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

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

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

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
Moroccan Lamb Kefta ~ $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:

INDONESIA

Appetizer

Asinan Jakarta ~ $12
spicy, sour and sweet jicama, cucumber, carrots, pineapple, cabbage & tofu, tossed with spicy peanut dressing and roasted peanuts

Entrée

Beef Rendang ~ $27
beef braised for an extended period in coconut milk with a complex spice paste including lemongrass, galangal, and makrut lime leaves
served with fragrant rice, rujak, and krupuk

Dessert

Klepon ~ $8
chewy sweet rice cake balls, flavored with pandan, stuffed with palm sugar, coated in coconut flakes

Cocktail

Lagundri Bay ~ $14
dark rum, batavia arrack, crème de cacao, peanut orgeat, brown butter, whey, gouda foam
contains dairy and peanuts