

Soups

Hoành Thánh Soup - Soft or Crispy Shrimp Wonton Soup \$4

Soup Măng Tây Cua - Asparagus Crab Meat Soup \$3.50

Cháo Bò – Beef Porridge \$4 (sm) \$8 (lg)

Gỏi – Salads

Gỏi Bò - Beef Salad \$7.95

Sliced Beef, Carrot, Daikon, Celery, Onion,
Herbs and Peanuts Tossed in Lemon “Tái Chanh” Dressing

Gỏi Sen Tôm Thịt – Pork & Shrimps Lotus Salad \$10.50

Shrimp, Pork, Lotus Root, Carrot, Daikon, Celery, Onion,
Herbs and Peanuts Tossed in Lemon “Tái Chanh” Dressing

Appetizers

Chả Giò Sài Gòn – Saigon Rolls (4) \$6 (8) \$11

Vietnamese Fried Eggrolls Wrapped in Rice Cake, served w/ Fish Sauce, Lettuce & Mints

Gỏi Cuốn – Spring Rolls (2) \$4.50

Vietnamese Spring Rolls Freshly wrapped with Chicken or Shrimps,
Sprouts, Mint, Noodles, and served with Peanut Sauce.

Salmon Tái Chanh – Salmon Carpaccio \$10 (sm) \$18.95 (lg)

Salmon Sashimi w/ Wasabi and Lemon “Tái Chanh” Sauce (must be ordered 1 day in advance)

Tuna Tái Chanh – Tuna Garlic Jalapeno \$10 (sm) \$18.95 (lg)

Tuna Sashimi in Lemon “Tái Chanh” Sauce with Garlic and Jalapeno (very mild)

Bò Tái Chanh - Beef Carpaccio \$6.95 (sm) \$9.95 (lg)

Slices of thinly cut Rare Steak Marinated in Lemon “Tái Chanh” Sauce and
dressed in Daikon, Carrots & Mints

Mama Chicken Wings \$7

Spicy (mild) Honey Glazed Chicken Wings w/ Lemon Kafir Leaves

Chả Giò Ánh Hồng – Ánh Hồng Rolls (4) \$5 (8) \$9.50

Vietnamese Fried Egg Rolls served w/ Fish Sauce, Noodles, Lettuce & Mints

Chim Cút Quay – Roasted Quails (2) \$9

Roasted Quails served with Mixed Salad, Lemon, Salt & Black Peppers

Càng Cua Bao Tôm – Crab Claws (3) \$12

Charbroiled Shrimp Balls on Crab Claws

Bò 7 Món

Seven Courses of Beef

\$19.95 per person

Served with Rice Paper, Lettuce, Mixed Herbs,
Cucumber, Bean Sprouts, Pickled Carrots, and Daikon

1. Gỏi Bò - Beef Salad

Slices of Cooked Beef, Carrot, Daikon, Celery,
Onions, Herbs and Peanuts Tossed in Lemon Dressing

2. Bò Tái Chanh – Beef Carpaccio

Slices of Rare Beef in Tái Chanh Sauce

3. Bò Lá Lốp - Grilled Beef Lot Leaf (3)

Grilled Minced Beef Rolls Wrapped in Piper Lot Leaf
(Minced Beef has Peanuts on inside)

4. Bò Nướng Xả – Grilled Beef Lemongrass (3)

Grilled Beef Rolls with Onions and Lemongrass

5. Bò Mỡ Chài - Beef sausage (3)

Grilled Beef Sausages

6. Bò Chả Đùm - Beef Meat Balls

Steamed Beef Meat Balls
(Meatball has Peanuts on inside)

7. Cháo Bò - Beef Porridge

Beef Rice Porridge with ginger and peanuts

(No Substitutions)

Side Dishes

Bún –Vermicelli Noodles \$2

Bánh Hỏi – Rice Cake \$3

Bộ Rau – Combination Vegetable Plate \$4.50

Dĩa Rau - Vegetable Plate \$3

Dĩa Đồ Chua – Dilled Vegetable Plate \$2

Minimum Visa/Master \$10.00. 15% gratuity for parties of 6 people or more. Corkage Fee is \$6/bottle Split Charge \$2

Wraps & Roll Entrees

Make your own Spring Rolls at the table
Pick and Choose your Meats or Shrimp below

Your Order is Served with Rice Paper, Lettuce, Fresh Mixed Herbs,
Cucumber, Bean Sprouts, Pickled/Dilled Carrots, and Daikon.

Chạo Tôm Bánh Hỏi – “Chạo Tôm” (3) \$13.50

Charbroiled Shrimp Packed around a Sugar Cane Served over Rice Cake

Tôm Thịt Nướng Bánh Hỏi - Grilled Pork & Shrimps “Bánh Hỏi” \$12

Slices of BBQ Pork and BBQ Shrimp Served over Rice Cake

Bò Cuốn Tôm Bánh Hỏi - Beef Shrimps Rolls \$13

Thin Slices of Steak (marinated in lemongrass sauce) wrapped around a Shrimp.
The Beef and Shrimp Roll is then grilled over an open fire.

Gà Nướng Bánh Hỏi – BBQ Chicken w/ Rice Cake \$10.50

BBQ Chicken Marinated in Lemongrass Sauce Served Over Rice Cake

Thịt Nướng Bánh Hỏi – BBQ Pork w/ rice cake \$12

BBQ Pork Marinated in Lemongrass Sauce Served Over Rice Cake

Bò Lá Lốp - Beef w/ Lot Leaf Rolls (8) \$10.50

Grilled Minced Beef Rolls Wrapped in Piper Lot Leaf (has peanuts on inside)

Bò Mỡ Chài - Beef Sausage (8) \$10.50

Grilled Beef Sausages (has peanuts on inside)

Bò Nướng Xả - Beef Lemongrass Rolls (8) \$10.50

Grilled Beef Rolls with Onions and Lemongrass

Bò Ba - 3X Grilled Beef Platter \$12

Lat Lot – Piper Lot Leaf Rolls (3),

Mỡ Chài – Beef Sauces (3), and

Nướng Xả- Grill beef Lemongrass rolls (3)

Bò Chả Đùm - Beef Meat Balls (2) \$10.50

Steamed Beef Meat Balls (has peanuts on inside)

Bánh Xèo – Vietnamese Crepe \$12.50

Crunchy on the outside, soft on the inside Crepe filled with
Shrimp, Pork, Creamy Mung Beans and Bean Sprouts.
Served with Lettuce and Mixed Herbs.

Cá Nướng Da Giòn – Roasted Whole Catfish \$45 - \$60

Oven Honey Roasted Whole Catfish with Crunchy Skin

Entrées

Served with Steam Rice

Tôm Rim - Sautéed Shrimps Lemongrass \$11.95

Shrimp Sautéed in Lemongrass Sauce, Onions, Carrots, Green & Red Bell Peppers

Gà Xào Xả Ớt - Sautéed Chicken Red Lemongrass Sauce \$10.95

Chicken Sautéed in Lemongrass Sauce, Onions, Carrots, Green & Red Bell Peppers

Gà Ram gừng - Sautéed Ginger Chicken \$10.25

Chicken Sautéed in Ginger Sauce, Onions, and Broccolis

Bò Lúc Lắc – Shaking Beef \$13.95

Pan Seared Cubed Rib Eye Steak with Onion, Garlic, Green and Red Bell Peppers
Served over a Bed of Lettuce, Lemon and Salt & Black Pepper

Gà Cari - Curry chicken \$10.25

Chicken Sautéed in Yellow Curry Sauce, Bell Peppers, Carrots, Broccolis and Onions

Cari Đồ Biển – Seafood Curry \$15.25

Sautéed Shrimp, Squid, Mussels and Scallops in Yellow Curry Sauce,
Bell Peppers, Carrots, Broccolis and Onions.

Cá Kho Tộ – Salmon in Clay Pot \$12.50

Salmon Caramelized in Kho-To Fish Sauce Served with House Salad

Cơm Tay Cẩm – Clay Pot Combination \$10.50

Shrimp and Chicken Sautéed in Oyster Sauce, Onions, Shitake, White and
Oyster Mushrooms. Served over Jasmine Rice in a Clay Pot.

Combination Rice Plate

Cơm Gà – BBQ Chicken Rice Plate \$8.95

BBQ Chicken Served with Fried Rice, Fried Shrimps Wonton, and House Mixed Salad

Cơm Bò Đại Hàn – BBQ Short Rib Rice Plate \$9.50

BBQ Korean Style Beef Short Ribs Served with Fried Rice,
Fried Shrimp Wonton and House Mixed Salad

Cơm Đặc Biệt – Combination Rice Plate \$10.50

BBQ Chicken and BBQ Beef Short Ribs Served with Fried Rice,
Fried Shrimps Wonton and House Mixed Salad

Special Noodle Soup

Hủ Tiếu Ánh Hồng – Combination Rice Stick Noodle \$8.50

Combination of Shrimp, Squid, Crispy Shrimp Wonton, Chicken, and Bean Sprout in Miso Broth

Mì Ánh Hồng – Combination Rice Egg Noodle \$8.50

Combination of Shrimp, Squid, Crispy Wonton, Chicken, and Bean Sprout in Miso Broth

Phở – Beef Noodle Soup \$7.95 (regular) \$8.95 (large)

Beef Meatballs, Flank Steak, Beef Steak, and Beef Brisket

(For beef steak on the side request add \$0.50, Extra Lemon \$0.50, Extra Onion \$0.50)

Please Note: on Pho To-go order, you will need to reheat broth to a boiling before adding it to the noodle, rare steak & other meats

ChowMein

Mì Xào Dòn Thập Cẩm – Crispy Chowmein \$9.50

A Bird's Nest made of Crispy Chowmein Served with Sautéed Shrimp, Squid, Chicken & Mixed Vegetables on Top

Mì Xào Mềm Thập Cẩm – Soft Chowmein \$9.50

Soft Chowmein Served with Sautéed Shrimp, Squid, Chicken & Mixed Vegetables on Top

Vegetarian

Vegetarian Eggroll (3) \$4.00

Eggrolls Made with Veggies, Green / Red Bell Pepper and Onion

Vegetarian Fresh Wrapped Spring Roll (2) \$4.50

Tofu Cari - Tofu Curry \$8.50

Sautéed Tofu, Carrots, Bell Peppers, Broccolis and Onion in Yellow Curry Sauce Served with Steam Rice

Tofu Xào Rau Xanh - Tofu with Mixed Vegetable \$8.50

Stir Fried Tofu, White/Green Bok Choy, Onions Mushrooms, Mushrooms and Carrots Served with Steam Rice

Tofu Vegetarian Wraps and Rolls \$10.50

Make Your Own Spring Roll on the Table.

BBQ Tofu over Rice Cake Served with Fresh Lettuce, Cucumber, Dilled Carrots, Daikon, Fresh Mints, Bean Sprout and Rice Paper

Hủ Tiếu / Mì Ánh Hồng – Combination Rice Stick or Egg Noodle Soup \$8.50

Tofu, White/Green Bok Choy, Carrots, and Bean Sprout in Vegetable Miso Broth

Mì Xào Dòn / Mềm Thập Cẩm – Crispy or Soft Chowmein \$9.50

Crispy or Soft Chowmein with Tofu & Mixed Vegetables

Minimum Visa/Master \$10.00. 15% gratuity for parties of 6 people or more. Corkage Fee is \$6/bottle Split Charge \$2

Tea and Coffee

- Cafe Đá - Vietnamese Ice Coffee \$3.00
Cafe Nóng - Vietnamese Hot Coffee \$3.00
Cafe Sữa Đá - Vietnamese Ice Coffee with Condensed Milk \$3.50
Cafe Sữa Nóng - Vietnamese Hot Coffee with Condensed Milk \$3.50
Trà Nóng - Hot Tea (Green Tea / Jasmine) \$1.5

Soft Drinks

- Pepsi, Diet Pepsi, Twister Orange Soda, Mountain Dew \$1.75
Pink Lemonade, (Sprite) Sierra Mist, Fruit Punch \$1.75
Martinelli Apple Cider, Coconut Juice \$2.50
Tonic Water, Club Soda, Ice Tea \$1.75
Thai Ice Tea, Lemon Soda, Soybean Milk \$2

Beer

Happy Hours Special (5-7 pm daily) All Draft Beers: \$3

- Draft: Kona Fire Rock, Widmer Hefenweizen, SamAdams Boston Larger,
Lagunitas IPA, Sierra Nevada, Trumer Pils, Bass, and Stella Artois **\$3.95**
Bottle: Heineken, Kirin, Tsingtao, Anchor Steam, Budlight and Corona **\$3.95**

Cocktails

- Lychee Martini** – Soju “vodka”, Lychee Juice & Lychee Fruit \$4.5
Olive Martini (dirty martini) – Soju “vodka” & Olive \$4.5
KuTo – Red Cranberry Juice, Peach Schnapps & Soju “vodka” \$4
Lychee Cocktail – Soju “vodka”, Soju “tequila”, White Cranberry & Lychee Fruit \$4
Big Red – Soju “vodka”, Soju “tequila”, Red Cranberry Juice & Twist of Lemon \$4

Desserts

- Ice Cream \$2.00, Fried Banana w/ Ice Cream \$3.95
Crème Brulee \$4.00, Banana Samsosa w/ Ice Cream \$4
Caramelized Banana over Ice Cream \$3.95

Wine List

White Wines

Glass Bottle

Concannon Chardonnay "Reserve", Livermore

A fruit forward wine with layers of peach-like flavors and aroma.

NA \$30

Ventana Vineyards – Gewurztraminer 2007, Monterey

Ventana models its Gewurztraminer in the off-dry Alsatian style. With flavor characteristics of litchis, orange blossoms, cinnamon and nutmeg spices, it exudes a lively bouquet. The wine is medium bodied with a lingering crisp spicy finish. The off-dry style matches beautifully with food. Try Gewurztraminer with our Roasted Quail, Beef or Tuna Carpaccio, and Wraps & Rolls such as the BBQ Pork and Chicken wraps.

\$5 \$21

Franciscan Chardonnay, Napa Valley

Big vanilla & baked apple aromas & flavors with a fleshy texture and creamy finish.

NA \$27



Salmon Creek Chardonnay, Sonoma

Nice refreshing fruit flavors with an oak finish.

\$4 \$16

Coppola "Presents" Pinot Grigio, Geyserville, California

Seductive floral and citric aromas with tropical fruit flavors and subtle, lemon-like finish.

\$5 \$18

Cedar Brook, Sauvignon Blanc, California

\$5 \$21

Wente Sauvignon Blanc "Estate", Sonoma

The winery that puts Sauvignon Blanc on the map; beautiful herbal aromas with a whif of freshly-cut grass and juicy acidity.

NA \$21



Coastal Vines Pinot Grigio, Sonoma

Intense aromas and flavors of lime, peach and light apple with bright acidity.

\$4 \$16

Ventana Vineyards – Riesling 2008, Monterey

Ventana's 2008 Riesling is a fruit driven wine displaying a floral bouquet of orange blossoms and roses. The palate explodes with apricot and peaches and a touch of orange peel. Its finish is quite long, and the style is considered off-dry. Residual sugar is offset by sufficient acidity to make an exquisitely balanced wine. Riesling is a terrific sipping wine and a wine that pairs well with spicy complex Asian dishes.

\$5 \$21

Sparkling Wines

Gloria Ferrer Brut, Sonoma Valley

\$26

Gloria Ferrer Brut, Sonoma Valley (1/2 bottle)

\$14

Domaine Chandon Brut, Napa (187 ml)

\$7

Mionetto Prosecco, Italy

\$22

Minimum Visa/Master \$10.00. 15% gratuity for parties of 6 people or more. Corkage Fee is \$6/bottle Split Charge \$2

Red Wines

	Glass	Bottle
<p>Beringer “Knight’s Valley” Cabernet Sauvignon A deliciously forward wine with impeccable balance of fleshy black cherry & raspberry flavors and aroma</p>	NA	\$25
<p>Santa Rita Carmenere Reserve, Chile A great deep red wine from an original grape from Bordeaux. Intense plummy cassis & cocoa berry flavors with a soft, velvety finish</p>	NA	\$21
<p>Napa Creek Merlot, Napa Valley This merlot has flavors of ripe plums and raspberries with hints of vanilla and toasty oak.</p>	\$5	\$20
<p>Domaine Laurier – Merlot, Reserve Sonoma County A hint of black pepper in the nose, dark cherry & blackberry flavors, with a slightly oak finish.</p>	\$5	\$22
<p>Groth Cabernet Sauvignon, Napa Valley A monster wine! Intense cassis aroma with rich, smooth flavors of cocoa berry, black berry and a long finish.</p>	NA	\$75
<p>Vino Mas XMas Zinfandel, Sonoma County The wine exhibits flavors of ripe strawberries and white pepper with tannins.</p>	NA	\$32
<p>Salmon Creek – Merlot Medium Bodied Merlot with Blackberry notes</p>	\$5	\$16
<p>Napa Creek - Cabernet Sauvignon, Napa Ripe Raspberry and Black Cherry flavors with hints of smoky Oak which makes it the perfect complement to beef, lamb and game entrees, as well as cheeses and dark chocolate desserts.</p>	\$5	\$20

