BRUNCH MENU

PLATES

Chilaquiles ~ $14
corn tortillas, tomatillo salsa, queso fresco,
crema, fried eggs (V) (GF)

Portuguese Baked Eggs ~ $17
stewed peppers, onions,
tomatoes topped with eggs (V) (GF*)
served with grilled bread

Avo Toast ~ $15
fresh avocado, toasted multigrain,
cherry tomatoes, red onions, cilantro, queso fresco,
topped with sunny up egg (V) (VG*)
served with greens & home fries

Pura Vida Scramble ~ $14
scrambled eggs, tomatoes,
onions, spinach, feta (V) (GF*)
served with toast & home fries

The Lineup ~ $18
two pancakes, eggs your way,
choice of meat
served with home fries

Vagabond Bottomless

Brunch ~ $48
1 brunch entree
+ **unlimited** brunch cocktails for 1.5hrs

Participating in bottomless brunch? For parties 6 or more,
all guests will be charged $48 (includes non-alc cocktails)

FOR THE TABLE

Spanish Tortilla ~ $23 | $6 (slice)
omelette made of egg, potato, and onion
whole tortilla serves 4-6

Buttermilk Pancakes ~ $13
stack of three of our house pancake recipe
served with whipped butter and Vermont maple syrup (V)
add blueberries, banana or chocolate chips +$3

Pastéis de Nata ~ $4(ea)
Portuguese egg custard tart pastries (V)

King's Sliders ~ $13
two double patty sliders, american cheese,
pickles, special sauce, on King's Hawaiian rolls

Doughnuts ~ $8
house made cinamon & sugar doughnuts (V)

SIDES

home fries ~ $4
thick cut bacon ~ $6
chorizo ~ $6
chicken sausage ~ $6
fresh fruit ~ $7
2 eggs your way ~ $6
hand cut fries ~ $7
avocado & tomato salad ~ $8

Açaí Bowl ~ $14
açaí, blueberries, bananas, strawberries,
granola, flaxseeds, coconut, almond milk (VG)

Vagabond Bowl ~ $15
rice, beans, salsa verde, sunny up eggs, avocado (V) (GF)
add chorizo +$4

Tuna Poke Bowl ~ $23
rice, ahi tuna poke, avocado, cucumber,
seaweed, blacksesame, crispy tortilla strips (GF)
served with spicy aioli

HAND HELDS

Pura Vida Burrito ~ $14
our Pura Vida scramble wrapped in a flour
tortilla with fresh sliced avocado (V)
add chorizo +$4

Surfer's Burrito ~ $15
egg fried hard, cheddar cheese, hash browns,
bacon, wrapped in a flour tortilla
served with home fries

Dawn Patrol ~ $14
baguette, fried egg, American cheese, bacon
served with home fries

Chicken Torta ~ $14
pulled roasted chicken, shredded lettuce,
tomato, special sauce, cheese
served with hand cut fries

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

* = option available with modifications

Portuguese Baked Eggs: gluten-free option served without bread.

Our fryers and grills are shared with gluten-containing foods. Cross-contact with gluten is possible, including for items marked GF. Please tell your server about any food allergies.

BRUNCH MENU

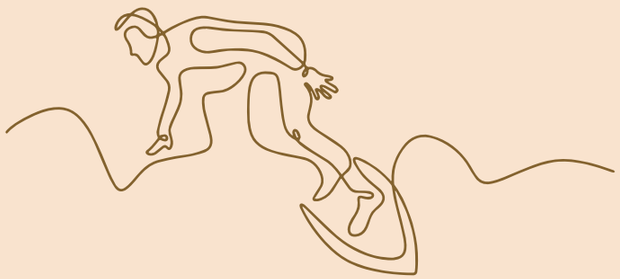
BEERS

DRAFTS

Pacifico Mexican Lager | 4.5% | **8**
Kona Big Wave Golden Lager | 4.4% | **8**
Cigar City Guayabera Citra Hopped Pale Ale | 5.5% | **8**
Superbock Portuguese Pale Lager | 6.2% | **9**

BOTTLES & CANS

Medalla Light Puerto Rican Light Lager | 4.2% | **6**
Sagres Portuguese Pale Lager | 5% | **8**
Modelo Especial Mexican Lager | 4.4% | **8**
Negra Modelo Mexican Dunkel | 5.4% | **8**
Monopolio IPA Especial Mexican IPA | 6.2% | **8**
Stone Buenaveza Salt & Lime Lager | 4.7% | **8**
Topo Chico Seltzer Strawberry Guava | 4.7% | **8**
The Athletic - Run Wild Low ABV IPA | <0.5% | **7**
Basque Cider Gurutzeta | 6.0% | **7**



BRUNCH COCKTAILS

Mimosas
classic | passion fruit | guava ~ **$10**

Michelada
negra modelo | house michelada mix | lime ~ **$12**

Bloody Mary
vodka | house mix ~ **$12**

Espresso Martini
vodka | nitro cold brew | coffee liqueur
sugar | aztec bitters ~ **$15**

White Sangria
white wine | peach brandy | fresh fruit ~ **$12**

Vagabond Punch
our signature rum punch
inspired by Norman Paperman ~ **$13**

WINE



BUBBLES

Mas Fi Cava, Spain NV | **10 / 40**
Jansz Brut Cuvée, Tasmania NV | **14 / 56**
Veuve Clicquot Brut Champagne, France | **99**

NON-ALCOHOLIC

COCKTAILS

Turtle Bay pink peppercorn hibiscus tea, lime, simple | **8**
Wishing Wells lychee, lemon, yuzu soda | **8**
Waikiki passionfruit, lemon, coconut soda,
topped with passionfruit foam | **8**

JUICES

Orange | **4**
Grapefruit | **4**
Guava | **4**

COFFEE & TEA



Nitro Cold Brew | **5.5**
Drip Coffee Small Planes | **4**
Hot Tea | **4**

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