Brunch Menu
Served on Weekends
From 11:30AM-3PM

IMMIGRANT FOOD
A GASTROADVOCACY RESTAURANT

STREET FOOD

- BUTTERNUT SQUASH SOUP $9
  Date-sherry caramel, caramelized almonds
- HUMMUS $11
  Crispy chickpeas, paprika, served with warm za’atar na’an
- MEZZE PLATTER $15
  Three dips of muhammara, labne, black bean hummus, served with raw vegetables, olives, and warm za’atar na’an
- FRENCH SOUR CREAM & ONION DIP $9
  Served with raw zucchini, tomatoes, and rosemary
- BELGIAN FRIES $9
  Seasoned to perfection, served with garlic aioli
  Add white truffle oil +2
- VENEZUELAN TEQUENOS $15
  Queso blanco wrapped in dough, with a chili mayo dip

BRUNCH FARE

- TURKISH EGGS $19
  Sesame encrusted simit bread, poached eggs, labne, alleppo pepper salad, garlic, dill
- GAMBAS AL AJILLO Y AREPAS $20
  Spain’s crowning garlic shrimp dish is served with traditional Venezuelan arepas
- TOUM AVOÇADO TOAST $17
  Guacamole topped with candied beets, roasted carrots, truffle oil, with a Lebanese garlic sauce drizzle

BURGERS & SANDWICHES

- CLASSIC CHEESEBURGER $14
  American cheese on a sesame brioche bun
- PERUVIAN DOUBLE FRIED CHICKEN SANDWICH $17
  Aji amarillo, salsa criolla, lime

SEASONAL DRINKS

- PINEAPPLE MATCHA $6
  Matcha, chamomile, lemongrass and pineapple
- CAFÉ CALMA $6
  Our signature oatmilk Peruvian latte, sweetened with dates
- MINT LIMONANA $6
  Mint, lemon, and honey. The Middle East’s refreshing drink!
- AGUA DE JAMAICA $6
  Hibiscus flower-infused. Popular across Latin America!

MOCKTAILS

- FONI NEGRONI $13
  Ceder wild non-alcoholic gin, lyre’s apertitif rosa, lyre’s italian spritz
- VIRGIN PIÑA COLADA $10
  A classic piña colada made with ceder non-alcoholic gin
- KYURI KANZAN $10
  Raspberry shrub balanced with ceder non-alcoholic cucumber gin

COFFEE/TEA

- AMERICANO $4
- ESPRESSO $3
- CAPPUCCINO $5
- MACCHIATO $4
- LATE $5
- HOT TEA $5

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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.
**COCKTAILS**

**AMALFI SPRITZ** $14
Aperol • Brut Sparkling • Fresh fruit

**IF MARGARITA** $16
Tequila • Orange Bitter Liqueur • Lime • Strawberry

**CORPSE REVIVER #2** $15
Gin • French Apricot • Apricot Liqueur • Lemon

**APPLE RUM PUNCH** $15
Rye • Sweet Vermouth • Herbal Liqueur • Absinthe • Bitters

**CAIPIRINHA** $15
Cachaça • Lime • Sugar

**GRAPES, GRAPEFRUIT, GINGER** $14
Georgian Chacha • Grapefruit • Ginger Puree

**PIÑA COLADA** $14
Rum • Pineapple Juice • Pandon

**SINGAPORE SLING** $15
Gin • Pineapple • Lime • Herbal Liqueur • Dry Curacao • Cherry Liqueur

**SAKURA SOUR** $15
Single Grain Japanese Whiskey • Raspberry • Japanese Yuzu Bitters • Egg White

**CARIBBEAN COLDBREW** $16
Spiced Rum • Pineapple Rum • Coffee Liqueur • Coconut Syrup • Espresso

**GIN TONIC**
London Dry Gin • Elderflower Tonic

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

**BEERS**

**LAV** $7
Sofia, Lager 4.9%

**PFANNER** $7
Austria, Hard Cider 4%

**POLAR** $7
Venezuela, Pilsner 4.5%

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

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

**MAHOU** $8
Spain, Lager 5.5%

**MODELO NEGRA** $8
Mexico, Amber Lager 5.4%

**SINGHA** $8
Thaifand, Lager 5%

**ASAHÍ** $9
Japan, Lager 5.2%

**FRESH SQUEEZED** $9
USA, India Pale Ale 6.4%

**NON-ALCOHOLIC**

**JARRITOS** $4

**MEXICAN COKE** $5

**DIET COKE** $4

**HOUSEMADE ICED TEA** $5

**SPARKLING/STILL WATER** $4

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**WINES**

**CONCA D’ORO PROSECCO BRUT ROSE’** $48
Raboso, Glera, Prosecco Rosé D.O.C., Italy

**SINGHA** $52
1 + 1 = 3, Cygnus Cava Brut Nature Reserva (NV)

**BODEGAS CASA LA RAD SOLARCE ROJO ROSADO 2021** $48
Tempranillo, Graciano, Garnacha, Mazuelo, D.O.C. Rioja, Spain

**LIQUID GEOGRAPHY, MENCIA 2022** $40
Bierzo D.O., Spain

**BODEGAS LA CAÑA ALBARÍNO 2022** $52
Rías Baixas D.O. , Spain

**RANLEIGH, CHENIN BLANC 2022** $40
Western Cape, South Africa

**ZOLO, TORRONTES 2022** $40
Mendoza, Argentina

**OLD SOUL, CHARDONNAY 2022** $42
Lodi, California

**MANTEL BLANCO, SAUVIGNON BLANC 2021** $48
Rueda D.O., Spain

**VIÑA LAS PERDICES, MALBEC RESERVA 2020** $48
Mendoza, Argentina

**XILA, TERRA ALTA ORGANIC 2019** $56
Catalonia D.O., Spain

**DOMAINE DES TOURELLES, BLEND 2020** $52
Boka Valley, Lebanon

**DIACOH VINAIRIA, PELEJOA 2019** $50
Dalmatia, Croatia

**VILLA DI GEGGIANO, BANDINELLO 2018** $65
Sangiovese, Ciliegiolo, Syrah D.O.C. Toscana, Italy

**CHÂTEAU PÊYRASSOL, RESERVE 2020** $65
Cinsaut, Grenache, Côtes De Provence A.O.C., France

**BODEGA ELIAS MORA 2020** $52
Tinta de Toro, D.O., Toro, Spain

**VILLA DI GEGGIANO, BANDINELLO 2018** $65
Sangiovese, Ciliegiolo, Syrah D.O.C. Toscana, Italy

**CHÂTEAU PÊGE, CUVEE MACULAR 2020** $60
Grenache, Syrah, Mourvèdre Côtes Du Rhône AOC, France

**ABADIA RETUERTA, SELECCION ESPECIAL 2018** $115
Tempranillo, Cabernet Sauvignon, Syrah, D.O. Castilla Y León, Spain

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**SANGRIA**

**RED SANGRIA** $11/36
MIMOSA choice of orange, pineapple or mango

**WHITE SANGRIA** $11/36
DIY MIMOSA TRIO $41
Served with a bottle of bubbly and orange, pineapple and mango juices

**MIMOSAS**

**CONCA D’ORO PROSECCO BRUT ROSE’ (NV)** $48
Raboso, Glera, Prosecco Rosé D.O.C., Italy

**J. LASSALE, BRUT CUVÉE REFERENCE (NV)** $145
Chardonnay, Pinot Noir, Meunier Champagne A.O.C., France

**WINES**

**BUBBLES**

**CHÂTEAU PÊYRASSOL, RESERVE 2020** $65
Cinsaut, Grenache, Côtes De Provence A.O.C., France

**WHITE**

**PACO & LOLA, ALBARÍNO 2021** $53
Rías Baixas D.O. , Spain

**TAMELLINI, GARANEGA 2021** $45
D.O.C. Soave D.O.C., Italy

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

**JEAN–MARC BROCARD, CHARDONNAY 2021** $60
Burgundy, France

**ALBERT MANN, PINOT BLANC 2021** $64
Alsace, France

**RED**

**DINGAC VINAIRIA, PELEJOA 2019** $50
Dalmatia, Croatia

**DOMAINE DES TOURELLES, BLEND 2020** $52
Boka Valley, Lebanon

**ABADIA RETUERTA, SELECCION ESPECIAL 2018** $115
Tempranillo, Cabernet Sauvignon, Syrah, D.O. Castilla Y León, Spain

**ESCALADA DO SIL, GARNACHA 2018** $120
Valdeorras D.O., Spain