



STEAMED DUMPLINGS



LUNCH DINNER DESSERTS DRINKS

APPETIZERS

SAMBAL SPICED CALAMARI \$10

fried calamari, scallions, and onion stir-fried with butter and Sambal Oelek served with cucumber relish

MUSHROOM DUMPLINGS \$9

shitake mushrooms, corn, sweet potato, taro, jicama, and sesame oil served with chili soy sauce

VIETNAMESE CRISPY SPRING ROLLS \$10

pork, shrimps, taro, mushrooms, and sesame oil served with pickled carrot & daikon with nước chấm sauce

SPARE RIBS WITH HONEY TAMARIND GLAZE \$12

6 hrs braised pork spare ribs tossed with honey tamarind glaze served with Vietnamese table salad

STEAMED DUMPLINGS \$9

chicken, shrimps, shitake mushrooms, and sesame oil served with chili soy sauce

PAPAYA SALAD \$9

shredded young papaya, lime, chilies, garlic, long beans, cherry tomatoes, crushed peanuts and palm sugar

PLAA SALMON**\$12**

lightly cured Atlantic salmon with lime juice, bird's eye chilies, mint leaves, shallots, cilantro, kaffir lime leaves served with a side of sesame crackers

VIETNAMESE CHICKEN WINGS WITH CRISPY GARLIC**\$12**

deep fried chicken wings, palm sugar, fried garlic served with pickled carrot & daikon

SHRIMP TOM YUM SOUP**\$10**

lemongrass soup, button mushrooms, galangal, kaffir lime leaves, tomatoes, shallots, and bird's eye chilies

KIMCHI FRIES**\$9**

Sriracha mayo, scallions, and sesame seeds topped with spicy pickled cabbage

NOODLES SOUP**PHỞ BÒ****\$16**

12 hrs cooked beef broth, thin sliced rare beef, brisket, and thin rice noodles served with side of bean sprouts, jalapeno, and lime wedge

BŨN BÒ HUE**\$16**

spicy lemongrass broth, braised pork belly, beef brisket, red onion, cilantro, and thin rice noodles served with side of bean sprouts and crusted chili garlic jalapeno, and lime wedge

KHAO SOI WITH CRISPY DUCK LEG CONFIT**\$19**

duck leg, egg noodles, pickled mustard green, red onion topped with crispy noodles

WOK NOODLES**DRUNKEN NOODLES****\$16**

stir fried large flat noodles, sliced chicken, egg, bird's eye chilies, kaffir lime leaves, Thai basil leaves, young pepper corns

PAD THAI   **\$18**

stir-fried thin rice noodles with shrimps, bean sprouts, chives, and crushed peanuts topped with a poached egg

ROASTED DUCK NOODLES **\$19**

stir fried large flat noodles, shredded duck, scallions, cilantro, and sesame oil served with Thai Sriracha sauce

PAD SEE IEW **\$18**

stir fried large flat noodles, New Zealand grass-fed beef, egg, and Chinese broccoli served with pickled jalapenos

VERMICELLI NOODLES

vermicelli noodles served with cucumber, bean sprouts, mint, scallion, peanuts, nưac chấm sauce. choice of

PORK & SHRIMP BÚN **\$18**

SEARED SALMON BÚN  **\$20**

ENTRÉES

CRISPY PORK BELLY PAD KAPROW **\$18**

crispy pork belly, baby corns, long beans, Thai basil leaves, bird's eye chilies

EGGPLANT TOFU WITH SPICY GARLIC SAUCE  **\$16**

stir fried eggplant, tofu, onion, chilies, garlic, and Thai basil

VIETNAMESE PORK CHOP **\$18**

grilled pork chop marinated in fish sauce, honey, lemongrass, pickled carrot & daikon, sweet rice wine served with chili vinegar sauce

CRAB FRIED RICE   **\$24**

jumbo lump crab meat, egg, cucumber, cilantro served with spicy green sauce and chili fish sauce

BÒ LUC LAC \$24

seared New Zealand grass - fed beef cube, onion, tomatoes, and lettuce

EGGPLANT TOFU WITH SPICY GARLIC SAUCE **V** \$16

stir fried eggplant, tofu, bell peppers, onion, chilies, garlic, and Thai basil

SPICY LEMONGRASS KALBI SHORT RIBS **G** \$24

grilled short ribs marinated with honey and fish sauce, lemongrass, fresh chili, sweet rice wine, onion, and sesame seeds

SHORT RIBS MASSAMAN CURRY **G** \$26

12 hr braised grass-fed short ribs, roasted sweet potato, shallot, dills, and peanuts topped with crispy shallot

CHICKEN GREEN CURRY **G****V** \$16

hand crushed green curry paste, sliced chicken, Thai Eggplants, Thai basil leaves, bird's eye chilies

SPECIALS

PLA TODD **G** \$33

fried Branzino, pineapple tamarind sauce, pickled carrot & daikon, Thai basil leaves and crispy garlic served with rice

LOBSTER PAD THAI **G** **MP**

stir fried thin rice noodles, whole lobster, bean sprouts, chives, and peanuts topped with poached egg

G=GLUTEN FREE **V**=VEGAN
OPTION AVAILABLE

GREENS

SAUTÉED BEAN SPROUTS AND CHIVES **G** **V** \$8

bean sprouts, chives, and garlic

**SAUTÉED CHINESE
BROCCOLI**  

\$8

Chinese broccoli, chili, and garlic