

MON NHAU/SMALL PLATES

Cha gio

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

Tom cuon

Grilled prawns in soft rice paper w/rice noodles, basil and lettuce, and a peanut dipping sauce 7.50

Bo bia

Julienne of jicama, carrot, chayote, mushrooms and basil wrapped in soft rice paper with a 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 with shiitake mushrooms, and okra topped w/basil, scallion oil, and a ginger-lime sauce 7.50

Banh duc man

Steamed shrimp coconut rice cakes topped with ground pork, jicama, wood-ear mushrooms, scallion oil, and shallot crisps, with 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, grilled red pepper, jalapeno, and baby arugula, with fresh herbs in a kumquat lime dressing 9.50

Canh bo vien

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

Do chua

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

BANH MI/VIETNAMESE SANDWICH

(All banh mi are served on French baguettes)

Banh mi thit

Assorted cold cuts, chicken liver pate, house-made pickles, cilantro, jalapenos 9.50

Banh mi ga

Grilled chicken breast, mayo, house-made pickles, cilantro, and jalapenos 10

Banh mi cha ca

Hanoi-style fish with fresh dill, onion, mayo, house-made pickles, and jalapenos 10.50

Banh mi thit kho

Caramelized pork belly braised in coconut juice w/pickled bean sprouts, cilantro, and jalapenos 10.50

Banh mi bo

Grilled five-spice beef with baby arugula, house-made-pickles, onion, and jalapenos 11.50

Banh mi chay

Sweet soy-lemongrass tofu, shitake mushrooms, onion, house-made pickles, mayo, and jalapenos 10.50

BUN/NOODLES

Pho Bo

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

Pho ga

Rice noodle in a chicken **broth** served with shredded chicken, bean sprouts, onion, chives flower, and fresh herbs, topped with fried garlic, ginger vinaigrettes dipping sauce 12.50

Bun Co Ba

Crispy spring rolls, grilled shrimp, and honey plum-glazed pork served over rice vermicelli salad, and fresh herbs, served with a chili- lime dressing and peanuts 16.50

Banh uot thit nuong

Grilled honey plum-glazed pork with julienne of Vietnamese country ham served over house-made rice ravioli, with basil, cilantro, cucumber, bean sprouts, shallot crisps, and a chile-lime sauce 16.50

Bun cha ca Hanoi

Pan-seared turmeric and dill marinated white fish served with a rice vermicelli salad, peanuts, and a chile-lime sauce 16.50

Bun ga nuong

Grilled lemongrass marinated chicken breast served over a rice vermicelli salad with fresh herbs, peanuts, and a chile-lime sauce 15

Bun bo nuong

Grilled five-spice beef & sweet onions served over a rice vermicelli salad, fresh herbs, topped with fried shallots, chili lime sauce 16.50

Udon chay

Udon noodles sautéed with mixed vegetables, in a ginger-sesame soy sauce 15.50

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 22

FISH OF THE DAY

Pan-seared filet of red snapper in a spicy lemongrass-pineapple sauce 22

NIEU DAT/CLAY-POT-MEALS

Com tho ga

Baked ginger chicken with shitake mushrooms and onions over chicken-flavored rice in clay-pot 16

Ga kho xa ot

Curry lemongrass chicken clay-pot with onions in a hot pepper and dried shrimp paste sauce 16

Thit ba roi kho

Caramelized pork belly braised in coconut juice with tofu, daikon radish, and quail eggs 17.50

Ca kho

Clay-pot simmered salmon in a caramel-pepper sauce 18

SIDE

Steamed jasmine rice 1.50 Steamed brown rice 2 Sautéed baby bok-choy 8