

## BITES

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

red beet hummus, tzatziki, moroccan eggplant  
add crudités +\$4

### 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

## 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, carrot habanero hot sauce,  
and homemade corn tortillas

### Mushroom Tlayuda (V) ~ \$19

grilled mushrooms, vegetarian refried beans,  
oaxacan cheese, avocado, cabbage, tomato

### 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

## 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 | vagabonddc.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:

**MOROCCO**

### Appetizer

#### Batbout ~ \$15

Moroccan skillet bread filled with chicken  
tagine and topped with mint yogurt

### Entrée

#### Moroccan Lamb Kebabs ~ \$24

served with Moroccan-style couscous,  
roasted carrots, harissa, mint yogurt

### Dessert

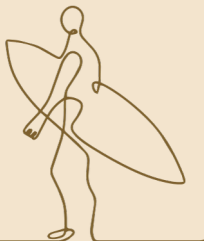
#### Rosemary Lemon Cake & Fig Ice Cream ~ \$8

made in-house and served with lemon  
drizzle and pistachio dust

### Cocktail

#### Taghazout ~ \$14

silver rum, house-made  
fig cola syrup, lime, soda



## 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