



RICE & NOODLES  
VIETNAMESE EATERY


[riceandnoodlesrestaurant.com](http://riceandnoodlesrestaurant.com)


## FRIED EGG ROLLS

**AP 1. CHA GIO** 7.50(4) / 5.00(2)  
Deep-fried Vietnamese egg rolls with crabmeat, pork, and vegetables. Served with nuoc mam sauce.

## FRESH SPRING ROLLS


**AP 2. GOI CUON TOM & THIT HEO**  7.50(4) / 5.00(2)  
Rice paper wrapped spring rolls with fresh SHRIMP and PORK, vermicelli, bean sprouts, basil, and lettuce. Served with hoisin peanut sauce.

**AP 3. GOI CUON CHAY**  7.50(4) / 5.00(2)  
Rice paper wrapped spring rolls with deep-fried TOFU, vermicelli, bean sprouts, basil, and lettuce. Served with hoisin peanut sauce.


**AP 4. GOI CUON GA NUONG**  7.50(4) / 5.00(2)  
Rice paper wrapped spring rolls with grilled seasoned CHICKEN, vermicelli, bean sprouts, basil, and lettuce. Served with hoisin peanut sauce.

**AP 5. GOI CUON TOM NUONG** 7.75(4) / 5.25(2)  
Rice paper wrapped spring rolls with grilled seasoned SHRIMP, vermicelli, bean sprouts, basil, and lettuce. Served with hoisin peanut sauce.

**AP 6. GOI CUON BO XAO**  7.75(4) / 5.25(2)  
Rice paper wrapped spring rolls with stir-fried BEEF and yellow onions, vermicelli, basil, lettuce, Chinese radish, and julienne carrots. Served with nuoc mam sauce.

**AP 7. GOI CUON NEM NUONG**  7.50(4) / 5.00(2)  
Rice paper wrapped spring rolls with grilled homemade PORK SAUSAGE, vermicelli, bean sprouts, basil, and lettuce. Served with hoisin peanut sauce.


**AP 8. GOI CUON BI**  7.50(4) / 5.00(2)  
Rice paper wrapped spring rolls with cold shredded PORK SKIN, basil, and lettuce. Served with nuoc mam sauce.

**AP 9. GOI CUON THIT NUONG**  7.50(4) / 5.00(2)  
Rice paper wrapped spring rolls with grilled seasoned PORK, vermicelli, bean sprouts, basil, and lettuce. Served with hoisin peanut sauce.

## ENTRÉE SALADS

**ES 1. GOI GA OR TOM**  8.25  
Thinly sliced cabbage salad served with CHICKEN or SHRIMP (+1.00), onions, Vietnamese cilantro, Chinese radish, julienne carrots, and marinated with a sesame lime dressing. This is topped with crispy shrimp chips, cilantro, peanuts, fried shallots, and served with a side of nuoc mam dressing.

**ES 2. BO XAO SALAD** 13.75  
Stir-fried marinated BEEF and yellow onions served on a bed of lettuce, tomatoes, onions, and topped with a vinaigrette dressing. This is served with a side of rice papers for wrapping, lettuce, fresh herbs, cucumbers, Chinese radish, julienne carrots, and a nuoc mam sauce for dipping.

**ES 3. GA OR TOM NUONG SALAD**  9.25  
Grilled seasoned CHICKEN or SHRIMP (+1.00) on lettuce, tomatoes, onions, cucumbers, Chinese radish, julienne carrots, and served with a side of honey mustard vinaigrette dressing.  
\*ONLY CHICKEN CAN BE MADE GLUTEN FREE

## VIETNAMESE SANDWICHES


**BM 1. BANH MI PÂTÉ THIT** 5.75  
Homemade ROLLED HAM and chicken liver PÂTÉ with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.

**BM 2. BANH MI THIT** 5.25  
Homemade ROLLED HAM with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.

**BM 3. BANH MI PÂTÉ** 5.25  
Chef's special chicken liver PÂTÉ with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.

**BM 4. BANH MI GA** 5.75  
Stir-fried SHREDDED CHICKEN and yellow onions with our house mayonnaise, lettuce, tomatoes, and jalapeño peppers.

**BM 5. BANH MI THIT NUONG** 5.25  
Grilled seasoned PORK with green onion garlic oil, crushed chili peppers, Chinese radish, julienne carrots, and nuoc mam sauce.

**BM 6. BANH MI CHAY**  5.25  
Slices of deep-fried TOFU with green onion garlic oil, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.

**BM 7. BANH MI GA NUONG** 5.25  
Grilled seasoned CHICKEN BREAST with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.

**BM 8. BANH MI TOM NUONG** 6.25  
Grilled seasoned SHRIMP with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.

**BM 9. BANH MI BI** 5.25  
Cold shredded PORK SKIN with green onion garlic oil, crushed chili peppers, Chinese radish, julienne carrots, and nuoc mam sauce.

**BM 10. BANH MI BI NEM NUONG** 5.75  
Cold shredded PORK SKIN and grilled homemade PORK SAUSAGE with green onion garlic oil, crushed chili peppers, Chinese radish, julienne carrots, and nuoc mam sauce.

**BM 11. BANH MI CHA CHIEN** 5.25  
Fried Vietnamese PORK BOLOGNA with our house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.

**BM 12. BANH MI DAC BIET** 6.25  
Combination of homemade ROLLED HAM, chicken liver PÂTÉ, fried Vietnamese PORK BOLOGNA, house mayonnaise, onions, cucumbers, jalapeño peppers, Chinese radish, and julienne carrots.

**BM 13. BANH MI BO XAO** 6.25  
Stir-fried marinated BEEF and yellow onions with our house mayonnaise, lettuce, tomatoes, and jalapeño peppers.

## CHILDREN'S MENU

(For children under 10)

**PHO BO**  4.25  
Beef rice noodle soup

**PHO GA**  4.25  
Chicken rice noodle soup

**BUN GA NUONG**  4.25  
Chicken and vermicelli

**COM GA NUONG**  4.25  
Chicken and rice

**HOANH THANH** 4.25  
Child's wonton soup

**CHILD'S BEVERAGE**  2.25  
Milk or Juice

## ENTRÉE SOUPS

Soups are served with a side of bean sprouts, fresh herbs, limes, & jalapeño peppers. All soups are topped with onions & cilantro.

<b>LARGE BOWL</b>	+1.00
<b>ADD SEAFOOD COMBINATION</b>	+2.00
<b>ADD BEEF-TENDON MEATBALLS</b>	+2.00
<b>ADD LOAF OF BREAD</b>	+2.00
<b>ADD EXTRA NOODLES</b>	+1.00

rice, egg, glass, bean thread, or tapioca

### P 1 - P 6. PHO BO

Beef rice noodle soup

**P 1. TAI / BEEF MEDIUM RARE**

**P 2. NAM / BEEF WELL-DONE**

**P 3. GAU / BEEF BRISKET**

**P 4. GAN / BEEF TENDON**

**P 5. SACH / BEEF TRIPE**

**P 6. DAC BIET / BEEF COMBO OF MEATS ABOVE**

### P 7. PHO GA

Chicken rice noodle soup

### S 1. SOUP RAU CHAY

An assortment of vegetables and deep-fried tofu in a steamy vegetable broth. This soup is topped with fried shallots.

CHOOSE A NOODLE: rice, egg, glass, bean thread, or tapioca

### S 2. BO KHO 8.25

This hearty spicy beef stew consists of chunks of beef and carrots.

CHOOSE ONE: French bread / rice noodles / egg noodles / glass noodles / bowl of rice

### S 3. BO VIEN 7.75

This soup consists of Vietnamese beef-tendon meatballs in a light and tasty broth.

CHOOSE A NOODLE: rice, egg, glass, bean thread, or tapioca

### S 4. BUN BO HUE 8.25

The Central Vietnam soup is a spicy pork and beef soup served in a fish stock with large rice noodles and topped with Vietnamese cilantro. This soup has a bold but delightful taste to satisfy your appetite. Pork hock upon request.

### S 5. MIEN GA 7.75

This soup consists of a clear thin bean thread noodle with a combination of chicken, bamboo shoots, and fried shallots.

### S 6. HOANH THANH 9.25

The wonton soup consist of homemade pork & shrimp dumplings, Vietnamese barbecue pork slices, lettuce, & fried shallots.

CHOOSE A NOODLE: rice, egg, glass, bean thread, or tapioca

### S 7. HU TIEU DO BIEN 8.25

This soup is a combination of shrimp, squid, fish cake, imitation crab stick, lettuce, and fried shallots. This soup can also be prepared with shrimp only.

CHOOSE A NOODLE: rice, egg, glass, bean thread, or tapioca

### S 8. BANH CANH 7.75

Light, simple yet delicious tapioca noodle soup and topped with fried shallots. CHOOSE ONE: chicken / pork hock

## FAMILY STYLE ENTRÉES

### FS 1 - FS 3. CANH CHUA CA KHO

This is an exotic sweet and sour soup made with SHRIMP or FISH, bean sprouts, pineapples, tomatoes, okras, and assorted herbs in a tamarind soup base. The soup is topped with basil, cilantro, and fried shallots. This entrée comes with a large bowl of white or brown (+1.50) rice and can be accompanied with a side of medium-spicy caramelized fish served on a hot plate.

**FS 1. CARAMELIZED FISH & TAMARIND SOUP 19.25**

**FS 2. CARAMELIZED FISH 13.50**

**FS 3. TAMARIND SOUP 13.50**

## RICE PLATTERS

**FRIED RICE SUBSTITUTION +5.25**

**SWEET STICKY RICE SUBSTITUTION +3.25**

**BROWN RICE SUBSTITUTION +1.50**

**ADD 2 FRIED EGGS +1.50**

### CM 1. COM GA ROTI 8.25

A half deep-fried marinated Cornish game hen with rice, a small lettuce and tomato vinaigrette salad, and a side of house honey mustard sauce.

### CM 2. COM CHIEN 8.25

House fried rice with bean sprouts, eggs, green onions, and cilantro. NO brown rice substitution. CHOOSE ONE:

chicken / beef / Chinese pork sausage / shrimp & pork / tofu

### CM 3. COM BO LUC LAC 9.25

Stir-fried beef cubes and yellow onions with rice, a small lettuce and tomato vinaigrette salad, and a side of house honey mustard sauce.

### CM 4. COM GA OR TOM NUONG 7.75

Grilled seasoned chicken breast or shrimp (+1.00) over rice and topped with green onions. This plate is served with a small lettuce and tomato vinaigrette salad and a side of house honey mustard sauce. \*ONLY CHICKEN CAN BE MADE GLUTEN FREE

### CM 5. COM TAM SUON OR THIT NUONG 7.75

Grilled seasoned pork chop or sliced pork over crushed rice topped with green onions. This plate is served with cucumbers, tomatoes, and a side of nuoc mam sauce.

+ Bi / cold shredded pork skin +.50

+ Cha trung / steamed egg cake +.50

+ Dac biet / cold pork skin, egg cake, & 2 eggs +2.00

### CM 6. COM BO XAO HANH 9.25

Stir-fried marinated sliced beef and yellow onions with rice, a small lettuce and tomato vinaigrette salad, and a side of house honey mustard sauce.

### CM 7. XOI GA LAP XUONG 7.75

A steamed sweet sticky rice plate topped with stir-fried shredded chicken and yellow onions, Chinese pork sausage, green onions, and fried shallots. Served with a side of special soy sauce.

### CM 8. COM DAU HU XAO XA 9.25

Deep-fried tofu stir-fried with lemongrass, turmeric, and yellow onions. This dish is served with rice, a small lettuce and tomato vinaigrette salad, and a side of peanut sauce.

 VEGAN

 GLUTEN FREE OPTION AVAILABLE

Please note that we are not a certified gluten free restaurant.

Please alert the server if you have special dietary requirements.

Consumption of undercooked meat may increase the risk of food-borne illnesses.

## STEAMED VERMICELLI PATTIES

Make your own lettuce wraps with steamed vermicelli rice noodle patties topped with peanuts, fried shallots, and green onions. This dish is served with a side of lettuce, fresh herbs, cucumbers, Chinese radish, julienne carrots, and a nuoc mam sauce for dipping.

<b>RICE PAPERS FOR WRAPPING</b>	2.00
<b>ADDITIONAL SIDE OF LETTUCE AND HERBS</b>	2.00
<b>BH 1. BANH HOI THIT NUONG</b> <span>GF</span>	8.75
Grilled seasoned PORK	
<b>BH 2. BANH HOI TOM NUONG</b>	10.25
Grilled seasoned SHRIMP	
<b>BH 3. BANH HOI GA NUONG</b> <span>GF</span>	8.75
Grilled seasoned CHICKEN	
<b>BH 4. BANH HOI DAU HU CHIEN</b> <span>V</span>	8.75
Deep-fried TOFU served with peanut sauce on the side	
<b>BH 5. BANH HOI BO XAO OR GA XAO XA</b> <span>GF</span>	10.25
Stir-fried BEEF or CHICKEN and yellow onions	
<b>BH 6. BANH HOI NEM NUONG</b> <span>GF</span>	8.75
Grilled homemade PORK SAUSAGE	

## VERMICELLI SALAD BOWLS

This entrée consists of a bed of vermicelli rice noodles served at room temperature over shredded lettuce, cucumbers, bean sprouts, and cilantro. It is topped with peanuts, green onions, and fried shallots with a side nuoc mam dressing.

<b>LARGE BOWL</b>	+1.00
<b>COMBO WITH 2 FRIED EGG ROLLS ON TOP</b>	+2.00
No spring roll substitution	
<b>B 1. BUN THIT NUONG</b> <span>GF</span>	7.75
Grilled seasoned PORK	
<b>B 2. BUN CHA GIO</b>	7.75
Deep-fried Vietnamese EGG ROLLS (NO egg roll combination)	
<b>B 3. BUN BO XAO OR GA XAO XA</b> <span>GF</span>	8.25
Stir-fried BEEF or CHICKEN and yellow onions	
<b>B 4. BUN GA NUONG</b> <span>GF</span>	7.75
Grilled seasoned CHICKEN	
<b>B 5. BUN TOM NUONG</b>	8.25
Grilled seasoned SHRIMP	
<b>B 6. BUN DAU HU CHIEN</b> <span>V</span>	7.75
Deep-fried TOFU served with peanut sauce on the side	
<b>B 7. BUN BI</b> <span>GF</span>	7.75
Cold shredded PORK SKIN	
<b>B 8. BUN BI THIT NUONG</b> <span>GF</span>	8.25
Cold shredded PORK SKIN and grilled seasoned PORK	
<b>B 9. BUN NEM NUONG</b> <span>GF</span>	7.75
Grilled homemade PORK SAUSAGE	
<b>B 10. BUN BI NEM NUONG</b> <span>GF</span>	8.25
Cold shredded PORK SKIN and grilled homemade PORK SAUSAGE	

## STEAMED NOODLES

<b>BC 1. BANH UOT CHA CHIEN</b>	8.25
Steamed flat rice noodles and fried Vietnamese pork bologna topped with bean sprouts, cucumbers, basil, and fried shallots. Served with a side of nuoc mam sauce.	

## STIR-FRIED ENTRÉES

<b>DX 1 - DX 3. DO XAO</b>	11.75
Assorted vegetables, pineapples, & tomatoes stir-fried in a garlic sauce topped with cilantro & your CHOICE OF ONE: chicken / beef / shrimp +1.50 / seafood +1.50	

### CHOOSE A RICE OR A NOODLE:

<b>DX 1. COM</b> <span>GF</span>	
White or brown (+1.50) RICE	
<b>DX 2. MI XAO MEM OR DON</b>	
Soft or deep-fried EGG NOODLES	
<b>DX 3. PHO XAO MEM OR AP CHAO</b> <span>GF</span>	
Soft or pan-fried RICE NOODLES	

<b>VG 1 - VG 3. RAU XAO</b> <span>V</span>	10.75
Assorted vegetables, pineapples, and tomatoes stir-fried in a VEGAN garlic sauce topped with cilantro.	

<b>ADD TOFU</b>	+1.00
-----------------	-------

### CHOOSE A RICE OR A NOODLE:

<b>VG 1. COM</b> <span>GF</span>	
White or brown (+1.50) RICE	
<b>VG 2. MI XAO MEM OR DON</b>	
Soft or deep-fried EGG NOODLES	
<b>VG 3. PHO XAO MEM OR AP CHAO</b> <span>GF</span>	
Soft or pan-fried RICE NOODLES	

## BEVERAGES GF

<b>1. CAFÉ</b>	3.75
Warm or iced French pressed espresso with or without condensed milk	
<b>2. DA CHANH</b>	3.25
Fresh squeezed iced lime juice	
<b>3. TRA DA CHANH</b>	3.50
Sweetened jasmine iced tea with lime juice	
<b>4. TRA</b>	2.50
Hot or iced jasmine tea	
<b>5. SODA CHANH</b>	4.25
Seltzer with lime juice and sugar over ice	
<b>6. SODA CHANH MUOI</b>	4.50
Seltzer with salt preserved lime and sugar over ice	
<b>7. DA CHANH MUOI</b>	3.50
Salt preserved lime juice over ice	
<b>8. SODA SUA HOT GA</b>	4.50
Seltzer with condensed milk and egg yolks over ice	
<b>9. SUA DAU NANH</b>	3.25
Soybean milk with ice	
<b>10. CAM TUOI</b>	2.25
Orange juice	
<b>11. SODA</b>	2.25
Coke, Diet Coke, Sprite, Dr. Pepper, or orange soda	
<b>12. WATER</b>	2.25
Seltzer or bottled	
<b>13. CHE DAU XANH</b>	3.75
Pasted mung beans, coconut jelly, coconut cream, & ice	
<b>14. CHE DAU DO</b>	3.75
Adzuki red beans, coconut jelly, coconut cream, & ice	
<b>15. CHE 3 MAU</b>	4.00
Mung beans, red beans, coconut jelly, coconut cream, & ice	
<b>16. CHE THAI</b>	4.00
Assorted tropical fruits, coconut jelly, coconut cream, & ice	
<b>17. COCONUT JUICE</b>	3.75
Young coconut juice, coconut slices, and ice	

Please ask about our delicious dessert selections.

18% gratuity may be added to parties of 5 or more.  
Sorry, no separate checks for parties of 4 or more.

