

THANK YOU
FOR JOINING US



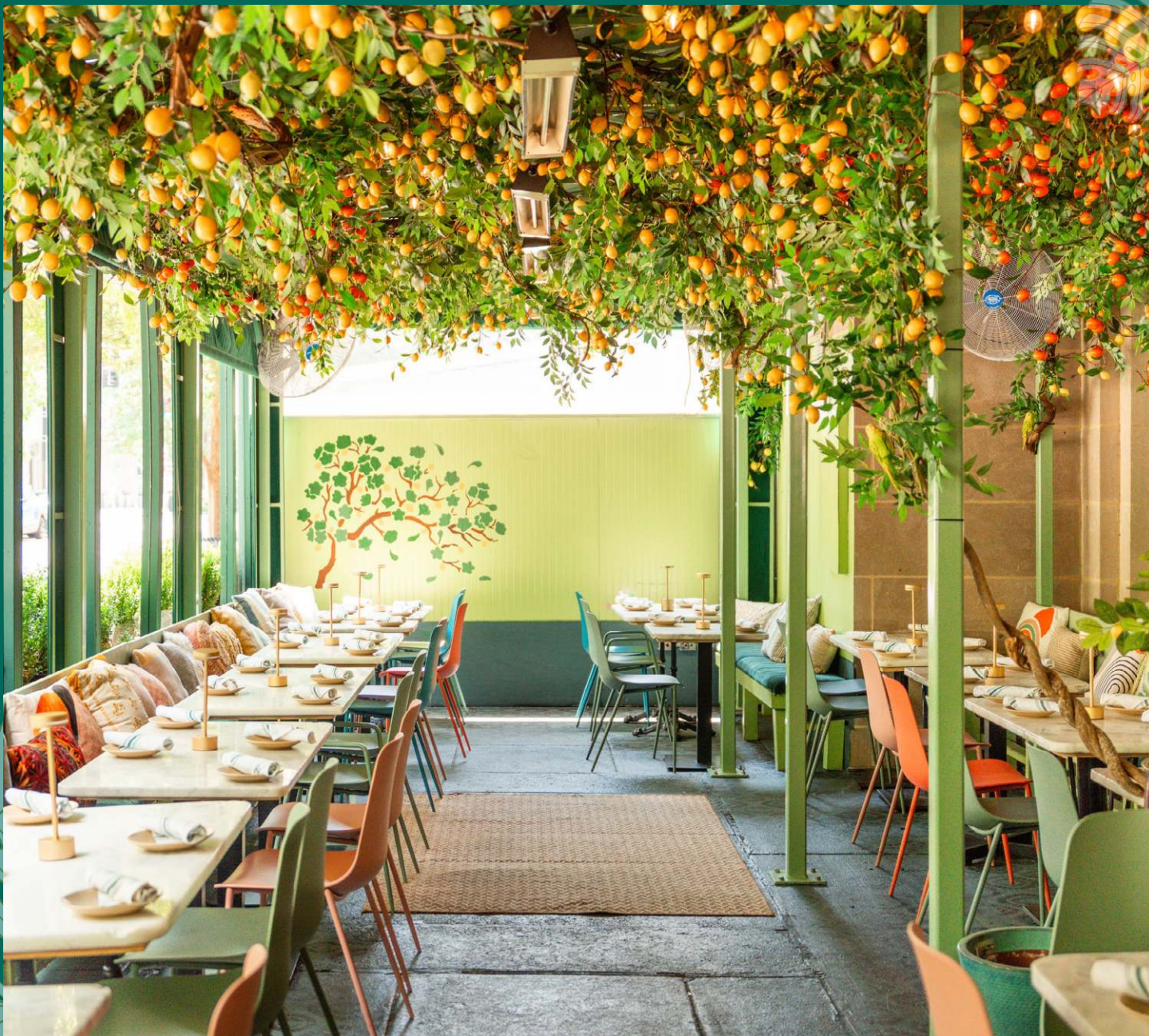
PRIVATE EVENTS

RESIDENTS

CAFÉ & BAR

CELEBRATE WITH US

FOR INQUIRIES ABOUT OUR PRIVATE DINING ROOM,
VISIT US AT [RESIDENTSDC.COM/PRIVATE-EVENTS](https://residentsdc.com/private-events)



CELEBRATE YOUR NEXT SPECIAL OCCASION

LET US MAKE YOUR NEXT EVENT ONE TO REMEMBER.

RESIDENTS

Residents Cafe and Bar is a Michelin Bib Gourmand restaurant which offers a casual-chic cocktail and dining experience built around high-quality, seasonal ingredients. We craft memorable moments through thoughtful drinks, delicious plates, and an atmosphere guests won't soon forget.

Planning a large event? At Residents, you can fully customize your experience—create your own playlist, bring in your favorite DJ, or transform the space to match your vision. Our venue easily shifts from an intimate, seated dining room to a vibrant dance floor with all furniture removed. Whatever you imagine for your celebration, we'll bring it to life!



THE
PRIVATE
DINING
ROOM

SPECIFICATIONS

LET US MAKE YOUR NEXT EVENT
ONE TO REMEMBER.

RESIDENTS

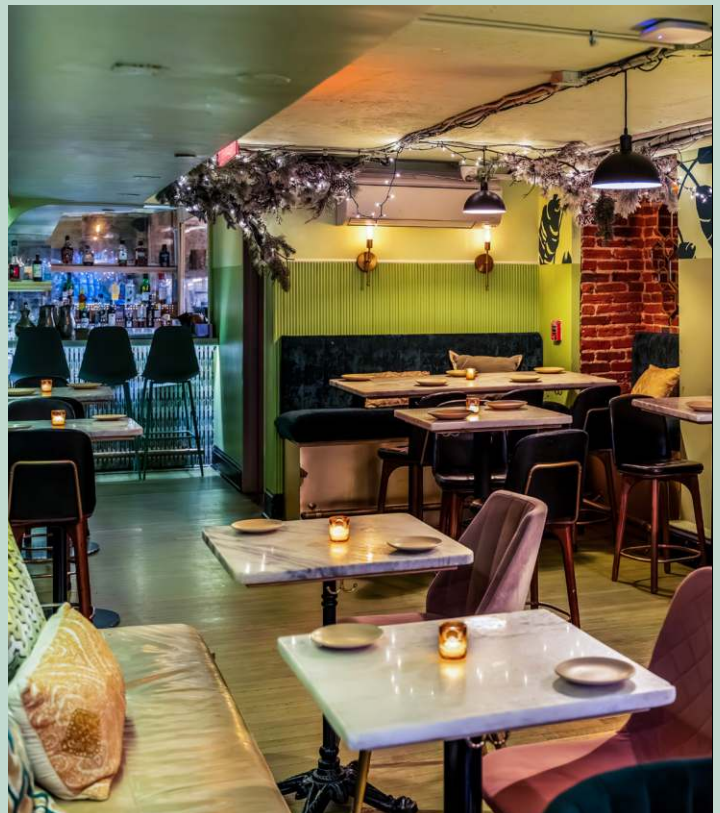
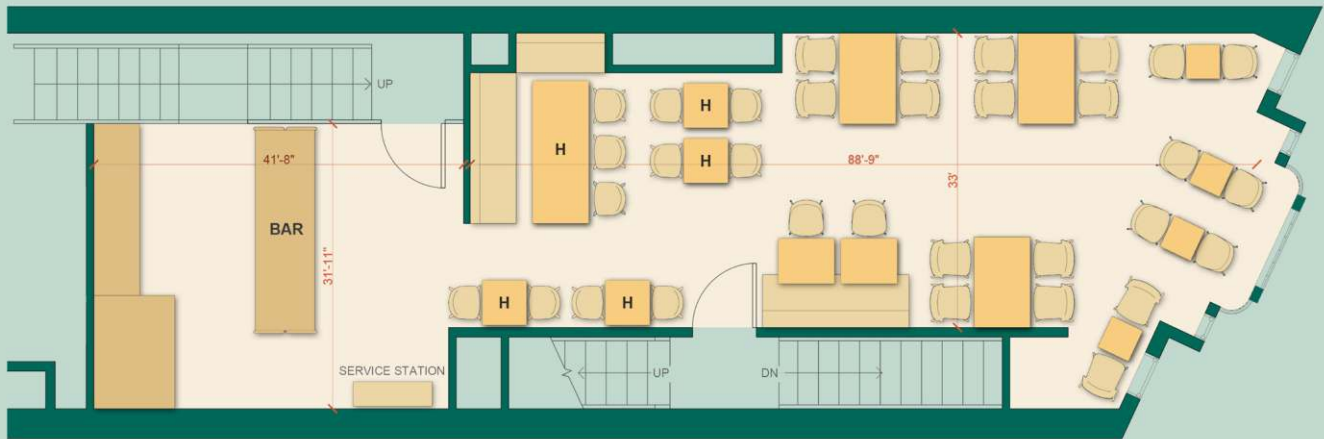
HOST YOUR NEXT GATHERING IN STYLE

Gather your favorite people in our cozy private dining room, surrounded by lush greenery. It's the perfect spot to create lasting memories for any occasion, where your group will have their own private bar!

MAXIMUM CAPACITY:

Seated: 35
Standing: 40-50

THE PRIVATE DINING ROOM





THE COVERED PATIO

SPECIFICATIONS

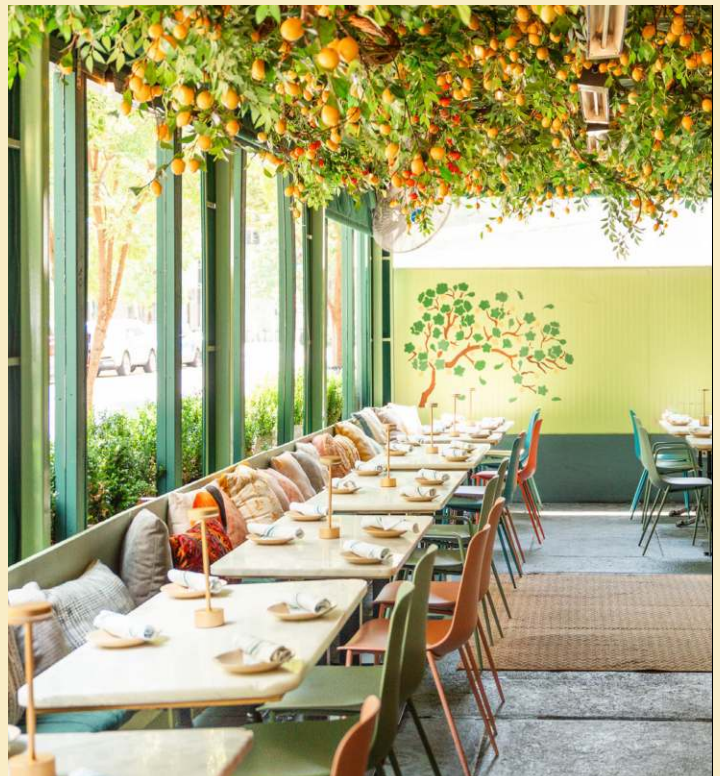
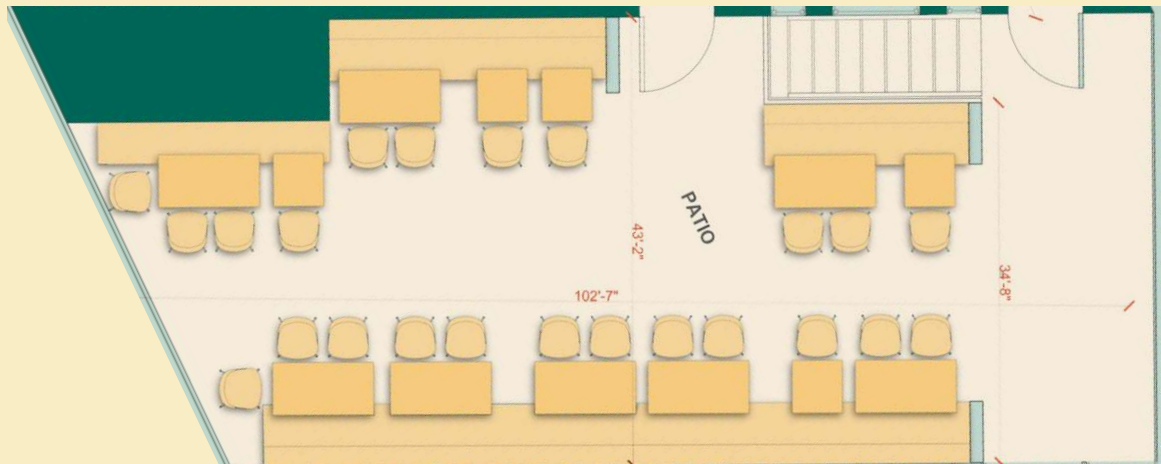
LET US MAKE YOUR NEXT EVENT
ONE TO REMEMBER.

DINE IN THE HEART OF OUR RESTAURANT

Our picturesque patio is the perfect setting for bringing your celebrations to life. This stylish and inviting space is ideal for birthdays and group dinners, offering the beauty of our ever-changing seasonal décor.

MAXIMUM CAPACITY:
Seated: 40-55
Standing: 40-45

THE COVERED PATIO



THE
FIRST
FLOOR
BAR

SPECIFICATIONS

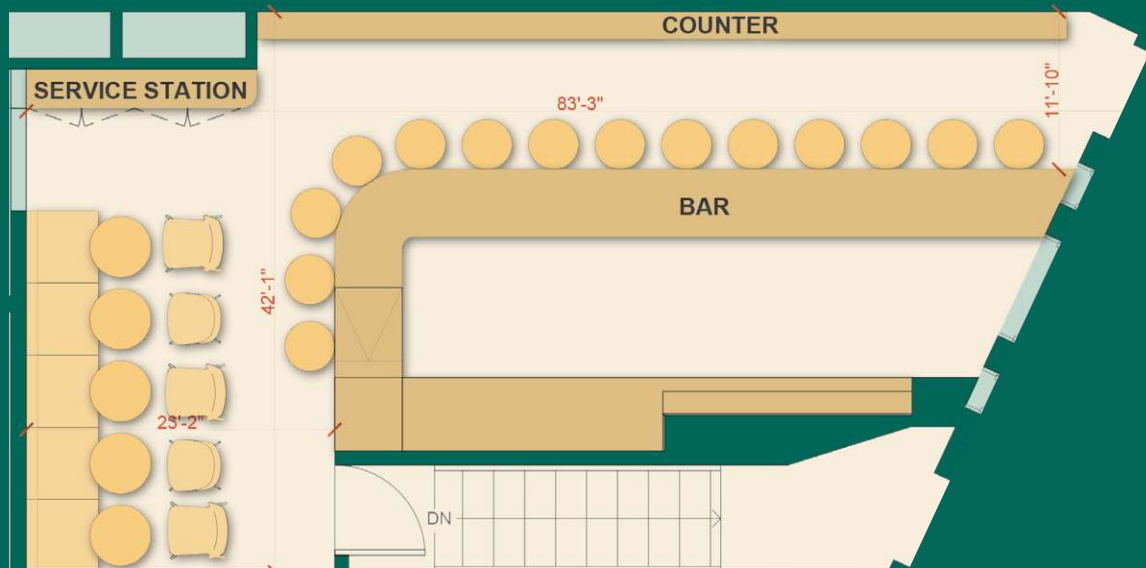
LET US MAKE YOUR NEXT EVENT
ONE TO REMEMBER.

RAISE A GLASS AT THE BAR AT RESIDENTS

Our lively main floor bar is the perfect place to let loose and celebrate in style. With a drink for every mood and a vibrant atmosphere, you'll have a blast with friends and colleagues

MAXIMUM CAPACITY:
Standing: 30

THE FIRST FLOOR BAR



THE
PATIO
+ FIRST
FLOOR
BAR

SPECIFICATIONS

EXPAND YOUR SPECIAL OCCASION

Our combined main bar and patio space offers ample room to mingle, dance, and celebrate making it the perfect setting for any celebration, from corporate bashes to bachelorette parties.

MAXIMUM CAPACITY:
Standing: 75

LET US MAKE YOUR NEXT EVENT
ONE TO REMEMBER.

THE
PATIO + FIRST FLOOR BAR



THE MENUS

TASTING EXPERIENCE

WE WELCOME
PARTIES OF ALL SIZES

\$60 BRUNCH TASTING EXPERIENCE

\$45 BAR EXPERIENCE

\$70 TASTING EXPERIENCE

\$80 TASTING EXPERIENCE

\$95 TASTING EXPERIENCE

BRUNCH TASTING EXPERIENCE

◆ **\$60 PER
PERSON**

*All plates served family style
Welcome drink included*



WELCOME DRINK

**MOSCOW MULE
PROSECCO
PEACH SMASH**



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residentsdc.com

THANK YOU FOR HAVING US AT YOUR SPECIAL EVENT!

SMALL PLATES

FRENCH TOAST BITES
brioche, dulce de leche

AVOCADO CICCETTI
feta, corn, tomato escabeche

**SEASONAL
PANCAKES**
seasonal compote,
house whipped cream

LARGE PLATES

**MERGUEZ &
SWEET POTATO HASH**
pickled shishitos,
crème fraiche tzatziki

RESIDENTS BOWL
red pepper hummus, couscous,
zucchini fritters, mixed greens,
avocado

PASTA LIMONE
tagliatelle pasta, lemon creme,
3 year parmesan,
brown butter bread crumbs



PLEASE NOTE:

*Substitutions are not permitted.
Please inform us of any allergies or dietary
restrictions. Our dishes are made
in-house and may contain trace ingredients.*

1306 18TH STREET NW, WASHINGTON DC, RESIDENTSDC.COM



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

BAR TASTING EXPERIENCE

◆ \$45 PER
PERSON

*All plates served family style
Welcome drink included*



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THANK YOU FOR HAVING US AT YOUR SPECIAL EVENT!

WELCOME DRINK



MOSCOW MULE
PROSECCO
PEACH SMASH

BITES

RESIDENTS FRIES
vadouvan aioli

MINI GYROS
lamb, feta, tzatziki,
tomato escabeche

WHIPPED HUMMUS
zhoug, micro cilantro,
Arbequina evoo,
sesame foccacia

**CAULIFLOWER
NUGGETS**
smoked onion parmesan dip,
pickled shishito peppers,
zaatar, honey

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DINNER TASTING EXPERIENCE

◆ \$70 PER
PERSON

*All plates served family style
Welcome drink included*



WELCOME DRINK

MOSCOW MULE
PROSECCO
PEACH SMASH



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THANK YOU FOR HAVING US AT YOUR SPECIAL EVENT!

SMALL PLATES

RESIDENTS FRIES
vadouvan aioli

WHIPPED HUMMUS
zhoug, micro cilantro,
Arbequina evoo,
sesame foccacia

MINI GYROS
lamb, feta, tzatziki,
tomato escabeche

LARGE PLATES

CHICKEN SCHNITZEL
mustard spaetzle, rainbow chard,
soubise sauce

**BUTTERNUT SQUASH
PASTA**
herb roasted butternut puree,
confit garlic, sage, pumpkin seeds,
arugula, parmigiano reggiano

SWEETS

PROFITEROLES
dulce de leche,
brown butter crumbs



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DINNER TASTING EXPERIENCE

◆ **\$80 PER
PERSON**

*All plates served family style
Welcome drink included*



WELCOME DRINK

**MOSCOW MULE
PROSECCO
PEACH SMASH**



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residentsdc.com

THANK YOU FOR HAVING US AT YOUR SPECIAL EVENT!

SMALL PLATES

CAULIFLOWER NUGGETS

smoked onion parmesan dip,
pickled shishito peppers,
zaatar, honey

WHIPPED HUMMUS

zhoug, micro cilantro,
Arbequina evoo,
sesame foccacia

MINI GYROS

lamb, feta, tzatziki,
tomato escabeche

LARGE PLATES

CHICKEN SCHNITZEL

mustard spaetzle, rainbow chard,
soubise sauce

BUTTERNUT SQUASH PASTA

herb roasted butternut puree,
confit garlic, sage, pumpkin
seeds, arugula, parmigiano
reggiano

CHARRED OCTOPUS

crispy croquettes, tomato
escabeche, lemon aioli

SWEETS

PROFITEROLES

dulce de leche,
brown butter crumbs

BASQUE CHEESECAKE

passionfruit coulis,
ras al hanout



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DINNER TASTING EXPERIENCE



**\$95 PER
PERSON**

*All plates served family style
Welcome drink included*



WELCOME DRINK

**MOSCOW MULE
PROSECCO
PEACH SMASH**



@residentsdc
residentsdc.com

THANK YOU FOR HAVING US AT YOUR SPECIAL EVENT!

SMALL PLATES

**SWEET POTATO
CROQUETTES**
maple and garlic aioli,
pickled fresno

WHIPPED HUMMUS
zhoug, micro cilantro,
Arbequina evoo,
sesame foccacia

MINI GYROS
lamb, feta, tzatziki,
tomato escabeche

FALL BURRATA
preserved lemon pesto,
roasted yellow pepper,
white balsamic reduction,
toasted pecans

LARGE PLATES

STEAK AU POIVRE
pomme robuchon,
sauce au poivre

**PRESERVED LEMON
RISOTTO**
preserved lemon gremolata,
pickled pomegranate seeds,
arugula, parmigiano-reggiano

CHICKEN SCHNITZEL
mustard spaetzle, rainbow chard,
soubise sauce

**BUTTERNUT SQUASH
PASTA**
herb roasted butternut puree,
confit garlic, sage, pumpkin
seeds, arugula, parmigiano
reggiano

SWEETS

PROFITEROLES
dulce de leche,
brown butter crumbs

**BASQUE
CHEESECAKE**
passionfruit coulis,
ras al hanout

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