

RICE PAPER ON 7TH

STARTERS [KHAI VI]

Fire Cracker Shrimp [Tom Cay Chien Don]	12
Tempura shrimp tossed in spicy garlic aioli	
Garlic Noodles [Mi Xao] V	7.95
Yaki soba noodles tossed in soy garlic sauce	
Vietnamese Wings [Canh Ga Chien] GF	12
Crispy wings cooked with choice of fish sauce reduction or butter garlic	
Spicy Edamame [Dau] V, GF	7.95
Steamed edamame tossed in spicy bo hue dressing	
Crispy Tofu [Dau Hu] V	7.5
Tofu tossed in a lemon grass seasoning served with peanut hoisin sauce	
Lobster Puffs [Tom Hum Wonton]	10.75
Lobster meat mix with cream cheese, herbs and seasoning stuffed in a crispy wonton served with creamy miso ginger sauce	
Crispy Calamari [Muc Chien Don]	11.75
Tempura calamari served over shrimp chips and served with creamy miso ginger sauce	

FRESH SPRING ROLL BAR [GOI CUON] MADE TO ORDER

Fresh rolls are wrapped in rice paper with rice vermicelli, lettuce, and cucumber
All Spring Rolls are available as Gluten Free upon request (EXCEPT Spider)

LAND

Pork [Thit Heo Nuong]	4.95
Grilled pork, mint, sprouts, and cilantro served with peanut hoisin sauce	
Chicken [Ga Nuong]	4.95
Grilled chicken, mint, sprouts, and Thai basil served with peanut hoisin sauce	
Filet Mignon [Bo]	6.50
Filet mignon, mint, sprouts, cilantro served with Asian pesto sauce	

SEA

Shrimp [Tom]	6.50
Poached shrimp, sprouts, mint, cilantro, and crispy roll served with peanut hoisin sauce	
Saigon [Tom Chien]	6.75
Tempura shrimp, asparagus, and mango served with miso ginger sauce	
Tuna [Ca Thu]*	6.95
Seared ahi tuna, jicama, avocado, and mango served with miso ginger sauce	
Spider [Cua Chien]	6.95
Tempura soft shelled crab, mango, and avocado served with miso ginger sauce	
Sebastian [Tom Hum]	6.95
Lobster meat, avocado, jicama, and mango served with ginger miso sauce	
Pacific Trio [Tom Chien, Ca Thu, va Cua]*	7.50
Lobster meat, tempura shrimp, and ahi tuna, served with ginger miso sauce	
Spicy Asian [Tom Chien Va Cua]	6.95
Lobster meat, tempura shrimp, jalapeño, mango and sriracha served with Asian pesto sauce	
Double Trouble	6.95
Shrimp tempura, poached shrimp, cream cheese, sriracha, jalapeño, and cilantro served with miso ginger	

LAND AND SEA

Traditional [Goi Cuon]	5.50
Lean pork, poached shrimp, sprouts, and mint served with peanut hoisin sauce	
Surf'n Turf [Tom va Bo]	6.95
Shrimp tempura, filet mignon, mint, jicama, and cilantro served with Asian pesto sauce	
Bruce Lee [Ly Tieu Long] Dare to try!!!!!!	6.95
Grilled pork, poached shrimp, crispy roll, jalapeño, grandma's hot sauce, thai chili, and sriracha served with Asian pesto sauce	
3's Company	6.95
Lobster meat, poached shrimp, grilled chicken, and basil served with peanut hoisin sauce	

GARDENS

Buddha [Chay]	4.95
Tofu, shiitake mushrooms, avocado, basil, and jicama served with peanut hoisin sauce	
Phat Buddha [Chay Chien] V	5.50
Tempura asparagus, tempura shiitake mushroom, cream cheese, basil, mint, and mango served with peanut hoisin	
Sunshine [Chay Chien] V	4.95
Tempura asparagus, mango, jicama, and avocado served with miso ginger sauce	
Enlighten Me [Chay Cay] V	4.95
Tofu, asparagus, jalapeño, jicama, crispy roll, and sriracha served with peanut hoisin sauce	

CRISPY SPRING ROLLS [CHA GIO]

Crispy rolls are served with a side of lettuce, mint, cilantro and Vietnamese nuoc cham

Pork [Heo]	7.95
Minced pork, carrots, onions, saifun noodles, taro and shitake mushrooms	
Chicken [Ga]	7.95
Minced chicken, carrots, onions, saifun noodles, taro, and shitake mushrooms	
Crab [Cua]	7.95
Crab meat, carrots, onions, saifun noodles, taro, shitake mushrooms and cream cheese	
Buddha [Chay] V	7.95
Carrots, onions, saifun noodles, cabbage, and herbs	

Let Us Cater Your Next Event

*These items may be served raw or undercooked: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food born illness.

V = Vegan GF = Gluten Free

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VIETNAMESE SANDWICHES [BANH MI]

Sandwiches are prepared with baguette topped with jalapeño, cilantro, cucumber, pickled carrots, pickled daikons, crispy shallots and mayo.

Served with your choice of side: house salad, sweet potato fries, or seasoned garlic fries

Grilled Chicken [Ga Nuong]	12	Spicy Tempura Shrimp [Tom Chien Don]	13
Grilled Pork [Heo Nuong]	12	Grilled Shrimp [Tom Nuong]	13
Braised Pork [Heo Ko]	13	Cubed Filet Mignon [Bo]*	13
Tofu and Shiitake [Chay] V	12		

SALADS [GOI]

Ahi Tuna Salad [Ca Thu Salad]* GF	15
Seared ahi tuna, avocado, cucumber, jicama, carrots, mango, and lettuce served with miso ginger dressing	
Spicy Shrimp Tempura Salad [Goi Tom Chien Don Cay] GF [upon request]	14
Carrots, lettuce, mango, mint, asparagus, shallots, and peanuts served with spicy mayo dressing	
Saigon Salad [Bun Salad]	13
Rice vermicelli, sprouts, cucumber, mint, cilantro, lettuce, crispy shallots, and peanuts served nuoch cham. Served with your choice of grilled chicken, grilled pork or tofu and shiitake mushrooms	
<i>Substitute Grilled Shrimp GF or Tempura Shrimp or Filet Mignon GF [add \$4]</i>	
<i>Add a Vegetarian Crispy Roll [\$2] Add a Pork or Chicken Crispy Roll [\$2.75]</i>	

VIETNAMESE NOODLE SOUP [PHO]

Pho broth takes an average of 18-24 hours to make to ensure we get the best sweet and savory taste from the bone marrow.

We do not use MSG.

Pho comes with rice vermicelli, garnished with onions and scallions, served with a side of sprouts, Thai basil, jalapeños, limes, and cilantro.

Please let us know if you would prefer vegetarian broth instead of beef broth.

	SM	LG		SM	LG
Pho Chay V, GF	11	14	Pho Dac Biet* GF	14	17
Tofu, asparagus, baby corn, and shiitake mushrooms			Sliced eye round steak, tendons, flank, tripe, and meatballs		
Pho Ga GF	11	14	Pho Tom GF	14	17
Chicken breast			Shrimp		
Pho Tai* GF	12	15	Pho Mignon* GF	14	17
Sliced eye round steak			Cubed filet mignon		
			Add Chicken [\$3] Add Filet Mignon or Shrimp [\$4]		

HOUSE SPECIALTIES

Shaking Beef [Bo Luc Lac]*	19
Cubed filet mignon seared with soy sauce, garlic, and onions served on a sizzling platter with steamed rice	
Braised Pork [Thit Heo Ko Voi Trung Cuc] GF	16
Braised Pork and quail eggs served with steamed rice	
Caramelized Salmon [Ca Salmon Ko To] GF	19
Salmon filet caramelized with onions, garlic, black pepper, and fish sauce reduction served with steamed rice	
Lemongrass Chicken [Ga Xao Xa Ot]	17
Chicken breast with shiitake mushrooms sautéed in a lemongrass reduction served with garlic noodles	
<i>V - Substitute Tofu for Chicken</i>	
Crispy Rice in a Hot Skillet [Com Tay Cam] V, GF	16
Crispy rice cooked in a skillet topped with tofu, asparagus, shitake mushrooms, baby corn and onions	
Served with a side of beef or vegetarian broth	
<i>Add Chicken [\$3] Add Grilled Shrimp GF or Filet Mignon GF [add \$4]</i>	

SIDES

Seasoned Garlic Fries	6
Sweet Potato Fries	6
House Salad	5
With Homemade Ginger Sesame Dressing	
Steamed Rice	3

DRINKS

Soft Drinks and Iced Tea	2.75
Free Refills	
Homemade Vietnamese Iced Coffee	4
Hot Tea (Ginger or Green)	4

Dessert - Ask Server for Current Selection

HAPPY HOUR

DRINK SPECIALS EVERYDAY FROM 11 TO 6

FOOD SPECIALS EVERYDAY FROM 3 TO 6

\$2.00 OFF ALL STARTERS

\$1.00 OFF ALL SPRING ROLLS

HALF PRICE ALL PHO SATURDAY AND SUNDAY FROM 11 TO 3

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