

DIRTY HABIT DC

EVENTS KIT



Sample Menus

ABOUT

An intoxicating addition to DC's thriving restaurant and bar scene, Dirty Habit is anchored in expertly crafted cocktails, innovative social plates, edgy design, and a dramatic urban patio. Ideally situated in downtown Penn Quarter — and positioned as the centerpiece of Kimpton Hotel Monaco Washington DC — this luxe venue pulsates with disarming twists and provocative touches that make for mesmerizing daytime and evening events.



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COFFEE, TEA AND JUICE STATION

two-hours

** does not include espresso or bottled water*

ASSORTED DANISHES/PASTRIES AND CROISSANTS VT

HOUSEMADE DONUTS VT

coco lopez glazed

HOUSE MADE GLUTEN FREE CORN BREAD G VT

whipped honey butter

SEASONAL FRUIT DISPLAY G VT VG

GREEK YOGURT PARFAIT VT G

house made granola / berries

DEVILED EGGS G

SCRAMBLED EGGS VT G

BACON & ONION QUICHE

VEGETARIAN QUICHE VT

AVOCADO TOAST CROSTINI VT

SMOKED SALMON APPETIZER G

cucumber / lemon-caper cream cheese / dill

BAGEL & LOX

cream cheese / sliced tomato / pickled onions / capers

MINI CHICKEN & WAFFLES

MINI BREAKFAST SANDWICHES

egg / canadian bacon / aged cheddar*

** impossible sausage available
(7 day notice required, 25 count minimum)*

VT vegetarian VG vegan G gluten free
all prices exclude tax & service charge

BREAKFAST / BRUNCH DISPLAY

16 guest
minimum





BREAKFAST / BRUNCH SHARED PLATES

a social menu, shared
plate menus are served
family style

tier 1

select 1 starter, 1 salad,
2 mains

tier 2

select 1 starter, 1 salad,
1 salad, 1 appetizer, 2 mains

may be served as
individual tasting plates
5 days' notice required

 vegetarian

 vegan

 gluten free

all prices exclude tax
& service charge

1ST COURSE

STARTERS *for the table*

Housemade Donuts coco lopez glaze

Churros with dipping sauces – dulce de leche / chocolate sauce / raspberry

Croissants honey butter



House Made Gluten Free Corn Bread   vermont cultured butter

House Made Brioche maldon sea salt / whipped butter

2ND COURSE

SALADS

Greens Salad   market blend of petite lettuces / seasonal vegetables / charred citrus
vinaigrette / parmesan crisp

The Healthy Bowl   mixed greens / yuzu vinaigrette / avocado / ancient grains / carrots /
daikon / perfect egg

Fruit Bowl   seasonal assortment

APPETIZERS

Honey Yogurt Parfait house granola / mixed berries

Avocado Toast thick cut whole wheat toast / queso fresco / seasonal herbs /
pickled heirloom tomato

(prosciutto & cheese / salmon & capers / poached egg & truffle compote)

Chilaquiles   corn tortilla chips / salsa roja / fried egg / queso fresco **(add chicken)**

3RD COURSE

MAINS

Tres Leches French Toast  toasted coffee butter / rice krispies / maple syrup

Chix Waffle crispy fried chicken thighs / classic belgium waffle / bourbon maple syrup

Waffle It Up  dulce de leche sauce / lavender mango compote / bourbon maple syrup

Birria Shakshouka poached eggs in chili beef broth / cilantro crema / breakfast potatoes

Frittata  seasonal vegetables / breakfast potato / toast

Dirty Habit Sliders all beef burger / mayo / teriyaki / brioche bun / fries
(substitute impossible burger)

Cheesy Scrambled Eggs breakfast potato / toast

Steak and Eggs 8oz. creekstone farms new york / eggs any style
breakfast potatoes / Dirty steak sauce



LUNCH SHARED PLATES

a social menu, shared plate menus are served family style

tier 1

select 1 salad, 1 appetizers, 2 mains, 1 side, 1 dessert

tier 2

select 1 salad, 2 appetizers, 2 mains, 2 sides, 1 dessert

may be served as individual tasting plates 5 days' notice required

VT vegetarian

VG vegan

G gluten free

all prices exclude tax & service charge

1ST COURSE

SALAD

Greens Salad **VT VG** market blend of petite lettuces / seasonal vegetables / charred citrus vinaigrette / parmesan crisp

Seasonal Salad **VT** chef's selection of greens / seasonal vegetables or fruits / accompanying dressing

The Healthy Bowl **VT VG** mixed greens / yuzu vinaigrette / avocado / ancient grains/ carrots / daikon / perfect egg

Fruit Bowl **VT VG** seasonal assortment

APPETIZER

Burrata **VT** chef's seasonal chutney / toasted sourdough

Smoked Beet Salad **VT** fermented blackberries / walnut dressing / radicchio ricotta

Mushroom Toast wild mushroom ragu / poached egg / spinach / sourdough

2ND COURSE

Chix Waffle crispy fried chicken thighs / classic belgium waffle / bourbon maple syrup

Chicken Karrage Sliders house fermented hot-sauce / grilled pineapple / B+B pickles

Dirty Habit Sliders all beef burger / keto pie mayo/ brioche bun / fries

Falafel Platter tzatziki / pickled onions / roasted cauliflower

Turkey Club pickled apple / blt / herb aioli

Pan Seared Salmon chef's seasonal vegetables/starch accompaniment

Steak n' Eggs **G** 8oz. creekstone farms new york / eggs any style breakfast potatoes / Dirty steak sauce

SIDES

French Fries **G VT VG** / **Truffle Fries** **G VT** / **Brussels Sprouts** **VT** /

Roasted Cauliflower **VT VG** / **Mashed Potatoes** **G VT**

DESSERTS

Churros with dipping sauces – dulce de leche / chocolate sauce / raspberry

Housemade Donuts coco lopez glaze

Seasonal Dessert

Housemade Seasonal Sorbet **VG** breakfast potatoes



DINNER SHARED MENU

a social menu, shared
plate menus are served
family style

tier 1

select 1 salad, 1 appetizers,
2 mains, 1 side, 1 dessert

tier 2

select 1 salad, 2 appetizers,
2 mains, 2 sides, 1 dessert

tier 3

brioche for the table. select 1
salad, 2 appetizers, 3 mains,
2 sides, 1 dessert

may be served as
individual tasting plates
7 days' notice required

 vegetarian

 vegan

 gluten free



all prices exclude tax
& service charge



STARTERS FOR THE TABLE (optional)

House Made Brioche maldon sea salt / whipped butter (feeds 2 guests)

House Made Gluten Free Corn Bread whipped honey butter 

FIRST COURSE - SALADS

Market Greens Salad   market blend of petite lettuces / seasonal vegetables / charred citrus vinaigrette / parmesan crisp

Seasonal Salad   chef's selection of greens / seasonal vegetables or fruits / accompanying dressing

Charred Baby Romaine    tahini / parmesan / pumpkin seeds

SECOND COURSE - APPETIZERS

Fried Cauliflower   black garlic aioli / romano cheese / herbs

Burrata  chef's seasonal chutney / toasted sourdough

Smoked Beet Salad  fermented blackberries / walnut dressing / radicchio ricotta

Shrimp Tempura toasted sesame seed / scallion / sweet chili mayo

Garden Hand Rolls   seasonal vegetables / umami mayo / avocado

Hamachi Crudo  prickly pear nampla / cilantro coconut gel

Beef Birria Sliders house made brioche / apple kimchi / gochujang aioli


THIRD COURSE - MAINS & SIDES


Roasted Cauliflower

District Chicken  chicken breast / black rice / chicken truffle jus

Pan Roasted Atlantic Salmon  seasonal vegetables / potato moussaline / citrus beurre blanc

Halibut seasonal vegetables / starch

Short Rib  glazed carrots / seasonal puree

Steak Frites  grilled hanger steak / chimichurri / french fries

SIDES

Crispy Brussels Sprouts  / **Mac N' Cheese**  / **Sautéed Vegetables**   / **Eggplant With Miso Dressing**   / **Truffle Fries**    / **French Fries**   

FOURTH COURSE - DESSERTS

Golden Habit  70% molten chocolate lava cake / lavender sorbet

Churros  with dipping sauces – dulce de leche / chocolate sauce / raspberry

UPGRADES TO ADD-ON:

Caviar Bumps (feeds approx 2-3 guests)

white sturgeon caviar / cornmeal cakes / crème fraiche / chives

Luxury Seafood Tower  (feeds up to 20 guests)

house ceviche / tuna or hamachi (chef's seasonal choice) / local oysters / citrus poached shrimp / house sauces



*passed and/or displayed hors d'oeuvres
one piece per person minimum 12 guests*

choose 4

choose 6

choose 8

veggie

CHILLED BITES

Veggie Summer Roll G VG

carrot / scallion / cucumber / rice wrapper
mango / peanut sauce

Veggie Hand Roll VT VG

seasonal vegetables / ponzu

Shiraae Vegan Cones VT VG

extra firm tofu / crispy rice / sherry vinegar dressing
/ heirloom baby tomatoes / micro shiso

HOT BITES

Mushroom Tartine VT

ricotta cheese / truffle essence / herbs

Fried Cauliflower VT

batter fried cauliflower / garlic aioli / romano cheese

Falafel VT VG

tzatiki sauce

Truffle Parm Mac & Cheese

batter fried / creamy parmesan / truffle

sea

CHILLED BITES

Tuna Tartare Cones

big eye tuna / wasabi mayo / togarashi /
sweet & salty sauce

Smoked Salmon G

cucumber / lemon-caper cream cheese / dill

Ceviche G

chef's daily selection / whitefish

Shrimp Cocktail G

cocktail sauce

Shrimp Summer Roll G

carrot / scallion / cucumber / rice wrapper
mango / peanut sauce

Caviar Bumps (feeds approx 2-3 guests)

white sturgeon caviar / cornmeal cakes /
crème fraiche / chives

HOT BITES

Shrimp Tempura

sesame seed / scallion / sweet chilli mayo

Mini Crab Cake

spicy aioli

Crabbie Hand Roll

baked crab / onion amazu / u-mayo

land

CHILLED BITES

Deviled Eggs

paprika
add crab meat

Prosciutto G

mozzarella / tomato / basil / aged balsamic

Dry Age Beef Tartare

crispy black quinoa / harissa

HOT BITES

Mini Chicken Empanada

salsa verde

Crispy Chicken

panko breading / spicy remoulade

Bacon Croquette

bacon / potato / panko breading

Polpetine (Fried Meatball)

mozzarella / panko breading / tomato sauce

Beef Skewer G

chimichurri sauce

Short Rib Crostini

caramelized onion / gruyere / au jus +

dessert

Mini German Chocolate Cake VT

devil's food cake / coconut pecan frosting

Mini Carrot Cake VT

cream cheese frosting / carrot chip

Mini Banana Pudding VT

chocolate cream puff / vanilla cookie

Fruit Skewer G VT VG

cantaloupe / pineapple / honeydew

Mini Fruit Tart VT

whipped cream / lime zest

Mini Cheesecake VT

chef's selection

Mini Verrines VT

chef's selection of mousse / topped with crunch

VT vegetarian
VG vegan
G gluten free
all prices
exclude tax
& service charge



displays

(CANNOT BE PASSED)

Cheese Board VT

chef's selection / mustarda di frutta / house made bread / nut garnish

Charcuterie Board G

chef's selection / cornichons / mustard / house made lavash

Crudité G VT VG

vegetables / ranch dressing

Housemade Hummus Platter G VT VG

pita chips

Cocktail Shrimp Platter G

(45pcs per order)
cocktail sauce

Shrimp Tempura Platter G

(45pcs per order)
chili aioli / scallions

Yang Bang Wings Platter

jerk sauce / scallions

Vegetarian Sushi Platter G VT VG

tamari / pickled ginger / wasabi

Assorted Sushi Platter G

catch of the day / tamari / pickled ginger / wasabi

Raw Oyster Platter

(45pcs per order, minimum 2 orders) **MP**
cocktail sauce / mignonette / sliced lemon

Dessert Board VT (minimum 2 boards)

5 mini carrot cake / 5 mini banana pudding / 5 german cakes / 5 key lime pie tart / fruit garnish

sliders & sides

(MINIMUM 1 DOZEN SLIDERS)

Pulled Pork Slider

BBQ sauce

Veggie Burger Slider VT

harissa mayo

Crispy Chicken Slider

cabbage / thousand island mayo

Dirty Habit Slider

american cheese / mumbo sauce

Beef Birria Slider

house made brioche / apple kimchi / gouchjang aioli

Truffle Fries G VT (feeds 2-3 people)

parmesan / fine herbs / white and black truffle

Regular Fries VT VG (feeds 2-3 people)

maldon sea salt

Mac n' Cheese Cups VT

parmesan / white cheddar / yellow cheddar / gruyere

VT vegetarian VG vegan G gluten free

all prices exclude tax & service charge

bodega

(selection of 4)

Build Your Own Elote ^{VT}

queso fresco / cotija cheese / ancho chili powder / crema herbs / lime / salsa macho

Guac and Chips ^G ^{VT} ^{VG}

queso fresco / crema / corn / seasonal herbs
add ons: +4 crab, +4 shrimp

Tostadas (Select 2) ^G

carne asada / pork carnitas / mushroom adobad

Tortilla Soup ^G ^{VT} ^{VG}

Beef Birria Tortas

Crispy Quesadillas (Select 2)

chicken / vegetables / beef

Agua Fresca

hibiscus / lime and chia / horchata

island breeze

(selection of 4)

Whitefish Croquettes

Pikliz

Jerk Chicken

Mini Cornbread

Rice & Peas

Roasted Pork Ribs

Mac & Cheese

pan-asian block

(selection of 4)

Dumplings (Select 2)

beef / chicken / shrimp / vegetables

Fried Rice ^{VT}

egg / mixed vegetables / soy au jus

Pad Thai ^{VT}

fried tofu / peanuts / rice noodles

Chicken Tsukune Skewer

ginger / scallions / kewpie mayo

Yakitori Beef Skewer

Pork Belly Bao Buns

pickled cucumber / tare sauce

Shrimp Tempura

sweet chili mayo

bazaar

(selection of 4)

Beef

pita bread / tagine setup / couscous / assorted pickles

Chicken

pita bread / tagine setup / couscous / assorted pickles

Lamb

pita bread / tagine setup / couscous / assorted pickles

Vegetables ^{VT}

seasonal mix / toum / pita

Side Dish (Select 1)

Signature Hummus

Beet Ginger Hummus

Carrot Ginger Hummus

House Made Falafel ^G ^{VT}

with tzatziki sauce

around the world

selection of 4 from any station above

^{VT} vegetarian

^{VG} vegan

^G gluten free

all prices

exclude tax

& service charge



tier 1

Truffle Fries G V
chili garlic sauce
truffle oil
parmesan cheese

Fried Caulifloøer V
battered and fried
black garlic aioli
romano cheese

Shrimp Tempura
toasted sesame seed
scallion
sweet chili mayo
jalapeños

Yang Bang Wings
jerk sauce, scallions

tier 2

Truffle Fries G V
chili garlic sauce
truffle oil
parmesan cheese

Fried Caulifloøer V
battered and fried
black garlic aioli
romano cheese

Veggie Hand Rolls
seasonal vegetables, ponzu

Dirty Habit Slider
american cheese
mumbo sauce

tier 3

Truffle Fries G V
chili garlic sauce
truffle oil
parmesan cheese

Fried Caulifloøer V
battered and fried
black garlic aioli
romano cheese

Veggie Hand Rolls
seasonal vegetables, ponzu

Yang Bang Wings
jerk sauce, scallions

Beef Birria Sliders
house made brioche
apple kimchi
gouchjang aioli

GROUP NIBBLES & BITES

available for groups of 16 or more

V vegetarian

VG vegan

G gluten free

all prices exclude tax
& service charge



BEVERAGE OPTIONS

1. **BAR CHARGES ON CONSUMPTION** all bar charges (per drink, including non-alcoholic drinks) will be added to the host tab. we recommend pre-ordering wines and/or cocktails to present your group. see the following page for details on private dining wine & cocktail features.
2. **OPEN BAR PACKAGE** an everlasting drink package; 20 guest minimum

BAR ON-CONSUMPTION

For dinners of over 15 guests — we recommend selecting 1-2 white and red wines to feature for the dinner. Guests may still order other items, but this expedites the experience.

For satellite bars — we will need to know the drinks you'd like us to stock. A well-rounded bar would include:

<i>Featured Beer</i>	<i>Assorted Bottles/ Cans</i>
<i>Featured Wine</i>	<i>2-5 selections (select from the following pages)</i>
<i>Featured Spirits</i>	<i>2-5 selections (select from the following pages)</i>
<i>Featured Cocktails</i>	<i>2-5 selections (select from the following pages)</i>
<i>Non-Alcoholic</i>	<i>Assorted Soft drinks Mocktail (optional)</i>
	<i>Bottled Sparkling & Still Water (optional)</i>

FEATURED WINES FOR BAR ON CONSUMPTION

For bar on consumption often charged by the bottle. We recommend selecting 2 – 4 to feature.

House Wine

Chardonnay | Pinot Grigio | Cabernet Sauvignon | Merlot

tier 1

SPARKLING

*Crisecco,
Dh Bubbles - Moldova*

WHITE WINE

*Longevity, Chardonnay,
Livermore, CA*
*Eva Pempis, Sauvignon Blanc,
New Zealand*
*Gewurztraminer, Cattin
Sauvage, Alsace, France*

ROSE

*Longevity, Debra's Cuvee,
Livermore, CA*
*Chateau d'Astros, Aventure,
Provence, France*

RED WINE

*Longevity,
Cabernet Sauvignon,
Livermore CA*
*Gamay, Terres Blondes,
Loire, France*
*St. Cosme Syrah,
Cotes Du Rhone, France*

tier 2

SPARKLING

*Longevity,
Blanc de Blanc, Livermore, CA*
*Klepka Sausse, Preamble Grand Cru,
Champagne, FR*

WHITE WINE

*Sancerre, Chateau de Crezancy,
Loire 2022*
*Reisling,
Weingut Robert Weil Tradition*
*Chardonnay, Aslina Ntsiki Biyela,
West Cape, South Africa 2021*

ROSE

*Whispering Angel, Grenache /
Cinsault / Rolle 2021*

RED WINE

*Pinot Noir, Klee,
Willamette Valley, Oregon*
*Cote du Rhone, Domaine Santa Duc
Famille Gras, Rhone 2020*
*Ciauria, Pietro Caciorgna Etna Rosso,
Sicily, Italy*

tier 3

CHAMPAGNE

*Veuve Clicquot
Champagne, Perrier-Jouet
Grand Brut*

WHITE WINE

*Chardonnay, Rombauer,
Carneros, CA*
*Sancerre, Domain Laporte Le Grand
Rochoy, Vieilles Gines 2021*
*Viura/Garnacha, Viña Otano Gran
Reserva, Rioja, Spain*

ROSE

*Chateau de Pibarnon,
Mourvedre/Cinsault,
Bandol, France*

RED WINE

*Bordeaux, Chateau d'Arcole
Saint Emilion Grand Cru*
*Pinot Noir, Domaine Charles Audoin
Marie Ragonneau, Marsannay Cuvee
2019*
*Pinot Noir, Peake Ranch,
Santa Rita Hills, CA*

FEATURED SPIRITS FOR BAR ON CONSUMPTION

tier 1

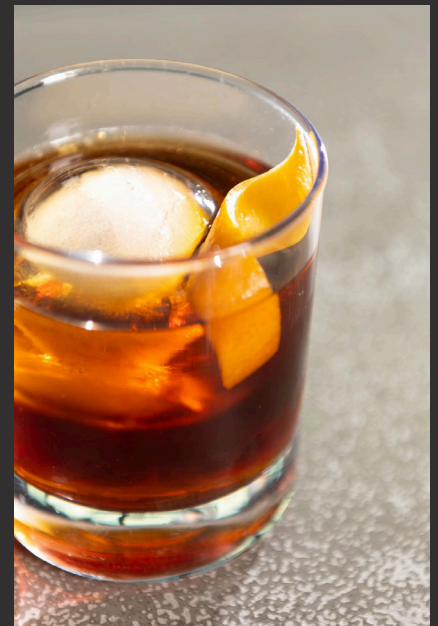
RUM bacardi
GIN beefeater
VODKA absolut
BOURBON makers mark
TEQUILA olmeca altos plata
RYE old overholt

tier 2

RUM el dorado
GIN tanqueray
VODKA titos
TEQUILA casamigos blanco
BOURBON angles envy
SCOTCH johnnie walker black
RYE dirty habit private label

tier 3

RUM ron zacapa 23yr
GIN hendricks
VODKA grey goose
TEQUILA don julio silver
BOURBON bakers
RYE michter's rye
SCOTCH compass box orangerie





classic cocktails

MARGARITA

*Olmeca Altos Plata Tequila
Lime, / Agave*

DAQUIRI

*El Dorado Rum
Lime / Cointreau*

MOSCOW MULE

*Tito's Vodka
House Ginger Beer / Q Soda*

NEGRONI

*Beefeater Gin / Campari
Carpano Antica*

MANHATTAN

*Elijah Craig Bourbon
Carpano Antica / Bitters*

OLD FASHIONED

*Old Overholt / Demerara /
Seasonal Bitters*

craft cocktails

FRIENDS WITH BENEFITS

*Angel's Envy / Cherry Herring /
Cappelletti / Sour Cherry Soda /
Puffed Potato*

JIN N' JUICE

*Plymouth Gin / Ford's Gin /
Gooseberry Shrub / Vanilla*

WHISTLEPIG PIGGYBACK BOURBON

*DH Rye / Jujube Dates /
Pumpkin Bitters / Pickled Plub*

BAWDY LANGUAGE

*Pisco Quebranta / Fino Sherry
/ Chrysanthemum Tea / Yuzu /
Pineapple*

PUN FUN

*Tito's Vodka / Sake Nigori /
Midori / Jasmine Tea / Apple
Cardamom Soda*

mocktails

MELON CANTALOUPE

Oolong Tea / Rice Milk

APPLE JASMINE TEA

*Ginger Beer / Agave / Apple
Spiral*

PEAR

*Pear Juice / White Tea / Quince
Jam / Yuzu / Fermented Honey*

*items will be
charged on
consumption*

*we recommend
selecting 2-3
to feature at
your event*

* contact your salesperson if you'd like a custom logo foam cocktail

*all prices
exclude tax &
service charge*

OPEN BAR PACKAGES

2 hour minimum required for open bar packages / everlasting drinks includes mixers & sodas
does not include bottled water, shots, espresso drinks, or crafted cocktails
20 guest minimum for open bar packages



EVERLASTING MIMOSAS & BRUNCH PUNCH

BEER & WINE

Sparkling Wine, dh bubbles, California

Pinot Grigio house wine

Rosé house wine

Chardonnay house wine

Merlot house wine

Cabernet Sauvignon house wine

Beer two house domestic selections

all prices exclude tax & service charge

OPEN BAR PACKAGES

2 hour minimum required for open bar packages / everlasting drinks includes mixers & sodas
 does not include bottled water, shots, espresso drinks, or crafted cocktails
 20 guest minimum for open bar packages



tier 1

*bacardi
 gin beefeater
 vodka absolut
 bourbon evan williams
 Tequila olmeca altos plata
 rye old overholt
 wine red and white house selections
 proverb sauvignon blanc /
 proverb chardonnay /
 proverb pinot grigio / proverb cabernet
 proverb merlot
 sparkling dh bubbles
 beer two house domestic selections*

upgrade:
*include manhattans / margaritas /
 moscow mules/ negronis /
 old fashioned / martinis*

tier 2

*includes first tier spirits /
 manhattans/ margaritas /
 moscow mules / negronis /
 old fashioned / martinis*

*rum el dorado 12
 gin tanqueray
 vodka titos
 tequila casamigos blanco
 bourbon angel's envy
 scotch johnnie walker black
 scotch compass box artist blend
 rye high west rye
 wine sommelier selected red ,
 white & rosé
 sparkling sommelier select
 beer one domestic & one craft
 cocktail seasonal cocktail*

tier 3

*includes first & second tier spirits /
 manhattans / margaritas /
 moscow mules / negronis /
 old fashioned / martinis*

*rum ron zacapa 23
 gin hendrick's
 vodka grey goose
 tequila patron anejo
 bourbon baker's
 bourbon - booker's
 tequila - don julio silver
 rye - michter's
 scotch highland park 12 year
 wine sommelier selected red ,
 white & rosé
 sparkling sommelier select
 beer one domestic & two craft
 cocktail seasonal cocktail*

all prices exclude tax & service charge



DIRTY HABIT EVENT SALES

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