

RESTAURANT WEEK 2026

1 COCKTAIL. 1 STARTER. 1 ENTRÉE. 1 DESSERT.

\$35 LUNCH & BRUNCH MENU 11-5

SOST

ME
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STARTERS

SAMBUSA (VG)

Spiced lentils, caramelized onions, Ethiopian herbs

WAFFLE + FRUIT

One waffle with fruit

WINGS

Choose from: Lemon Pepper, Old Bay, Mambo, BBQ, Harissa, or Buffalo

DRINKS

ANY LATTE OR MATCHA

your choice of cafe drink!

BUNA (ESPRESSO) MARTINI

Espresso, coffee liqueur, simple syrup and vodka

SUMMER COCKTAIL SPECIAL

ask your server for our specials!

SWEET DAY (MOCKTAIL)

Pineapple, orange, and lemon juices, simple syrup, grenadine. Topped with bubbly club soda

ENTRÉES

SHIRO FRIED CHICKEN & WAFFLE

Southern-style crispy fried chicken served on a fluffy waffle

SOST SALMON & GRITS

Tunisian harissa pepper cream sauce and cheesy grits

SUYA BURGER

Beef patty stewed in peanut sauce, avocado cream, lettuce, red onions, served with fries
*contains peanuts
Vegan patty substitute available

INJERA BOWL

Injera layered with jollof rice, suya-spiced grilled beef, fresh timatim salad, and creamy avocado, finished with house-made pepper sauce. Add fried egg upon request.
*contains peanuts
Vegetarian option available (remove suya)

DESSERT

TIRAMISU

layers of coffee-soaked ladyfingers with creamy mascarpone and a dusting of cocoa

*A 20% service charge will be automatically added to all bills.
We appreciate your support and thank you for dining with us!*

VG=VEGAN
V=VEGETARIAN

SOST DC

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www.sostdc.com