CHEF SPECIALS MENU

APPETIZERS

Vietnamese Beef Carpaccio $18
bò tái chanh
rare American wagyu slices, fresh lime, shrimp paste, watercress, Vietnamese coriander, peanut, crispy shallots & bird's eye chili

Gỏi Bưởi Tôm $18
Pomelo Salad GF
Chandler pomelo, grilled shrimp,Cara Cara, lemongrass, Kaffir lime, green moscato grape, mint, shallot & toasted coconut tossed in spicy tamarind dressing.

Steamed Rice Cake $16
bánh bèo GF
shrimp, dried shrimp, scallion oil, shallot, garlic & Vietnamese dipping sauce

Bánh Xèo $17
Vietnamese turmeric crêpe
shrimp, Vietnamese pork sausage, bean sprout, scallion, sweet radish, nước chấm & fresh herbs

Nem Nướng $16
grilled meatball
served in red leaf lettuce wrap, Cara Cara orange, ginger, cucumber, toasted coconut, shallot & peanut sauce

Sugarcane Shrimp $16
chạo tôm GF
shrimp paste loaf on sugarcane skewer red leaf lettuce, fresh herbs & plum sauce

Pâté & Bone $17
chicken liver mousse, pickle, bone marrow & toasted baguette

ENTREES

Bún Chả Hanoi $32
grilled pork & dipping noodle
a Northern staple, grilled pork skewers, crab & shrimp spring roll, vermicelli, fresh herbs, pickle & sweet fish sauce dip

Wagyu Pho $36 GF
Miyazaki A5 Wagyu, American Wagyu, chef's signature pho broth

Bún Bò Huế $26
rice vermicelli, slow cooked brisket, pork sausage, pork hock, blood cake, shrimp paste, shallot, scallion & cilantro in spicy lemongrass broth

Crab Fried Rice $32
white lump crab meat, scallion, egg, jasmine rice

Cá Hấp Xì Dầu $39
chilean Sea Bass
10 oz fillet steamed in traditional ginger-soy, Shaoxing wine, sesame oil, King mushroom, Yu Choy & julienned aromatics.

Cá Chiên Nước Mắm $42 GF
fried whole Branzino (de-boned)
tossed in sweet fish sauce glaze, fresh greens & herbs

Chả Cá $43
turmeric & dill fish
Hanoi's grilled whole Branzino marinated in traditional turmeric paste, scallion & dill

Cà Ri Sườn Bò $36
beef short ribs curry
tender braised short ribs in Vietnamese yellow curry, baby carrot & coconut milk served with baguette. creamy, spicy & fragrant.

Shaking Beef $34
bò lúc lắc
wok tossed American Wagyu cubes, onion, yellow pepper in garlic soy (*served medium-rare*) & watercress-cilantro salad
(*extra bone marrow $8*)

Duck Tamarind $36
crispy roasted half duck, tamarind & duck bone reduction & steamed Yu Choy

CLASSICS MENU

APPETIZERS

Summer Roll Shrimp $14
soft salad roll with fresh greens, vermicelli & spicy cream sauce

Summer Roll Cara Cara $14 V
soft salad roll with fresh greens, vermicelli, Cara Cara orange & peanut sauce

Crispy Spring Roll $15
pork, crab, shrimp, wood ear mushroom, carrot stuffed in Vietnamese net wrapper

Vietnamese chicken wings $15
cánh gà chiên nước mắm
fried chicken wing, fish sauce, garlic, Vietnamese coriander, kaffir lime leaf, dried shrimp chili salt

Steamed Mussel $21
lemongrass, basil, Vietnamese coriander, chili-lime broth & toasted baguette

Mực $16 GF
crispy calamari wok tossed with yellow pepper, onion, garlic & house lemongrass sauce

Sesame Rice Cracker $12
bánh tráng mè
gigantic snack with sweet pork floss-peanut dip

Tofu Scallion $14
đậu rán tẩm hành GF
crispy fried velvety tofu dressed in savory fish sauce

Morning Glory $15
rau muống GF V
sauteed water spinach with traditional rice-garlic sauce

SALAD

Green Salad $13 V
mix greens, shredded red cabbage, crispy shallot & citrus-soy vinaigrette

Gỏi đu đủ $15 GF
fresh green papaya salad with watercress, peanut,cabbage & shallot in chili lime dressing topped with crispy chicken skin

BÁNH MÌ

VIETNAMESE SANDWICH: SERVED WITH HOUSE TRUFFLE SOUP ON SIDE

Classic $18 : homemade pork sausage, ground pork spread, chicken pâté, fresh herbs, pickle & Vietnamese mayo
Pork $17 : grilled pork, chicken pâté, fresh herbs, pickle & Vietnamese mayo
Tofu & Mushroom $18 : king oyster, sauteed shimeji, fresh herbs, pickle & Vietnamese spicy mayo V

PHO

RECOMMENDED EXTRA
FRIED DOUGH $3 / BONE MARROW $8 / BEEF BALL $4 / RAW CHUCK EYE $6/ BRISKET $5
BLOOD CAKE $4 / CHICKEN $5 / DUCK $8 / QUAIL EGG $3

Pho Hà Nội $21 GF
rice noodle, slow cooked brisket, raw chuck eye, shallot, scallion, cilantro, side of pickle garlic & bird eye chili

Dry Pho Beef $21
rice noodle, brisket, chuck eye, beef balls, peanut, shallot, scallion, cilantro & house sweet soy

Pho Gà $21 GF
rice noodle, chicken breast, quail eggs,shallot, scallion, cilantro & Vietnamese coriander

Dry Pho Gà $21
rice noodle, chicken breast, quail eggs, shallot,scallion, cilantro, Vietnamese coriander & house tamarind soy

Pho Vegetable $21 GF V
rice noodle, King oyster mushroom, shimeji mushroom,Yu Choy, bamboo shoot, shallot, scallion & cilantro

Dry Noodle Duck (*Mì Vịt*) $29
egg noodle, crispy quarter duck, Yu Choy, shallot, scallion, cilantro, pickle ginger & duck essence gravy

SIDE

JASMINE RICE $4
SLICE BAGUTTE $3
PEANUT SAUCE $3
FRESH GREENS & HERBS BASKET $10
BROTH 16OZ – BEEF $10 / CHICKEN $8 / VEG $8
STEAMED NOODLE (RICE, EGG, VERMICELLI) $6

GF GLUTEN FREE INDICATED SPICY V VEGETARIAN

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SIGNATURE COCKTAIL

LIQUOR LUCK

rượu may mắn

$18.88

LA ĐỒNG
888
(Best of Luck)
Probitas rum | roasted banana leaf
banane du brésil | macadamia
Agave de Cortes reposado

CHÔM CHÔM
2628
(Promising Prosperity)
vodka | lemongrass shochu | rambutan
sauvignon blanc | wild elderflower
sake vermouth

DÂU TÂY
1313
(Definitely Vibrant)
Sông Cái floral gin | strawberry
rhubarb | Italicus | Islay scotch
aged balsamic | sparkling

MẮM TÔM
239
(Revolutionary Men)
mezcal | pineapple | chili-shrimp paste
lemongrass | coconut | nước mắm

CÀ PHÊ
9
(Long Lasting Happiness)
Vietnamese espresso Trung Nguyên
Iwai 45 | ruby Port
Về Để Đi creme de cacao

BƯỞI
520
(Passionate Woman)
Lost Explorer 8 yr Espadín
pomelo liqueur | Vietnamese hot mint
sparkling pamplemousse

RED DAO
4078
(Smooth Life & Balance)
rye | gentian amaro | spiced roselle
Mây bitters (traditional herbal remedies)
pear honey | sesame rice

OUR CLASSIC

Daiquiri $18
Rhum agricole | palm sugar | lime

Last Word $21
Neversink gin | Green Chartreuse | Maraschino | lime

Vesper Martini $20
Sông Cái dry gin | Shochu | blanc

Negroni $19
Sông Cái dry gin | Forthave Red | Antica Formula

Negroni Sbagliato $19
Campari | Japanese Bermutto | Prosecco

Mezcal Margarita $17
Illegal Joven (spicy +1)

Elderflower Rosé Spritz $17
NY dry gin | wild elderflower | Töst Sparkling Rosé

Passion Fruit Mojito $17
Planteray Dark | Averna | fresh lime | Prosecco

BEER

"Bia Hơi"
Draft
Hanoi style fresh lager (abv 4.8%)
$10

Superhero Sidekicks
Draft
Hazy IPA (abv 6.9%)
$11

Grimm Weisse Hefeweissbier (abv 5.5%) Can - 16oz.	$10
Penguin in Space Hazy Pale Ale (abv 5.2%) Can - 16oz.	$11
Lunch - Maine Beer Company IPA (abv 7%) Bottle - 16.9oz.	$14
Peach Silhouette Fruited Sour IPA (abv 5%) Can - 16oz.	$11
Farnum Hill Semi-dry Cider (abv 6.5%) Can - 12oz.	$10
Good Time Pills (non-alcoholic) Can - 12oz.	$9

WINE

thực đơn rượu

SPARKLING

Bortolotti, **Prosecco di Valdobbiadene Brut** (organic)
Veneto, Italy 2022
16/68

WHITE

Marco Felluga, **Mongris Collio Pinot Grigio**
Friuli-Venezia Giulia, Italy 2023
16/68

Villa Maria, **Sauvignon Blanc Reserve Wairau Valley**
Marlborough, New Zealand 2023
16/68

Domaine Pierre Martin, **Sancerre Mont Damnés**
Lorie Valley, France 2023
88

Dönnhoff, **Riesling Estate**
Nahe, Germany 2023
16/68

Sandhi, **Chardonnay Central Coast** (organic)
California, USA 2022
18/78

Domaine Rémi Jobard, **Bourgogne Côte d'Or Blanc** (organic)
Bourgogne, France 2022
98

SKIN CONTACT

Meinklang, **Österreich Weisser Mulatschak (Welschriesling und Pinot Gris)** (organic)
Burgenland, Austria 2022
17/72

Stolpman Vineyards, **Love You Bunches Orange** (organic)
Ballard Canyon, California 2023
16/68

ROSÉ

Mirabeau, **Coteaux d'Aix-en-Provence "X" Rosé**
Provence, France 2023
16/68

RED

Domaine des Marrans, **Fleurie Les Marrans en Beaujolais**
served chilled (organic)
Beaujolais, France 2022
17/70

Planet Oregon, **Pinot Noir Willamette Valley**
Oregon, USA 2022
16/68

No Fine Print, **Cabernet Sauvignon North Coast**
California, USA 2022
17/72

S&B Borgogno, **Barolo Cannubi** (organic)
Piedmont, Italy 2021
98

DRINK MENU

NON-ALCOHOLIC COCKTAILS

Mock Mock Gee *Halftone No-How n/a Gin, tonic, Vietnamese hot mint, citrus fruits*	$13
Rất Ruby *Ghia apéritif, pomegranate cordial, TÖST Sparkling Rosé*	$13
Tart & Strongly *Pathfinder hemp & root spirit, fresh lemon, mint, ginger beer*	$14
You Spicy Little Plum *Seedlip Notas de Agave, dried chili, salted plum, citrus*	$14

DRINKS

Vietnamese Coffee (Hot/ Iced) *cà phê sữa đá*	$6/$8
Coconut Salt Coffee *cà phê muối dừa*	$8
Calamansi Matcha Spritz *quýt*	$8
Lotus Jasmine Iced Tea *unsweetened*	$7

HOT TEA POT

Red Oolong, Son La - Vietnam *Kim Tuyen cultivar*	$10
Jasmine, China *Celebration Jasmine*	$9
Gyokuro(*green tea*)**, Japan** *the "Jewel Dew"*	$14
Chai, India *Marrakech Organics*	$9
Secret Garden (*caffeine-free*) *chamomile, lavender, peppermint, rooibos, rose petals*	$10
Koh Samet Sun, Thailand (*caffeine-free*) *lemongrass, ginger, orange peel*	$10

LUNCH SPECIAL

WEEKDAYS 11:30AM - 3:30PM
(EXCEPT HOLIDAYS)

CHOICE OF COMPLIMENTARY HOUSE SALAD WITH CITRUS SOY DRESSING OR MUSHROOM VEGETABLE SOUP

PHO $19

Pho Hà Nội GF
rice noodle, slow cooked brisket, aw chuck eye, shallot, scallion, cilantro, side of pickle garlic & bird eye chili

Pho Gà GF
rice noodle, chicken breast, quail eggs,shallot, scallion, cilantro & Vietnamese coriander

Pho Vegetable GF V
rice noodle, King oyster mushroom, shimeji mushroom,water spinach, bamboo shoot, shallot, scallion & cilantro

Dry Pho Beef
rice noodle, brisket, chuck eye, beef balls, peanut, shallot, scallion, cilantro & house sweet soy

Dry Pho Gà
rice noodle, chicken breast, quail eggs, shallot,scallion, cilantro, Vietnamese coriander & house tamarind soy

Dry Pho Duck $26
egg noodle, crispy quarter duck, water spinach, shallot, scallion, cilantro, pickle ginger & duck essence gravy

BÁNH MÌ $16

Classic: homemade pork sausage, ground pork spread, chicken pâté, fresh herbs, pickle & Vietnamese mayo
Pork: grilled pork, chicken pâté, fresh herbs, pickle & Vietnamese mayo
Tofu & Mushroom: king oyster, sauteed shimeji, fresh herbs, pickle & Vietnamese spicy mayo

NOODLE & RICE

Bún or Cơm (Vermicelli or Rice) $18
served with crab & shrimp spring roll, lettuce, cucumber, pickle carrot, shredded red cabbage, shallots, scallion oil, peanut (& fried egg for Rice)

Grilled Pork
Grilled Lemongrass Chicken
Grilled Shrimp
Fried Tofu
Fried Crab & Shrimp Spring Roll
Shaking Beef $26

Sauteed Garlic Chili Noodle (Chicken or Tofu) $18
pho noodle, egg, garlic, scallion, sweet radish & housemade chili oil

Crab Fried Rice $26

ADD-ON

(W/ LUNCH SPECIAL ITEMS ONLY)

Steamed Rice Cake (2 pcs) $6 Crab & Shrimp Spring Roll (2 pcs) $6 Tofu Scallion (5 pcs) $5
Fried Dough (2pcs) $3 Fresh Cara Cara Roll (2pcs) $4

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