

## STARTERS

- NEMS 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** 11  
Poached dumplings with pho broth
- FRIED EGG ROLLS** 4 pieces for 6  
Vegetarian or Pork
- GREEN PAPAYA SALAD** (gf) 15  
House-Made Beef Jerky, Pork & Shrimp, or Vegetarian
- FRESH SPRING ROLLS**
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|------------------|--|
| 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 13.50  
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** 16  
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, vermicelli, chicken, shrimp, egg  
**Vegetarian option available**
- CA RI GA** 17  
Yellow curry, coconut milk, chicken, mixed vegetables, vermicelli  
**Vegetarian option available**

## BANH BAO Steamed Buns

Single bao 4.25 dollars or Three combo for 12

### 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) 30  
Turmeric, dill, onions, shrimp paste, chilis
- BUN CHA HANOI** (gf) 20  
Pork, nems, lettuce, vermicelli, nuoc cham
- BO LUC LAC** 28  
Beef tenderloin, oyster sauce, arugula, rice, radishes
- GRILLED BABY OCTOPUS** (gf) 20  
Black squid ink rice, togarashi sauce, radishes
- SRIRACHA WINGS** 16  
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 9
- PORKY** Hoisin-glazed pork belly, mayo 11
- MEATBALL** Pork meatball, tomato sauce 9
- VBQ** Beef, Viet BBQ sauce 11.50
- SWEET & SPICY FRIED CHICKEN** (h) Red cabbage, mayo 10
- HEN HOUSE** (h) Caramelized chicken, peanuts, mayo 9
- CHICKEN CURRY** (h) Pickled red onions, mayo 9
- TOFU** (v) Teriyaki tofu, red peppers 9.50
- BBQ JACKFRUIT** (v) BBQ sauce, red cabbage 9.50
- SHRIMP** Caramelized shrimp, ginger, sesame, spicy mayo 13

## SIDES

- RICE** (BROWN or WHITE) 3.5
- SHRIMP CHIPS** (spicy/not spicy) 2
- POTATO CHIPS** 2.50

## SWEETS

- BREAD PUDDING** 9
- FRIED BAOS** 7
- VIETNAMESE COFFEE FLAN** (gf) 8
- FRENCH MACARON** 1.8

## STIR FRY, RICE & NOODLES

- SPICY BEEF NOODLE** (gf) 17  
Togarashi sauce, rice noodle, sunny-side-up egg  
Substitute with Chicken (h), Pork +2, or Shrimp +3
- SWEET & SPICY FRIED CHICKEN** (h) 16  
White rice, side salad, sunny-side-up egg
- HOLY THAI BASIL CHICKEN** 14  
Oyster sauce, bell peppers, Thai basil, onions, chilis, jasmine rice, sunny-side-up egg (optional)  
**Vegetarian option available with tofu;** Substitute with Pork +2 or Shrimp +3

### 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) 11  
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 3
- Pellegrino Sparkling Water 3.50
- Bruce Cost Ginger Ale 3.50
- Nirvana Coconut Water 3.50
- Honest Tea Black or Lemon 3.5
- Kombucha 5
- Coke/Diet Coke/Sprite 2
- Bottled Water 2

## COFFEE & TEA

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

## 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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- '17 PINOT NOIR 14/56  
King Estate Willamette, Oregon
- '17 CÔTES du RHÔNE 14/56  
Clos du Caillou, France
- '18 MALBEC 14/56  
Punto Final, Mendoza, Argentina
- '18 CABERNET SAUVIGNON 14/56  
Root 1, Chile

## WHITE WINE

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- '20 SAUVIGNON BLANC 14/56  
Yalumba, Australia
- '19 VIOGNIER 14/56  
Dom Montrose, Côtes de Thôgne, France
- '19 PINOT GRIS 14/56  
Domaine Specht, Alsace, France
- '17 CHARDONNAY 14/56  
Eric Chevalier, Val de Loire, France
- '19 RIESLING 14/56  
Dr. L, Mosel, Germany
- '17 POUILLY FUME 65  
Régis Minet, Loire, France

## CRAFT COCKTAILS 14

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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*
- MEKONG AFTER DARK *North Shore vodka, cognac, Vietnamese coffee*

## AFTER-DINNER DRINKS

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- KELT VSOP 16  
Cognac, France
- MAKER'S MARK 13  
Kentucky bourbon
- GLENLIVET SINGLE MALT SCOTCH 13  
Aged 12 years, Scotland
- BOTRAN "SOLERA" RESERVA 13  
Guatemalan rum
- PINEAU des CHARENTES, CHÂTEAU d'ORIGNAC 13  
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 7
- La Chouffe Ale 12
- Houblon Chouffe, Ipa 12

## SAKE

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

