**DINNER MENU**

**SERVED**

**TUESDAY-SATURDAY**

**AFTER 5:30PM**

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**Mezze platter**

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

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**Duck Confit**

Corn succotash, apple-walnut salad, maple-bacon vinaigrette

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**Chicken & Lemongrass Dumpling**

Onions, scallions, fish sauce, garlic

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**Tuna Tartare**

Shiso leaf, pickled pineapple, shallots, chives, scallions

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**Shrimp Croquette**

Roasted red pepper aioli

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**Mini Lamb Skewer**

Thai chili, dates, cilantro, mint, labne, baby gem

Dim sum means ‘touch the heart’ in Chinese. The small portions were designed to merely touch the heart not sate the appetite.

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**Hummus**

Crispy chickpeas, paprika, served with warm za’atar na’an

**Mezze Platter**

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

**Spanish Gazpacho**

Tomato, garlic, and red bell pepper

**Marinated Olives**

Roasted garlic, thyme, chili flake

**French Sour Cream & Onion Dip**

Served with kettle cooked chips

**Belgian Fries**

Seasoned to perfection, served with garlic aioli! Add white truffle oil +1 Add parmesan +2

**Venezuelan Tequeños**

Queso blanco wrapped in dough, with a chili peanut dip

**Indian Samosas**

Vegetable filling and chickpeas, tamarind chutney drizzle

**Tokyo Croquettes**

Octopus, pickled ginger, bonito, nori, yuca, takoyaki sauce

**Shrimp Ceviche Verde**

Chilled tomatillo lime broth, serrano pepper, tostones

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**Chicken Milanesa**

Cassava, tomato, fontina, mashed potatoes, truffle

**Tuna Crudo**

Chickpea/edamame puree, sweet potato, peanuts

**Duck Confit**

Corn succotash, apple-walnut salad, maple-bacon vinaigrette

**Miso Caesar Salad**

Shiitake “bacon”, zesty wonton chips, nori, sesame

**Mediterranean Lamb Skewers**

DIY lettuce wrap, served with labne, chili, za’atar, dates, cilantro and Thai chili

**Korean Burger**

Pork and beef patty, cucumber salad, daikon slaw, korean mayo, jalapeno

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**Spanish Gazpacho**

Tomato, garlic, and red bell pepper

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**Global Street Food**

**New on the Street!**

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**Comfort Street Food**

**Filipino Fried Chicken**

Sweet chili, Thai herbs, roasted banana ketchup

**Tamarind BBQ Ribs**

Toasted sesame, green onion, chili

**Asian Cauliflower**

Kimchi, green plantain puree, peanuts, coconut crust

**Chicken Milanese**

Cassava, tomato, fontina, mashed potatoes, truffle

**Japanese Meatballs**

DIY lettuce wrap, kimchi, cucumber salad, peanuts

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**Happy Hour**

**Tues-Sat 3PM-7PM**

**Only for Dine-In**

The column is our secret ingredient for the happiest of hours. Cheers!

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**Around the World Dim Sum**

Presented in a layered bamboo steamer tower

**Chicken & Lemongrass Dumpling**

Onions, scallions, fish sauce, garlic

**Shrimp Croquette**

Roasted red pepper aioli

**Tuna Tartare**

Shiso leaf, pickled pineapple, shallots, chives, scallions

**Cochinita Pibil Bao Bun**

Slow cooked pulled pork, pickled onion, cilantro, chili mayo

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

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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, so please do remember to tip our staff, as 100% of your tip goes to the team’s next paycheck.

A 20% gratuity is applied for parties of 6 or more. This charge, after tax, goes to increasing the wages of our employees to above the current minimum wage for all employees in DC. Tips are not expected, but always appreciated.

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**Immigrants Make America Great**

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Catering and Private Events with a Mission!
DINNER MENU

COCKTAILS

AMALFI SPRITZ $14 | $10
Aperol • Brut Sparkling • Fresh fruit

IF MARGARITA $16 | $10
Tequila • Orange Bitter Liqueur • Lime • Strawbery

CORPSE REVIVER #2 $15 | $10
Gin • French Aperitif • Apricot Liqueur • Lemon

LA LOUISIANE $16
Rye • Sweet Vermouth • Herbal Liqueur • Absinthe • Bitters

CAIPIRINHA $15 | $10
Cachaça • Lime • Sugar

MEZCAL NEGRONI $15
Herbal Liqueur • Mezcal • Sweet Vermouth

PINA COLADA $14 | $10
Rum • Pineapple Juice • Pandon • Coconut Milk • Lime

SINGAPORE SLING $15 | $10
Gin • Pineapple • Lime • Herbal Liqueur • Dry Curaçao • Cherry Liqueur

SAKURA SOUR $15 | $10
Single Grain Japanese Whiskey • Raspberry Shrub • Japanese Yuzu
Bitters • Egg White

CARIBBEAN COLDBREW $17
Spiced Rum • Pineapple Rum • Coffee Liqueur • Coconut Syrup • Espresso

GIN TONIC $15 | $10
London Dry Gin • Elderflower Tonic

BRANDY OLD FASHIONED $12 | $10
Spanish Brandy • Sugar • Bitters

CLASSIC NEGRONI $15 | $10
London Dry Gin • Italian Bitters • Aperitif • Italian Sweet Vermouth

COSTA RICA $17
Pineapple • Ginger • Lime

SANGRIA

RED SANGRIA HELADA $11 | $9

WHITES

BODEGAS CASA LA RAD, BLANC 2021 $48 | $42
Rías Baixas D.O., Spain

CHÉVREMONT, VILLAGE BLANC 2017 $40 | $34
Viognier, Chardonnay, Sauvignon Blanc, D.O.C. Chile

LA HAUTÉE, S brut nature 2019 $50 | $44
Chardonnay, Pinot Noir, D.O.C. France

LA HAUTÉE, S brut nature 2020 $52 | $46
Chardonnay, Pinot Noir, D.O.C. France

SANGRIA

WHITE SANGRIA HELADA $11 | $9

WINES

CHÂTEAU PEYRASSOL, RESERVE 2020 $65
Cinsault, Grenache, Côtes De Provence A.O.C., France

CASTELO DO PAPA, GODIELLO 2019 $56
Valdeorras D.O., Spain

JEAN-MARC BROCARD, CHARDONNAY 2019 $60
Burgundy, France

ALBERT MANN, PINOT BLANC 2018 $64
Alsace, France

LAV

Restaurants, Lager 4.9%

PFFANNER

Austria, Hefeweizen 4.5%

DC BRAU EL HEFE SPEAKS $8
USA, German Hefeweizen 5%

DC BRAU JOINT RESOLUTION $8
USA, Hazy India Pale Ale 5.5%

MAHOU $8
Spain, Lager 5.5%

MODELO NEGRA $8
Mexico, Amber Lager 5.4%

SINGHA $8
Thailand, Lager 5%

ASHI $9
Japan, Lager 5.2%

FRESH SQUEEZED $9
USA, India Pale Ale 6.4%

NON ALCOHOLIC

MINT LIMONADA $6

PINEAPPLE MATCHA $6

AGUA DE JAMAICA $6

CAFÉ CALMA hot or iced $6

HOUSEMADE ICED TEA $4

SERVED TUESDAY-SATURDAY

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