

## BITES

### Grilled Pita & Dip Trio (V) ~ \$12

red beet hummus, tzatziki, moroccan eggplant

### Portuguese Sardines ~ \$14

tinned sardines with lemon & herbs  
served with grilled toasts and seafood butter

### Poisson Cru (GF) ~ \$14

ahi tuna marinated in coconut milk and lime juice, cucumber, cherry tomato, shaved ginger and carrot, served in a half coconut

### Vagabond Chips (V) ~ \$12

lightly fried squash, zucchini, eggplant  
served with tzatziki dip

### Quesabirria (GF) ~ \$13

short rib, chihuahua cheese  
served with consomme dipping sauce

### Yuca Fries (VG, GF) ~ \$9

hand cut fried yuca  
served with a spicy peruvian dipping sauce

### King's Sliders ~ \$13

two double patty sliders, american cheese, pickles, special sauce, on King's Hawaiian rolls

### Hawaiian Chicken Sliders ~ \$12

fried pulled chicken patty, oaxaca cheese, pineapple relish, pickled onion & jalapeño

### Pork Belly Confit (GF) ~ \$12

heritage pork belly, poblano tomato jam

### Melon y Iberico ~ \$16

canary melon, crispy jamón ibérico de bellota, burrata, cherry tomato, micro greens, ibérico dressing

## SIDES

Grilled Baby Bok Choy ~ \$6

Indonesian Coconut Rice ~ \$6

Salvadorian Rice & Beans ~ \$6

Grilled Avocado ~ \$7

Grilled Asparagus ~ \$8

Grilled Squash & Zucchini ~ \$7

Pineapple Fried Rice ~ \$8

Hand Cut Fries ~ \$7

## PLATES

### Surf & Turf Board ~ \$39

new zealand lamb chops with a garlic-mint rub and a 6oz lobster tail charred on our wood fired grill  
served with grilled lemon and clarified butter

### Pancit ~ \$18

flour stick noodles, string beans, carrots, cabbage, side of spicy chili oil  
+chicken ~ \$8 | +shrimp ~ \$9 | +grilled mushroom (V) ~ \$9

### Indo Roast Chicken (GF) ~ \$23

1/4 chicken (dark or light)  
marinated in a spicy Indonesian coconut sauce, charred on our wood fired grill  
served with rice and grilled bok choy

### Grilled Octopus (GF) ~ \$22

char grilled spanish octopus, crispy potatoes, spiced tomato white wine reduction, red pepper sauce

### Pernil (GF) ~ \$24

slow-roasted citrus marinated pork shoulder  
served with pickled onions, pineapple habanero salsa, and corn tortillas

### Pan Seared Scallops ~ \$34

pan seared scallops, local sweet corn coulis, cherry tomato, grilled corn and red pepper relish

### Catch of the Day ~ \$MP

ask your server for details



## SALADS & BOWLS

### Mediterranean Salad (GF) ~ \$14

tomato, cucumber, red onion, feta, mediterranean vinaigrette

### Caesar Salad ~ \$12

romaine, house caesar dressing, parmesan crouton crumble  
+chicken ~ \$8 | +shrimp ~ \$9 | +steak ~ \$10

### Tuna Poke Bowl (GF) ~ \$23

rice, ahi tuna poke, avocado, cucumber, seaweed, black sesame, crispy tortilla strips,  
served with a side of spicy aioli

### Mole Cauliflower (V) ~ \$19

roasted and grilled cauliflower, mole blanco, shaved fennel

## SKEWERS

### Beef Tenderloin ~ \$12

### Marinated Chicken ~ \$11

### Shrimp & Pineapple ~ \$11

### Mushroom & Eggplant ~ \$10



### MAKE IT A PLATE!

Pair a skewer with any 2 sides ~ \$22

Vagabond

BAR • KITCHEN

Vagabond | 1836 18th St. NW | vagabondcc.com | IG @dcvagabond



(VG) Vegan (V) Vegetarian (GF) Gluten Free

## SWELL SEASON MENU

### Three Courses ~ \$40 with cocktail pairing ~ +\$10

Surfers have long traveled around the world chasing waves. Our swell season menu will follow this journey throughout the year, pulling some of our favorite food and drinks from regions just as the waves there are at their peak.



Swell Season Featured Destination:

## INDONESIA

### Appetizer

#### Gado Gado ~ \$14

vegetable medley, rice cakes, tofu, hard-boiled eggs, tangy peanut sauce

### Entrée

#### Rendang ~ \$24

coconut braised beef, Indonesian spice paste, lemongrass, kaffir lime leaves, fragrant rice

### Dessert

#### Pukis Cake ~ \$8

Pandan cake, condensed milk

### Cocktail

#### Money Trees ~ \$14

blanco tequila, oloroso sherry, aged rum, red beans & rice orgeat, lemon, pandan-coconut-avocado foam



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.