

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

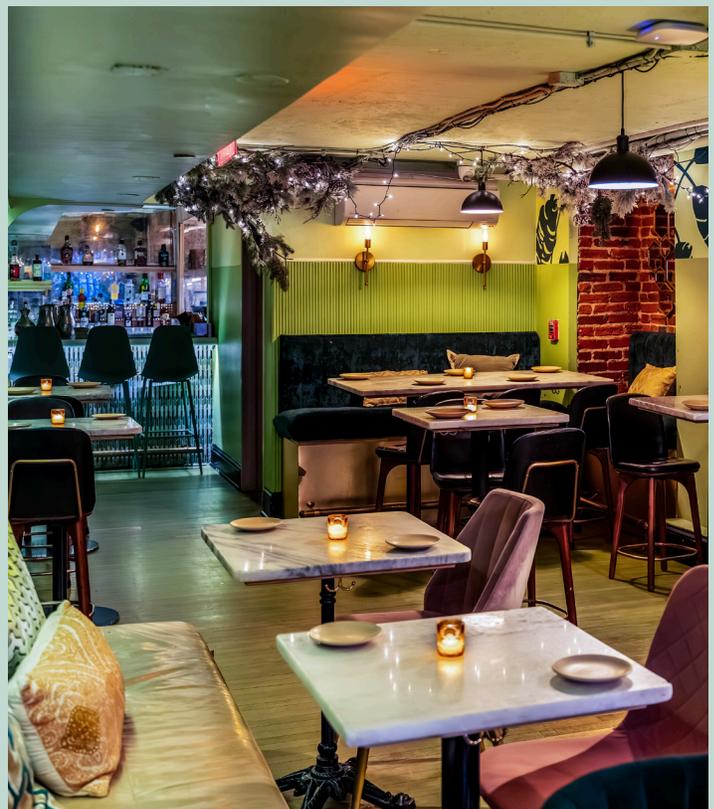
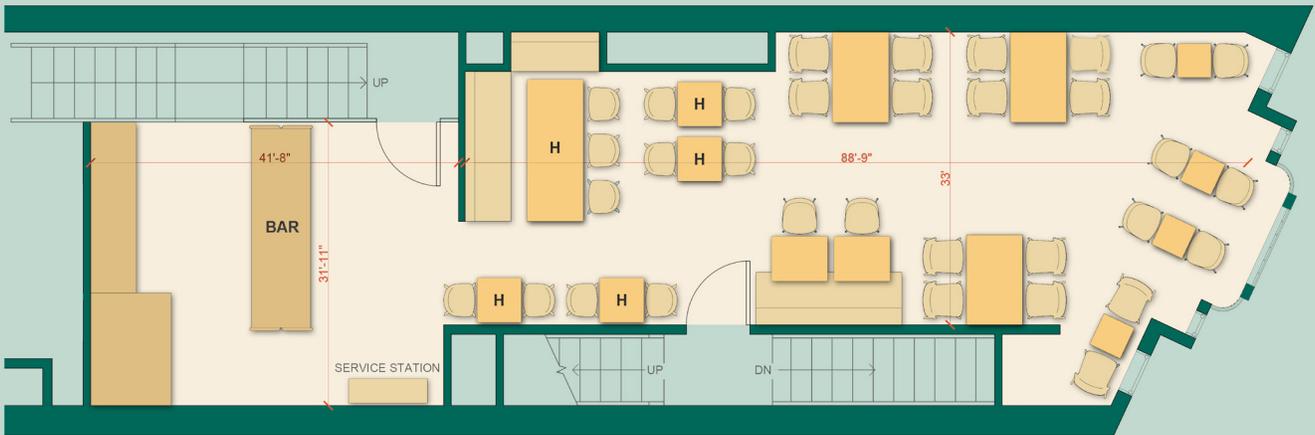
HOST YOUR NEXT GATHERING IN STYLE

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: 40
Standing: 40-50

THE PRIVATE DINING ROOM





THE COVERED PATIO

SPECIFICATIONS

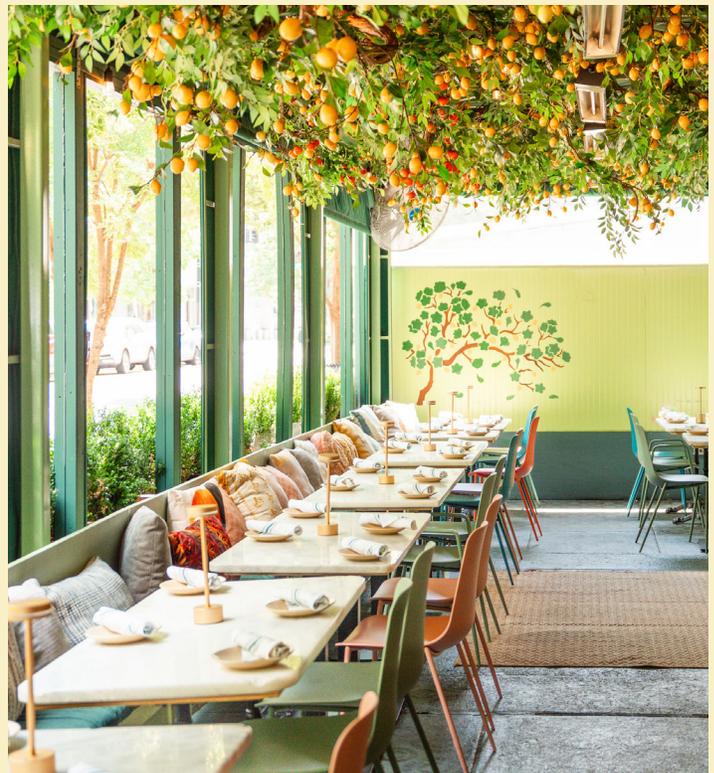
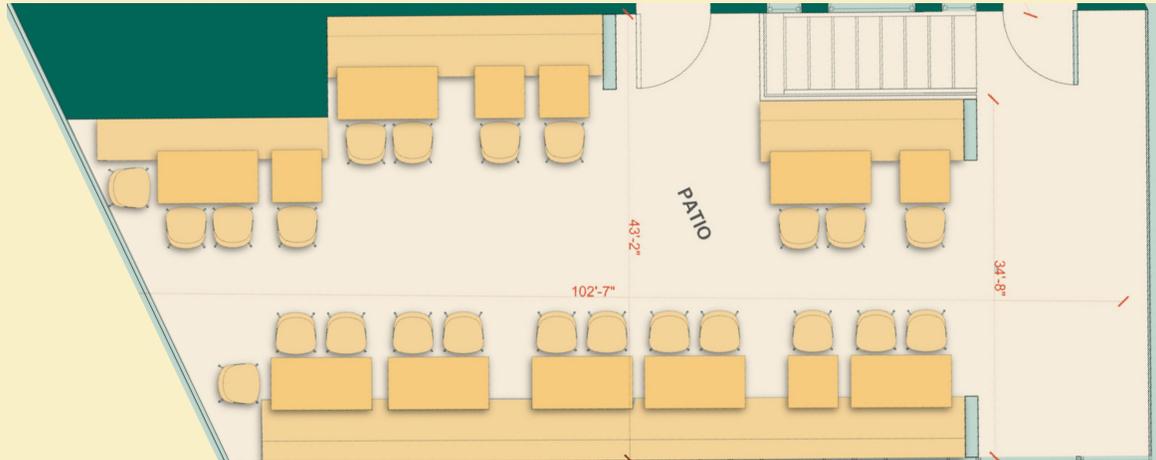
DINE IN THE HEART OF OUR RESTAURANT

LET US MAKE YOUR NEXT EVENT
ONE TO REMEMBER.

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

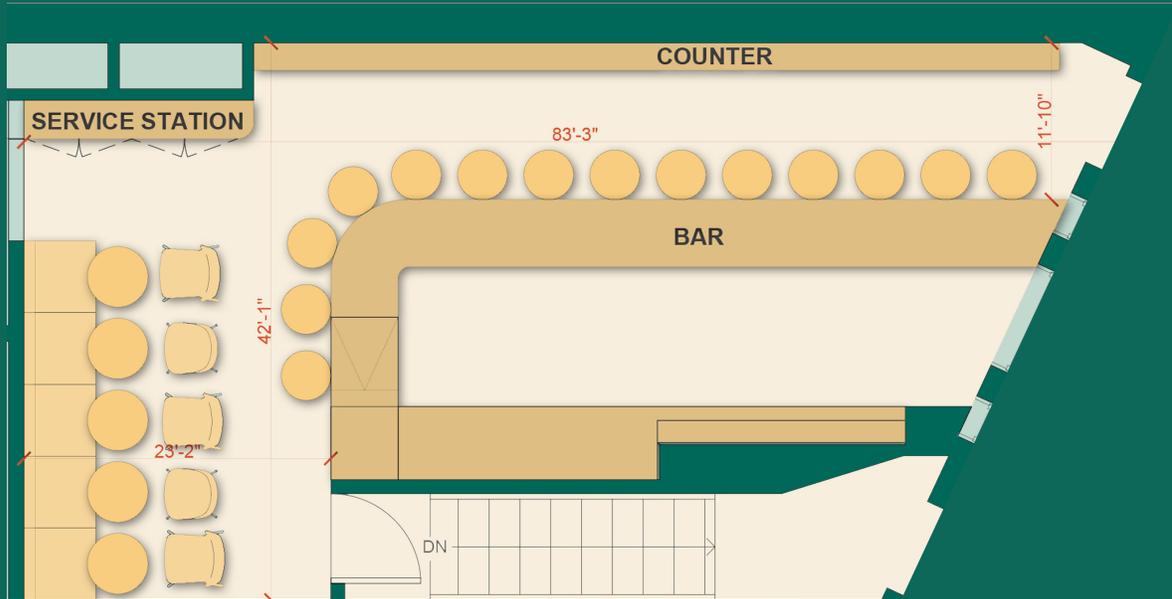
LET US MAKE YOUR NEXT EVENT
ONE TO REMEMBER.

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

LET US MAKE YOUR NEXT EVENT
ONE TO REMEMBER.

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

THE
PATIO + FIRST FLOOR BAR



THE MENUS

TASTING EXPERIENCE

WE WELCOME
PARTIES OF ALL SIZES

\$55 BRUNCH TASTING EXPERIENCE

\$45 BAR EXPERIENCE

\$60 TASTING EXPERIENCE

\$75 TASTING EXPERIENCE

\$95 TASTING EXPERIENCE

BRUNCH EXPERIENCE

◆ \$55 PER PERSON

*All plates served family style
Welcome drink included*



WELCOME DRINK

MOSCOW MULE
PROSECCO
PEACH BOURBON SMASH



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THANK YOU FOR HAVING US AT YOUR SPECIAL EVENT!

SMALL PLATES

FRENCH TOAST BITES

brioche, dulce de leche

AVOCADO CICCHETTI

feta, corn, tomato escabeche

BOURBON CARAMEL PANCAKES

apple compote, candied pecans, house whipped cream

LARGE PLATES

MERGUEZ AND SWEET POTATO HASH

pickled shishitos, crème fraiche tzatziki

RESIDENTS BOWL

smoked butternut squash puree, fried cauliflower, quinoa salad, mixed greens

PASTA LIMONE

trofie 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.



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 BOURBON SMASH

BITES

RESIDENTS FRIES
vadouvan aioli

WHIPPED HUMMUS
zhoug, micro cilantro,
Arbequina Olive Oil, housemade pita

MINI GYROS
lamb, feta, tzatziki,
tomato escabeche

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



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TASTING EXPERIENCE

◆ \$60 PER PERSON

*All plates served family style
Welcome drink included*



WELCOME DRINK

MOSCOW MULE
PROSECCO
PEACH BOURBON 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 Olive Oil, housemade pita

MINI GYROS

lamb, feta, tzatziki,
tomato escabeche

LARGE PLATES

CHICKEN SCHNITZEL

mustard spaetzle, rainbow chard,
soubise sauce

LAMB RAGU PASTA

lamb shoulder, mint gremolata,
braised onions & tomatoes,
parmigiano reggiano

SWEETS

PROFITEROLES

dulce de leche, brown butter crumbs



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TASTING EXPERIENCE

◆ \$75 PER PERSON

*All plates served family style
Welcome drink included*



WELCOME DRINK

MOSCOW MULE
PROSECCO
PEACH BOURBON SMASH



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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 Olive Oil, housemade pita

MINI GYROS

lamb, feta, tzatziki, tomato escabeche

LARGE PLATES

CHICKEN SCHNITZEL

mustard spaetzle, rainbow chard, soubise sauce

WILD MUSHROOM RISOTTO

braised porcini, sauteed mushrooms, parmesan crisp, parmigiano reggiano

LAMB RAGU PASTA

lamb shoulder, mint gremolata, braised onions & tomatoes, parmigiano reggiano

SWEETS

PROFITEROLES

dulce de leche, brown butter crumbs

BASQUE CHEESECAKE

passionfruit coulis, ras al hanout



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TASTING EXPERIENCE

◆ \$95 PER PERSON

*All plates served family style
Welcome drink included*



WELCOME DRINK

MOSCOW MULE
PROSECCO
PEACH BOURBON 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 Olive Oil, housemade pita

MINI GYROS

lamb, feta, tzatziki, tomato escabeche

STEAK TARTARE

handcut filet mignon, quail egg, cornichon & capers, tobasco, sourdough

LARGE PLATES

CHICKEN SCHNITZEL

mustard spaetzle, rainbow chard, soubise sauce, grilled lemon

LAMB RAGU PASTA

lamb shoulder, mint gremolata, braised onions & tomatoes, parmigiano reggiano

WILD MUSHROOM RISOTTO

braised porcini, sauteed mushrooms, parmesan crisp, parmigiano reggiano

CHARRED OCTOPUS

crispy croquettes, tomato escabeche, lemon aioli

STEAK AU POIVRE

grassfed hanger steak, pomme robuchon, sauce au poivre

SWEETS

PROFITEROLES

dulce de leche, brown butter crumbs

BASQUE CHEESECAKE

passionfruit coulis, ras al hanout



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