

Ăn Chơi ~ Fun Bites

CÁNH GÀ CHIÊN MẮM ME	15
double-fried chicken wings, tossed in tamarind fish sauce, GF	
BÁNH BAO ĐÀI LOAN	12
choice of pork, beef, or tofu and portobello bao buns v+	
GỎI CUỐN ~ SUMMER ROLLS	12
choice of shrimps and pork or tofu & portobello summer rolls v+	
BẮP NGŨ XÀO TẾP v+	12
sautéed corn, sun-dried shrimp topped with house aioli	

Sharable Fun Bites

SƯỜN BÒ NƯỚNG	18
grilled beef ribs	
BEEF PHỞ DUMPLINGS	18
phở-spiced ribeye dumplings, beef phở broth	
PHỞ CHIÊN GIÒN	16
pan fried pho noodles, ribeye, bok choy	
VIET-CAJUN	18
shrimp, mussels, Vietnamese sweet sausage, toast	
MỰC RÁN DÒN	16
crispy calamari, sweet chili sauce	
MỰC NƯỚNG	16
grilled squid, lime chili sauce	

Nộm ~ Salads

NỘM ĐU ĐỦ v+	14
shredded papaya, tossed in fish sauce vinaigrette	
CÀ TÍM TRỘN CHAO v	13
eggplant, king oyster mushrooms, and okra tossed in bean curd sauce	
NỘM MỰC & TÔM	16
squid, shrimp, vietnamese herbs, fish sauce vinaigrette	

BÁNH MÌ AND BOTTLES

Vietnamese Restaurant and Bar

est. 2016

Món Chính ~ Entree

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

Món Chính Lớn ~ Large Platters

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

Sides

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

Phở ~ Noodle Soup

<i>add poached egg +2</i>	
BEEF PHỞ	23
5oz tenderized ribeye, slow roast brisket in beef broth, and roasted bone marrow	
VEGETARIAN PHỞ v	16
tofu, portobello mushroom, bok choy, 100% vegan broth	

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)	25
Hanoian style pork patties, grilled sliced pork in nước chấm broth, with fried pork and shrimp rolls	
GÀ CHIÊN MẮM ME	20
fried chicken with tamarind fish sauce glaze, GF	
ĐẬU HŨ MẮM ME v+	20
tamarind fried tofu, sautéed portobello mushrooms	

Bánh Mì ~ Sandwiches

*all bánh mìs come with lotus root fries
add 2 fried eggs to any bánh mì +3*

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

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
TONWOOD FRESHIES PALE ALE	7/33
lemon, lime, orange, and honeysuckle 5%	
LOVE CITY LAGER	7/33
touch of floral and citrus hop 4%	
FAT ORANGE CAT LITTLE KITTENS NE IPA	7/33
fresh citrus, mangos, pineapple, pine and grapefruit 6.5%	
SINGLECUT HIBISCUS SOUR	7/33
dark fruit, floral tannin, lemon, sweet wheat 4.2%	
STILLWATER EXTRA DRY SAISON	7/33
Japanese rice saison 4.2%	
SCHLAFLY OKTOBERFEST	8/38
pumpkin, cinnamon, nutmeg, and clove 8%	
SHACKSBURY ROSÉ CIDER	8/38
organic apples and wine grapes, wild berries 5.5%	
DOCKSTREET MAN FULL OF MOCHA PORTER	7/33
cocoa nibs, coffee, Madagascar vanilla beans 5.2%	
EIGHT AND SAND DARK NECESSITIES	7/33
sweet chocolate and citrus 6.7%	
FIRST STATE AUTUMN BLISS PUMPKIN ALE	7/33
pumpkin, brown sugar, pumpkin spice, and vanilla 5.5%	
WISEACRE TINY BOMB PILSNER	7/33
local wild flower honey, clover 4.5%	
HALF ACRE DAISYCUTTER	7/33
pine, citrus, papaya and mango 5.2%	

Một, Hai, Ba, Dzô!

1, 2, 3, CHEERS!

Light & Delicious Shooters

	2 oz	10 oz
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	



MỘT

HAI

BA

Rượu ~ Wine

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

Rượu Cốc Tai ~ Cocktail

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

Beverages

ĐÁ ME	8
tamarind pulp, mint, soda	
THE PANDAN JAWN	8
fresh mint, pandan cordial, lime, club	
VIETNAMESE COFFEE	6
brewed with condensed milk - Iced or Hot	
THAI TEA	6
Thai tea	
TEA - ICED OR HOT	4.5
lemon ginger (cf), artichoke (cf), tropical green, jasmine, oolong	