
◀ HOT APPETIZERS ▶

- A1. **CHICKEN WINGS (8)** \$9
[1] Hot Chili [2] House Original [3] Tamarind
- A2. **LETTUCE WRAPS**
Lemongrass Chicken \$10 – Chili Beef \$11.5
Minced beef and pork or chicken with chopped green onion, ginger, chili, fresh lime
- A3. **EGGROLLS (5)**
Pork & Shrimp \$7 – Shrimp \$9 – Vegetarian \$7
Eggrolls served with lettuce and nuoc mam sauce
- A4. **PEKING DUCK** Half \$20 – Whole \$39
BBQ roasted duck with sweet steamed buns and hoisin sauce
- A5. **DUMPLINGS** \$8
Six Dumplings with Pork, Shrimp & Scallop and dipping sauce
- A6. **SALT & PEPPER CALAMARI** \$14
Calamari fried with salt and pepper and serve over a bed of watercress salad
- A7. **SAIGON CREPES** \$10
Vietnamese crepes that are stuffed with shrimp, pork, bean sprout and serve with lettuce, fresh herbs and nuoc mam sauce
- A8. **STEAMED MUSSELS** \$10
Lemongrass-Coconut, Marinara or Cipriani Sauce. Black mussels steamed with your choice of sauce and diced tomatoes
- A9. **GARLIC & BUTTER FROG LEGS** \$14
Frog legs cooked with garlic butter sauce and serve on a bed of watercress
- A10. **SIRACHA PORK RINDS CHICHARRON** \$11
Fried Pork Rinds with Siracha
- A11. **TUNA POKE** \$14
Fresh Tuna with poke sauce and fried pork rind

◀ FRESH SPRING ROLLS ▶

- A12. **SPRING ROLLS (2)**
Chicken or Shrimp or Pork or Beef \$7
All Spring Rolls Are made with fresh herbs and served with peanut sauce or nuoc mam sauce
- A13. **SHRIMP & PORK ROLLS (2)** \$8
Steamed pork bacon and rolled with shrimp and fresh herbs and vegetables
- A14. **CHARGRILLED PORK SAUSAGE ROLLS (2)** \$8
Chargrilled homemade pork sausage rolled with fresh herbs and vegetables

◀ SOUPS ▶

- SO1. **PORK BUTTERNUT SQUASH** \$5
Pork, butternut squash, leek and onion
- SO2. **CHICKEN NOODLE Soup** \$5
House Chicken Noodle Soup, carrot and onion

◀ SALADS ▶

Legend has it that long ago a king in Vietnam lost a battle and defected to a village in the jungle to hide from his enemy. The villagers protected the King and let him rest for the night. The next day they prepared a good-bye meal for the King. Being poor the villagers had nothing to offer except what was grown abundantly in their village. They used this plant to make a salad with whatever meat that they have. Hence it is called the Farewell King Salad.

- SA1. **FAREWELL KING SALAD** \$15
Spring Mix salad with fresh herbs, avocado, candy pecan, farewell king salad, grilled shrimp, chicken, beef and house balsamic vinaigrette
- SA2. **GARDEN SALAD** \$6
Mix lettuce, croutons, tomatoes, red onion and choice of dressing
- SA3. **CRAB CAKE SALAD** \$12
Spring mix salad, cucumber and cherry tomatoes and choice of dressing
- SA4. **CHICKEN SALAD** \$9
Mixed salads, fresh herbs, chicken, peanut, diced green mango

◀ PHO: A BOWL OF GOODNESS ▶

All Pho bowls are served with fresh bean sprout, basil, scallions, cilantro, lime and jalapeno. This is a very popular street food in Vietnam and it has captured the fascination of so many people because of its simplicity and complex flavors. Pho is the perfect comfort food – warm, hearty and deliciously refreshing. We offer the following options for your enjoyment.

P1. PHO CRAB, SHRIMP & SCALLOP	\$15
P2. PHO SPECIAL COMBO	\$11
P3. ROASTED DUCK YELLOW NOODLE	\$13.50
P4. PHO CHICKEN [white meat, dark meat or both]	\$9.5
P5. BEEF STEW	\$11
P6. PHO ROASTED BRISKET	\$10
P7. PHO EYE OF ROUND, BRISKET	\$9.5
P8. PHO BRISKET & MEATBALL	\$9.5
P9. PHO EYE OF ROUND & MEATBALL	\$9.5
P10. PHO MEATBALL	\$9.5
P11. PHO EYE OF ROUND	\$9.5
P12. PHO VEGETABLES	\$9.5

◀ FRESH BUN DISHES ▶

All BUN Dishes are served with fresh lettuce and herbs, bean sprout, diced cucumber, pickled leek, crushed peanut, onion, vermicelli and choice of meat. We offer a variety of BUN dishes for your selection and enjoyment.

B1. SPECIAL ANGEL HAIR	\$16	B6. GRILLED BEEF BUN	\$10.5
Grilled shrimp, chicken and pork, angel hair vermicelli		Grilled beef, eggroll	
B2. BEEF & SHRIMP ANGEL HAIR	\$16	B7. GRILLED CHICKEN BUN	\$9.5
Grilled beef and shrimp and angel hair vermicelli		Grilled chicken, eggroll	
B3. SHRIMP PASTE ON SUGARCANE	\$20	B8. SHRIMP BUN	\$13
Grilled shrimp paste on sugarcane serve with angel hair vermicelli and fresh herbs		Grilled shrimp, eggroll	
B4. SPECIAL BUN	\$14	B9. STIR FRY BEEF BUN	\$10.5
Grilled shrimp, chicken, pork, eggroll		Stir fry beef with lemongrass and onion	
B5. GRILLED PORK BUN	\$9.5	B10. VEGETABLES BUN	\$9.5
Grilled pork, eggroll		Pan seared tofu and mixed vegetables	

◀ SOUL FOOD RICE DISHES ▶

Rice is the soul of the meal for Vietnamese people. Good rice is more important than anything else in a meal. Here we bring authenticity and creativity to offer you the following options:

R1. SPECIAL RICE PLATE	\$14	R5. GRILLED PORK RICE PLATE	\$11
Grilled shrimp, chicken, and pork, tomato, salad, carrots, served with house special rice		Grilled pork, tomato, salad, and jasmine rice	
R2. FLAMING BEEF FLAMBE	\$16	R6. GRILLED CHICKEN RICE PLATE	\$10
Beef tenderloin seasoned and marinated to perfection then flambéed with garlic, onion, and serve with tomato, lettuces and house special rice		Grilled chicken, tomato, salad, and jasmine rice	
R3. FLAMING CHICKEN FLAMBE	\$13	R7. GRILLED BEEF RICE PLATE	\$12
Chicken tender seasoned and marinated to perfection then flambéed with garlic, onion, and serve with tomato, lettuces and house special rice		Grilled beef, tomato, salad, and jasmine rice	
R4. FLAMING SHRIMP FLAMBE	\$20	R8. ROASTED DUCK RICE PLATE	\$20
Shrimp flambéed with garlic, onion, and serve with lettuces and tomato in a vinaigrette dressing and house special rice		Roasted Duck, Rice and Cucumber	
		R9. CRISPY DUCK RICE PLATE	\$20
		Crispy Duck and house special rice	
		R10. TOFU FLAMING FLAMBE	\$11
		Shrimp flambéed with garlic, onion, snow peas, jalapeno, and serve with lettuces and tomato in a vinaigrette dressing and house special rice	

◀ STEAK & RIBS ▶

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| <p>SR9. BBQ PORK RIBS \$18
St. Luis BBQ Pork Ribs and French fries</p> <p>SR10. BBQ Beef RIBS \$24
BBQ Beef Ribs and French fries</p> <p>SR11. RIBEYE STEAK \$33
16 oz rib eye with house special rice and grilled vegetables</p> | <p>SR12. BLACK ANGUS FILET MIGNON 6 oz. \$40
Choice of Angus filet mignon with 4 jumbo shrimp and a scallop seared and serve with house special rice and grilled vegetables</p> <p>SR13. BLACK ANGUS RIBEYE \$45
16 oz black angus bone in ribeye with 4 jumbo shrimp and one scallop seared and serve with house special rice and grilled vegetables</p> |
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◀ CHEF'S SELECTION OF FRIED RICE ▶

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| <p>FR1. CRAB, SHRIMP AND SCALLOP FRIED RICE \$16
Real Crab meat, shrimp, scallop, house sausage, chopped onion, scallions, carrots, egg, bell peppers and bean sprout</p> <p>FR2. SHRIMP FRIED RICE \$14
Shrimp, house sausage, chopped onion, scallions, carrots, egg, chopped bell peppers and bean sprout</p> <p>FR3. CHICKEN FRIED RICE \$12
Chicken, house sausage, chopped onion, egg, chopped bell peppers and carrot, bean sprout and scallions</p> | <p>FR4. BEEF FRIED RICE \$14
Beef, house sausage, chopped onion, egg, scallions, chopped bell peppers, bean sprout, and carrots</p> <p>FR5. VEGETABLES FRIED RICE \$11
Chopped onion, bell peppers, bean sprout, and carrots</p> <p>FR6. CRAISINS FRIED RICE \$16
Ham, Sausage, Shrimp, Craisins, Chopped onion, egg, bell peppers, bean sprout, and carrots</p> |
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◀ CURRIED DISHES ▶

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| <p>CU1. CHICKEN CURRY \$12
Chicken, onion, bamboo, pineapple, green bean, bell peppers, and house special rice</p> <p>CU2. BEEF CURRY \$13
Beef, onion, bamboo, pineapple, green bean, bell peppers, and house special rice</p> <p>CU3. SHRIMP CURRY \$14
Shrimp, onion, bamboo, pineapple, green bean, bell peppers, and house special rice</p> | <p>CU4. CALAMARI CURRY \$13
Calamari, onion, bamboo, pineapple, green bean, bell peppers, and house special rice</p> <p>CU5. SEAFOOD CURRY \$15
Shrimp, calamari, onion, bamboo, pineapple, green bean, bell peppers, and house special rice</p> <p>CU4. TOFU CURRY \$13
Tofu, onion, bamboo, pineapple, tomato, bell peppers, and house special rice</p> |
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◀ FRESH FROM THE WOK CHEF ▶

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| <p>X1. PAD THAI
Chicken: \$12 Shrimp: \$14 Beef: \$13
Pork: \$12 Shrimp & Crab \$18
Choice meat cook with rice noodles, bean sprout, egg, scallions, crushed peanuts and cilantro</p> <p>X2. HU TIEU Shrimp: \$14 Beef: \$13 Chicken: \$12
Pan fry wide noodle with choice of meat and vegetables</p> <p>X3. MONGOLIAN BEEF \$16
Beef flank steak, sweet soy sauce, garlic, scallions served with house special rice</p> <p>X4. KUNGPAO CHICKEN \$14
Garlic, scallions, peanuts, chicken, sweet soy sauce, served with house special rice</p> <p>X5. GINGER CHICKEN \$12
Ginger, chicken and onion and your served with house special rice</p> <p>X6. LEMONGRASS CHILI CHICKEN \$12
Chicken, Onion, Lemongrass and chili served with house special rice</p> <p>X7. SHRIMP COMBO \$14
Bamboo, green bean, carrot, onion, bell pepper served with house special rice</p> | <p>X8. CHICKEN COMBO \$12
Bamboo, green bean, carrot, onion, bell pepper served with house special rice</p> <p>X9. CRUNCHY NOODLE COMBO \$15
Shrimp, Chicken, Scallop, broccoli, bamboo, onion, bell pepper</p> <p>X10. LEMONGRASS CHILI TOFU \$10
Tofu with curry and lemongrass and chili served with mixed vegetables and rice</p> <p>X11. ORANGE CHICKEN \$12
Chicken cube marinated in orange sauce and wok on hot fire and serve with rice</p> <p>X12. PEPPER STEAK \$15
Flank Steak marinated and wok on hot fire with bell pepper. Serve with house special sauce</p> <p>X13. BROCOLI STEAK \$15
Flank Steak marinated and wok on hot fire with broccoli and house special sauce</p> <p>X14. CALAMARI & MUSSELS \$14
Calamari and Mussel cook with cipriani sauce and spaghetti</p> |
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◀ CHEF'S CHOICE OF FISH ▶

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| <p>F1. SEARED SEABASS STEAK \$30
Pan seared sea bass steak with shrimp and olive oil and baste in white wine sauce with caper. Serve with rice and grilled vegetables</p> <p>F2. NORWEGIAN MACKEREL \$16
Vietnamese style Norwegian Mackerel serve with rice and vegetables</p> <p>F3. SALMON WITH MANGO SAUCE \$20
Pan grilled salmon steak in olive oil with shrimps and crawfish tail meat. Serve with rice and asparagus</p> <p>F4. SEARED MAHI MAHI STEAK \$26
Seared Mahi Mahi steak with scallops and shrimp. Serve with rice and grilled vegetables</p> | <p>F5. PAN GRILLED TILAPIA \$14
Pan grilled tilapia with salt and pepper. Serve with rice and grilled vegetable</p> <p>F6. PAN FRY RED SNAPPER \$24
Pan fry whole red snapper with our special tomato sauce and house special rice</p> <p>F7. FRIED TILAPIA \$12
Deep fried tilapia fillet with French fries and tartar sauce</p> <p>F8. FRIED CATFISH \$12
Deep fried catfish fillet with French fries and tartar sauce</p> |
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◀ CRABS AND SHRIMPS ▶

The following dishes are best eating with the Garlic Noodle. Side order of Garlic Noodle is \$8

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| <p>C1. THE ARMAGEDDON \$55
Half Pound King Crab, One Lobster, Half Pound Shrimp, and Half Pound Black Mussel. Boil then shake in garlic butter sauce. Spicy.</p> <p>C2. THE MIDDLE KINGDOM \$45
One Pound of Bairdi Crab, Half Pound Shrimp, and Half Pound Black Mussel, One Blue Crab. Boil then shake in garlic butter sauce. Spicy.</p> <p>C3. THE RED KING CRAB \$50
One Pound of Steamed Red King Crab with a side of rice and asparagus</p> <p>C4. THE BAIRDI CRAB \$36
One and half pound of steamed Bairdi Crab with garlic butter sauce</p> <p>C5. ROASTED DUNGENESS CRAB \$40
One Dungeness Crab 1.7 to 2 pounds, steamed then serve with garlic butter sauce</p> | <p>C6. SOFT SHELL CRAB \$23
Soft Shell Crab cook with Garlic Butter and serve over a bed of watercress</p> <p>C6. BLUE CRAB \$23
Blue crab cook with Garlic Butter</p> <p>C6. SATE DUNGENESS CRAB \$40
One Dungeness Crab 1.7 to 2 pounds, steamed then serve with house special sauce</p> <p>C7. SHRIMP BOILED \$16
One pound of boiled shrimp whole shebang in spicy garlic butter sauce</p> <p>C8. TAMARIND SHRIMP \$22
Jumbo Shrimps wok on hot fire with our house tamarind sauce</p> |
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◀ SIDE ORDERS ▶

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| <p>1. Xtra Brisket \$2.50</p> <p>2. Xtra Tai \$2.50</p> <p>3. Xtra Meatball \$2.50</p> <p>4. Xtra Tendon \$2.50</p> <p>5. Xtra Tripe \$2.50</p> <p>6. Xtra Shrimp \$3.00</p> <p>7. Xtra Crab \$6.00</p> | <p>8. Xtra Scallop \$2.50</p> <p>9. Xtra Rice \$2.00</p> <p>10. Xtra Fish Sauce \$0.50</p> <p>11. Xtra Peanut Sauce \$0.50</p> <p>12. Xtra Fries \$2.50</p> <p>13. Xtra Chicken \$2.50</p> <p>14. Xtra Egg \$2.00</p> | <p>15. Xtra Noodle \$0.75</p> <p>16. Garlic Noodle \$8.00</p> <p>17. Xtra Eggroll \$2.00</p> <p>18. Side Fried Rice \$5.00</p> <p>19. Side Steamed Veg \$3.00</p> <p>20. Saute Mushroom \$3.00</p> <p>21. Green Bean \$3.00</p> |
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◀ BEER & WINE LIST ▶

INTERNATIONAL BEER

Origin:	Name:	Price:
Vietnam	Beer "33"	\$5
China	Tsingtao	\$5
Japan	Kirin Ichiban	\$5
	Ashahi (DRAFT)	\$5
Belgium	Stella (DRAFT)	\$5
Mexico	Corona Xtra	\$5
Mexico	Corona Lite	\$5
	Modelo (DRAFT)	\$5

DOMESTIC BEER

Origin:	Name:	Price:
USA	Bud Light (DRAFT)	\$4
	Budweiser	\$4
HOUSTON	St. Arnold Lawnmover	\$4
	St. Arnold Weedwacker	\$4
	Karbach Hoppadillo	\$4
	Karbach Sympathy	\$4
	Lovestreet (DRAFT)	\$4

WHITE WINES

	BTG 6oz	BTB
CHARDONNAY		
BUTTERNUT , Napa, CA	\$10	\$38
LA CREMA , Sonoma Coast, CA	\$11	\$40
REVELRY , Walla Walla, WA	\$10	\$38
SEAN MINOR , Napa, CA	\$9	\$34
PINOT GRIZIO		
CABERT , Friuli Grave, Italy	\$7	\$26
LAGARIA , Delle Venezie, Italy	\$9	\$34
RIESLING		
ROKU , Monterey, CA	\$10	\$38
SAUVIGNON BLANC		
DISTRICT 7 , Monterey, CA	\$10	\$38
SPY VALLEY , Marlborough, New Zealand	\$12	\$44
TRINITY HILL , Hawkes Bay, New Zealand	\$11	\$42
ROSE		
MONT GRAVET , Cinsault, France	\$6	\$20
EL LIBRE , Malbec, Argentina	\$7	\$25
DIEVOLE , Sangiovese, Italy	\$11	\$42
SPARKLING		
MERCAT CAVA , Barcelona, SP	\$9	\$34
TIAMO , Prosecco, Italy	\$8	\$8
INTERESTING WHITES		
MONT GRAVET , Colombard, France	\$6	\$20
EL LIBRE , Torrontes, Argentina	\$7	\$25
BROADBENT , Vinho Verde, Portugal	\$7	\$25

RED WINES

	BTG 6oz	BTB
CABERNET SAUVIGNON		
CYCLES GLADIATOR , San Lucas, CA	\$9	\$34
BROADSIDE , San Lucas, CA	\$9	\$34
SEAN MINOR , Napa, CA	\$9	\$38
VELVET MOON , Manteca, CA	\$10	\$38
MERLOT		
CYCLES GLADIATOR , Santa Rosa CA	\$9	\$34
GROWER RESERVE , San Martin, CA	\$10	\$38
REVELRY , Walla Walla, WA	\$11	\$42
MALBEC		
LUNTA , Mendoza, Argentina	\$15	\$56
M RESERVE , Pays D'Oc, France	\$12	\$44
PINOT NOIR		
SEAN MINOR , Central Coast, CA	\$10	\$36
DISTRICT 7 , Monterey, CA	\$11	\$38
RED BLENDS		
ONX MOON , Manteca, CA	\$12	\$42
ABSTRACT , Napa, CA	\$18	\$65
MONT GRAVET , CARIGNAN, France	\$6	\$20
HOUSE RED, WHITE, ROSE	\$6	

◀ DRINKS & DESSERTS ▶

JUICES

Lemongrass Limeade	\$5
Fresh Lemonade	\$5
Fresh Sugarcane Juice	\$5
Orange Cane Juice	\$5
Fresh Coconut	\$5
Orange Juice	\$4
Cranberry Juice	\$4

COFFEE

Ice Milk Coffee	\$4.50
Black Coffee	\$2.50

TEA

ICE TEA

Unsweetened ice tea	\$2.5
Sweetened ice tea	\$2.5
Thai Tea	\$5.00

HOT TEA

Green tea	\$2.5
Jasmine tea	\$2.5

Oolong tea	\$2.5
Honey Ginger Tea	\$3.5
Ginger Tea	\$3.5

WATER BOTTLES

Fiji Water	\$4
Mineral Water	\$4

SOFT DRINKS

Coke	\$2.50
Diet Coke	\$2.50
Dr. Pepper	\$2.50
Root Beer	\$2.50
Sprite	\$2.50
Orange Fanta	\$2.50

DESSERTS

Bread Pudding	\$8
Pecan Pie	\$8
Strawberry Cream Pie	\$8
Key lime Pie	\$8
Apple Pie	\$8