



APPETIZERS

Vietnamese Spicy Fried Chicken Wings CANH

GA SOT CAY

Caramel Hot Chili Fish Sauce, Roquefort Cheese Aioli, Micro Cilantro, Pickles 24

Jackfruit "Pizza"

BANH TRANG NUONG MIT *gf/v*

Banana Rice Paper, Vietnamese Herbs Pesto, Sambal, Shallot Aioli, Cucumbers and Pickles 20

Fried Prawns and Sweet Potatoes

BANH TOM CO NGU *v*

Fifth Crow Farms Butter Lettuce, Pickled Daikon and Carrots, Nuoc Cham Dipping Sauce 28

Smoked Salmon and Strawberry Salad Roll

GOI CUON CA HOI DAU *gf*

Micro Herbs Mix, Onion Sprouts, Tsar Nicoulai Smoked Trout Roe Nuoc Mam 20

Sonoma Liberty Duck Confit Egg Rolls

CHA GIO VIT

Marshall's Farm Honey and Wise Goats Mustard Dipping Sauce 20

ENTREES

Saigon Breakfast Plate

TRUNG OP LA DAC BIET *gf*

Two Fried Eggs, Lap Xuong Sausage, Pate, Laughing Cow Cheese, Pickles, Banh Mi 17

Pea Leaf Porridge

CHAO CHAY *gf/v*

Pea Leaf and Cilantro Pesto, Cordyceps and Shitake Mushrooms, Toasted Shallots and Garlic 20

#1 Vietnamese BBQ Broken Rice Plate

COM TAM DAC BIET *gf*

Sakura Farms Grilled Pork, Lemongrass Chicken, Blue Shrimp, Duck Spring Roll, Fried Egg 29

Shaking Beef Salad 8 oz

GOI BO LUC LAC *gf/v*

Fifth Crow Farms Little Gems, Sausalito Springs Watercress, Brokaw Farms Avocado, Egg 32

SUB: Plant Based **chunk** Steak 4

Filet Mignon and Diver Scallop Skillet

BO NE *gf*

Caramelize Onions and Herbs, Pate, Lap Xuong and Gio Sausage, Broken Rice, Fried Egg, Banh Mi 62

Hot Sauce V.5

Shrimp Paste, Lemongrass, Garlic, Chilies 6

A 3% Fee Will Be Added for Equitable Workplace

20% Gratuity Will Be Added to Tables of 6 Guests or More

BANH MI SANDWICHES A CUP OF PHO BROTH

Sunnyside Golden Eggs

TRUNG OP LA

Two Fried Eggs, Lap Xuong Sausage, Pate, Gio, Pork Floss, Pickles, XO Chili Sauce 15

Turmeric Fried Catfish

CHA CA LA VONG

Cilantro and Dill, Sambal Remoulade, Cucumbers and Pickles, Fermented Shrimp and Pineapple Sauce 15

Lemongrass BBQ Chicken

GA NUONG SA

Crispy Chicken Skin, Cucumbers, Pickles, Shallot Aioli, Tomato Pepper Sambal 15

Roast Beef Pho French Dip 8 oz

PHO BO

Five Spice Roasted Beef, Pate, Shallot Aioli, Basil and Cilantro, Cucumbers and Pickles, Pho Au Jus 26

NOODLES

Curry Clams and Mussels

CHEM CHEP CARI MI

Instant Egg Noodles, Dirty Girl Dry Farm Tomato, Coconut Lemongrass Broth, NZ Rock Shrimp, Thai Basil 36

Turmeric Fried Catfish Bowl

CHA CA LA VONG *gf*

Banh Hoi Rice Noodles, Dill and Onions, Fermented Shrimp and Pineapple Sauce, Shrimp Chips 24

Wok Seared Vegetarian Chow Fun

BANH UOT XAO CHAY *gf/v*

Pea Leaf, Cordyceps and Wood Ear Mushrooms, Fried Tofu, Hot Mustard Maggi Sauce 24

ADD: Shrimp 12 Beef 12 Chicken 8

Surf & Turf 16 Plant Based **chunk** Steak 16

Hanoi BBQ Heritage Pork Bowl

BUN CHA HANOI *gf*

Grilled Meatball, Belly and Shoulder, Banh Hoi Noodles, Cucumbers and Pickles, Nuoc Cham 24

Garlic Noodles

MI XAO TOI

Marin Root Farms Bok Choy, Shitake Mushrooms, Peppers, Toasted Garlic and Shallots 24

ADD: Shrimp 12 Beef 12 Chicken 8 Fried Tofu 6

Surf and Turf 16 Plant Based **chunk** Steak 16

Ginger Chicken Noodle Soup

PHO GA *gf*

Natural Rocky Jr. Poached Chicken Breast and Confit Drumstick, Broad Pho Noodles, Consommé 32

gf/v = Can Be Made Gluten Free or Vegan Upon Request