

Chef's Specials

APPETIZER

Vietnamese Beef Carpaccio \$18 ½

bò tái chanh

rare American wagyu slices, fresh lime, shrimp paste, watercress, Vietnamese coriander, **peanut**, crispy shallots & bird's eye chili

Gỏi Bưởi Tôm \$19 (GF) ½

pomelo salad

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 & nước chấm

Bánh Xèo \$20

Vietnamese turmeric crepe

shrimp, Vietnamese pork sausage, bean sprout, scallion, sweet radish, nước chấm & fresh herbs

Sugarcane Shrimp \$18

chạo tôm (GF)

shrimp paste & pork cake on sugarcane skewer, lettuce, fresh herbs & plum sauce

Pâté & Bone \$19

chicken liver mousse, pickle, bone marrow & toasted baguette

Chả Cua \$18 (GF) ½

Vietnamese crab cake

lump blue crab, shrimp, pork, rau răm, chili paste, kaffir lime & sweet chili **peanut** dip

ENTREE

Bún Chả Hà Nội \$32

grilled pork & dipping noodle

Hà Nội style grilled pork patties, crab & shrimp spring roll, vermicelli, fresh herbs, pickle & traditional fish sauce broth

Wagyu Pho \$38 (GF)

Miyazaki A5 Wagyu, American Wagyu, chef's signature pho broth & aromatics

Bún Bò Huế \$26 ½

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

Bún Riêu \$29 (GF)

traditional crab noodle soup with rice vermicelli, crab cake, brisket, tofu, pork sausage, grilled tomato, shallot, scallion & cilantro

(extra soft shell crab \$6)

Crab Fried Rice \$34

white crab meat, scallion, egg, jasmine rice & green chili lime sauce

Cá Hấp Xì Dầu \$44

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 \$43 (GF)

fried whole Branzino (de-boned) tossed in sweet fish sauce glaze, fresh greens & herbs

Chả Cá \$43

turmeric & dill fish

Hanoi style grilled whole Branzino marinated in traditional turmeric paste, scallion & dill

Pork Chop Rice Platter \$26

cơm sườn nướng

cơm tấm style grilled pork chop over rice, Vietnamese egg meatloaf, fried egg, pickle, fresh herbs & vegetables

Cà Ri Sườn Bò \$39 ½

beef short ribs curry

tender braised short ribs in Vietnamese yellow curry, baby potato, carrot & coconut milk served with toasted baguette. creamy, spicy & fragrant
(gluten free available)

Shaking Beef \$35

bò lúc lắc

wok tossed American tenderloin, onion, yellow pepper in garlic soy (served medium) & watercress-cilantro salad
(extra bone marrow \$10)

Duck Tamarind \$36 (GF)

crispy roasted half duck, tamarind-duck bone reduction, shallot & steamed Yu Choy

Classics

APPETIZER

Crispy Spring Roll \$16

chả giò
pork, crab, shrimp, wood ear mushroom,
carrot stuffed in Vietnamese net wrapper

Tofu Scallion \$14

đậu rán tằm hành (GF)
crispy fried velvety tofu
dressed in savory fish sauce

Nem Nướng \$16

grilled meatball
lettuce wrap, Cara Cara orange, ginger, cucumber,
toasted coconut, shallot & **peanut sauce**

Sesame Rice Cracker \$12

gigantic snack with sweet chili
pork floss-peanut dip

Vegetable Spring Roll \$14

chả giò chay (V)
cabbage, carrot, vermicelli
& tangy chili sauce

Summer Roll Shrimp \$14

gỏi cuốn tôm
soft salad roll with fresh greens
& herb, vermicelli, spicy cream sauce

Morning Glory \$16

rau muống (GF) (V)
sauteed water spinach with
traditional rice-garlic sauce

Vietnamese chicken wings \$16 (GF)

cánh gà chiên nước mắm
fried chicken wing, fish sauce, garlic,
kaffir lime leaf, dried shrimp chili salt

Sautéed Mussel \$22

lemongrass chili-paste, Vietnamese coriander,
onion, basil, butter garlic soy & fried dough

SALAD

Green Salad \$13 (V)

mix greens, shredded red cabbage, crispy shallot, Cara Cara orange & citrus-soy vinaigrette

Gỏi đu đủ \$15 (GF)

fresh papaya salad with watercress, **peanut**
cabbage & fried shallot in chili lime dressing served with sesame cracker
(extra soft shell crab \$6)

BÁNH MÌ

VIETNAMESE SANDWICH: SERVED WITH HOUSE TRUFFLE SOUP ON SIDE

all of our baguettes contain sesame

Classic \$18 : traditional pork sausage, ground pork spread, chicken pâté, fresh herbs, pickle & Vietnamese mayo

Pork \$18 : grilled pork, chicken pâté, fresh herbs, pickle & Vietnamese mayo

Tofu & Mushroom \$18 : Shimeji mushroom, fried velvety tofu, fresh herbs, pickle & Vietnamese spicy mayo

PHO

RECOMMENDED EXTRA

FRIED DOUGH \$3 / BONE MARROW \$10 / BEEF BALL \$5 / RAW US WAGYU \$8 / BRISKET \$5
BLOOD CAKE \$4 / CHICKEN \$5 / DUCK \$10 / QUAIL EGG \$3 / TENDON \$4 / NOODLE ON SIDE \$6 / MIYAZAKI A5 WAGYU \$16

Pho Hà Nội \$22 (GF)

rice noodle, slow cooked brisket,
raw chuck eye U.S. wagyu, shallot, scallion, cilantro,
side of pickle garlic & bird eye chili

Pho Gà \$22 (GF)

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

Pho Vegetable \$22 (GF) (V)

rice noodle, King oyster mushroom,
shimeji mushroom, Yu Choy,
bamboo shoot, shallot, scallion & cilantro



Dry Pho Beef (SOUPLESS) \$22

rice noodle, brisket, chuck eye U.S. wagyu,
beef balls, **peanut**, shallot,
scallion, cilantro & house sweet soy

Dry Pho Gà (SOUPLESS) \$22

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

Dry Noodle Duck (Mì Vịt) (SOUPLESS) \$29

egg noodle, crispy quarter duck,
Yu Choy, shallot, scallion, cilantro,
pickle ginger & duck essence gravy

SIDE

JASMINE RICE \$4
PEANUT SAUCE \$3
HALF BAGUETTE \$3
FULL BAGUETTE \$5

SAUTÉED MUSHROOM MEDLEY WITH BUTTER SOY \$14
GARLIC FRIED RICE \$12
FRESH GREENS & HERBS BASKET \$10
BROTH (16oz) - BEEF \$10 / CHICKEN \$8 / VEG \$8
STEAMED NOODLE (RICE, EGG, VERMICELLI) \$6



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20% GRATUITY WILL BE ADDED FOR A PARTY OF 5 OR MORE. THANK YOU.

SIGNATURE COCKTAIL

LIQUOR LUCK

rượu may mắn

\$18.88



LA ĐỒNG

888

(Best of Luck)

Jamaican rum | roasted banana leaf
pandan | brown rice cordial | coconut

CHỒM CHỒM

2628

(Promising Prosperity)

vodka | lemongrass shochu | rambutan
sauvignon blanc | wild elderflower
sake vermouth



DẤU TẤY

1313

(Definitely Vibrant)

Sông Cái floral gin | strawberry
Italicus | solstice aperitif
aged balsamic | sparkling



MÃM TÔM

239

(Revolutionary Men)

mezcal espadín | pineapple
chili-shrimp paste
lemongrass | coconut | nước mắm

CÀ PHÊ

9

(Long Lasting Happiness)

Vietnamese espresso Trung Nguyên
Iwaj 45 | ruby Port
Vê Để Đi creme de cacao



BUỔI

520

(Passionate Woman)

Lost Explorer tequila | mezcal espadín
house 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



Bia



"Bia Hoi"

Draft

Hanoi style fresh lager (abv 4.8%)
\$10

Penguin in Space

Draft

Hazy Pale Ale (abv 5.2%)
\$11

Grimm Weisse

Hefeweissbier (abv 5.5%) Can - 16oz.

\$10

Lunch - Maine Beer Company

\$14

(limited availability)

IPA (abv 7%) Bottle - 16.9oz.

Venomous Villains-KCBC

\$11

West Coast IPA (abv 6.9%) Can - 16oz.

Peach Silhouette

\$11

Fruited Sour IPA (abv 5%) Can - 16oz.

Farnum Hill

\$10

Semi-dry Cider (abv 6.5%) Can - 12oz.

Good Time IPA

\$9

(non-alcoholic) Can - 12oz.

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 | lemongrass Shochu | blanc

Negroni \$19

Sông Cái dry gin | Forthave Red | Antica Formula

Negroni Sbagliato \$19

Campari | Japanese Bermutto | Prosecco

Mezcal Margarita \$17

Espadín Joven (spicy +1)

Elderflower Rosé Spritz \$17

New York dry gin | wild elderflower | Töst Sparkling Rosé

Passion Fruit Mojito \$17

Planteray Dark | Averna | fresh lime | Prosecco

Wine

thực đơn rượu

SPARKLING

Prosecco di Valdobbiadene Brut (organic)

Bortolotti - Veneto, Italy

16/68

WHITE

Vermentino 'Vigne Basse' (organic)

Terenzuola - Tuscany, Italy 2024

16/68

Sauvignon Blanc - Nautilus

Marlborough, New Zealand 2024

16/68

Gavi - Villa Sparina

Piedmont, Italy 2024

16/68

Sancerre Mont Damnés

Domaine Pierre Martin - Loire, France 2023

88

Riesling Estate - Dönnhoff

Nahe, Germany 2023

16/68

Chardonnay Santa Barbara (organic)

Tyler - California, USA 2023

18/78

Bourgogne Côte d'Or Blanc (organic)

Domaine Rémi Jobard - Bourgogne, France 2022

92

SKIN CONTACT & ROSÉ

Österreich Weisser Mulatschak - Meinklang

(Welschriesling und Pinot Gris) (organic)

Burgenland, Austria 2024

17/72

Coteaux d'Aix-en-Provence "X" Rosé

Mirabeau - Provence, France 2024

16/68

RED

Fleurie Les Marrans en Beaujolais (organic)

Domaine des Marrans - *served chilled*

Beaujolais, France 2023

17/72

Blauer Spätburgunder (Pinot Noir)

Ziereisen - Baden, Germany 2022

17/72

Blend (Grenache) - Dido

Catalunya, Spain 2022

16/68

Zinfandel 'Juvenile' - Turley

California, USA 2023

18/78

Syrah (dry farmed, old vines)

Garage - Maule Valley, Chile 2019

88



Non-Alcoholic

Mock Mock Gee \$13

Halftone No-How n/a Gin, tonic, Vietnamese hot mint, citrus fruits

Rất Ruby \$13

Ghia apéritif, pomegranate cordial, TÖST Sparkling Rosé

Tart & Strongly \$14

Pathfinder hemp & root spirit, fresh lemon, mint, ginger beer

You Spicy Little Plum \$14

Seedlip Notas de Agave, dried chili, salted plum, citrus

Beverage

DRINKS

Vietnamese Coffee (Hot/ Iced)

\$6/\$8

cà phê sữa đá

Coconut Salt Coffee

\$8

cà phê muối dừa

Calamansi Matcha Spritz

\$8

quýt

Lotus Jasmine Iced Tea

\$7

unsweetened

HOT TEA POT

Red Oolong, Son La - Vietnam

\$10

Kim Tuyen cultivar

Jasmine, China

\$9

Celebration Jasmine

Gyokuro (green tea), Japan

\$14

the "Jewel Dew"

Chai, India

\$9

Marrakech Organics

Secret Garden (caffeine-free)

\$10

chamomile, lavender, peppermint, rooibos, rose petals

Koh Samet Sun, Thailand (caffeine-free)

\$10

lemongrass, ginger, orange peel



Lunch Specials

WEEKDAYS 11.30 AM - 3.30 PM
(EXCEPT HOLIDAYS)

comes with complimentary
(**SOUP** or **SALAD**)
mushroom vegetable Hà Nội green salad with citrus soy

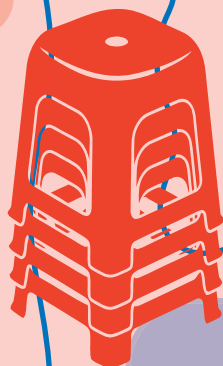
bún or cơm

(Vermicelli) (Rice)

19

served with spring roll (crab, shrimp & pork),
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 Spring Roll (Crab, Shrimp & Pork)
- ❖ Fried Vegetable Spring Roll



LA ĐỒNG

ADD - ON (W/ LUNCH SPECIAL ITEMS ONLY)

FRIED DOUGH (2 pcs)	3
VEGETABLE SPRING ROLL (2 pcs)	6
STEAMED RICE CAKE (2 pcs)	6
SPRING ROLL (CRAB, SHRIMP & PORK) (2 pcs)	6
TOFU SCALLION (6 pcs)	5

bánh mì

16

all of our baguettes contain sesame

Classic

Vietnamese pork sausage, ground pork spread,
chicken pâté, fresh herbs, pickle & Vietnamese mayo

Pork

grilled pork, chicken pâté, fresh herbs,
pickle & Vietnamese mayo

Tofu & Mushroom (V)

king oyster, sauteed shimeji, fresh herbs,
pickle & Vietnamese spicy mayo

wok

Crab Fried Rice 27

white lump crab meat, scallion, egg, jasmine rice

Sauteed Chili Garlic Noodle 19 (chicken or tofu)

pho noodle, egg, garlic, scallion, sweet radish
& housemade chili oil

pho

19

RECOMMENDED EXTRA

FRIED DOUGH 3 / BONE MARROW 10 / BEEF BALL 5 / RAW US WAGYU 8 / BRISKET 5
BLOOD CAKE 4 / CHICKEN 5 / DUCK 10 / QUAIL EGG 3 / TENDON 4 / NOODLE ON SIDE 6 / MIYAZAKI A5 WAGYU 16

Pho Hà Nội (GF)

rice noodle, slow cooked brisket,
raw chuck eye, shallot, scallion, cilantro,
side of pickle garlic & bird eye chili

Dry Pho Beef

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

Pho Gà (GF)

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

Dry Pho Gà

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

Pho Vegetable (GF) (V)

rice noodle, King oyster mushroom,
shimeji mushroom, Yu Choy,
bamboo shoot, shallot, scallion & cilantro

Dry Noodle Duck \$26

egg noodle, crispy quarter duck,
Yu Choy, shallot, scallion, cilantro,
pickle ginger & duck essence gravy



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