

MON NHAU/SMALL PLATES

Cha gio

Shrimp, pork, and vegetable spring rolls, served with lettuce, fresh herbs, lime dipping sauce 7.50

Tom cuon

Grilled shrimp in soft rice paper w/rice noodles, basil and lettuce, peanut dipping sauce 6.50

Bo bia

Julienne of jicama, carrot, mushrooms, basil, wrapped in soft rice paper, sweet bean dipping sauce 6.50

Goi du du

Green papaya w/basil, shrimp, coconut juice braised pork belly, peanuts, spicy lime dressing 8

Muc chien don

Lightly fried chili-pepper calamari with a tamarind-lemongrass dipping sauce 8.00

Suon nuong

Grilled lemongrass baby back ribs, topped with crushed peanuts 10

Tofu chien

Lemongrass crusted tofu with light soy dipping sauce 5

Rau nuong

Grilled eggplant, shiitake mushrooms, okra, topped w/basil, scallion oil, ginger-lime sauce 7.50

Banh duc man

Steamed coconut rice cakes topped w/shrimp, ground pork, jicama, wood-ear mushrooms, scallion oil, shallot crisps, lime sauce 7

Goi vit

Ginger poached duck with cabbage salad topped with basil, shallot crisps in a lime ginger dressing, served with shrimp cracker 8

Ca bam

Wok-seared lemongrass curry monkfish with basil, chili, onions, peanuts, served w/toasted sesame cracker 9

Goi xoai

Grill shrimp over mango, green papaya, baby arugula, mint, in a kumquat lime dressing 9.50

Canh bo vien

Beef balls in oxtail **broth** served w/ bean sprouts, herbs 7

Do chua

Assorted spicy pickled cabbage, celery, jicama, carrot, and jalapenos 6

VIETNAMESE SANDWICHES

Served on French baguettes, house-made pickles, cilantro, jalapenos

Banh mi thit

Assorted cold cuts, chicken liver pate 9

Banh mi ga

Grilled chicken breast marinated with lemongrass, mayo 9.50

Banh mi cha ca

Seared turmeric and dill marinated fish, mayo 10.50

Banh mi thit kho

Caramelized pork belly braised in coconut juice 9.50

Banh mi bo

Grilled five-spice beef with baby arugula, onion 10.50

Banh mi chay

Sweet soy-lemongrass tofu, onion, baby arugula, mayo 9

BUN/NOODLES

Pho Bo

Rice noodles in beef **broth** served with sliced sirloin, brisket, bean sprouts & fresh herbs 12.50
Extra beef 3, beef balls 2

Pho ga

Rice noodles in a chicken **broth** served with shredded chicken, bean sprouts, onion, chives flower, herbs, topped with fried garlic, ginger vinaigrettes dipping sauce 11.50
Extra chicken 3

Bun Co Ba

Crispy spring rolls, grilled shrimp, honey plum-glazed pork, over rice vermicelli salad, mint, chili- lime dressing and peanuts 14.50

Banh uot thit nuong

Grilled honey plum-glazed pork w/julienne of Vietnamese country ham served over house-made rice ravioli, basil, cilantro, cucumber, bean sprouts, shallot crisps, chili-lime sauce 14.50

Bun cha ca Hanoi

Pan-seared turmeric & dill marinated white fish, rice vermicelli salad, mint, peanuts, chili-lime sauce 15.50

Bun ga nuong

Grilled lemongrass marinated chicken breast over a rice vermicelli salad, mint, peanuts, chili-lime sauce 13

Bun bo nuong

Grilled five-spice beef & sweet onions served over a rice vermicelli salad, fresh herbs, topped with fried shallots, chili lime sauce 14.50

Udon chay

Udon noodles sautéed with mixed vegetables, in a ginger-sesame soy sauce 14
Add beef/chicken/shrimp 3 Extra bok-choy 2

CO BA BO BA MON/ CO BA BEEF THREE WAYS

Includes the following three:

Wok-seared sweet soy-sake marinated sirloin

Grilled ground sirloin topped with peanuts and grilled sesame five spice sirloin rolls

Both served over rice vermicelli and mixed greens 20

FISH OF THE DAY

Pan-seared filet of red snapper in a spicy lemongrass-pineapple sauce 20

NIEU DAT/CLAY-POT-MEALS

Com tho ga

Baked ginger chicken with shitake mushrooms and onions over chicken-flavored rice in clay-pot 14

Ga kho xa ot

Curry lemongrass chicken clay-pot with onions, tofu, string beans 15

Thit ba roi kho

Caramelized pork belly braised in coconut juice with tofu, daikon radish, boiled egg 16.50

Ca kho

Clay-pot simmered salmon in a caramel-pepper sauce 17

SIDE

Steamed jasmine rice 1.50 Steamed brown rice 2 Sauteed bok-choy 8