

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

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 FRYS, 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, jalapeños.

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

- 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 3.50
Kombucha 5
Coke/Diet Coke/Sprite 2
Bottled Water 2

COFFEE & TEA

- 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

- 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

- '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
'16 CABERNET SAUVIGNON 14/56
Root:1, Chile

WHITE WINE

- '20 SAUVIGNON BLANC 14/56
Yalumba, Australia
'19 VIOGNIER 14/56
Dom Montrose, Côtes de Rhône, France
'19 PINOT GRIS 14/56
Villa Wolf, Pfalz, Germany
'18 CHARDONNAY 14/56
Milou, Pays d'Oc, France
'19 RIESLING 14/56
Dr. L, Mosel, Germany
'18 POUILLY FUME 65
Régis Minet, Loire, France

CRAFT COCKTAILS 14

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*
BALHAZAR *cognac, tamarind, cardamom, brown sugar, orange juice, beef jerky*
MEKONG AFTER DARK *North Shore vodka, cognac, Vietnamese coffee*

AFTER-DINNER DRINKS

- 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

- NV FRANÇOIS MONTAND BRUT ROSÉ 14/56
France
NV AYALA BRUT MAJEUR 86
Champagne, France

BEER

- Saigon Beer 7
La Chouffe Ale 12
Houblon Chouffe, Ipa 12
Lucky Buddha Beer 7

SAKE

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

