

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

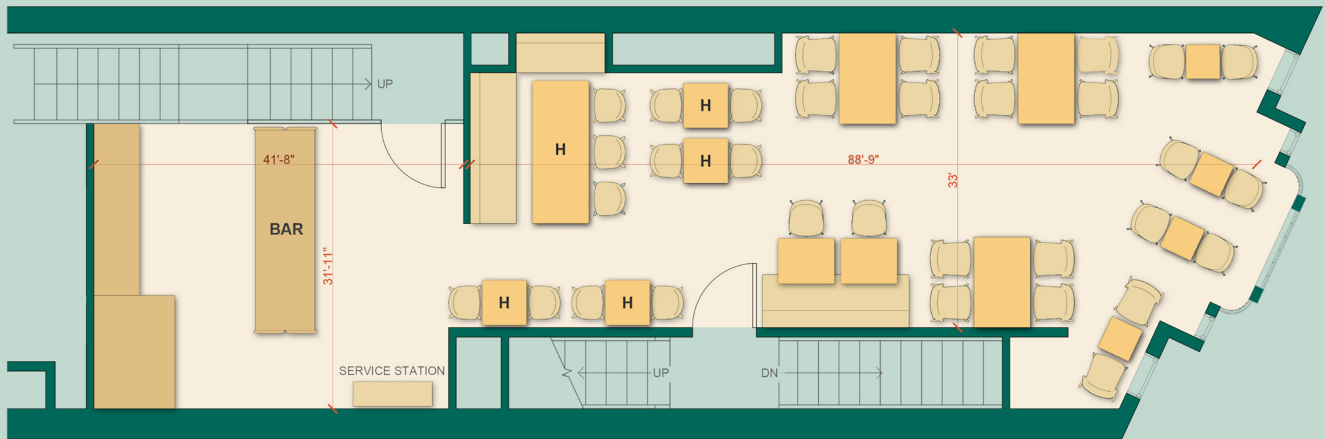
HOST YOUR NEXT GATHERING IN STYLE

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

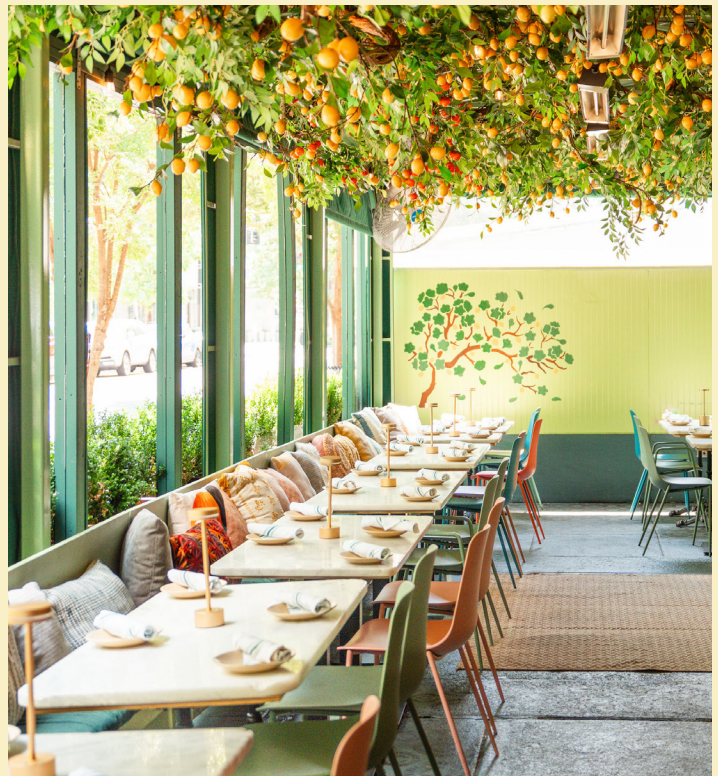
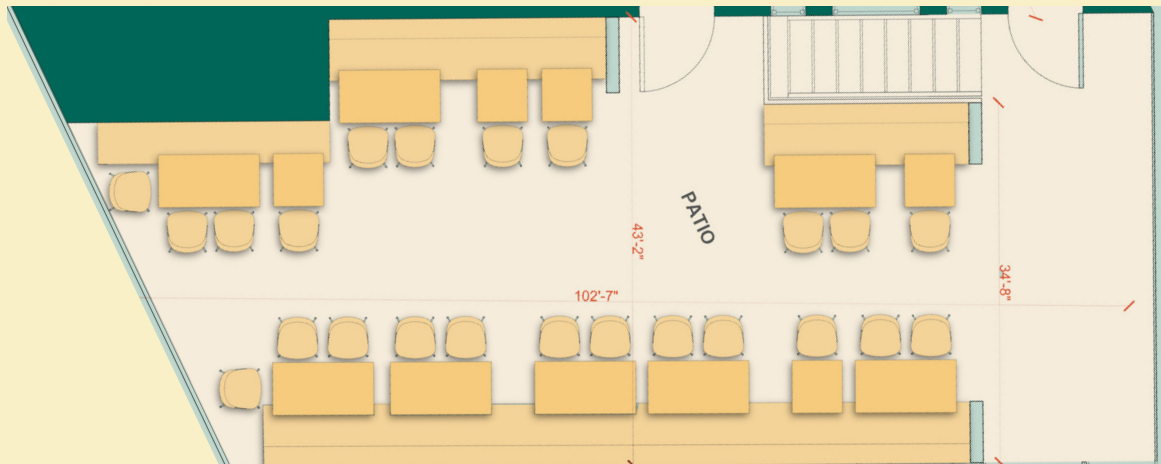
DINE IN THE HEART OF OUR RESTAURANT

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

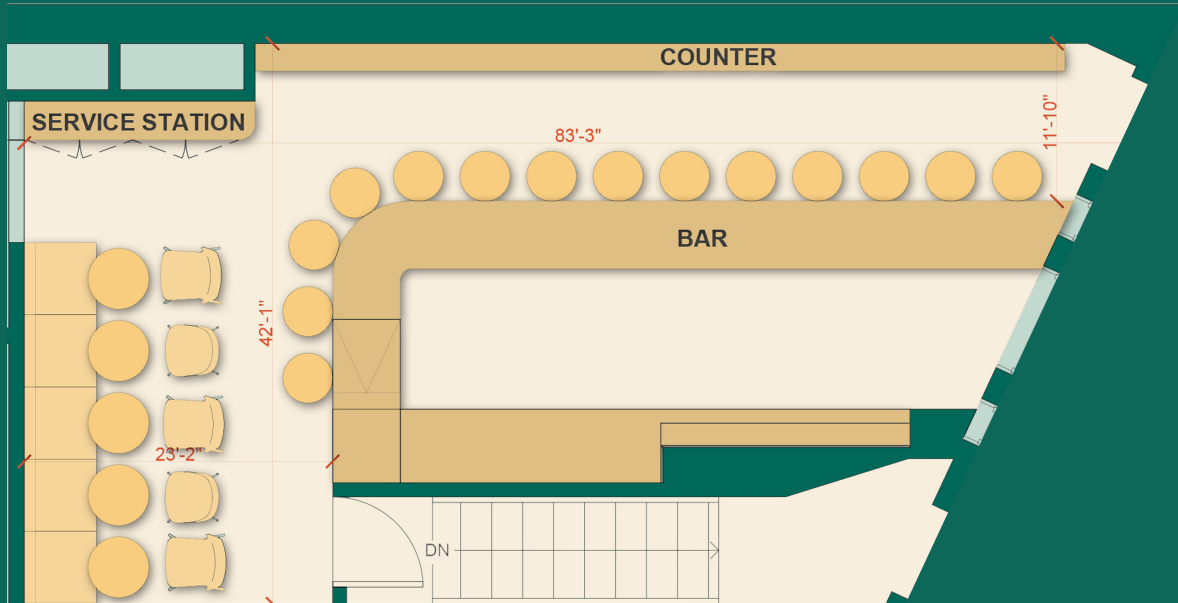
LET US MAKE YOUR NEXT EVENT
ONE TO REMEMBER.

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

\$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**



@residentsdc
residentsdc.com

THANK YOU FOR HAVING US AT YOUR SPECIAL EVENT!

SMALL PLATES

FRENCH TOAST BITES
brioche, dulce de leche

AVOCADO CICCHETTI
feta, corn, tomato escabeche

**STRAWBERRY
PANCAKES**
strawberry compote,
toasted almonds,
house whipped cream

LARGE PLATES

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

RESIDENTS BOWL
green hummus, pea fritters,
quinoa salad, mixed greens,
six-minute egg

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.

BAR TASTING EXPERIENCE

◆ \$45 PER
PERSON

*All plates served family style
Welcome drink included*



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.*



@residentsdc
residentsdc.com

THANK YOU FOR HAVING US AT YOUR SPECIAL EVENT!

WELCOME DRINK



MOSCOW MULE
PROSECCO
PEACH SMASH

BITES

RESIDENTS FRIES
vadouvan aioli

WHIPPED HUMMUS
peri peri sauce, feta cheese,
picual olive oil, cilantro,
housemade pita

MINI GYROS
lamb, feta, tzatziki,
tomato escabeche

PEA FRITTERS
zaatar honey, spicy creme
fraiche, lemon gel

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.

DINNER TASTING EXPERIENCE

◆ **\$70 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

RESIDENTS FRIES
vadouvan aioli

WHIPPED HUMMUS
peri peri sauce, feta cheese,
picual olive oil, cilantro,
housemade pita

MINI GYROS
lamb, feta, tzatziki,
tomato escabeche

LARGE PLATES

CHICKEN SCHNITZEL
mustard spaetzle, rainbow chard,
soubise sauce

PESTO RISOTTO
basil pesto, toasted pine nuts,
tomato chutney, parmigiano
reggiano

SWEETS

PROFITEROLES
dulce de leche, brown butter
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.

DINNER TASTING EXPERIENCE

◆ **\$80 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

CRUNCHY BROCCOLINI
fried broccolini, lebanese tartar
sauce

WHIPPED HUMMUS
peri peri sauce, feta cheese,
picual olive oil, cilantro,
housemade pita

MINI GYROS
lamb, feta, tzatziki,
tomato escabeche

LARGE PLATES

CHICKEN SCHNITZEL
mustard spaetzle, rainbow chard,
soubise sauce

**ITALIAN SAUSAGE
PASTA**
housemade italian sausage,
tagliatelle, broccolini, pecorino
romano

PESTO RISOTTO
basil pesto, toasted pine nuts,
tomato chutney, parmigiano
reggiano

SWEETS

PROFITEROLES
dulce de leche, brown butter
crumbs

BASQUE CHEESECAKE
passionfruit coulis, ras al hanout

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.

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

PEA FRITTERS
zaatar honey, spicy creme
fraiche, lemon gel

PERI PERI HUMMUS
peri peri sauce, feta cheese,
picual olive oil, cilantro,
housemade pita

MINI GYROS
lamb, feta, tzatziki,
tomato escabeche

SPRING BURRATA
pea silk, assorted peas, yuzu
glaze, pickled radishes,
strawberries, sourdough

LARGE PLATES

CHICKEN SCHNITZEL
mustard spaetzle, rainbow chard,
soubise sauce, grilled lemon

**ITALIAN SAUSAGE
PASTA**
housemade italian sausage,
tagliatelle, broccolini, pecorino
romano

PESTO RISOTTO
basil pesto, toasted pine nuts,
tomato chutney, 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



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.*

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

THANK YOU
for
JOINING US

