

DINNER MENU / TAKE-OUT

(TUE - SUN / 12PM - 10PM) (718) 576-3914

APPETIZERS

\$10 Fried Imperial Rolls / Cha Gio (3 pcs) Rice paper, pork, shrimp, wood ear mushroom, bean thread noodles & crunchy water chestnut with Thai basil and butter lettuce for wrapping. Fried Imperial Rolls / Cha Gio Chay (Vegan) \$10 (3 pcs) Rice paper, taro, carrot, tofu, wood ear mushroom & crunchy water chestnut with Thai basil and butter lettuce for wrapping. Baby Mustard Leaf Roll / Cuon Diep (Vegan) \$12 (2 pcs) Baby mustard leaf, crispy enoki mushrooms, woven vermicelli, pickles with a spicy coconut dipping sauce. Chicken & Cabbage Salad / Goi Ga \$14 Poached Bo Bo chicken, cabbage, Vietnamese coriander & roasted peanuts dressed in ginger nuoc cham with sesame cracker for scooping. Shrimp & Mango Salad / Goi Xoai \$15 Sweet & tart shredded mango, cucumber, poached shrimp & Thai basil dressed in ginger nuoc cham with sesame cracker for scooping. **ENTREES** Beef Short Rib Vermicelli Bowl / Bun Suon Bo Nuong \$19 Grilled lemongrass short rib, fresh Cana Noodles vermicelli, Vietnamese Shiso, roasted peanut & pickles with nuoc cham on the side. Fried Fish Sausage Vermicelli Bowl / Bun Cha Ca \$19 Fried white fish sausage, fresh Cana Noodles vermicelli, dill, galangal aioli, roasted peanut & pickles with ginger nuoc cham on the side. Garlic Noodles with Seafood / Mi Xao Bo Do Bien \$19 Garlic butter sauce, egg noodles, chopped clams, shrimp, calamari, fried garlic & Sichuan peppercorn.



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ENTREES

Fried Chicken Set Meal / Ga Chien \$25 ½ fried Bo Bo chicken, lemongrass garlic sauce, ginger - scallion cucumber, soup of the day with jasmine rice. Shaking Beef Set Meal / Bo Luc Lac \$26 Wok-seared cubes of top sirloin, tomato and watercress salad, jasmine rice with cilantro - lime dipping sauce. Caramel Braised Pork Belly Set Meal / Thit Kho \$25 Pork belly braised in Coco Rico soda, 7-min egg, mustard green pickle, wok seared greens with white rice. Mushroom Wrap Meal / Nam Cuon (Vegetarian) \$28 Smoked lion's mane & king trumpet mushrooms (Smallhold) basted in turmeric butter, fried sweet potato nes & fermented tofu sauce. Includes lettuce, herbs & pickles for wrapping. **SOUP** Wok-Seared Beef Pho / Pho Thin \$16 Inspired by Hanoi's Pho Thin restaurant. Wok-seared brisket, egg yolk, rice noodles with beef bone broth. Served with bean sprouts, Thai basil, lime, housemade hot sauce & hoisin on the side. Chicken Pho / Pho Ga \$15 Poached Bo Bo chicken, Vietnamese coriander & fried shallots in our slow-cooked chicken bone broth. Served with bean sprouts, Thai basil, lime, housemade hot sauce & hoisin. Vegetarian Pho / Pho Chay (Vegetarian) \$16 Wok-seared oyster and shiitake mushrooms, egg yolk, rice noodles & scallions in a mushroom & kombu broth. Served with bean sprouts, Thai

DESSERT

Banh Cuoi \$8

basil, lime, housemade hot sauce & hoisin.

Bouncy Laughing Cow cheesecake with coconut and peanut frosting.



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BEVERAGES (BEER/CIDER/SAKE/COFFEE)

Tiger, Lager, Singapore	\$7
Beer Lao, Dark Lager, Laos	\$7
Greenpoint Beer & Ale Co., German Style Pilsner (16-oz)	\$10
Hitachino Nest, White Ale, Japan	\$12
Greenpoint Beer & Ale Co., Dry Hopped Saison (16-oz)	\$13
Threes Brewery, IPA, Brooklyn (16-oz)	\$13
Eric Bordelet, Pear Cider, France	\$15
Itami Onigoroshi, Japan (6-oz Cup)	\$12
Vietnamese Coffee <i>(16-oz)</i>	\$10

COCKTAILS \$30/\$16

16-oz batched cocktail, serves 4 / 8-oz cocktail, serves 2

Smoke Gets in Your Thighs

Union Mezcal, Lime, Thai Chili Syrup, Caffo Solara Orange Liqueur

Passionate From Miles Away

Portobello Road Gin, Giffard Passionfruit Liqueur, Lemon, Basil

Call Me By My Mansi

Pinhook Bourbon, Caffo Red Bitters, Calamansi Juice, Lemon Juice



TAKE-OUT AVAILABLE ALSO ORDER ON CAVIAR &



GRUBHUB

FOR <u>CAVIAR</u> OR <u>GRUBHUB</u> PICK UP

SHOW US YOUR ORDER #12345-678

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