

-APPETIZERS-



- **1. Goi Cuốn –** Two spring rolls (vegetarian, pork & shrimp, or chicken) 4.00
- **2. Chả Giò** *Two crispy spring rolls (vegetarian or* pork) 4.50 (with lettuce wrap)
- 3. Asparagus and Crab Soup 5
- 4. Dumplings (pork or vegetarian) 5.50
- **5. Calamari-** Five-spice calamari w/sesame dipping sauce 11

Saigon Delicacies

- **6. Bột Chiên** Fried taro root cakes with egg, topped with fresh papaya, pickled carrots, daikon (Saigon treat!) 10
- **6a. Bánh Xèo** Rice crepe, with Indian saffron, stuffed with pork, shrimp, mung beans and bean sprouts. Serving comes with Thai basil, lettuce for wrapping and chili fish sauce 10



Authentic Southern Vietnamese Style Noodle Soup consisting of broth, rice noodles, onions, fresh bean sprouts, Thai basil, cilantro, lime & jalapeno peppers

- 7. Phở Gà- Chicken 9
- **8. Phở Tái*-**Eye of round 9
- **9. Phở Tái Bò Viên *-**Eye of round & meatballs 9.25
- **10. Phở Tái Chín*-***Eye of round & brisket 9.25*
- **11. Phở Tái Chín Bò Viên* -** Eye of round, brisket & meatballs 9.25
- **12. Phở Chín Bò Viên** Brisket & meatballs 9.25
- **13. Phở Tái Chín Gân Sách Bò Viên*-** Eye of round, brisket, tendon, omasa & meatballs 10
- **14. Phở Chín Gân Bò Viên -** Brisket, tendon & meatballs 9.75
- **15. Phở Chay-***Mushrooms, tofu, broccoli, carrots* & onions, scallions 9 (vegetable or beef broth) **16. Hủ Tiếu Nam Vang** –Southern Vietnam
- **16. Hú Tiểu Nam Vang –**Southern Vietnam regional favorite. Slices of roasted pork, shrimp, quail eggs, tapioca noodles 10.25

- **16a.** Banh Canh Chả Huế -Tapioca udon noodle soup with shrimp, pork and Chả Huế 11
- **17. Phở Đồ Biển -** *Seafood pho: shrimp, scallops and calamari* 10.50
- **19**. **Mì Hoành Thánh (Wonton Noodle Soup)**-Egg noodles, roasted pork, shrimp, wontons, Chinese celery, chives, fried onions 11.25

Regional Favorites

- **18. Bún Bò** *Huế* -*Hue City Pho. The dish is greatly admired for its balance of salty and sweet flavors, lemongrass, w/ brisket,* Chả Huế and pig knuckle 11.50
- **20. Oxtail Pho*** Oxtail, eye of round and brisket 11.50
- **21. Phở Bò Kho** *VN beef stew, with lemongrass, slow cooked beef shank, taro and carrots* 11.50

-BÚN-

Vermicelli Rice Noodles Bowls: Rice noodles, pickled carrots, daikon, basil, cucumber & bean sprouts; topped with crushed peanuts and fried onions. Crispy spring roll on top and served with red chili fish sauce on the side

- **22. Bún Chả Giò Chay** (Vegetarian) *9.75*
- 23. Bún Thịt Chả Giò Grilled pork 10.50
- **24. Bún Bò Nướng Chả Giò -** *Grilled beef* 10.75
- **25. Bún Gà Nướng Chả Giò -** *Grilled chicken 10.75*
- **26. Bún Tôm Nướng Chả Giò -** Grilled shrimp 11.50
- **27. Bún Tôm Thit Chả Giò-** *Grilled shrimp and pork 11.50*

Extras: grilled chicken, pork add 3.50. Extra grilled shrimp or beef add: 4.00



Vietnamese Rice Platters, and Curry. Platters served with either Jasmine rice or broken rice. Served w/red chili fish sauce on the side (except curries)

- **28.** Com Thit Nướng- Grilled pork, beef, or chicken, served with jasmine or broken rice, carrots, cucumber & scallions. 10 (grilled shrimp, 12) Add fried egg: \$1.00
- **29.** Com Tấm Sườn trưng Grilled pork chops, pork mushroom egg custard, jasmine or broken rice, scallions, carrots and cucumber 11. Add fried egg: \$1.00
- 30. Cari Tôm Coconut curry shrimp and vegetables. Served with jasmine rice 18
 31. Com Curry Đậu Hủ -Coconut curry tofu and vegetables. Served with jasmine rice 11
 32. Gà Xào Càri Coconut curry chicken and vegetables. Served with jasmine rice 13

Platter extras: rice, 2.00; grilled chicken, pork 3.50; Beef and shrimp, 4.00



- **33. Com Chiên -** Wok stir fried rice with sesame pork, beef, chicken or vegetarian, and fried egg 11 (Add kimchee 2.00)
- 34. Bò Lúc Lắc Wok stir- fried rib-eye filet with broccoli, onions, crushed peanuts and rice 18 35. Gà Xào Sả Ớt Wok stir-fried chicken with lemongrass, broccoli, carrots, onions. Jasmine rice 12.50
- 36. Gà Xào Gừng Stir-fried chicken with ginger, broccoli, onions, carrots., jasmine rice 12.50
 37. Udon Noodles stir fry with Kimchee, (vegetarian, chicken, pork) 12.75, (Rib-Eye or Shrimp) 16

- **38**. Eggplant, rice noodles, stir-fried with mint ginger chili sauce, Vegetarian, chicken, or pork) 12.75, Shrimp or beef 14
- **39.** Đồ Biển Xào Sả Ớt Wok stir-fried calamari or shrimp with lemongrass, Thai chili peppers, broccoli and scallions. Served with rice 13
- **40. Mi Xào** Jasmine rice, Egg noodles or crunchy egg noodles with Broccoli, Napa cabbage, mushrooms, carrots, with choice: pork, beef, chicken or vegetarian 12. Shrimp and scallops 13.25
- **41**. **Phở Xào (Vietnamese Pad Thai)-** Stir fired rice noodles with shrimp, pork, egg, scallions, bean sprouts & peanuts 11

-BÁNH MÌ-

Bánh Mì- French baguette sandwich served hot and stuffed with grilled pork, beef or chicken. Topped with pickled carrots, daikon and cucumber. The sandwich is served with a cup of pho broth. 7.50

-SALADS-

46. Papaya Salad Fresh Papaya, carrots, basil, fried onions, crushed peanuts and either smoked pork, shrimp or chicken 11

47. Vietnamese Chicken and Mint Salad Chicken, purple cabbage, Thai basil, carrots, crushed peanuts, mint, fried onions, w/ garlic, Thai chili fish sauce 11

-CHILDREN-

- 42. Grilled Chicken & Vermicelli Noodles 6
- **43.** Grilled Chicken & Rice 6

- 44. Grilled Shrimp & Vermicelli Noodles 6.75
- **45**. Childs portion Pho (Chicken or Beef) 6.50

-DESSERTS-

Sticky rice, mango w/ pandan, coconut creme 6 World famous coconut pie 6

Pecan pie 6 See chalkboard for dessert specials

-BEVERAGES-

Vietnamese Iced Coffee 3.50 Coke, Diet Coke, Ginger Ale 2 Iced Tea 1.50 Fresh Squeezed Lemonade/Limeade 2.75 Young coconut 4.5 Juices: Orange, Cranberry 2 Hot Tea (Green or Oolong) 2(Hibiscus 2.5) Milk 2 Soy Milk 2.50 Sugar Cane Juice (when available) 4.50

-BUBBLE TEA-

Fruit flavored milk tea smoothie w/ tapioca pearls 5

MangoStrawberryCoffeeTaroChocolateCherry

Coconut Banana Pineapple Avocado

CORPORATE BOX LUNCH & CATERING AVAILABLE

^{*}Consuming raw or undercooked meat, poultry, seafood and eggs may increase the risk of foodborne illness. We are happy to accommodate special dietary needs. Please inform your server if you have any food allergies