



STARTERS

FRESH SPRING ROLLS (GF) 8
Shrimp or Tofu (V) with peanut sauce
(substitute for sweet chili sauce for gluten free)

DUMPLINGS 10
Fried Pork or Poached Wagyu Beef in Phở Broth
or BBQ Jackfruit (V) with chili bean sauce

FRIED EGG ROLLS 4 pieces for 5
Vegetarian or Meats (pork)

SRIRACHA WINGS 15
Caramel sauce, sriracha, fish sauce

GREEN PAPAYA SALAD 13
Beef Jerky, Pork & Shrimp, or Vegetarian (GF, V)

SOUPS & CURRIES

ROAST BEEF PHỞ (GF) 12
Add beef meatballs +1 (not GF)

CHICKEN PHỞ (GF) 12
Poached chicken

VEGETARIAN PHỞ w/ TOFU (GF, V) 12
Vegetable broth with teriyaki tofu

BÚN BÒ HUẾ (GF) 15
Pork, beef, shrimp paste, rice noodles, spicy sambal

VIETNAMESE PORK & EGG RAMEN 15
Chicken broth, gai lan, mushrooms, pork belly, egg

CÀ RI GÀ (GF) 16
Yellow curry, vegetables, rice noodles
Chicken (H) or Vegetarian (V)

GREEN CURRY (GF) 15
Green Thai chili curry paste, Thai basil, vegetables,
kaffir, fish sauce, shrimp paste, jasmine rice
Chicken (H), Tofu, Beef +2, Pork +2, or Shrimp +3

STIR FRYS, RICE & NOODLES

HOLY THAI BASIL CHICKEN (H) 12
Oyster sauce, bell peppers, Thai basil, onions, chilis,
jasmine rice, sunny-side-up egg

SPICY BEEF NOODLE (GF) 16
Wagyu beef, togarashi, rice noodle, sunny-side-up egg

PAD THAI (GF) 12
Rice noodles, tamarind, chives, pickled radish, egg,
fish sauce, tofu, bean sprouts, chilis, peanuts (optional)
Chicken (H), Tofu (V), Beef +2, Pork +2, or Shrimp +3

PAD SEE EW 12
Wide rice noodles, oyster sauce, dark soy, gai lan,
onions, garlic, egg, fish sauce, chilis
Chicken (H), Tofu (V), Beef +2, Pork +2, or Shrimp +3

HOUSE FRIED RICE (GF) 13
Chicken (H), Tofu (V), Beef +2, Pork & Shrimp +3,
or Seafood +4

STIR-FRIED VEGETABLES (GF, V) 10

BÁNH MÌ

Vietnamese sandwiches with jalapeños, cucumbers, cilantro,
pickled daikon & carrots

CLASSIC Vietnamese pork, American ham, chicken pâté, mayo 8.5

PORKY Hoisin glazed pork belly, phở flavors, mayo 10

MEATBALL Pork meatball, scallion, sriracha, tomato sauce 8.5

V.B.Q. Wagyu beef, Việt BBQ sauce, Thai basil 11

HEN HOUSE (H) Caramelized chicken, mint, lime, peanuts, mayo 8.5

CURRY CHICKEN (H) Lemongrass curry chicken, pickled red onions, mayo 8.5

TOFU (V) Teriyaki tofu, red peppers, sesame seeds 8.5

BBQ JACKFRUIT (V) Shredded jackfruit, vegan BBQ sauce 9

SHRIMP Caramelized shrimp, ginger, sesame seeds, spicy mayo 12

BOWLS

1. CHOOSE YOUR BOWL

Brown Rice (GF):
cilantro, jalapeños, cucumbers,
pickled daikon & carrots

Stir-Fried Egg Noodles:
egg noodles with soy sauce,
sesame, carrots, cucumbers,
cilantro, and jalapeños

Rice Vermicelli Salad (GF):
rice noodles, lettuce, mint,
pickled vegetables, bean
sprouts, carrots, cucumber,
jalapeños, peanuts, and nước
chấm dressing on the side

2. CHOOSE YOUR PROTEIN

Caramelized Chicken (GF, H) 10.5

Curry Chicken (GF, H) 10.5

Hoisin Pork Belly 11

Pork Meatball (GF) 10.5

V.B.Q. Wagyu Beef 12

Caramelized Shrimp (GF) 13

Teriyaki Tofu (GF, V) 10.5

BBQ Jackfruit (GF, V) 10.5

No Proteins Just Vegetables (GF, V) 7

ADD ON

Caramelized Egg +1

Avocado +2

Egg Roll (V) +1.5

BÁNH BAO CHOOSE ANY PROTEIN LISTED ABOVE

Open-faced steamed buns with jalapeños, cilantro, pickled daikon & carrots
Single for 4 or 3 combo for 11.50

SIDES

SHRIMP CHIPS (GF) (spicy/not spicy) 1.8

DEEP RIVER CHIPS (GF, V) 2.25

WHITE RICE (GF, V) 3.5

BROWN RICE (GF, V) 3.5

SWEETS

BREAD PUDDING 9
Apple, coconut milk, spiced cream, coffee caramel

FRIED BAOS 7
Cinnamon sugar, coffee caramel sauce

VIETNAMESE COFFEE FLAN (GF) 8
Coconut milk, coffee, egg, milk, Pineau des Charentes

(V) = Vegetarian, (GF) = Gluten Free, (H) = Halal

Please inform server of any dietary restrictions or allergies

DRINKS

NON-ALCOHOLIC DRINKS

- Aranciata Orange or Lemon 2
Pellegrino Sparkling Water 3
Bruce Cost Ginger Ale 3
Nirvana Coconut Water 3
Honest Tea Black or Lemon 3
Kombucha 5
Coke/Diet Coke/Sprite 1.8
Bottled Water 1.8

COFFEE & TEA

- Vietnamese Iced Coffee 3.75
Vietnamese Hot Coffee 3.75
Thai Iced Tea 3.75

RARE TEA CELLARS 6

Loose leaf

- Moonlight Jasmine Blossom—*soft, delicate*
Litchi Noir (black)—*earthy, silky*
Emperor's Chamomile (decaf)—*pineapple*
Gingerbread Dream Rooibos—*holiday spice*
Fields of France Rooibos—*lavender, elderberry*
Emperor's Genmaicha—*green tea, puffed rice*

RED WINE

- '15 PINOT NOIR 14/56
J. J. Willamette, Oregon
King Estate Willamette, Oregon
- '15 CÔTES du RHÔNE 13/52
Clos du Caillou, France
- '17 MALBEC 13/52
Punto Final, Mendoza, Argentina
- '15 CABERNET SAUVIGNON 14/56
Arboleda, Chile
- '17 SOUTHERN RHÔNE RED BLEND 115
Châteauneuf du Pape Télégramme, France

WHITE WINE

- '16 SAUVIGNON BLANC 12/48
Allan Scott, Marlborough, New Zealand
- '17 VIOGNIER 11/44
Dom Montrose, Côtes de Thôngue, France
- '14 PINOT GRIS 11/44
Domaine Specht, Alsace, France
- '15 CHARDONNAY 12/48
Milou, Pays d'Oc, France
- '15 RIESLING 11/44
Max Ferdinand Richter, Mosel, Germany
- '17 POUILLY FUME 65
Régis Minet, Loire, France

CRAFT COCKTAILS 13

Served only at dinner

- SAIGON ROYALE *cognac, ginger ale, lime, sparkling rosé*
LYCHEE MARTINI *North Shore Vodka, lychee purée, lime*
PERFECT STORM *Botran Añejo Rum, ginger beer, lime, Thai basil*
SAIGON 75 *North Shore Gin, lime, sparkling rosé, Thai basil*
SWEET HOME KENTUCKY *Maker's Mark Bourbon, lemon, brown sugar, ginger*
SISTA RITA *FINO Tequila, lime, jalapeño, cucumber*
BALHAZAR *cognac, tamarind, cardamom, brown sugar, orange juice, beef jerky*

AFTER-DINNER DRINKS

- KELT VSOP 16
Cognac, France
- MAKER'S MARK 12
Kentucky bourbon
- GLENLIVET SINGLE MALT SCOTCH 13
Aged 12 years, Scotland
- BOTRAN "SOLERA" RESERVA 12
Guatemalan rum
- PINEAU des CHARENTES, CHÂTEAU d'ORIGNAC 12
France

SPARKLING WINE

- NV FRANÇOIS MONTAND BRUT ROSÉ 14/56
France
- NV AYALA BRUT MAJEUR 86
Champagne, France

BEER

- Saigon Beer 7
Tiger Beer 7
Beerlao Lager 7
Beerlao Dark 7
La Chouffe Ale 11
Houblon Chouffe, lpa 11

SAKE

- Junmai Ginjo, Yuki No Boshu (300 ml) 14/42
Shichi Hon Yari 14/42