

Appetizers

A1	SPRING ROLLS (2) (CHA GIO) <i>Seasoned ground pork and sweet potato wrapped in a spring roll shell.</i>	\$ 3.50
A2	SUMMER ROLLS (2) (GOI CUON) <i>Shrimp, pork, fresh lettuce, and rice noodles wrapped in rice paper.</i>	\$ 3.60
A3	AUTUMN ROLLS (2) (NEM NUONG) <i>Char-grilled ground pork wrapped with fresh lettuce in rice paper.</i>	\$ 3.70
A4	WINTER ROLLS (2) (BO BIA) <i>Oriental sausage, egg, and cooked carrot and jicama root wrapped in rice paper.</i>	\$ 3.70
A5	SOUTHERN VIETNAMESE ROLLS (2) (BI CUON) <i>Braised, shredded pork and pork skin with fresh lettuce in rice paper.</i>	\$ 3.50
A6	STEAMED BUNS (2) (BANH BAO) <i>Dumplings stuffed with ground pork, egg, and oriental sausage.</i>	\$ 3.60
A7	STUFFED CHICKEN WINGS (2) (CANH GA) <i>Boneless chicken wings filled with ground onion and pork.</i>	\$ 5.99
A8	BEEF WITH SPECIAL HOUSE SAUCE (BO TAI CHANH) <i>Thin slices of beef tossed with fresh basil, onion, peanuts, and a special sauce.</i>	\$ 5.99
A9	FRIED SQUID (MUC CHIEN) <i>Marinated squid lightly dusted with flour and fried crispy.</i>	\$ 6.25
A10	SMOKED PORK IN COCONUT MILK (GIA CAY) <i>Slightly smoked pork, seasoned with fresh herbs and curry, simmered in coconut milk and topped with peanuts.</i>	\$ 5.75
A11	MUSSELS (4) (CHEM CHEP) <i>New Zealand mussels stir-fried with lemon grass, cinnamon basil, and lime leaves.</i>	\$ 5.50
A12	FOUR SEASONS PLATTER (8) <i></i>	\$14.50

Salads

G1	PAPAYA SALAD (GOI DU DU) <i>Crisp green papaya tossed with fresh herbs and a sour sauce, topped with beef or shrimp or chicken.</i>	\$ 5.99
G2	BEAN THREAD SALAD (GOI BUN TAU) <i>Sour and spicy ground pork tossed with bean thread noodles; placed on a bed of cabbage.</i>	\$ 5.99
G3	SHRIMP AND CHICKEN SALAD (GOI TOM THIT) <i>Steamed shrimp and shredded chicken mixed with carrots, radishes, cucumber, fresh herbs</i>	\$ 5.99
G4	SHRIMP SALAD (GOI TOM) <i>Steamed shrimp tossed with a sour and spicy lemon grass sauce.</i>	\$ 5.99
G5	CHICKEN AND CABBAGE SALAD (GOI GA) <i>Marinated shredded chicken mixed with cabbage, carrot, and fresh herbs in a special house sauce.</i>	\$ 5.99
G6	ROAST PORK AND CUCUMBER SALAD (GOI XA XIU DUA LED) <i>Sliced roast pork, cucumber, fresh herbs, and house sauce served at room temperature.</i>	\$ 5.75
G7	SEAFOOD SALAD (GOI HAI SAN) <i>Shrimp, squid, scallops sautéed with lemongrass and spices, then tossed with garlic, chili and lime juice.</i>	\$ 12.99

Soups

- S1 **PHO-SUPER SPECIAL (PHO DAC BIET)** \$ 8.50
A large bowl of traditional beef and rice noodle soup served with cinnamon basil, bean sprout, and lime.
- S2 **PHO-SPECIAL (PHO)** \$ 7.75
A medium bowl of traditional beef and rice noodle soup served with cinnamon basil, bean sprout, and lime.
- S3 **PHO-JUNIOR (PHO BO/GA)** \$ 3.40
A cup of traditional beef or chicken rice noodle soup.
- S4 **PHO-CHICKEN (PHO GA)** \$ 7.75
A medium bowl of traditional chicken and rice noodle soup served with cinnamon basil and bean sprouts.
- S5 **PHO-MEATBALL (PHO BO VIEN)** \$ 7.75
A medium bowl of traditional meatball and rice noodle soup served with cinnamon basil and bean sprouts.
- S6 **HU TIEU SUPER SPECIAL (HU TIEU THAP CAM)** \$ 8.50
A medium bowl of traditional Southern Vietnamese soup with roast pork, squid, shrimp, chives, bean sprouts, and rice noodles.
- S7 **HU TIEU WON TON (HU TIEU WON TON)** \$ 7.75
A medium bowl of Southern Vietnamese rice noodle soup with roast pork, won tons, chives, and bean sprouts.
- S8 **HU TIEU ROAST PORK (HU TIEU XA XIU)** \$ 7.75
A medium bowl of traditional Southern Vietnamese rice noodle soup with roast pork, chives, and bean sprouts.
- S9 **WONTON SOUP** (S) \$ 3.40 (M) \$ 8.99 (L) \$ 11.99
- S10 **SUPREME COMBINATION (LAU T/C)** (M) \$ 18.99 (L) \$ 23.99
A combination of fresh seafood and assorted meats accompanied with fresh vegetables served in a simmering hot pot.
- S11 **SEAFOOD COMBINATION (LAU HAI VI)** (S) \$ 3.80 (M) \$ 17.99 (L) \$ 22.99
An assortment of seafood in a sour, spicy soup with mushrooms, lemon grass, and lime leaves.
- S12 **SOUR FISH OR SHRIMP SOUP (CANH CHUA CA HOAC TOM)** (S) \$ 3.70 (M) \$ 11.99 (L) \$ 13.99
Fresh fish or shrimp simmered in a sour soup broth with fresh herbs, bean sprouts, tamarind, and tomato..
- S14 **CRAB MEAT & GROUND SHRIMP SOUP (BUN RIEU)** \$ 8.50
A medium bowl of minced crab meat, tofu, and ground shrimp served with fresh herbs, rice noodles, bean sprouts, and lime.

House Specialties

H1	GRILLED MEAT WITH RICE NOODLES OR RICE (BUN HOAC COM THIT NUONG)	\$ 8.50
	<i>Marinated char-grilled pork, beef, or chicken served with rice noodles or jasmine rice and some green</i>	
H3	SPRING ROLLS OVER RICE NOODLES (BUN CHA GIO)	\$ 7.75
	<i>Sliced spring rolls served over a bowl of rice noodles, herbs, lettuce, and cucumber</i>	
H4	GRILLED PORK CHOP (COM SUON)	\$ 7.75
	<i>Marinated char-grilled pork chop served over jasmine rice with lettuce, cucumber, and a special sauce.</i>	
H5	GRILLED PORK CHOP WITH SHREDDED PORK (COM BI SUON CHA)	\$ 9.99
	<i>Marinated char-grilled pork chop with shredded braised pork served with a Vietnamese omelette over jasmine rice with lettuce, cucumber, and tomato.</i>	
H6	HAPPY PAN CAKE (BANH XEO)	\$ 8.50
	<i>Large rice crepe filled with shrimp, pork, and bean sprouts; served with lettuce, fresh herbs, cucumber, and a special sauce.</i>	
H7	GRILLED MEAT WITH TINY RICE NOODLES (BANH HOI)	\$ 9.50
	<i>Marinated char-grilled pork, beef, or chicken served on a bed of tiny rice noodles topped with dried shrimp, mashed mung beans, cucumber, and a special sauce.</i>	
H8	BEEF STEW (BO KHO)	\$ 8.50
	<i>Vietnamese-style beef stew served with rice noodles or French bread.</i>	
H9	CENTRAL VIETNAMESE RICE NOODLE (MI QUANG)	\$ 8.99
	<i>A favorite of Central Vietnam consisting of shrimp, pork, fresh herbs, lettuce, Vietnamese cold cut, and rice noodles.</i>	
H10	GRILLED GROUND PORK (NEM NUONG)	\$ 8.95
	<i>Char-grilled pork paste served with herbs, lettuce, cucumber, and rice noodle.</i>	
H11	COMBINATION NOODLE STIR-FRY (MIEN, MI, PHO XAO T/C)	\$ 10.99
	<i>Stir-fried egg noodle, rice noodle, or bean thread with fresh mixed vegetables, shrimp, squid, and assorted meats.</i>	
H12	COMBINATION FRIED RICE (COM CHIEN)	\$ 10.99
	<i>Shrimp, roast pork, oriental sausage, egg, and cold cut mixed with diced carrot and petite pea.</i>	
H13	"EMPEROR'S COAT" COMBINATION RICE (COM HOANG BAO)	\$ 12.99
	<i>Supreme fried rice with oriental sausage, shrimp, pork, beef, chicken, and Vietnamese cold cuts covered with an egg crepe.</i>	
H14	NORTHERN CRISPY FRIED CHICKEN (COM GA CHIEN DON)	(HALF) \$7.99 (WHOLE) \$ 11.50
	<i>Northern style deep fried cornish hen over tumeric rice with green salads</i>	
H15	SPICY BEEF NOODLES SOUP "HUE" STYLE (BUN BO HUE)	\$8.50
	<i>A traditional noodles soup of the central Vietnam with beef and pork</i>	
H16	GRILLED FISH "THANG LONG" STYLE (CHA CA THANG LONG)	\$9.99
	<i>Char-grilled fish marinated with turmeric and baby dill served with rice noodles</i>	
H17	FRIED RICE (COM CHIEN)	\$8.25
	<i>Choice of pork, beef, or chicken</i>	

Seafood

F1	GRILLED FISH (CA NUONG) \$ 14.95 <i>Fillet char-grilled fish served with a fresh ginger sauce and jasmine rice.</i>
F2	FISH IN A CLAY POT (CA KHO TO) \$ 11.50 <i>Chunks of fresh fish fillet seasoned with a special sauce served with jasmine rice.</i>
F3	FRIED FISH WITH TOMATO SAUCE OR NINE SPICE SAUCE (CA XOT CA HOAC CUU VI) \$14.95 <i>Served with jasmine rice</i>
F5	STEAMED FISH (CA HAP) \$15.95 <i>Fillet steamed fish topped with bean thread, mushrooms, and a special bean sauce, served with jasmine rice.</i>
F6	SEAFOOD FONDUE (HAI VI NHUNG DAM) \$17.99 <i>Patrons simmer fresh shrimp and squid in a special stock, then create fresh rolls with herbs and vegetables.</i>
F7	MUSSELS (CHEM CHEP) \$16.50 <i>Stir-fried New Zealand mussels with lime leaves, lemon grass, fresh chile peppers, and basil served with jasmine rice.</i>
F8	SEAFOOD WITH VEGETABLES (TOM MUC XAO RAU) \$ 11.50 <i>Squid and shrimp and fresh mixed vegetables stir-fried served with jasmine rice.</i>
F9	SHRIMP SAUCE OVER RICE NOODLES (BANH PHO XOT TOM) \$ 11.50 <i>Fresh chopped shrimp simmered in a diced fresh tomato sauce served with rice noodles.</i>
F10	VIETNAMESE-STYLE FRIED SHRIMP (TOM RIM) \$ 11.50 <i>Fresh shrimp sautéed in a fish sauce and lightly caramelized glaze; served with lettuce, cucumber, and jasmine rice.</i>
F11	GRILLED SHRIMP (TOM NUONG) \$ 11.50 <i>Marinated char-grilled shrimp skewers served with fresh herbs and vegetables with choice of rice noodles or jasmine rice.</i>
F12	STEAMED SHRIMP WITH LIME, GARLIC, AND MUSHROOMS (TOM HAP) \$ 17.99 <i>Served with jasmine rice.</i>

Pork

P1	PORK WITH MIXED VEGETABLES (HEO XAO RAU) \$ 8.25 <i>Stir-fried pork and fresh mixed vegetables served with jasmine rice.</i>
P2	ROAST PORK AND CUCUMBER (XA XIU DUA LED) \$ 8.25 <i>Sliced roast pork, cucumber, fresh herbs, and house sauce served with jasmine rice.</i>
P3	PORK IN A CLAY POT (HEO KHO TO) \$ 8.99 <i>Marinated sliced pork in a clay pot and served with jasmine rice</i>
P5	SMOKED PORK WITH COCONUT MILK (GIA CAY) \$ 9.50 <i>Lightly smoked pork seasoned with curry, peanut, lemon grass, simmered in coconut milk served with jasmine rice</i>
P6	GRILLED PORK (HEO LUI) \$ 9.99 <i>Marinated char-grilled pork skewers served with jasmine rice and a special sauce.</i>
P7	PORK NOODLE STIR-FRY (PHO, MI, MIEN XAO HEO) \$ 8.50 <i>Pork and mixed vegetables stir-fried with rice noodle, egg noodle, or bean thread.</i>
P9	PORK WITH LEMON GRASS (HEO SA OT) \$ 9.99 <i>Pork sautéed with lemon grass, onions, bean sprout, and hot pepper served with rice noodles</i>

Chicken

C1	CHICKEN WITH MIXED VEGETABLES (ÇA XAO RAU) \$ 8.25 <i>Stir-fried chicken and fresh mixed vegetables served with jasmine rice.</i>
C2	LEMON GRASS CHICKEN (ÇA SA OT) \$ 8.25 <i>Boneless chicken pieces sautéed with fresh hot peppers and lemon grass over jasmine rice.</i>
C3	GRILLED CHICKEN (ÇA LUI) \$ 9.99 <i>Marinated char-grilled chicken skewers served with jasmine rice and a special sauce.</i>
C4	ROTISSERIE CHICKEN (ÇA ROTI) \$ 8.99 <i>Served with jasmine rice.</i>
C5	CHICKEN IN A CLAY POT (ÇA KHO TO) \$ 8.99 <i>Marinated and slightly char-grilled boneless chicken simmered with green beans served with jasmine rice</i>
C6	CHICKEN NOODLE STIR-FRY (PHO, MIEN, MI XAO ÇA) \$ 8.25 <i>Stir-fried chicken with fresh mixed vegetables and choice of rice noodle, bean thread, or egg noodle.</i>
C7	CURRY CHICKEN (ÇA RI ÇA) \$ 8.25 <i>Boneless chicken sautéed with curry and onions over jasmine rice.</i>
C8	SPICY GRILLED CHICKEN (ÇA NUONG MUOI OT) \$ 9.99 <i>Served with jasmine rice.</i>
C9	CURRY CHICKEN STEW (ÇA NAU KHOAI TAY) \$ 8.75 <i>Chicken, carrots, and potatoes simmered in milk, curry, and lemongrass.</i>

Beef

B1	BEEF WITH MIXED VEGETABLES (BO XAO RAU) \$ 8.50 <i>Stir-fried beef and fresh mixed vegetables served with jasmine rice.</i>
B2	BEEF OVER WATERCRESS (BO XA LACH XON) \$ 11.99 <i>Slices of beef sauteed in a special house sauce over a bed of fresh watercress and boiled egg served with jasmine rice.</i>
B3	BEEF WITH SPECIAL HOUSE SAUCE (BO TAI CHANH) \$ 11.99 <i>Thinly sliced beef tossed with fresh basil, onions, and a special house sauce accompanied with jasmine rice.</i>
B4	BEEF WITH LEMON GRASS (BO SA OT) \$ 9.99 <i>Beef sauteed with lemon grass, onions, and fresh hot peppers served over rice noodles or jasmine rice.</i>
B5	GRILLED BEEF (BO LUI) \$ 9.99 <i>Marinated char-grilled beef skewers served with jasmine rice and a special sauce.</i>
B6	BEEF FONDUE (BO NHUNG DAM) \$ 15.99 <i>Patrons cook fresh beef slices in a chicken lemon grass stock; then make their own rolls with fresh vegetables and herbs.</i>
B7	BEEF ON HOT PLATTER (BO NUONG VI) \$ 15.99 <i>Patrons sear marinated beef slices on a hot platter and create their own rolls combining fresh vegetables and herbs.</i>
B8	BEEF NOODLE STIR-FRY (PHO, MI, MIEN XAO BO) \$ 8.50 <i>Stir-fried beef and fresh mixed vegetables with choice of rice noodle, egg noodle, or bean thread.</i>

Desserts

D1	FRIED BANANA (CHUOI CHIEN) \$ 3.60 <i>A ripe banana rolled in coconut, lightly browned; topped with coconut tapioca and roasted peanuts.</i>
D2	COMBINATION BEAN DESSERT (CHE THAP CAM) \$ 3.75 <i>Assorted sweetened beans with coconut milk and agar agar and tapioca pearl (served with shaved ice)</i>
D3	TARO ROOT IN COCONUT TAPIOCA (CHE KHOAI MON) \$ 3.30 <i>A Southern family recipe – Diced Taro root in coconut tapioca.</i>
D4	FLAN \$ 3.30 <i>Original, French-style caramelized custard.</i>
D5	MUNG BEAN PUDDING (CHE DAU XANH) \$ 3.30 <i>Mashed mung beans with a hint of vanilla, topped with coconut tapioca.</i>
D6	MUNG BEAN SHAKE (CHE DAU XANH DA) \$ 3.30 <i>Mashed mung beans blended with crushed ice and fresh coconut.</i>
D7	TAPIOCA PUDDING (BOT BAN NUOC DUA) \$ 1.99 <i>Homemade blend of fresh coconut milk and tapioca pearls served chilled or warm.</i>
D8	ICE CREAM \$ 2.99 <i>Choice of vanilla or chocolate</i>
D9	CARROT CAKE (BANH CA ROT) \$ 3.50 <i>A vegan-friendly concoction flavored with fresh carrots, cinnamon, and brown sugar; topped with vegan cream cheese.</i>
D10	RUM AND CHOCOLATE CHEESECAKE \$ 3.50 <i>Cheese cake made with all vegan ingredients, flavored with sugar, rum, and chocolate.</i>
D11	STRAWBERRY CHEESECAKE \$ 3.50 <i>Strawberry flavored cheesecake made with vegan cream cheese and sugar; topped with glazed strawberries.</i>

Beverages

Z1	BLACK COFFEE (CAFE DEN) \$ 2.75 <i>A dark roasted blend, individually brewed, served hot or iced.</i>
Z2	COFFEE WITH MILK (CAFE SUA) \$ 3.25 <i>A dark roasted blend, individually brewed, with condensed milk, served hot or iced.</i>
Z3	LEMONADE (CHANH TUOI) \$ 1.75 <i>Freshly hand-squeezed and sweetened with sugar.</i>
Z4	PICKLED LEMONADE (CHANH MUDI) \$ 1.99 <i>Salt cured lemon slices, served sweetened with sugar.</i>
Z5	FRESH FRUIT SHAKE (SINH TO) \$ 3.60 <i>Choice of mango or strawberry.</i>
Z6	SOYBEAN DRINK (SUA DAU NANH) \$ 1.75
Z7	JASMINE TEA (TRA) \$ 1.50 <i>Served hot or iced. (Refills 50¢)</i>
Z8	SOFT DRINKS (NUOC NGOT) \$ 1.50 <i>Pepsi, Diet Pepsi, Mountain Dew, Dr. Pepper, Coke, Diet Coke, and Seven-Up. (Refills 50¢)</i>
Z9	YOUNG COCONUT DRINKS (NUOC DUA TUOI) \$ 3.25

Wine Selections

WHITE WINES

	Glass	Bottle
Chardonnay, St. Supéry	6.75	33.00
Riesling, Blue Fish.....	5.75	22.00
Plum, Fuki.....	5.75	22.00
Sauvignon Blanc, Clifford Bay	5.75	22.00

RED WINES

Cabernet Sauvignon, Kenwood "Yulupa".....	6.75	40.00
Malbec, Frontera	5.75	21.00
Pinot Noir, Smoking Loon	5.75	23.00

HOUSE WINES

Chardonnay ♦ White Zinfandel ♦ Cabernet Sauvignon ♦ Merlot

Glass \$ 2.99

1/2 Carafe \$ 9.00

Beer Selections

IMPORTED BEER \$ 3.25

DOMESTIC BEER \$ 2.99

Kirin Singha

~~Warsteiner~~ ~~Heineken~~ ~~Tsing Tao~~

Grolsch '33

Bud Bud Light Michelob Light

