

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

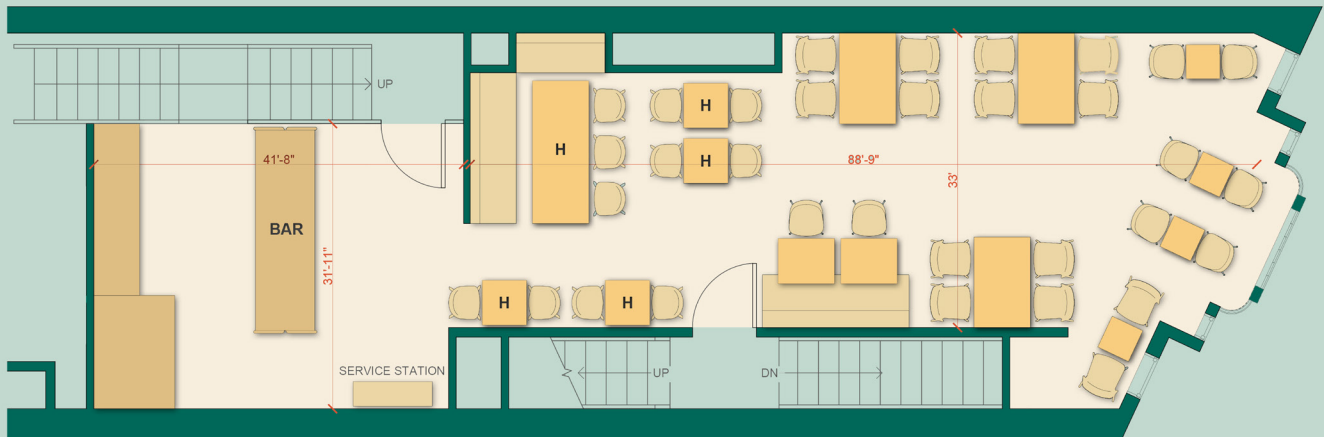
HOST YOUR NEXT GATHERING IN STYLE

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

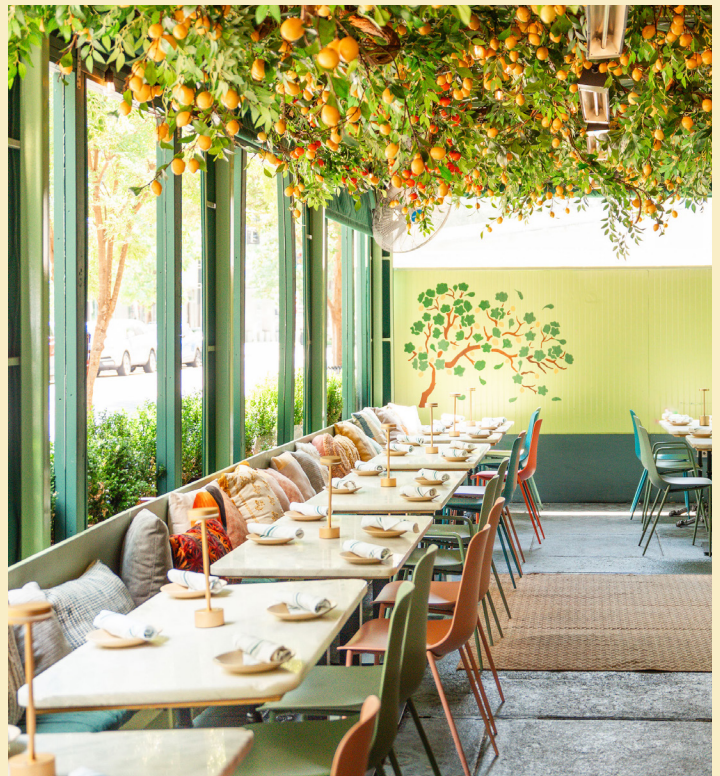
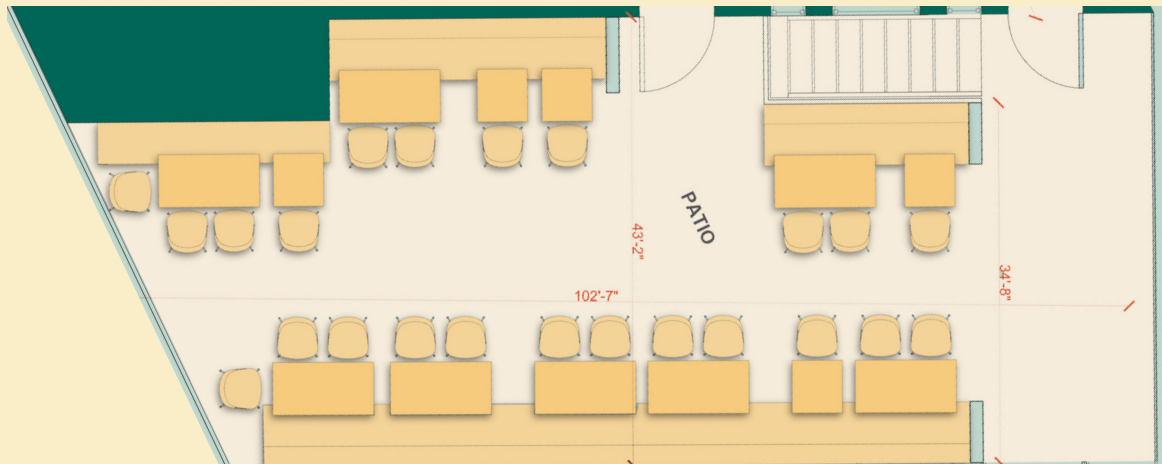
LET US MAKE YOUR NEXT EVENT
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DINE IN THE HEART OF OUR RESTAURANT

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

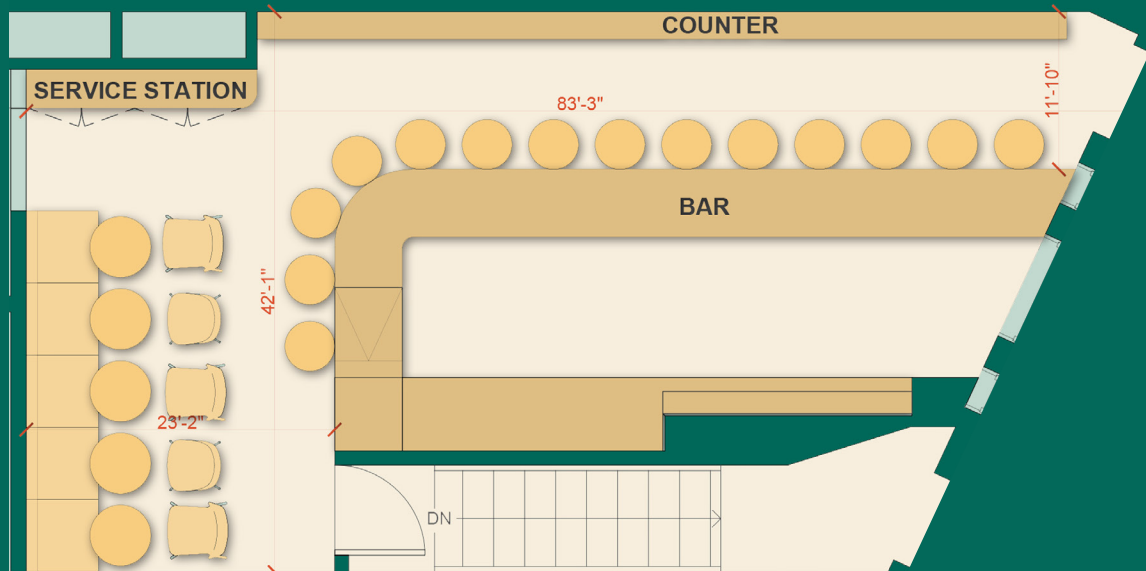
LET US MAKE YOUR NEXT EVENT
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RAISE A GLASS AT THE BAR AT RESIDENTS

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

RESIDENTS
COCKTAIL GARDEN

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 floor plan for the second floor includes a **SERVICE STATION** and a **BAR** area. The bar is U-shaped with a total length of 83'-3". A counter runs along the top wall. The service station is located on the left. A staircase labeled "DN" is situated near the bar. The **PATIO** area is on the right, featuring several rectangular tables and chairs. Dimensions for the patio tables are 43'-2" and 102'-7". The overall dimensions of the main dining area are 42'-1" by 23'-2". The bar area is 11'-10" wide. The patio area is 34'-8" wide. The floor plan also shows a dark green area representing the building's exterior or a different material.



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 CICHETTI
feta, corn, tomato escabeche

**BLUEBERRY-LEMON
PANCAKES**
blueberry-lemon compote,
toasted almonds,
house whipped cream

LARGE PLATES

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

RESIDENTS BOWL
red peper 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

SMOKED WINGS
house smoked, artisanal honey,
harissa yogurt dipping sauce

WHIPPED HUMMUS
channa dal, salmorejo,
picual olive oil, cilantro,
housemade pita

CRISPY ARTICHOKEs
artichoke hearts, garlic aioli,
house spice rub

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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
channa dal, salmorejo,
picual olive oil, cilantro,
housemade pita

MINI GYROS
lamb, feta, tzatziki,
tomato escabeche

LARGE PLATES

CHICKEN SCHNITZEL
wedge salad, housemade ranch,
candied maple bacon,
charred corn

POMODORO PASTA
tagliatelle, basil,
san marzano tomatoes,
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

CRISPY ARTICHOKEs
artichoke hearts,
house spice rub, garlic aioli

WHIPPED HUMMUS
channa dal, salmorejo,
picual olive oil, cilantro,
housemade pita

MINI GYROS
lamb, feta, tzatziki,
tomato escabeche

LARGE PLATES

CHICKEN SCHNITZEL
wedge salad, housemade ranch,
candied maple bacon,
charred corn

POMODORO PASTA
tagliatelle, basil,
san marzano tomatoes,
parmigiano reggiano

LOBSTER RISOTTO
arborio rice,
parmigiano reggiano,
chili ginger beurre blanc

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**



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THANK YOU FOR HAVING US AT YOUR SPECIAL EVENT!

SMALL PLATES

**IBERICO
CROQUETTES**
jamon iberico, panko,
manchego cream, amaranth

WHIPPED HUMMUS
channa dal, salmorejo,
picual olive oil, cilantro,
housemade pita

MINI GYROS
lamb, feta, tzatziki,
tomato escabeche

SALMON CRUDO
hibiscus, meyer kosho,
jicama, smoked passion fruit

LARGE PLATES

CHICKEN SCHNITZEL
wedge salad, housemade ranch,
candied maple bacon,
charred corn

POMODORO PASTA
tagliatelle, basil,
san marzano tomatoes,
parmigiano reggiano

LOBSTER RISOTTO
arborio rice,
chili ginger beurre blanc,
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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