

Ăn Chơi ~ Fun Bites

BEEF PHỞ DUMPLINGS phở-spiced ribeye dumplings, beef phở broth	18
CÁNH GÀ CHIÊN MẮM ME GF double-fried chicken wings, tossed in tamarind fish sauce	15
SƯỜN BÒ NƯỚNG grilled beef ribs	18
BÁNH BAO ĐÀI LOAN choice of pork, beef, or tofu and portobello bao buns V+	12
GỎI CUỐN ~ SUMMER ROLLS choice of shrimps and pork V+ or tofu & portobello summer rolls	12
PHỞ CHIÊN GIÒN pan fried pho noodles, ribeye, bok choy	16
VIET-CAJUN SHRIMP BOWL shrimp, mussels, Vietnamese sweet sausage, toast	18
MỰC RÁN DÒN crispy calamari, sweet chili sauce	16
MỰC NƯỚNG grilled squid, lime chili sauce	16
BẮP NGÔ XÀO TẾP V+ sautéed corn, sun-dried shrimp topped with house aioli	12
Nộm ~ Salads	
NỘM ĐU ĐỦ V+ shredded papaya, tossed in fish sauce vinaigrette	14
HẾN XÚC BÁNH ĐA Hoi An style sautéed clams in lemongrass, peanuts, and sesame rice cracker	16
BÒ BẮP CHUỐI ribeye, shredded banana blossom salad, lemongrass, herbs, roasted rice, fish sauce vinaigrette	16
CÀ TÍM TRỘN CHAO V eggplant, king oyster mushrooms, and okra tossed in bean curd sauce	13
NỘM MỰC & TÔM squid, shrimp, vietnamese herbs, fish sauce vinaigrette	16

BÁNH MÌ AND BOTTLES

Vietnamese Restaurant and Bar

est. 2016

Món Chính ~ Entree

BÒ NƯỚNG 16oz grilled ribeye marinated in bò lúc lắc sauce, bone marrow, watercress salad, salt & pepper sauce, toasted bread	40
BÒ NÉ sizzling steak and eggs served with pâté, house pickles, soft cheese, house fries and toast	25
ĐÙI VỊT 5 spiced roasted duck leg, mushroom salad, fried bao buns	28
SƯỜN HEO KHO coconut caramelized baby back ribs, papaya salad and jasmine rice	25

Món Chính Lớn ~ Large Entree

BÚN CHẢ HÀ NỘI (OBAMA BOWL FOR TWO) Hanoian style pork patties and grilled pork in nước chấm broth, fried pork and shrimp rolls, rice noodles, fresh lettuce and herbs	40
CHẢ CÁ LÃ VỌNG Hanoian turmeric and galangal fried catfish, dill, vermicelli, mắm nêm (fermented pineapple fish sauce)	40
HAMACHI NƯỚNG XẢ ỚT lemongrass grilled yellowtail collar, thread vermicelli, fresh herbs, rice paper, and mắm nêm (fermented pineapple fish sauce)	40

Sides

RAU CẢI XÀO TỎI V 12 sautéed seasonal greens	CƠM RANG XÚC XÍCH 12 fried rice with pork sausage
TUỖ BÒ NƯỚNG 12 roasted bone marrow	LOTUS ROOT FRIES V 8 GF, housemade lotus root fries

Phở ~ Noodle Soup

add poached egg +2

BEEF PHỞ 5oz tenderized ribeye, slow roast brisket in beef broth, and roasted bone marrow	23
VEGETARIAN PHỞ V tofu, portobello mushroom, bok choy, 100% vegan broth	16

Mì Bơ tỏi ~ Garlic Butter Noodles

Choice of - Sautéed Ribeye or Shrimps & Mussels	23
Choice of - Chicken or Tofu & Portobello	20

Bún ~ Vermicelli Rice Noodles

BÚN CHẢ HÀ NỘI (OBAMA BOWL) Hanoian style pork patties, grilled sliced pork in nước chấm broth, with fried pork and shrimp rolls	25
GÀ CHIÊN MẮM ME fried chicken with tamarind fish sauce glaze	20
ĐẬU HŨ MẮM ME V+ tamarind fried tofu, sautéed portobello mushrooms	20

Bánh Mì ~ Sandwiches

all bánh mìs come with lotus root fries

add 2 fried eggs to any bánh mì +3

BÁNH MÌ BURGER Hanoian style pork patty, soft cheese, pickles	18
BÁNH MÌ GÀ RÁN DÒN crispy fried chicken, tamarind fish sauce glaze, pickles, house aioli	18
BÁNH MÌ PHỞ BRISKET phở braised brisket, beansprouts, onion, roasted bone marrow, au jus	21
BÁNH MÌ ĐẬU PHỤ V+ savory and sweet tamarind fried tofu, pickles, house aioli	16

v= Vegan Ve= Vegetarian v+= can be made vegan

Please notify your server of any food allergies or restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. A 20% service charge will automatically be added to parties of 5 or more.

Bia Hoi ~ Beer

	glass/ pitcher
LOVE CITY LAGER touch of floral and citrus hop 4%	7/33
COLLECTIVE ARTS LIFE IN THE CLOUD IPA juicy IPA, fruit forward, citrus, melon 6.2%	8/48
SINGLECUT HIBISCUS SOUR dark fruit, floral tannin, lemon, sweet wheat 4.2%	7/33
STILLWATER EXTRA DRY SAISON Japanese rice saison 4.2%	7/33
HALF ACRE DAISY CUTTER PALE ALE blended pine, papaya, mango 5.2%	7/33
TONWOOD FRESHIES PALE ALE soft and sweet pale ale 5%	8/48
SHACKSBURY ROSÉ CIDER organic apples and wine grapes, wild berries 5.5%	8/48
SHACKSBURY YUZU GINGER CIDER organic apple cider, yuzu and ginger, wild honey	8/48
WISEACRE TINY BOMB PILSNER local wild-flower honey, clove 4.5%	7/33
DOCKSTREET MAN FULL OF MOCHA PORTER cocoa nibs, coffee, Madagascar vanilla beans 5.2%	7/33
EIGHT AND SAND DARK NECESSITIES sweet chocolate and citrus 6.7%	8/48

Một, Hai, Ba, Dzô!

1, 2, 3, CHEERS!

Light & Delicious Shooters

MỘT tequila, passion fruit syrup, lime 9 38

HAI vodka, pandan syrup, lime juice 9 38

BA whiskey blend, jasmine tea, syrup, lime 9 38

FLIGHT 25



Rượu ~ Wine

	glass/ bottle
<u>SPARKLING</u>	
SARTARELLI BRUT MARCHE, ITALY mild, citrus fruit flavors	14/53
<u>WHITE</u>	
DOMAINE CHATELAIN DE OLIVEIRA CHABLIS BURGUNDY, FRANCE fruity, pineapples, lime zest, papaya, fennel	18/68
CA' DEL SARTO PINOT GRIGIO VENETO, ITALY lemon, melon and honey	12/45
LUBANZI CHENIN BLANC SOUTH AFRICA melon, pear, peach, lemon peel, 100% wild and natural fermentation.	14/52
RAIN SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND stone fruit, pineapple, passionfruit	14/53
<u>ROSE</u>	
BROADBENT ROSÉ VINHO VERDE, PORTUGAL low CO2, watermelon sweetness and rind	13/48
<u>RED</u>	
ANAHATA CABERNET SAUVIGNON WASHINGTON, USA cassis, black cherry and cocoa with leather, tobacco and savory spice	13/48
ARTEMIO MONTEPULCIANO ABRUZZO, ITALY full bodied fruits, medium-bodied red with velvety tannins.	15/56
<u>SAKE</u>	
HAKUTSURU SAYURI JUNMAI NIGORI JAPAN soft, floral noted nigori, white grape, cherry blossom	15/55
HAKUTSURU SAYURI SPARKLING JUNMAI JAPAN tropical fruits, banana cream, hazelnut, vanilla, honey combs, rice.	13/40

Rượu Cốc Tai ~ Cocktail

SAGE SMASH <i>Here for a good time, not a long time? We've got just the thing! Vodka, umami, sage, fresh squeezed sugar cane juice, nutmeg</i>	15
RUM, FORREST, RUM <i>A mojito like you've never had before. Rum blend, pandan cordial, mint, club soda</i>	14
UBE ESPRESSO MARTINI <i>Move over, espresso martini! Espresso blend infused blanco tequila, ube condensed milk, whole egg</i>	16
YES, CHEF! <i>Find a better Old Fashioned on South Street. We dare you! House pork-belly-infused whiskey, cherry and cardamom bitters, honey</i>	15
KHALEESI MEANS QUEEN <i>We've reimagined a Philly Classic, the Clover Club, as a tropical patio-pounder perfect all year round! Gin, raspberry preserves, coconut cream, egg white</i>	16
DON'T LET GO, JACK <i>Our house daiquiri is exotic. Just order it! You won't be disappointed! Blended dark and white rum, banana liquor, fresh squeezed sugar cane juice</i>	14

Beverages

ĐÁ ME tamarind pulp, mint, soda	8
THE PANDAN JAWN fresh mint, pandan cordial, lime, club	8
VIETNAMESE COFFEE brewed with condensed milk - Iced or Hot	6
B&B ICED SPICED MILK TEA Thai tea with house coconut cream	6
TEA - ICED OR HOT lemon ginger, artichoke, tropical Green, jasmine, oolong	4.5