

PHỞ

#1 Phở Bò / Beef Noodle Soup

\$14

A balance of cooked brisket and tender rare beef.

+ We recommend our housemade hoisin and chili sauce for dipping

#2 Phở Bò Đặc Biệt / Beef Deluxe Noodle Soup

\$15

Phở bò "deluxe" with housemade beef meatball and soft beef cartilage.

#3 Phở Thìn Hà Nội, / Beef Phở Hanoi

\$16

Our tribute to Hanoi's famous Phở Thìn restaurant.

Wok-seared fatty brisket, lightly poached egg yolk, covered in scallions.

#4 Phở Thìn Hà Nội, Chay / Pho Thin Ha Noi (Vegetarian)

\$14

Mushroom and vegetable broth with wok-seared shiitake and oyster mushrooms, lightly poached egg yolk, covered in scallions.

#5 Phở Gà / Bo Bo Chicken Noodle Soup

\$14

Bo Bo chicken broth with tender poached chicken.

+ Served with ginger scallion for dipping

#6 Phở Gà Kho/ Dry Bo Bo Chicken Noodles

\$14

Wide rice noodles dressed with our chili jasmine tea sauce. Served with tender poached chicken, quail eggs and herbs. Chicken broth on the side.

MORE NOODLE SOUPS

#7 Bún Bò / Spicy Lemongrass Beef Noodle Soup

\$15

Beef broth seasoned with fresh lemongrass and Vietnamese shrimp paste. Served with braised beef, housemade pork sausage and thick rice noodle.

+ Served with housemade sate sauce for dipping

#8 Bún Bò Chay / Spicy Lemongrass Noodle Soup (Vegan)

\$15

Vegetarian lemongrass broth with wok-seared mushrooms, housemade yuba sausage, morning glory stems with thick rice noodle.

+ Served with housemade sate sauce for dipping

#9 Bánh Canh Cá Lóc / Huế Fish Noodle Soup

\$14

Inspired from Central Vietnam, a soup consisting of basa fish, thick tapioca noodles, morning glory, fish & chicken broth, and flavored with our own chili paste

SOUP ADDITIONS

- | | |
|--|--------|
| 1. Herb Plate – basil, bean sprouts, and lime | \$0.50 |
| 2. Poached Egg | \$1.50 |
| 3. Savory Chinese Donut - for soaking or dunking | \$2 |
| 4. Bò Viên - Beef Meatballs | \$2.50 |

CUỐN / ROLLS

#10 Chả Giò / Fried Pork & Shrimp Egg Rolls (3 pcs)

\$7.50

Fried rice paper with pork, shrimp, herbs and lettuce.

+ Served with seasoned fish sauce for dipping

#11 Chả Giò Chay / Vegetable Fried Egg Rolls (Vegan) (3 pcs)

\$7.50

Fried rice paper with taro, carrot, and shiitake.

+ Served with vegan fish sauce for dipping

#12 Bánh Xèo Cuốn / Turmeric Crepe wrapped in Rice Paper (2 pcs)

\$11

Turmeric crepe, grilled pork sausage and herb salad wrapped in fresh rice paper.

+ Savory ground pork and sweet rice sauce

#13 Bánh Xèo Cuốn Chay / Turmeric Crepe wrapped in Rice Paper (Vegan) (2 pcs) \$10

Turmeric crepe, fried tofu, wok-seared mushrooms and herb salad wrapped in fresh rice paper.

+ Served with vegan fish sauce for dipping

ĂN CHƠI / SHARED PLATES

#14 Bánh Tráng Nướng / Vietnamese "Pizza"

\$14

Grilled crispy rice paper with egg, ground pork, shrimp floss and pickled chilis.

#15 Bánh Tráng Nướng Chay / Vietnamese "Pizza" with Mushroom (Vegetarian)

\$14

Grilled crispy rice paper with egg, mushroom pate, toasted shiitake, scallion and pickled chilis.

#16 Thịt Heo Đuôi Chiên Giòn / Crispy Pig Tails

\$12

Crispy pig tails with caramel fish sauce.

#17 Gỏi Gà / Bo Bo Chicken Salad

\$13

Salad of shredded chicken, cabbage, herb salad, and peanuts with sesame crackers.

#18 Bánh Tráng Trộn / Rice Paper Salad

\$12

Rice paper salad with quail eggs, green mango, beef jerky, shrimp floss, peanuts, herb salad and sweet chili dressing.

#19 Phở Áp Chảo Bò / Crispy Rice Noodle with Beef

\$15

Crispy rice noodle with beef, morning glory and bean sprouts.

#20 Phở Áp Chảo Chay / Crispy Rice Noodle (Vegan)

\$14

Crispy rice noodle with lotus root, okra, morning glory and bean sprouts.

#21 Cà Tím Nướng / Grilled Eggplant (Vegan)

\$13

Charred Japanese eggplant, roasted shiitake, herbs, peanuts and fried shallots with fried tofu.

#22 Cha Ca La Vong / Sizzling Tumeric Basa Fish

\$21

Tumeric marinated basa fish topped with dill and scallions. Served with peanuts, vermicelli noodles, sesame rice cracker and herbs.

+ Served with seasoned fish sauce for dipping

COCKTAILS

Vodka Xả Xả	13
- <i>Helix Vodka, Square One Bergamot, Lemongrass, Clarified Lime</i>	
Passionate From Miles Away	14
- <i>Plymouth Gin, Giffard Passion, Thai Basil, Clarified Lemon</i>	
Vietnamese 69	14
- <i>Greenhook Gin, Fresh Ginger, Clarified Grapefruit, Mint, Rosé</i>	
Smoke Gets in Your Thighs	14
- <i>Union Mezcal, Thai Chili Concentrate, Caffo Solara, Lime</i>	
Nico Suavé	14
- <i>Rittenhouse Rye, Tieguanyin Tea, Clarified Orange & Lime</i>	
And Annatto One	13
- <i>Cruzan Rum, Annatto Seed Reduction, Lemon</i>	
Long Long Island	15
- <i>El Dorado Rum 12yr, Giffard Banane, Pineapple, Caffo Solara, Pinot Noir</i>	

WINE

Sparkling

Chenin Blanc, Jacky Blot, Triple Zero, Loire Valley, France NV 15/60

White

Grüner Veltliner, Berger, Estate, Niederösterreich, Austria 2017 (1 Liter) 10/50

Chardonnay, Domain Barraud, Les Pierres Polies, Burgundy, France 2016 14/56

Rosé

Zweigelt, Fritsch, Niederösterreich, Austria 2017 9/36

Rhone Blend, Tavel, Roc-Épine, Domaine Lafond, Rhone, France 2017 13/52

Red

Gamay, Graillet, En Besset, Beaujolais, France 2016 15/60

Pinot Noir, Stadlmann, Classic, Thermenregion, Austria 2015 12/48

SAKE/SHOCHU

Itami Onigoroshi Junmai Sake Cup 10

Toji Junpei Tezukuri Shochu 16

BEER/CIDER

Saigon Export - Lager, Vietnam 7

Braven Bushwick - Pilsner, Brooklyn 7

Blue Point - Toasted Lager 7

Hitachino Nest - White Ale, Japan 10

Beer Lao Dark - Dark Lager, Laos 7

Etienne Dupont - Cidre Bouché de Normandie 2016 (375 ml) 12

NON-ALCOHOLIC DRINKS

Annatto Soda Chanh 6

La Croix - Grapefruit or Lemon 3

Yerba Mate Soda 5

Vietnamese Iced Coffee Shaken w/ Condensed Milk

7



We kindly ask for no substitutions. Please notify your server of any allergies or dietary restrictions.
20% Gratuity will be added to parties of 5 or more. We accept Cash & Credit Cards.

SPIRITS

WHISKY/WHISKEY

Akashi Blended Whisky	13
Hakushu 12yr	23
Hibiki Harmony	18
Komagatake Kohiganzakura	40
Komagatake Shinanotanpopo	42
Kura the Whisky	18
Nikka Coffey Grain	17
Suntory Toki	12
Yamazaki 12yr	24
Yame Eight Goddesses 10yr	17
Four Roses Small Batch	12
Jameson	10
Maker's Mark	11
Medley Brother's Bourbon	9
Rittenhouse Rye	9

COGNAC

Hine VSOP	16
Martell VS	12

RUM/RHUM

Cruzan	8
El Dorado 3yr	8
El Dorado 12yr	12
Gosling's	9
Rhum J.M. 100	13

MEZCAL

Agave de Cortes	12
Los Amantes	15
Nuestra Soledad San Luis	13
Union Uno	12

TEQUILA

Azteca Azul - Plata/Reposado	8
Casamigos - Blanco/Reposado/Anejo	13/14/16
Espolon Blanco/Reposado	10

GIN

Beefeater	10
Blue Gin	14
Greenhook American Dry	11
Monkey 47	15
Plymouth	12

VODKA

Chopin	13
Helix	9
Luksusowa	7
Tito's	9