



## 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.

## 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.

**COMBINATION WITH 2 FRIED EGG ROLLS ON TOP** +2.00  
No spring roll substitution

**B 1. BUN THIT NUONG**  7.75  
Grilled seasoned PORK

**B 2. BUN CHA GIO** 7.75  
Deep-fried Vietnamese EGG ROLLS (NO egg roll combination)

**B 3. BUN BO XAO OR GA XAO XA**  8.25  
Stir-fried BEEF or CHICKEN and yellow onions

**B 4. BUN GA NUONG**  7.75  
Grilled seasoned CHICKEN

**B 5. BUN TOM NUONG** 8.25  
Grilled seasoned SHRIMP

**B 6. BUN DAU HU CHIEN**  7.75  
Deep-fried TOFU served with peanut sauce on the side

**B 7. BUN BI**  7.75  
Cold shredded PORK SKIN

**B 8. BUN BI THIT NUONG**  8.25  
Cold shredded PORK SKIN and grilled seasoned PORK

**B 9. BUN NEM NUONG**  7.75  
Grilled homemade PORK SAUSAGE

**B 10. BUN BI NEM NUONG**  8.25  
Cold shredded PORK SKIN & grilled homemade PORK SAUSAGE

## 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, and fried Vietnamese PORK BOLOGNA with our 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 noodle

**COM GA NUONG**  4.25  
Chicken and rice

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

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



 GLUTEN FREE OPTION AVAILABLE

## ENTRÉE SOUPS

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

<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

<b>P 1 - P 6. PHO BO</b> 	7.75
--	------

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**

<b>P 7. PHO GA</b> 	7.75
--	------

Chicken rice noodle soup

<b>S 1. SOUP RAU CHAY</b>  	8.75
---	------

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

<b>S 2. BO KHO</b>	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

<b>S 3. BO VIEN</b>	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

<b>S 4. BUN BO HUE</b>	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.

<b>S 5. MIEN GA</b> 	7.75
---	------


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

<b>S 6. HOANH THANH</b>	9.25
-------------------------	------

The wonton soup consist of homemade pork & shrimp dumplings, Vietnamese barbecue pork slices, lettuce, and fried shallots. CHOOSE A NOODLE: rice, egg, glass, bean thread, or tapioca

<b>S 7. HU TIEU DO BIEN</b> 	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

<b>S 8. BANH CANH</b> 	7.75
---	------

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

 VEGAN

 GLUTEN FREE OPTION AVAILABLE



## RICE PLATTERS

<b>FRIED RICE SUBSTITUTION</b>	+5.25
<b>SWEET STICKY RICE SUBSTITUTION</b>	+3.25
<b>BROWN RICE SUBSTITUTION</b>	+1.50
<b>ADD 2 FRIED EGGS</b>	+1.50

<b>CM 1. COM GA ROTI</b>	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.

<b>CM 2. COM CHIEN</b>	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

<b>CM 3. COM BO LUC LAC</b>	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.

<b>CM 4. COM GA OR TOM NUONG</b> 	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

<b>CM 5. COM TAM SUON OR THIT NUONG</b> 	7.75
---	------

Grilled seasoned pork chop or sliced pork over crushed rice and 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 / shredded pork skin, egg cake, & 2 eggs +2.00

<b>CM 6. COM BO XAO HANH</b>	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.

<b>CM 7. XOI GA LAP XUONG</b>	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.

<b>CM 8. COM DAU HU XAO XA</b> 	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.

## BEVERAGES

<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
-----------------	------

Coca-cola products

<b>12. WATER</b>	2.25
------------------	------

Seltzer or bottled