

MON NHAU/SMALL PLATES

Cha gio

Shrimp, pork, and vegetable spring rolls, served with lettuce, fresh herbs, and a lime dipping sauce 6

Tom cuon

Grilled prawns in soft rice paper w/rice noodles, basil and lettuce, and a peanut dipping sauce 7

Bo bia

Julienne of jicama, carrot, chayote, mushrooms and basil wrapped in soft rice paper with a sweet bean dipping sauce 6

Goi du du

Green papaya w/basil, shrimp, coconut juice braised pork belly, peanuts, spicy lime dressing 6

Muc chien don

Lightly fried chili-pepper calamari with a tamarind-lemongrass dipping sauce 7

Chim cut roti

Pan roasted five-spice quail served with short grain rice cakes and toasted sesame seeds 7

Suon nuong

Grilled lemongrass baby back ribs, topped with crushed peanuts and served with short grain rice cakes 7

Tofu chien

Lemongrass crusted tofu with green papaya relish and ponzu sauce 5

Rau nuong

Grilled eggplant with shiitake mushrooms, and okra topped w/basil, scallion oil, and a ginger-lime sauce 6

Banh duc man

Steamed shrimp coconut rice cakes topped with ground pork, jicama, wood-ear mushrooms, scallion oil, and shallot crisps, with lime sauce 6

Goi vit

Ginger poached duck with cabbage salad topped with basil, shallot crisps in a lime ginger dressing, served with shrimp cracker 7

Ca bam

Wok-seared lemongrass curry monkfish with basil, chili, onions, peanuts, served with toasted sesame cracker 8

BANH MI/VIETNAMESE SANDWICH

Banh mi thit

Assorted cold cuts, grilled honey plum-glazed pork, house-made pickles, cilantro, jalapenos, and mayo on a French baguette 7.50

Banh mi ga

Grilled chicken breast, mayo, house-made pickles, jalapenos, and cilantro on a French baguette 8

Banh mi cha ca

Hanoi-style fish with fresh dill, onion, mayo, jalapenos and house-made pickles on a French baguette 8.50

Banh mi thit kho

Caramelized pork belly braised in coconut juice with pickled bean sprouts, cilantro, and jalapenos on a French baguette 8.50

Banh mi bo

Grilled five-spice beef with watercress, house-made-pickles, onion, and jalapenos on a French baguette 8.50

Banh mi chay

Sweet soy-lemongrass tofu, shitake mushrooms, onions, house-made pickles, mayo, and jalapenos on a French baguette 8.50

BUN/NOODLES

Pho Bo

Rice sticks in oxtail broth served with sliced sirloin, bean sprouts and fresh herbs Sm/6 Lgr/8.50

Bun Co Ba

Crispy spring rolls with grilled tiger shrimp, and honey plum-glazed pork served over rice vermicelli salad, with fresh herbs, served with a chili- lime dressing and peanuts 15

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 15

Bun cha ca Hanoi

Pan-seared turmeric and dill marinated white fish served with a rice vermicelli salad, peanuts, and a chile-lime sauce 15

Bun ga nuong

Grilled lemongrass marinated chicken breast served over a rice vermicelli salad with fresh herbs, peanuts, and a chile-lime sauce 13

Mi chay

Crispy egg noodles topped with sautéed kohlrabi, onions, carrots, mushrooms, lotus roots, Asian greens and bean sprouts with a ginger-sesame sauce 14

CO BA BO BA MON/ CO BA BEEF THREE WAYS

- Wok-seared sweet soy-sake marinated sirloin served w/sliced tomato
- Grilled shiso leaves wrapped around ground sirloin, rice vermicelli, mixed greens, and peanuts
- Grilled sesame 5-spice sirloin rolls, rice vermicelli, mixed greens, toasted sesame seeds, and lime sauce 19

FISH OF THE DAY

Pan-seared filet of red snapper in a spicy lemongrass-pineapple sauce 19

NIEU DAT/CLAY-POT-MEALS

Com tho ga

Baked ginger chicken with shitake mushrooms and onions over chicken-flavored rice in clay-pot 13

Ga kho xa ot

Curry lemongrass chicken clay-pot with onions in a hot pepper and dried shrimp paste sauce 14

Thit ba roi kho

Caramelized pork belly braised in coconut juice with tofu, daikon radish, and quail eggs 16

Ca kho

Clay-pot simmered salmon in a caramel-pepper sauce 16

SIDE

Steamed jasmine rice 1