



DRINK MENU

Vietnamese Espresso \$5

Vietnamese Coffee drip
with sweet condensed milk

Hot or ICE



Bubble milk tea \$5



Black Green Taro

Soda \$2

Coke / Diet coke / Sprite / Seltzer

Iced Oolong tea \$4

Young coconut \$5

Pineapple Juice \$5

Hot tea \$3

Green tea Jasmine
Lychee black Chamomile
Ginger Honey Oolong

Homemade Drinks \$5

Pickled Plum Soda
Ginger Lemon Soda

Plastic Straws available upon request

DESSERT



Warm Tapioca \$9
with corn in a sweet coconut milk

Banana Sticky Rice \$9
Sweet sticky rice Banana and
black-bean, Topped with coconut milk

Bitter Sweet \$10
Vanilla Ice cream,
Seved with fried dough
Topped with Vietnamese coffee



VIETNAMESE SANDWICH AND NOODLE SHOP

Beer

Bottle \$8



Tsingtao, Chinese
Saigon, Vietnamese
Sapporo, Japanese
Beerlao (Dark Lager), Lao

Red wine

Wine by Glass \$9
Wine by Bottle \$32

Malbec Escorihuela 2019 (Argentina)

Pinot Noir Pike Road 2020 (Oregon)

Cabernet Sauvignon Dusoil 2019 (California)

White wine

Pinot Grigio Era 2020 (Italy)

Sauvignon Blanc Hedgas 2020 (Washington)

Sake

Ozaki Sake (COLD) \$8

Ozaki Sake (HOT) \$8

Ikezo Sake Jelly \$8

Peach / Yuzu

Hana-Kohaku (Plum Sake) \$12

Refreshing, Sweet



Cocktail

Ume Sparkling \$11

Plum wine/ seltzer

Lychee Mimosa \$12

Sake Mojito \$12

Sake/ mint/ lime juice

Lychee

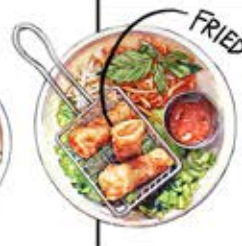
Ginger



Minimum charge for Visa/Master cards is \$10
An 18% gratuity will be added for parties of 5 or more

Appetizers

🍤 **Shrimp or Tofu** 🌱
Summer Rolls
 (Gluten Free: with Fish Sauce)
 (2 Rolls)
 spicy Hoisin-Peanut sauce
\$9



Vietnamese
Fried Pork Spring Rolls
 (3pcs)
 Vietnamese fish sauce
\$9

Fried Quail Egg Wontons (6pcs) **\$6**
 Sweet chilli sauce

🍤 **Crispy Tofu** **\$8**
 Topped with tomato pepper sauce

🌱 **Spinach Dumplings** (4pcs) **\$9**
 Special soy sauce

🌶️ **Shrimp and Corn Fritters** (5pcs) **\$10**
 Spicy mayo sauce

🌶️ **Spicy Chicken Wings** (5pcs) **\$10**
 Marinated with lemongrass and sriracha sauce

Charred Beef Skewers (4skewers) **\$10**
 Basil dipping sauce

🌶️ **Hoisin Duck Wrap** **\$10**
 Served with scallion, cucumber and pickled



Soups & Salads

Small.....\$8
 Large.....\$14

🍤🌱 **Silken Tofu and Vegetables soup**
 with Vegetable broth

🍤 **Minced Pork, Napa Cabbage soup**
 with Glass noodle in Oxtail broth

🌱 **House Salad** **\$10**
 Hoisin-honey dressing

🍤🌱 **Avocado Salad** **\$12**
 Honey-lime dressing

🍤🌶️ **Papaya and Shrimp Salad** **\$12**
 Basil leaves, tomato in chili lime vinaigrette
 Topped with peanut and fried shallot
 GF: no Fried Shallot

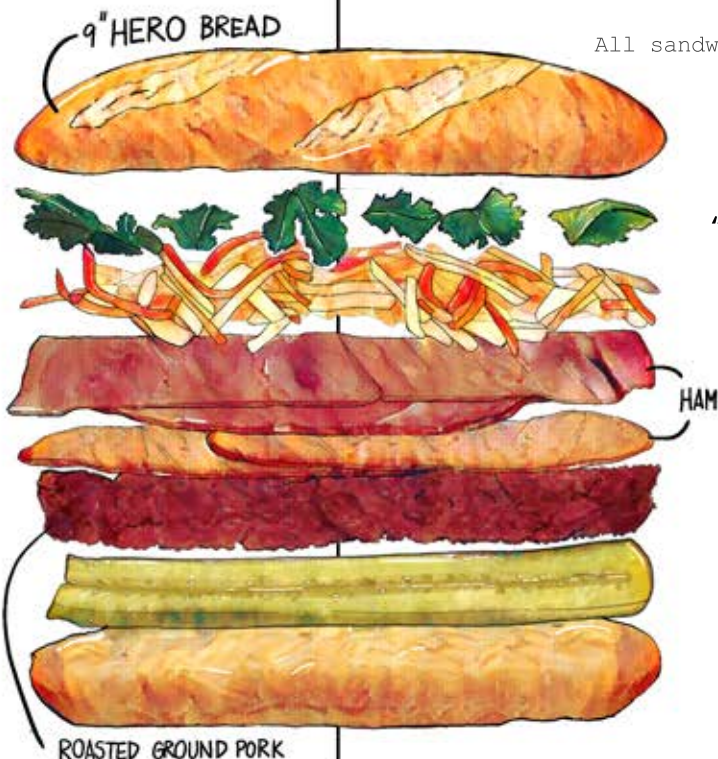
Sandwiches

What is inside "Banh Mi"?

Mayonnaise (except Tilapia Sandwich)
 Soy sauce
 Cucumber
 Cilantro
 Pickled Daikon & Carrot



All sandwich comes 🌶️ **MEDIUM SPICY** - with Sriracha sauce
 OR (your choice!!)
 🌶️🌶️ **EXTRA...SPICY** - Add Jalapeno
 🌶️🌶️🌶️ **VERY...SPICY** - Add Jalapeno & Thai chili



Classic Banh Mi **\$13**
 "Traditional Vietnamese Sandwich"
 Vietnamese ham, roasted ground pork and paté

Crispy Tilapia Banh Mi **\$13**
 Crispy fish sandwich with honey mustard aioli

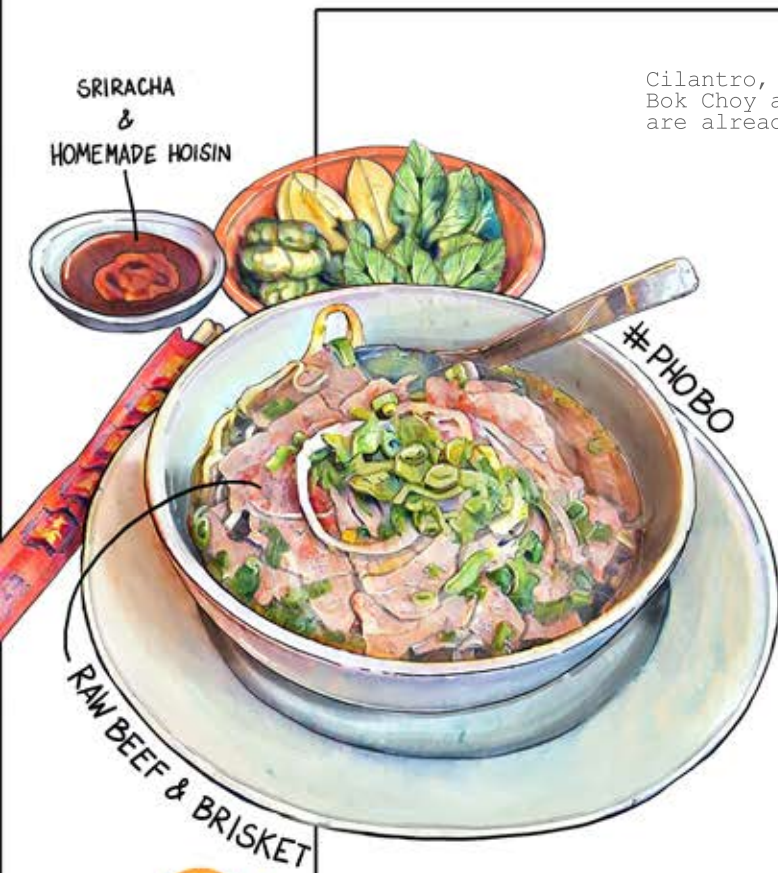
Banh Mi Bo **\$13**
 Beef sandwich

Banh Mi Ga **\$12**
 Chicken sandwich

🌱 **Banh Mi Tofu** **\$12**
 Tofu sandwich

Grilled Pork Banh Mi **\$12**
 Grilled pork sandwich

Add a fried egg for...\$ 2



Pho Noodle Soups

THE HERBS

Cilantro, Scallion, Onion
Bok Choy and Bean Sprouts
are already in the broth



THE SIDES & CONDIMENTS (Extra sides.....\$2)

Season your PHO with the following
condiments to suit your taste



Basil Jalapeno Lime Hoisin sauce (Gluten) Sriracha sauce (spicy)

- 🍷 **Pho Beef** \$15
with Oxtail broth
- 🍷 **Pho Chicken** \$15
with Oxtail broth
(Gluten Free: with plain chicken)
- 🌱🍷 **Pho Vegetables and Tofu** \$15
with Vegetable broth
(Gluten Free: with steamed tofu)
- 🌶️ **Beef Stew Egg Noodle Soup** \$17
- 🍷 **"Super Bowl"** \$25
Pho with Beef, Chicken,
Shrimp and Tofu in Oxtail Broth
(Gluten Free: with Steamed Tofu
with Plain Chicken)

Extra Soup Small...\$4/Large...\$7

Add Beef Balls(3pcs) for.....\$3

Add Hard-Boiled Quail Eggs(3pcs) for.....\$2

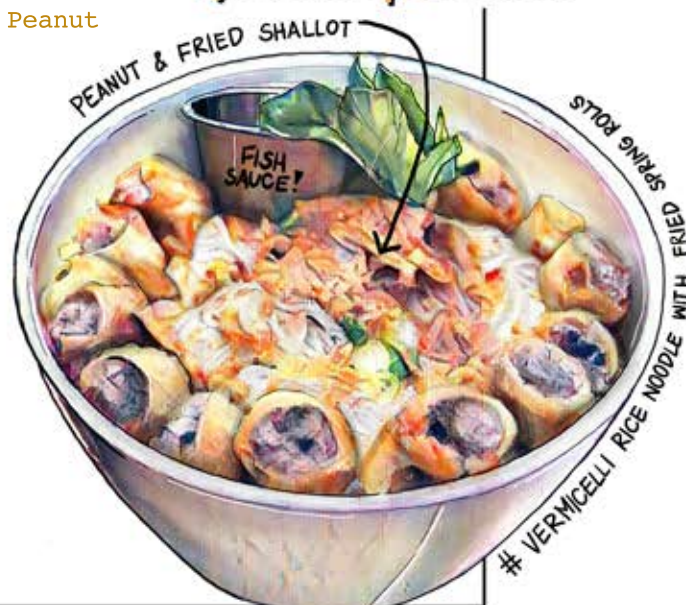
With green leaf, bean sprout
cucumber, mint leaf, scallion
pickled daikon & carrot
and Fish Sauce.

Topped with Fried Shallot and Crushed Peanut

- Marinated Tofu** 🌱 \$15
(Vegan: no Fish sauce)
- Grilled Lemongrass** \$15
- Chicken Breast**
- Grilled Pork** \$15
- Pork Spring Rolls** \$15
- Beef or Crispy Tilapia** \$16
- Shrimp** \$16

Add Pork Spring Rolls (2pcs) for....\$6

Vermicelli Noodle Salads



🌶️ Spicy 🍷 Gluten Free 🌱 Vegetarian
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Please tell us if you have food allergy
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Clay Pot

Served over rice in a Clay Pot with a side of steamed Yu Choy and Soy Gravy Topped with Fried Shallot

🌱 **Clay Pot Tofu** and Shitake Mushroom \$15

Clay Pot Ginger Chicken \$15
and Shitake Mushroom

🌶️ **Clay Pot Curried Tilapia** \$16

🌶️ **Clay Pot Vietnamese Beef Stew** \$16



🌶️ Spicy 🌱 Gluten Free 🌱 Vegetarian

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Side

White Rice	\$2
Brown Rice	\$3
Steamed Rice Noodle	\$3
Fried Egg (1Egg)	\$2
(2Eggs)	\$3
Steamed Egg Noodle	\$3
Baguette	\$3
Pickled Daikon & Carrot	\$5
Pineapple Ginger Salad	\$6
Steamed Mixed Vegetables	\$8
Sauté Broccoli & Sweet Corn	\$8
Yu-Choy with Soy Gravy	\$8

Fried Rice

🌶️ **SPICY Curried Fried Rice**

Egg, Onion, Lemongrass
Bell Pepper and Chili paste
with Tofu or Chicken \$15
Beef or Shrimp \$16

CYCLO Fried Rice

Egg, Snow peas, Carrot
Onion Bell Pepper and Raisin
with 🌱 Tofu or Chicken \$15
Beef or Shrimp \$16

Chef's Specials

Served with white rice

🌱 **Stir fried Mixed Vegetables** in Garlic Soy Sauce \$15

🌱 **Stir fried Yu-Choy and Tofu** with Garlic Pepper Sauce \$15

🌶️🌱 **Yellow Curry Chicken** with Jasmine Rice or Toast \$15
(Gluten Free: No Fried Shallot)

🌶️ **Chicken Lemongrass Stir-fried** with Onion and Bell Pepper \$16

Grilled Marinated Pork Chop Served with Pineapple Ginger Salad \$18

🌶️ **Shrimp Lemongrass** Stir-fried Jumbo shrimp with Onion and Bell Pepper \$20

Roast Duck over Rice \$20
Topped with Hoisin-garlic sauce with Steamed Yu Choy and Pickled Carrot & Daikon

#BOLUCLAC

"Bo Luc Lac"

Marinated Cubed Sirloin Beef Wok-tossed
with Oyster Sauce and Black Pepper

🌶️ **Salt and Pepper Jumbo Shrimp** \$22

Sauté with Scallion and Thai chili
Bedded with Chopped Napa Cabbage and Pickled Daikon Carrot

🌱 **Pan-seared Marinated Salmon** \$22

Topped with "Phu Quoc" Ginger Sauce,
Served with Sauté Snow Peas, Carrot and Sweet Corn

