



## NƯỚC UỐNG – BEVERAGES

1. Bubble Tea with Tapioca 3.95  
(Choice of Taro, Strawberry, Mango, and Honeydew)  
Flavored tea blended with ice and non-dairy creamer.  
Served with tapioca.
2. Trà Thái – Thai Iced Tea 2.95  
Special Thai tea blended with non-dairy creamer.  
Served with ice.
3. Nước Ngọt – Soft Drinks 1.35  
Coke, Diet Coke, Sprite, and Orange Soda
4. Nước Dừa 2.95  
Coconut Juice
5. Café Sữa Nóng – Vietnamese Black Hot Coffee 2.95  
Freshly brewed Vietnamese coffee mixed with  
condensed milk.
6. Café Sữa Đá – Vietnamese Black Iced Coffee 2.95  
Freshly brewed Vietnamese coffee mixed with  
condensed milk and served on ice.
7. Regular or Decaf Coffee 1.35
8. Trà Nóng – Jasmine Hot Tea Pot 1.95
9. Milk and Juices 1.50  
(Orange, Apple, and Cranberry)

## GỎI – SALADS

10. Gỏi Đu Đủ – Papaya 9.95  
 Freshly julienne papaya tossed with basil leaves  
and crushed peanuts. Served with your choice of  
steam shrimp and pork and topped off with  
vegetable chips and your choice of our house lime  
or balsamic vinaigrette sauce. Topped with  
chopped peanuts.
11. Gỏi Ngó Sen – Lotus 9.95  
A mixture of chopped lotus stems, carrots, celery,  
bell peppers, onions, and mint. Served with your  
choice of shrimp or pork and garnished with fried red  
scallions, chopped peanuts, and topped off with  
vegetable chips and our house lime sauce. Topped  
with chopped peanuts.
12. Gỏi Gà – Chicken 8.95  
Chopped cabbage, mint, and shredded chicken  
breast, topped off with vegetable chips and our  
house lime sauce. Topped with chopped peanuts.

## MÓN KHAI VỊ – APPETIZERS

13. Chả Giò – Spring Rolls (2 ROLLS) 3.95  
Crispy rolls filled with pork, carrots, taro, and  
vermicelli. Deep-fried and served with romaine  
lettuce, fresh cucumber slices, and sweet and  
sour chili sauce.
14. Gỏi Cuốn – Fresh Garden Rolls (2 ROLLS) 3.95  
Fresh garden rolls filled with shredded lettuce,  
mints, vermicelli, and your choice of shrimp,  
pork, or both shrimp and pork. Served with our  
house hoisin sauce.
15. Nem Nướng Cuốn – Grilled Pork Rolls (2 ROLLS) 4.95  
Finely-ground grilled pork filled with romaine  
lettuce, mint, and wrapped in rice paper.  
Served with house lime sauce.
16. Gà, Bò, và Tôm Lụi Nướng –  
 House Special Trio Skewers 7.95  
trio of savory skewers – lemongrass marinated  
beef, lime chicken, and basil shrimp. The dish is  
accompanied with three house sauces  
(tamarind, sweet and sour lime, hoisin) and fresh  
mints, cucumber slices, and green leaf lettuce.
17. Bánh Mì – Vietnamese Sandwich 5.95  
Warm baguette topped with thinly sliced pickled  
carrots, daikon (do chua), cucumbers, cilantro,  
chili peppers, pâté, mayonnaise, grilled pork, ham,  
and head cheese.


## TRÁNG MIỆNG – DESSERTS

19. Chè Khoai Cao – Sweet Taro Dessert 3.75  
Slow cooked taro roots with tapioca and coconut milk.  
Served warm or cold.
20. Flan 3.95  
Baked egg and low-fat milk. Served cold.  
Weekend Special Only.


Consuming raw or under-cooked meat, fish, shellfish, or eggs  
may increase your risk of food-borne illness.  
18% gratuity will be added on party of 6 or more.

 Our Chefs Recommendation

## PHỞ – BEEF/CHICKEN NOODLE SOUPS


21. Phở Tái – Beef Noodle with Beef Eye Round 8.95  
Rice noodles and sliced beef eye round (cooked rare or well). Garnished with cilantro and thinly sliced green and red onions.
22. Phở Đặc Biệt – Deluxe Beef Noodle 9.95  
 Rice noodles, sliced beef eye round (cooked rare or well done), meat balls, flank steak (cooked well-done), beef brisket, and tendon\*. Garnished with cilantro and thinly sliced green and red onions.
- \*Our chef will custom prepare your meal with your choice of meats.*
23. Phở Gà – 8.95  
Vietnamese Traditional Chicken Noodle Soup  
Rice noodles and tender chunks of chicken breast. Garnished with cilantro, thinly sliced green onion, and fried red onion.

## CƠM – RICE PLATES

24. Cơm Sườn Nướng\* – 9.95  
Grilled Pork Chops with Steamed Rice  
Grilled pork chops served with steamed long-grain jasmine white rice, lettuce, tomato, cucumber, and our house lime sauce on the side.
25. Cơm Thịt Nướng\* – 9.95  
Grilled Sliced Pork or Beef with Steamed Rice  
Grilled slice pork or beef served with steamed long-grain jasmine white rice, lettuce, tomato, cucumber, and our house lime sauce on the side.
26. Cơm Gà Xào Sả Ớt\* – 9.95  
 Lemongrass Saté Chicken  
Stir-fried lemongrass chicken served with steamed long-grain jasmine white rice, lettuce, tomato, and cucumber.
27. Cơm Chiên – Fried Rice 10.95  
Long-grain jasmine rice stir-fried with your choice of chicken or shrimp, peas, and carrots with traditional Vietnamese seasonings.

\*For an additional charge: Substitute brown rice for white rice

## BÚN – GRILLED NOODLES


28. Bún Thịt Nướng – 8.95  
 Grilled Meat with Vermicelli  
Choice of beef, chicken, or pork. Topped with fresh bean sprouts, shredded salad, cucumber, chopped mints and peanuts. Served with our house lime sauce on the side.
29. Bún Tôm Nướng – 9.95  
Grilled Shrimp with Vermicelli  
Topped with fresh bean sprouts, shredded salad, cucumber, chopped mints and peanuts. Served with our house lime sauce on the side.
30. Bún Tôm & Thịt Nướng – 10.95  
Grilled Shrimp and Meat with Vermicelli  
Grilled shrimp and choice of beef, chicken, or pork. Topped with fresh bean sprouts, shredded salad, cucumber, chopped mints and peanuts. Served with our house lime sauce on the side.
31. Bún Chả Giò – Spring rolls (3 ROLLS) with Vermicelli 8.95  
Served on top of fresh bean sprouts, shredded salad, cucumber, chopped mints and peanuts. Served with our house lime sauce on the side.
32. Bún Thịt & Chả Giò – Grilled Meat and Spring Roll (1 ROLL) with Vermicelli 9.95  
Spring roll and choice of beef, chicken, or pork. Topped with fresh bean sprouts, shredded salad, cucumber, and mint chopped mints and peanuts. Served with our house lime sauce on the side.
33. Bún Tôm, Thịt Nướng, & Chả Giò – 10.95  
Grilled Shrimp, Meat, and Spring Roll (1 ROLL) with Vermicelli  
Grilled shrimp, spring roll, and choice of beef, chicken, or pork. Topped with fresh bean sprouts, shredded salad, cucumber, chopped mints and peanuts. Served with our house lime sauce on the side.

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## CHEFS SPECIALTY

34. Bánh Xèo – Meat Crepe 10.95  
 Vietnamese crepe stuffed with shrimp, lean pork, and bean sprouts. Served with mint, coriander, cucumbers, romaine lettuce, and our house lime sauce on the side.
35. Hoàn Thánh – Wonton Soup 9.95  
 Homemade Vietnamese wontons filled with ground shrimp and pork. Garnished with green onions and cilantro.

## ĐỒ CHAY – VEGETARIAN

36. Chả Giò – Spring Rolls (2 ROLLS) 3.95  
 Crispy rolls filled with tofu, carrots, yellow beans, taro, and vermicelli. Deep-fried and served with romaine lettuce, fresh cucumber slices, and sweet and sour chili sauce.
37. Gỏi Đu Đủ – Papaya Salad 8.95  
 Freshly julienne grilled tofu and topped off with house balsamic vinaigrette or house soy sauce on the side.
38. Phở Chay – Vegetarian Noodle Soup 8.95  
 Rice noodles and sliced tofu. Garnished with cilantro and thinly sliced green and red onions.
39. Cơm Chiên – Fried Rice 9.95  
 Long-grain jasmine rice stir-fried with tofu, peas, carrots, and traditional Vietnamese seasonings.
40. Bánh Xèo – Tofu Crepe 9.95  
 Vietnamese crepe stuffed with tofu bean sprouts. Served with mint, cucumbers, romaine lettuce, and our house soy sauce on the side.
41. Bún Xào Tàu Hủ – Sate Tofu with Vermicelli 8.95  
 Sate tofu topped with fresh bean sprouts, shredded salad, cucumber, chopped mints and peanuts. Served with our house soy sauce on the side.
42. Rau Cải Xào – Stir-Fried Vegetables 9.95  
 Bamboo shoots, water chestnut, young corn, straw mushrooms, sliced carrots and snow peas stir-fried with our special house garlic sauce. Served with long-grain Jasmine rice.

## BEER AND WINES

Large display of American and Vietnamese beers and wines.