



### SOUP

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|--|----------------------|
| 1. PHO BO hay GA - Beef or chicken in a beef broth with Rice Noodles                           | sm \$11.5            |
| served with bean sprouts, lime and basil   | lg \$13.5            |
|  | add meat balls \$2.5 |
| 2. CHAO GA - Chicken rice porridge with ginger & scallions                                     | \$11                 |
| 3. CANH CHUA - Spicy tamarind lemongrass soup (bean sprouts, tomato, mushrooms, onions, basil) | Shrimp \$14          |
|  | Chicken \$13         |
|  | Vegetable \$12       |
| 4. XUP MANG CUA - Crab meat & Asparagus with egg droppings                                     | \$14                 |

### APPETIZERS

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| 5. GOI DU DU - Shredded Green Papaya salad with spicy fish sauce dressing, tomatoes, cilantro & mint | Shrimp \$14   |
|  | Calamari \$13 |
| 6. GOI BO FILET - Spicy Beef Filet Mignon Salad  | \$22          |
| 7. GOI CUON - Fresh shrimp and pork spring rolls with peanut sauce                                   | \$11          |
| 8. THIT NUONG - Grilled marinated lean pork served with vegetables and noodles                       | \$13          |
| 9. GOI CUON CHAY - Fresh Vegetable spring rolls with soy vinegar sauce                               | \$11          |
| 10. CHAGIO - Fried Imperial rolls wrapped in rice paper served with fresh vegetables and noodles     | \$13          |
| 11. BANH XEO - Crispy Crepe with shrimp and pork serve with fresh vegetables                         | \$15          |
| 12. CHAO TOM - Grilled ground shrimp rolls with rice paper vegetables and noodles                    | \$17          |
| 12A. House mixed green salad with oil and vinegar sesame dressing                                    | \$8           |
| 12B. SAMPLER PLATTER - Imperial Rolls, Spring Rolls & Green Papaya Salad                             | \$17          |

### NOODLE BOWL

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| 13. BUN BO - Rice Vermicelli bowl with fresh vegetables and fish sauce dressing |      |
| Sauté Lemongrass Beef <u>or</u> Chicken <u>or</u> Grilled Pork                  | \$16 |
| Combo of Grilled Pork and Imperial Rolls  | \$17 |
| Vegetarian Lemongrass Fried Tofu  | \$15 |

### RICE & NOODLES

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|---|------|
| 14.COM CHIEN - Pork and Shrimp fried rice   | \$12 |
| 14A. MI XAO - Chow Mein noodles with choice of protein                                      | \$13 |
| 15. MI TOI - Garlic Noodles topped with fresh basil   | \$12 |
| JASMINE RICE      sm \$2    lg \$4                      BROWN RICE      sm \$2.50    lg \$5 |      |

### VEGETABLES

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| 16. RAU XAO - Mixed Vegetables <u>or</u> Broccoli in a ginger and garlic sauce          | \$12 |
| 16A.RAU XAO CARI - Curry sauce sauteed with vegetables <u>or</u> Chicken <u>or</u> Pork | \$14 |
| Beef <u>or</u> Shrimp   | \$15 |

### COMBINATION PLATES

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| 17. BO NUONG CHAGIO COM CHIEN - Grilled Beef <u>or</u> Pork, Imperial Rolls & fried rice | \$17 |
| 18. COM CHIEN THIT HEO NUONG - Grilled Pork with fried rice                              | \$15 |
| 19. THAP CAM - Combo of Grilled Shrimp, Beef, and Imperial Rolls with mixed greens       | \$20 |



### CHICKEN

20. GA CHIEN - Crispy Chicken breast sautéed in a sweet and spicy sauce	\$15
21. GA NUONG - Grilled Chicken breast with mixed greens	\$16
22. GA KHO - Claypot Caramel Chicken <u>or</u> Pork & Prawn	\$17
23. GA HUNG QUE - Chicken breast meat sautéed in a basil spicy sauce	\$15

### BEEF

24. BO NUONG XA - Grilled lemongrass flank steak served with mixed greens	\$17
25. BO VA TOM NUONG XA - Grilled lemongrass steak & prawns with & mixed greens	\$18
26. BO DAI HAN NUONG - Grilled short ribs served with mixed greens	\$18
27. BIFTECK BRAISE - Grilled Ribeye Steak topped with butter and garlic	\$28
28. BO CARI - Beef coconut curry with assorted vegetables in medium spicy sauce	\$17
29. BO LUC LAC - Shaken Beef filet mignon cubes sautéed with onions & garlic	\$24

### SEAFOOD

30. CHA CA HANOI - Grilled Basa filets with Anchovy sauce over dill w/ noodles & veggies	\$18
31. CA SALMON KHO - Claypot Caramel Salmon filets	\$18
32. TOM XAO HUNG QUE - Prawns sautéed with basil in spicy sauce	\$16
33. MIEN XAO CUA VA TOM - Bean Thread Vermicelli with Crab and Prawns	\$20
34. TOM RANG MUOI - Salt & Pepper flash fried Prawns in the Shell	\$18
35. CUA XAO HANH - Whole Dungeness Crab sautéed with onions and garlic	MP
36. CA BONG LAU KHO - Claypot Caramel Catfish sections with bones	\$17

### DRINKS

Pot of Tea (2-4 persons)	\$4
Iced Tea (unsweetened)	\$4
Thai Ice Tea	\$5
Sodas (Coke, Sprite, Diet Coke & Ginger Ale)	\$4
Large Sparkling Water	\$8 sm \$3.5
Large Panna Flat Water	\$8
Sparkling Apple Cider	\$4
Vietnamese Coffee (Iced or Hot)	\$5
Fresh Lemonade	\$4.50
Fresh Carbonated Lemonade	\$5

WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE  
 MINIMUM ORDER OF ONE ITEM \$10.00 OR MORE PER PERSON  
 MINIMUM CREDIT CARD \$10.00 VISA MASTER CARD \$20.00 AMEX  
 SERVICE FEE FOR MORE THAN ONE CARD PER TABLE  
 18% GRATUITY ADDED TO PARTIES OF 5 OR MORE  
 5% CASH DISCOUNT FOR \$25.00 OR MORE FOR DINE IN ONLY  
 NO ANIMALS ALLOWED  
 THANK YOU!