



## STARTERS

### IMPERIAL EGG ROLLS (gf) 11

Fried rice paper with pork, mushrooms, lettuce, herbs, nuoc cham

### DUMPLINGS 10

Pork or Fried BBQ Jackfruit (v)

### BEEF DUMPLING SOUP 10

Poached dumplings with pho broth

### FRIED EGG ROLLS 4 pieces for 5

Vegetarian or Pork

### GREEN PAPAYA SALAD (gf) 13

Beef Jerky, Pork & Shrimp, or Vegetarian

### FRESH SPRING ROLLS

Shrimp 8.5

Pickled Beets & Avocado (v, gf) 11

Tofu (v) 8.5

Pork Belly with Nuoc Cham 13

Shrimp & Pork 11

Fried Chicken, Avocado & Spicy Mayo 12

## SOUPS & CURRIES

### PHO Vietnamese Soup 13

Roast Beef (gf) add beef meatball (+1.5)

Poached Chicken (gf)

Vegetarian with Tofu (gf)

### BUN BO HUE 16

Pork, beef, shrimp paste, rice noodles, spicy sambal

### VIETNAMESE RAMEN 15

Pork Belly (+2) or Katsu chicken, chicken broth, gai lan, mushrooms, egg

### GREEN CURRY with RICE (gf) 15

Chicken (h), Tofu, Beef +2, Pork +2, or Shrimp +3

### LAKSA (gf) 17

Yellow curry, coconut milk, rice noodles, chicken, shrimp, egg

*Vegetarian option available*

## BANH BAO Steamed Buns

Single bao for 4 dollars or Three combo for 11.50

### CHOOSE THE FOLLOWING PROTEIN CHOICES

Caramelized Chicken (h) / Curry Chicken (h) / Hoisin Pork Belly / VBQ Beef / Teriyaki Tofu (v) / BBQ Jackfruit (v) / Caramelized Shrimp (+2)

*All baos are garnished with with pickled daikon, carrots, jalapeños, and cilantro.*

### SPECIAL BAOS (1 per order):

Fried chicken with spicy mayo 5 / Bo luc lac beef tenderloin with oyster sauce 6

## SIGNATURE DISHES

### WHOLE BRANZINO (gf) 28

Turmeric, dill, onions, shrimp paste, chilis

### BUN CHA HANOI (gf) 20

Pork, nems, lettuce, vermicelli, nuoc cham

### BO LUC LAC 22

Beef tenderloin, oyster sauce, arugula, rice, radishes

### GRILLED BABY OCTOPUS (gf) 19

Black squid ink rice, togarashi sauce, radishes

### SRIRACHA WINGS 15

Caramel sauce, sriracha, fish sauce

### BBQ EGGPLANT (gf, v) 16

Chinese eggplant, chili bean paste, onions, rice

## BANH MI Sandwiches

*All sandwiches are garnished with cucumbers, pickled daikon, cilantro, jalapeños.*

### CLASSIC Ham, pork, chicken pâté, mayo 8.75

### PORKY Hoisin-glazed pork belly, mayo 10.5

### MEATBALL Pork meatball, tomato sauce 8.75

### VBQ Beef, Viet BBQ sauce 11

### SWEET & SPICY FRIED CHICKEN (h) Red cabbage, mayo 9

### HEN HOUSE (h) Caramelized chicken, peanuts, mayo 8.75

### CHICKEN CURRY (h) Pickled red onions, mayo 8.75

### TOFU (v) Teriyaki tofu, red peppers 9

### BBQ JACKFRUIT (v) BBQ sauce, red cabbage 9

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

## SIDES

### RICE (BROWN or WHITE) 3.5

### SHRIMP CHIPS (spicy/not spicy) 2

### POTATO CHIPS 2.25

## SWEETS

### BREAD PUDDING 9

### FRIED BAOS 7

### VIETNAMESE COFFEE FLAN (gf) 8

## STIR FRY, RICE & NOODLES

### SPICY BEEF NOODLE (gf) 16

Togarashi sauce, rice noodle, sunny-side-up egg

### SWEET & SPICY FRIED CHICKEN (h) 15

White rice, side salad, sunny-side-up egg

### HOLY THAI BASIL CHICKEN 13

Oyster sauce, bell peppers, Thai basil, onions, chilis, jasmine rice, sunny-side-up egg (optional)

*Vegetarian option available with tofu*

### PROTEIN CHOICES FOR THE FOLLOWING DISHES ARE

*Chicken (h), Tofu (v), Beef +2, Pork +2, Shrimp +3, Pork & Shrimp +4*

### PAD THAI (gf) 13

Rice noodles, tamarind, fish sauce, chives, pickled radish, egg, bean sprouts, chilis, peanuts (optional)

### PAD SEE EW 13

Wide rice noodles, oyster sauce, dark soy, gai lan, onions, egg, fish sauce, chilis

### HOUSE FRIED RICE (gf) 13

White rice, fish sauce, sambal, garlic, ginger, mushrooms, Fresno peppers, sambal, sesame seeds

### STIR-FRIED VEGETABLES (gf, v) 10

Broccoli, cauliflower, carrots, onions, celery, cabbage

## BUILD YOUR OWN BOWLS

*All bowls are garnished with vegetables, cucumbers, cilantro, jalapenos.*

### CHOOSE

Brown Rice (gf)

OR Vermicelli Noodle Salad (gf)

OR Stir-Fried Egg Noodles

### ADD ON

Caramelized Egg +1

Avocado +2

Egg Roll (v) +1.5

### CHOOSE YOUR PROTEIN

Caramelized Chicken (gf, h) 11

Sweet & Spicy Fried Chicken (h) 12

Curry Chicken (gf, h) 11

Hoisin Pork Belly 12

Pork Meatball 11

VBQ Wagyu Beef 12.5

Caramelized Shrimp 13

Teriyaki Tofu (v) 11

BBQ Jackfruit (v) 11

Just Vegetables No Proteins (gf, v) 7

Please inform server of any dietary restrictions or allergies

(v) = vegetarian, (gf) = gluten free, (h) = halal

# DRINKS

## NON-ALCOHOLIC DRINKS

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- Aranciata Orange or Lemon 2
- Pellegrino Sparkling Water 3
- Bruce Cost Ginger Ale 3
- Nirvana Coconut Water 3
- Honest Tea Black or Lemon 3.5
- Kombucha 5
- Coke/Diet Coke/Sprite 1.8
- Bottled Water 1.8

## COFFEE & TEA

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- Vietnamese Iced Coffee 3.75/4.95
- Vietnamese Hot Coffee 3.75
- Thai Iced Tea 3.75/4.95
- Matcha Turmeric Ginger Lemongrass Tea 5
- Lychee Tamarind Iced Tea 3.75/4.95

## RARE TEA CELLARS 6

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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

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- '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

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- '16 SAUVIGNON BLANC 12/48  
*Allan Scott, Marlborough, New Zealand*
- '17 VIOGNIER 13/52  
*Dom Montrose, Côtes de Thôngue, France*
- '14 PINOT GRIS 13/52  
*Domaine Specht, Alsace, France*
- '15 CHARDONNAY 13/52  
*Milou, Pays d'Oc, France*
- '15 RIESLING 12/48  
*Max Ferdinand Richter, Mosel, Germany*
- '17 POUILLY FUME 65  
*Régis Minet, Loire, France*

## CRAFT COCKTAILS 13

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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*
- BALTHAZAR *cognac, tamarind, cardamom, brown sugar, orange juice, beef jerky*

## AFTER-DINNER DRINKS

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- 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

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

## BEER

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- Saigon Beer 5
- Tiger Beer 5
- Beerlao Lager 6
- Beerlao Dark 6
- La Chouffe Ale 8
- Houblon Chouffe, Ipa 8

## SAKE

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