

# Palette 22

4053 Campbell Ave 22206-3425 · +17037469007 · Updated: Jan 14, 2026

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## PASSPORT 1

### PASSPORT

**\$38.22**

Add on a glass of Sangria or select Beer & Wine when you purchase the Palette Passport option. HOUSE-MADE SIGNATURE SANGRIA 4.22 red | white - fresh juices, gin, spanish brandy, apples, citrus. WINES 5.22 chardonnay, proverb | rosé, diora "la belle fête" | cabernet sauvignon, proverb. DRAFT BEERS 5.22 ipa, stone | blonde, guinness

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## SNACKS & VEGGIES 7

### BLACK BEAN HUMMUS V

**\$10.00**

chiltomate, tahini, black garlic salsa macha, warm pita

### GREEN PAPAYA SALAD G

**\$9.00**

granny smith apples, shallots, spiced peanuts, calamansi nuoc cham, herbs

### CRISPY BRUSSELS SPROUTS V

**\$8.00**

soy-chili honey, sesame-almond granola

### CRISPY CRIOLLA POTATOES V

**\$12.00**

smoked tomato aioli, aji picante sauce, cotija, lime

### MARINATED CUCUMBERS V

**\$9.00**

black garlic shoyu, tahini miso, lime, schichimi pepper, sesame

### STREET CORN V G

**\$6.00**

charred corn, lime mayo, queso cotija, spicy tajin, cilantro

### SOUTHWEST CAESAR

**\$11.00**

romaine, avocado, fried tortillas, chipotle-garlic dressing\*, queso cotija

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## TACOS, SLIDERS, BAO BUNS 6

### CHILI SHRIMP TACOS

**\$10.00**

kung pao sauce, chili crisp, peanuts, radishes, cilantro

### LEBANESE SPICED CARNITAS TACOS G

**\$9.00**

shaved lettuce, red onions, tomatoes, serrano labneh

### P22 CHEESEBURGER SLIDERS

**\$12.00**

pimiento cheese, bacon jam mayo, fried onion straws

### SPICY CHILI CRISP FRIED CHICKEN SLIDERS

**\$9.00**

szechuan pepper, romaine lettuce, spicy pickles, sambal aioli, brioche bun

<b>HOISIN GLAZED PORK BELLY BAO BUNS</b>	<b>\$11.00</b>
napa cabbage kimchi, scallions, pickled cucumbers	
<b>CUBANO "SLIDERS"</b>	<b>\$10.00</b>
capicola, salami, pickles, swiss cheese, dijon aioli, pressed bread	
<b>BRICK OVEN FLAT BREADS</b> 4	
<b>ROASTED MUSHROOM &amp; SWEET CORN V</b>	<b>\$13.00</b>
garlic-miso cream, mozzarella, arugula, sesame, aleppo pepper, tamarind vinaigrette	
<b>IMPOSSIBLE MERGUEZ V</b>	<b>\$12.00</b>
vegetarian merguez sausage, tomato relish, mozzarella	
<b>CHORIZO</b>	<b>\$12.00</b>
muhammara, stracciatella, green chili shatta, charred cippolini, roasted garlic, walnuts	
<b>TURKISH SAUSAGE</b>	<b>\$12.00</b>
feta cheese, shirazi salad, cilantro sauce, parsley	
<b>MEATS, SEAFOOD, NOODLES</b> 9	
<b>TUNA CRUDO*</b>	<b>\$14.00</b>
cucumber, ginger, lime-sambal sauce, crispy quinoa, thai basil	
<b>BUTTER CHICKEN TIKKA MASALA G</b>	<b>\$10.00</b>
basmati rice, caramelized onions, roasted corn, tikka masala sauce	
<b>JERK CHICKEN SKEWERS</b>	<b>\$9.00</b>
citrus, allspice, habanera, cilantro crema	
<b>SESAME STEAK SKEWERS</b>	<b>\$13.00</b>
ginger aioli, toasted sesame seeds	
<b>GÀ CHIÊN WINGS</b>	<b>\$12.00</b>
spicy garlic-maple sauce, sesame, lime	
<b>DAN DAN NOODLES</b>	<b>\$11.00</b>
house made bulgogi sausage, szechuan pepper, spinach, five spice, peanuts	
<b>CURRY CHICKEN EMPANADAS</b>	<b>\$9.00</b>
khao soi curry chicken, peppers, onions, ginger	
<b>PORK &amp; SHRIMP LUMPIAS</b>	<b>\$8.00</b>
garlic, napa cabbage, carrots, ginger, soy, spicy lime vinaigrette	
<b>SEARED AJI SCALLOPS*</b>	<b>\$15.00</b>
aji amarillo, peruvian chalaca, pickled shallots	

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**WEEKEND LIBATIONS** 3

<b>BELLINI</b>	<b>\$8.00</b>
watermelon   passion fruit	
<b>MIMOSA</b>	<b>\$8.00</b>
hibiscus   blood orange	
<b>BLOODY MARY</b>	<b>\$8.50</b>
new amsterdam vodka, house-made san marzano tomato mix, fresh horseradish, louisiana hot sauce, spices	

## BRUNCH SPECIALTIES 8

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<b>MONKEY BREAD V</b>	<b>\$8.00</b>
pecans, raisins, salted caramel	
<b>SHRIMP + GRITS G</b>	<b>\$9.00</b>
oven-roasted tomatoes, bacon, garlic, stone ground grits	
<b>ARROZ FRITO CON HUEVOS</b>	<b>\$7.00</b>
spanish chorizo, roasted peppers, sweet onions, scrambled eggs, smoked tomato aioli	
<b>SZECHUAN SAUSAGE BISCUIT</b>	<b>\$12.00</b>
pork sausage, sesame-soy marinade, fried egg*, nigella biscuit, maple syrup	
<b>PUPUSA BENEDICT</b>	<b>\$12.00</b>
cheese stuffed pupusa, curtido, mojo pork, poached egg*, tomato spiked hollandaise*	
<b>DAN DAN NOODLES</b>	<b>\$11.00</b>
house made bulgogi sausage, szechuan pepper, spinach, five spice, peanuts	
<b>CHURROS V</b>	<b>\$6.50</b>
dulce de leche, mexican chocolate sauce, strawberries	
<b>FRENCH TOAST STICKS V</b>	<b>\$6.00</b>
brioche, frosted corn flakes, spiced chocolate sauce	

## SLIDERS, SKEWERS, ROLLS, EMPANADAS 5

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<b>P22 CHEESEBURGER SLIDERS</b>	<b>\$12.00</b>
pimiento cheese, bacon jam mayo, fried onion straws	
<b>SPICY CHILI CRISP FRIED CHICKEN SLIDERS</b>	<b>\$9.00</b>
szechuan pepper, romaine lettuce, spicy pickles, sambal aioli, brioche bun	
<b>JERK CHICKEN SKEWERS</b>	<b>\$9.00</b>
citrus, allspice, habanero, cilantro crema	
<b>PORK &amp; SHRIMP LUMPIAS</b>	<b>\$8.00</b>
garlic, napa cabbage, carrots, ginger, soy, spicy lime vinaigrette	
<b>CURRY CHICKEN EMPANADAS</b>	<b>\$9.00</b>
khao soi curry chicken, peppers, onions, ginger	

## BOTTOMLESS BRUNCH 1

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### BOTTOMLESS BRUNCH

**\$32.22**

Select as many menu items, including our chef-attended taco & waffle bar, and even feast on dessert for an endlessly delicious and creative weekend! Add on a Bellini, a Mimosa, or a Create Your Own Bloody Mary for just \$4.22 each, when you purchase the Bottomless Brunch option. All guests per table must choose this option.

## SPIRIT-FREE COCKTAILS 6

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### BASIL-GINGER LEMONADE

**\$6.00**

ginger beer, lemon, basil syrup

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### BLUE BOY MOJITO

**\$6.00**

blueberries, mint, lime juice, simple syrup, club soda

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### AGUAS FRESCAS

**\$6.00**

house-made, watermelon or hibiscus

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### STRAWBERRY FIELDS

**\$6.00**

strawberry puree, pineapple juice, lime juice, club soda

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### STRAWBERRY FIELDS

**\$6.00**

strawberry puree, pineapple juice, lime juice, club soda

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### SOBRIO MARGARITA

**\$6.00**

fresh lime juice, house made sour mix, simple syrup

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## SPIRITED COCKTAILS 8

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### MEZZOTINT

**\$12.22**

knob creek rye, new amsterdam gin, spiked hibiscus syrup, lemon

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### MORNING STAR

**\$13.22**

hornitos plata tequila, agave nectar, egg white froth, orange bitters

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### CERAMICS & SCULPTURES

**\$12.22**

olmeca altos reposado tequila, unfiltered apple cider, cranberry, cinnamon

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### PUEBLAS MULE

**\$13.22**

ancho reyes chile liqueur, honey, mint, q ginger beer

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### WATERSCAPE

**\$12.22**

del maguey vida mezcal, elderflower liqueur, watermelon agua fresca, agave nectar

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### CUBISM

**\$13.22**

maker's mark bourbon, averna amaro, amaro nonino quintessentia, honey, ginger

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### HOLY GUAVA

**\$13.22**

del maguey vida mezcal, ancho reyes chili liqueur, guava puree, lemon, lime

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### SHIRLINGTON SLING

**\$12.22**

beefeater gin, pineapple juice, cherry heering, elderflower liqueur

**DRAFT BEERS** 12

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Fair Winds, Quayside, Kölsch Golden Ale, VA, 4.5% ABV	\$7.00
Port City, Optimal Wit, Witbier, VA, 4.9% ABV	\$7.50
Angry Orchard, Crisp Apple, Hard Cider, NY, 5% ABV	\$7.50
Guinness, Blonde, American Lager, PA, 5% ABV	\$7.00
Narragansett, Lager, RI, 5% ABV	\$6.00
Mahou, Cinco Estrellas, Lager, ES, 5.5% ABV	\$8.00
Vörsen, Hefeweizen, Wheat Ale, VA, 5.5% ABV	\$8.00
3 Floyds, Zombie Dust, Pale Ale, IN, 6.5% ABV	\$8.00
New Realm, Hazy Like A Fox, Hazy IPA, VA 6.5% ABV	\$8.00
Port City, Porter, VA, 7.2% ABV	\$8.00
Stone, Delicious IPA, VA, 7.7% ABV	\$7.00
Samuel Adams, Seasonal Selection, MA,	\$7.50

**BOTTLE/CAN BEERS** 11

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Heineken, 0.0, Lager, NL, 0% ABV	\$6.00
Guinness, Stout, IR, 4.2% ABV (16oz)	\$9.00
Miller Lite, American Pilsner, WI, 4.2% ABV	\$6.00
Modelo, Especial, Pilsner-Style Lager, MX, 4.4% ABV	\$7.00
High Noon, Grapefruit, Hard Seltzer, CA, 4.5% ABV	\$7.00
Right Proper, Raised by Wolves, American Pale Ale, DC, 5% ABV	\$7.00
Truly, Wild Berry, Hard Seltzer, MA, 5% ABV	\$7.00
Corona, American Adjunct Lager, MX, 4.6% ABV	\$7.00
Austin Eastciders, Blood Orange Cider, TX, 5% ABV	\$7.50
Stella Artois, European Pale Lager, BE, 5% ABV	\$7.00
Sixpoint, Resin, Imperial IPA, NY, 9.1% ABV	\$10.00

**SANGRIA** 1**RED or WHITE**

fresh juices, gin, spanish brandy, apples, oranges, citrus

**AVAILABLE OPTIONS**Glass: \$7.50  
Bottle: \$28.00

**SPARKLING** 6

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Prosecco, La Marca, IT

Brut, Domaine Ste. Michelle, Columbia Valley, WA

Moscato D'Asti, Saracco, Piedmont DOCG, IT

Prosecco Rosé, Canella "Lido," Prosecco DOC, IT (187.5ml) **\$14.00**

Brut Rosé, Lucien Albrecht, Crémant d'Alsace, FR

Brut Champagne, Beau Joie, Champagne, FR **\$99.00**

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**WHITE** 16

Torrontés, Alamos, Salta, AR **\$36.00**

Chenin Blanc-Viognier, Terra d'Oro, Clarksburg, CA

Pinot Grigio, Benvolio Friuli, Graves DOC, IT

Pinot Grigio, Maso Canali, Trentino-Alto Adige, IT **\$40.00**

Riesling, Firestone, Santa Ynez Valley, CA

White Blend, Viña Sol "Original," Catalunya, ES

Pinot Gris, Acrobat, OR **\$40.00**

Sauvignon Blanc, Ferrari-Carano, Sonoma, CA

Sauvignon Blanc, Vavasour, Awatere Valley, Marlborough, NZ

Albariño, Martin Codax, Rías Baixas, ES

Albariño, Torres, Pazo das Bruxas, Galicia, ES **\$48.00**

Soave, Tenuta di Corte Giacobbe, Veneto DOC, IT **\$52.00**

Chardonnay, Storypoint, CA

Chardonnay, Kendall Jackson "Vintner's Reserve," CA

Chardonnay, Chalk Hill, Russian River Valley, CA

Chardonnay, Black Stallion, Napa Valley, CA **\$60.00**

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**ROSE/RED** 24

Rosé, Lagaria, Vigneti Delle Dolomiti "Ramato," Venezie IGT, IT

Rosé, La Jolie Fleur, Méditerranée, FR

Pinot Noir, MacMurray, Central Coast, CA

<b>Pinot Noir, Diora, Monterey, CA</b>	
<b>Pinot Noir, MacMurray, Central Coast, CA</b>	
<b>Pinot Noir, Paul O'Brien, Willamette Valley, WA</b>	<b>\$88.00</b>
<b>Chianti, Cecchi, Chianti DOCG, IT</b>	
<b>Sangiovese, Fantini Farnese, Abruzzo IGT, IT</b>	<b>\$31.00</b>
<b>Dolcetto, Luigi Einaudi, Dogliani DOCG, IT</b>	<b>\$45.00</b>
<b>Syrah, Tenet "Le Fervent," Costières de Nîmes AOC, Rhone Valley, FR</b>	<b>\$50.00</b>
<b>Red Blend, Sangre de Toro "Original," Catalunya, ES</b>	
<b>Red Blend, Allegrini, Palazzo Della Torre (Corvina, Rondinella, Sangiovese), Veronese IGT, IT</b>	<b>\$56.00</b>
<b>Malbec Blend, Clos de los Siete, Uco Valley, AR</b>	
<b>Merlot, Columbia, Columbia Valley, WA</b>	
<b>Malbec, Alamos, Mendoza, AR</b>	
<b>Malbec, Don Miguel Gascon "Reserva," Mendoza, AR</b>	
<b>Nero d'Avola, Zabù, Sicilia IGT, IT</b>	<b>\$42.00</b>
<b>Red Blend, Kuleto Estate, "India Ink," (Petite Syrah, Zinfandel, Merlot), Napa/Lake Counties, CA</b>	
<b>Red Blend, Brancaia "Tre," (Sangiovese, Merlot, Cabernet Sauvignon), Tuscany IGT, IT</b>	
<b>Cabernet Sauvignon, Drumheller, Columbia Valley, WA</b>	
<b>Cabernet Sauvignon, Naturalis, AU</b>	
<b>Cabernet Sauvignon, Banshee, Sonoma, CA</b>	
<b>Cabernet Sauvignon, Sebastiani, Alexander Valley, CA</b>	<b>\$70.00</b>
<b>Zinfandel, Edmeades, Mendocino County, CA</b>	

## 2 EAT 9

<b>SPICY CHILI CRISP FRIED CHICKEN SLIDER</b>	<b>\$3.00</b>
szechuan pepper, romaine lettuce, spicy pickles, sambal aioli	
<b>BLACK BEAN HUMMUS V</b>	<b>\$4.00</b>
chiltomate, tahini, black garlic salsa macha, warm pita	
<b>CHILI SHRIMP TACO</b>	<b>\$4.00</b>
kung pao sauce, chili crisp, peanuts, radishes, cilantro	
<b>STREET CORN V G</b>	<b>\$4.00</b>
charred corn, lime mayo, queso cotija, spicy tajin, cilantro	

<b>ROASTED MUSHROOM &amp; SWEET CORN FLATBREAD V</b>	<b>\$6.00</b>
garlic-miso cream, mozzarella, arugula, sesame, aleppo pepper, tamarind vinaigrette	
<b>TURKISH SAUSAGE FLATBREAD</b>	<b>\$6.00</b>
feta cheese, shirazi salad, cilantro sauce, parsley	
<b>CRISPY BRUSSELS SPROUTS V</b>	<b>\$4.00</b>
soy-chili honey, sesame-almond granola	
<b>JERK CHICKEN SKEWER</b>	<b>\$4.00</b>
citrus, allspice, habanero, cilantro crema	
<b>PORK &amp; SHRIMP LUMPIA</b>	<b>\$3.50</b>
chili-honey sauce	

## 2 DRINK 5

<b>WINES</b>	<b>\$5.22</b>
vernaccia, toscolo   chardonnay, proverb   rosé, diora "la belle fête"   cabernet sauvignon, proverb   nero d'avola, villa pozzi	
<b>HOUSE-MADE SIGNATURE SANGRIA</b>	<b>\$4.22</b>
red   white - fresh juices, gin, spanish brandy, apples, citrus	
<b>SELECT DRAFT BEERS</b>	<b>\$4.22</b>
port city, optimal wit   guinness, blonde   narragansett, lager   stone, delicious ipa   samuel adams, seasonal selection	
<b>SPECIALTY COCKTAILS</b>	<b>\$7.22</b>
mezzotint   morning star   ceramics and sculptures   pueblas mule   mind flayer old fashioned   shirlington sling	
<b>LIQUOR POURS</b>	<b>\$5.22</b>
new amsterdam vodka   new amsterdam gin   bacardi rum   two fingers tequila   jim beam bourbon   rocks or mixed	

## PALETTE 22 - FOR THE POOCH 3

<b>Grilled Chicken Rice Bowl</b>	<b>\$11.00</b>
jasmine rice, carrots, sliced chicken	
<b>Peanut Butter Pupsicles &amp; Bananas</b>	<b>\$9.00</b>
frozen yogurt bones with sliced bananas	
<b>Doggie's Dream Burger Bowl</b>	<b>\$12.00</b>
two all beef patties, swiss cheese, carrots, lettuce	

## SWEETS 4

<b>Coconut Mango Parfait G</b>	<b>\$8.00</b>
coconut mousse, mango compote, macadamia crumble, chantilly cream	
<b>Dark Chocolate Mousse</b>	<b>\$8.00</b>
chantilly cream, cocoa streusel, chocolate sauce	

<b>Churros</b>	<b>\$7.50</b>
dulce de leche, mexican chocolate sauce, strawberries	
<b>Suspiro Limeño</b>	<b>\$8.00</b>
manjar blanco, pisco meringue, chicha morada, toasted almonds	

## A WHOLE LOT OF SAVORY 12

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<b>CRISPY BRUSSEL SPROUTS V</b>	<b>\$8.00</b>
soy-chili honey, sesame-almond granola	
<b>LEBANESE SPICED CARNITAS TACOS G</b>	<b>\$8.00</b>
shaved lettuce, red onions, tomatoes, serrano labne	
<b>P22 CHEESEBURGER SLIDERS</b>	<b>\$9.00</b>
pimiento cheese, bacon jam, fried onion straws	
<b>SPICED CHILI CRISP FRIED CHICKEN SLIDERS</b>	<b>\$9.00</b>
szechuan pepper, romaine lettuce, spicy pickles, sambal aioli, brioche bun	
<b>CUBANO "SLIDERS"</b>	<b>\$10.00</b>
capicola, salami, pickles, swiss cheese, dijon aioli, pressed bread	
<b>CURRY CHICKEN EMPANADAS</b>	<b>\$9.00</b>
khao soi curry chicken, peppers, onions, ginger	
<b>PORK &amp; SHRIMP LUMPIAS</b>	<b>\$9.00</b>
garlic, napa cabbage, carrots, ginger, soy, spicy lime vinaigrette	
<b>GÀ CHIÊN WINGS</b>	<b>\$12.00</b>
spicy garlic-maple sauce, sesame, lime	
<b>ROASTED MUSHROOM &amp; SWEET CORN FLAT BREAD V</b>	<b>\$12.00</b>
garlic-miso cream, mozzarella, arugula, sesame, aleppo pepper, tamarind vinaigrette	
<b>IMPOSSIBLE MERGUEZ FLAT BREAD V</b>	<b>\$12.00</b>
vegetarian merguez sausage, tomato relish, mozzarella	
<b>CHORIZO FLAT BREAD</b>	<b>\$12.00</b>
muhammara, stracciatella, green chili shatta, charred cippolini, roasted garlic, walnuts	
<b>TURKISH SAUSAGE FLAT BREAD</b>	<b>\$12.00</b>
feta cheese, shirazi salad, cilantro sauce, parsley	

## A LITTLE SOMETHING SWEET 1

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<b>CHURROS V</b>	<b>\$7.50</b>
dulce de leche, mexican chocolate sauce, strawberries	