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

Little Neck Clams ~ $15
sautéed little neck clams, fish fumet foam
served with grilled bread

PLATES

Surf & Turf Board ~ $39
el salvadorian carne asada skirt steak, head on prawns, grilled on our wood fired grill
served with rice & refried beans

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
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

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.

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:

BASQUE COUNTRY

Appetizer

Octopus Pintxo ~ $12
grilled spanish octopus, potato pavé made with idiazabal cheese, guindilla pepper, red pepper sauce

Entrée

Basque Burger ~ $25
iberico pork and ground beef blend, idiazabal "american" cheese, Manifest olive oil bun, guindilla aioli, tomato jam
served with hand cut fries

Dessert

Basque Cheesecake ~ $9
traditional basque burnt cheesecake

Cocktail

Parlamentia ~ $15
bourbon, rye, spiced basque cider cordial, calvados, cynar, bitter bianco

