garlic yogurt, harissa oil, torn mint, crushed pistachio

 \$14

ASIAN CAULIFLOWER FLORETS

Kimchi, peanuts, coconut crust, truffle

  \$15

LARGER

THE IMMIGRANT BURGER

Secret harissa sauce, za'atar, lettuce, cheese, onion
Served with a choice of fries or salad

\$22


ROASTED MUSHROOM LOMO SALTADO

Aji amarillo, fried potatoes, turmeric rice

  \$23

THAI MUSSELS & FRITES

Green curry, Thai basil, served with fries and our signature homemade aioli

 \$24


MEDITERRANEAN LAMB SKEWERS

DIY lettuce wrap, labne, za'atar, dates, Thai chili

 \$29

WHOLE ROASTED BRANZINO

Mexican chili, lemon. Served with charred Brussels sprouts

 \$28

POMEGRANATE MOLASSES GLAZED SHORT RIB

Creamy polenta, spicy chermoula

  \$36

CHICKEN PARMESAN

Cassava, tomato, fontina, mashed potatoes, truffle

\$28

HAPPY HOUR

LOCALLY-INSPIRED HAPPY HOUR, TUESDAY-SATURDAY 3PM-6:30PM

THE  COLUMN IS OUR SECRET INGREDIENT FOR THE HAPPIEST OF HOURS. CHEERS!

 Vegan

 Vegetarian

 Happy Hour

 Gluten-Free

Immigrant food believes in our team's wellness. That's why we have instituted a 5% wellness charge that helps provide critical benefits to our employees. These Benefits, rare in the restaurant industry, include paid sick leave and health insurance. This charge does not replace a tip, so please do remember to tip our staff, as 100% of your tip goes to the team's next paycheck. Thank you.

A 20% large party gratuity will be added to parties of 6 or more.



CATERING AND PRIVATE EVENTS!

IMMIGRANTS MAKE AMERICA GREAT

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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.

DINNER MENU

SERVED
TUESDAY-SATURDAY

SIGNATURE COCKTAILS



SIDDHARTA \$15
FRESH · TART · SPICY
· SHAKEN

Herman Hesse's Siddhartha deals with the spiritual journey of self-discovery during the time of the Gautama Buddha. This bright, refreshing cocktail includes earthy elements such as basil, jalapeño, and cucumber, with fresh lime juice, honey, and Japan's shochu.

MOCKTAIL VERSION / 10

Shochu · Honey · Fresh Lime · Muddled Thai Basil · Cucumber · Jalapeño



INVICTUS \$15
SMOKY · SPICY · SHAKEN
SHANDY

During South African president Nelson Mandela's 27 years in prison as an anti-apartheid activist, he recited William Ernest Henley's moving poem. The cocktail's warm embrace of honey-cinnamon, and smoky rye is topped off with beer foam to honor South Africa's love of shandy.

Rye · Fortified Wine · Honey-Cinnamon · Pilsner · Fresh Citrus



TERNURA \$16
HERBAL · SPICY · SHAKEN

Named after Gabriela Mistral's novel, Mistral was Latin America's first author to receive the Nobel Prize in literature; an advocate for people oppressed by society. This is a passion fruit, pisco cocktail with jalapeño slices and lime juice.

VEGAN VERSION AVAILABLE ON REQUEST

Pisco · Passion Fruit · Lime · Honey · Matcha · Jalapeño · Egg White

COCKTAILS

- AMALFI SPRITZ** \$14 | \$10
Aperol · Brut Sparkling · Fresh fruit
- IF MARGARITA** \$16 | \$10
Tequila · Orange Bitter Liqueur · Lime · Strawberry · Basil
- CORPSE REVIVER #2** \$15 | \$10
Gin · French Aperitif · Apricot Liqueur · Lemon
- CAIPIRINHA** \$15 | \$10
Cachaça · Lime · Sugar
- PIÑA COLADA** \$14 | \$10
Rum · Pineapple Juice · Pandan Coconut Milk · Lime
- SINGAPORE SLING** \$15 | \$10
Gin · Pineapple · Lime · Dry Curaçao · Cherry Liqueur
- SAKURA SOUR** \$15 | \$10
Japanese Whiskey · Raspberry Shrub · Japanese Yuzu Bitters · Egg White

ASK FOR YOUR FAVORITE CLASSIC COCKTAIL

SANGRIA

- RED SANGRIA HELADA** \$12/\$37 | \$10
Fresh cut fruits
- WHITE SANGRIA** \$12/\$37 | \$10
Infused with cinnamon and cardamom

BEERS

- LAV** \$8 | \$6
Serbia, Lager, 4.9%
- POLAR** \$8 | \$6
Venezuela, Pilsner, 4.5%
- DC BRAU EL JEFE SPEAKS** \$9
USA, German Hefeweizen, 5%
- DC BRAU JOINT RESOLUTION** \$9
USA, Hazy IPA, 5.5%
- MODELO ESPECIAL** \$9
Mexico, Lager, 4.4%

NON ALCOHOLIC

- MINT LIMONANA** \$7
- PINEAPPLE MATCHA** \$7
- AGUA DE JAMAICA** \$7
- CAFÉ CALMA** hot or iced \$7
- HOMEMADE ICED TEA** \$5
- JARRITOS** \$5
- MEXICAN COKE** \$6
- DIET COKE** \$5
- SPRITE** \$5

WINES

EVERY TUESDAY, ALL WINE BOTTLES
ARE 50% OFF!
You read that right!

ADD SPANISH WINE TAPAS \$1

Add to any glass of wine
Marinated Manchego Cheese
Orange, garlic, sour cherries, olive

BUBBLES

- CONCA D'ORO PROSECCO** \$49 | \$43
BRUT ROSÉ 2023 \$13 | \$11
Glera, Pinot Noir, Veneto, Italy
- 1+1=3 CYGNUS CAVA RESERVA (NV)** \$53 | \$47
Xarel-Lo, Macabeo, Parellada, Cava, Spain
- MARIA CASANOVAS, CAVA (NV)** \$57
Catalonia, Spain
- J. LASSALLE, BRUT CUVÉE RÉFÉRENCE (NV)** \$150
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France

ROSÉ

- BODEGAS SOLARCE RIOJA 2023** \$49 | \$43
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain
- LIQUID GEOGRAPHY, MENCIA 2022** \$41 | \$37
Bierzo D.O., Spain
- CHÂTEAU PEYRASSOL, RESERVE 2023** \$66
Cinsault, Grenache, Côtes De Provence, France

WHITE

- BODEGAS LA CAÑA, ALBARIÑO 2022** \$53 | \$47
Rías Baixas D.O., Spain \$14 | \$11
- RHANLEIGH, CHENIN BLANC 2022** \$41 | \$35
Western Cape, South Africa \$12 | \$10
- ZOLO, TORRONTES 2022** \$41 | \$35
Mendoza, Argentina \$12 | \$10
- OLD SOUL, CHARDONNAY 2022** \$43 | \$41
Lodi, California \$14 | \$11
- TAMELLINI, GARGANEGA 2021** \$46
- MANTEL BLANCO, SAUVIGNON BLANC 2021** \$49
Rueda D.O., Spain
- JEAN-MARC BROCARD, CHARDONNAY 2021** \$61
Burgundy, France
- ALBERT MANN, PINOT BLANC 2021** \$65
Alsace, France

RED

- VIÑA LAS PERDICES, MALBEC RESERVA 2021** \$49 | \$43
Mendoza, Argentina \$13 | \$10
- XILA, TERRA ALTA ORGANIC GARNACHA 2019** \$57 | \$52
Catalonia D.O., Spain \$15 | \$10
- CLOUDLINE, PINOT NOIR 2022** \$61
Willamette Valley, United States \$16
- CRU MONPLAISIR, BORDEAUX SUPÉRIEUR 2020** \$61
Blend: Merlot, Cab. Sauv., Cab. Franc Bordeaux, France \$16
- DOMAINE FRANÇOIS VILLARD, SYRAH 2021** \$61
Côtes Du Rhône, France
- CHÂTEAU PÉAGE CUVÉE MACULAR 2020** \$61
Blend: Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France
- KAVAKLIDERE, YAKUT 2022** \$41
Öküzögü, Bogazkere Eastern Anatolia, Turkey
- DINGAC VINARIJA, PELJESAC 2019** \$51
Dalmatia, Croatia
- BODEGA ELIAS MORA, TINTA DE TORO 2020** \$53
Toro, Spain
- DOMAINE DES TOURELLES 2020** \$53
Bekka Valley, Lebanon
- CORDILLERA DE LOS ANDES CARMÉNÈRE 2021** \$56
Valle Del Cachapoal, Chile
- SHUMI CELLARS, SAPERAVI 2014** \$66
Kakheti, Georgia
- VILLA DI GEGGIANO, BANDINELLO 2018** \$66
Blend: Sangiovese, Ciliegiolo, Syrah D.O.C. Toscana, Italy

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