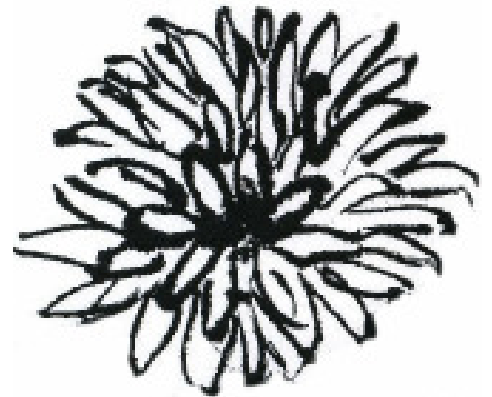


RESTAURANT & LOUNGE

Contemporary Vietnamese Cuisine
Pacific Northwest Ingredients



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Glossary

Ngo Om (Rice paddy herb) Lightly tasting of both citrus and cumin, this herb is typically used to finish sour fish soup.

Ngo Gai (Culantro) A native of tropical America, it is used in Southeast Asian, Latin American & Caribbean foods. The torn-edged leaves of culantro are most often used for garnishing Pho.

Rau Ram (Vietnamese Coriander)

A truly Southeast Asian herb, rau ram is heady and peppery, with hints of cilantro.

Tamarind is a large, brown pod with soft, sour pulp and hard, black seeds. Tamarind pulp is rich in vitamins and has a tangy, acidic taste, and is used as a popular souring agent throughout the world.

Wood ear fungus is a favorite ingredient in Vietnamese cuisine. Having very little flavor, they are added to dishes for their crunchy texture and to make a fine filling.

Lemongrass also known as citronella it is an intensely fragrant stalk used to impart a lemony flavor.

Lotus Stems are the graceful stems of the lotus flower which grow in ponds and dense mud. These thick roots are used as a vegetable. The stems are used fresh in salads or stir-fried dishes.

Fish Sauce is the Vietnamese condiment used in almost every dish, just as salt or soy sauce are used in other cuisines. Made from salted fermented fish or shrimp, it has a very pungent, salty flavor in its pure form. Fish sauce is often combined with other ingredients such as sugar, garlic and lime juice to make various dipping sauces known as nuoc mam cham.

Asian Chives or Garlic Chives have long, flat green leaves and are smaller than regular chives, resembles flat spring onions. They have far more garlicky flavor than Western chives.

Bac ha is the Vietnamese name for an Asian Rhubarb which is known by English as taro stem. The stems of bac ha are crisp and slightly spongy, absorbing flavor very well in dishes like soups, stir fries, and meat platters. As they cook, bac ha stalks become tender and soft. Bac ha also has large heart shaped leaves, which are often removed before the plant is sent to market.

Flat Chive offer a gentle garlicky flavor. The younger the strap-like leaves, the more tender. Flat chive is excellent for salads, stir fries and soups. Egg dishes welcome its tasty company. Enhance fish entrees with its good flavor. Use as a substitute for chives.

Nuoc Cham is a Vietnamese dipping sauce that is served frequently as a condiments which consist of lime juice, vinegar, fish sauce, sugar, chili pepper and water.

Cassava also known as Yuca or "Khoai Mi" in Vietnam, is a root that releases a blend of coconut & red bean aroma.

The great beginning

Potstickers (4) ✓	6
Pork dumplings, served with soy ginger chili sauce	
Jicama Summer Rolls ✓v	6
Bo Bia Chay	
Stir-fried jicama, lettuce, pickled daikon, cilantro, basil, sweet plum sauce & crushed peanuts. Served with tamarind-chili sauce (vegan base dip)	
Beef-Mango Summer Rolls	6
Beef, lettuce, mango, pickled daikon, cucumber, cilantro & basil. Served with crushed anchovy pineapple-chili-lime dipping sauce	
Soft-Shell Crab Summer Rolls	
Goi Cuon Cua	10
Fried soft-shell crab, lettuce, cilantro, basil, cucumber, pickled daikon & carrots. Served with chili-lime dipping sauce	
Imperial Rolls – Cha Gio	7
Traditional Vietnamese fried spring roll filled with pork, beansprouts, jicama, carrots, onions, mushroom, bean thread. Served with lettuce wrap and nuoc cham dipping sauce	
Chicken Gyoza (6) ✓	6
Japanese style dumplings filled with chicken & vegetable, served with ginger soy dipping sauce	
Sweet Potato Frites ✓v	7
Thin-sliced sweet potato fries, served with chipotle aioli	
Fried Five-spice Calamari *✓	8
Served with spicy cilantro-basil aioli	
Ha Noi-Style Grilled Chicken Lettuce Wraps	10
Grilled lemongrass chicken served in lettuce wraps with rice noodles, plum sauce, mint, beansprouts, roasted peanuts, pickled daikon & carrots	
Spicy Chili Squid ✓*****	9
Lightly breaded sliced squid steak, sambal hot sauce, lime, onions & yogurt mint dipping sauce	
Spicy Poke Tuna ✓+****	10
Sashimi tuna, seamango, cucumber, sesame, onion & sambal hot sauce	

+ Contains raw fish * Spicy
 ✓ Does not contains fish sauce
 v Vegan

NOTICE: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Salads

- Grilled Shrimp Jicama & Mango Salad** 11
Grilled lemongrass shrimp with shredded jicama, fresh mango, basil, cherry tomato in citrus dressing
- Nicoise Ahi Tuna Salad +✓** 11
Pan-seared tuna rare, potato, green beans, boiled egg, nicoise olive, light mustard white wine vinaigrette
- Saigon Chicken, Cabbage & Mint Salad**
Goi Ga 9
Hand-shredded chicken with cabbage, onion, mango, cucumber, carrots, fried shallots, cilantro & mint. Tossed in light vinaigrette, served on a toasted Vietnamese sesame seed rice cracker
- Steak Salad - Bo luc lac** 11
Sautéed cubed beef tenderloin, sweet onions over red leaf lettuce, tomato, cucumber, cilantro & basil
- Mixed Green Side Salad ✓v** 6

Soup

- Fragrant Sweet-and-Sour Soup with Shrimp - Canh Chua Tom** 9
Traditional South Vietnam soup, a light fragrant sweet and sour tamarind broth with Bac ha (Asian Rhubarb), tomato, pineapple, bean sprouts, cilantro, culantro, ngo om (rice paddy herb), basil & shrimp. Served with rice noodles
- Pho** 9
A beef star anise broth with thinly sliced beef sirloin, rice noodles, green onions, cilantro. Served with lime, beansprouts & basil
- Vietnamese Bouillabaisse** 11
Salmon, shrimp, scallops, squid in tomato saffron lemongrass broth. Served with rice noodles, cilantro, & basil

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Cocktails

- LEMONGRASS RICKEY** 9
Lemongrass infused gin with lime & soda
- PINEAPPLE COOLER** 9
Fresh pineapple infused vodka, pineapple juice, triple sec & soda
- MANGO-GINGER MARGARITA** 10
100% blue agave Sauza, fresh ginger, mango, lime
- MAI TAI** 10
Rum, Apricot Brandy, Crème de Noyaux, Lime, orange juice, pineapple juice, Myer's Rum Float
- DARK AND STORMY** 10
Gosling's Black Seal Rum, fresh grated ginger, lime, Reed's ginger ale
- ZOMBIE** 10
Barcadi O, Barcadi Limon, mango, pineapple & cranberry juice, & Myers Rum Float
- DRUNKEN SAILOR** 10
Vodka, Rum, Gin, Tequila, Blue Island Pucker, pineapple juice
- LALA POP** 9
Three Olives Watermelon vodka, mango puree, pineapple juice, cranberry juice, club soda
- THAI BOM** 9
Stoli Vanilla, Amaretto, Thai iced tea & cream

Tinis

- CUCUMBER BASIL MARTINI** 9
Cucumber and basil infused gin martini
- LYCHEE MARTINI** 9
Stoli vodka, lychee juice, triple sec
- SAIGON 75** 10
44 North Huckleberry Vodka, champagne, triple sec, lemon twist
- MANGO TINI** 9
Absolut Mandrin Vodka, Mango, triple sec
- KEYLIME TINI** 9
- TSUNAMI SAKE TINI** 9
Nigori Sake, vodka, triple sec, apricot brandy, orange juice
- HUCKLEBERRY COSMO** 10
44 North Huckleberry vodka, cranberry juice, triple sec, muddled lime, lemon twist
- GREEN TEA MARTINI** 9
Lemon vodka, grand marnier, green tea

Sake

- Yuki Sake - Cold Premium Premium 12/40
Sho Chiku Bai Nigori Sake 8/28
Hana Lychee Sake wine 8/28
Zipang/Stars - Sparkling Sake (10 oz bottle) 10

Lunch Specials

- Saigon Curry Chicken Stew – Cari Ga** 8.95
Homestyle Chicken yellow curry stew with Kabocha squash, carrot served with rice noodles
- Lemongrass Chicken*** 8.95
Sliced chicken breast, snow peas, onion in caramelized lemongrass sauce, served with rice
- Buddha Tofu ✓v** 7.95
Fried crispy tofu topped with tangy garlic sauce, served with steamed choy sum & Jasmine rice
- Spicy Glazed Eggplant ✓*** 7.95
Eggplant, bamboo shoots, scallions, bell peppers & ginger, served with Jasmine rice
- Basil Tofu with Green Beans & Tomato v** 7.95
Stir fried tofu, green beans, tomato & basil, served with Jasmine rice
- Imperial Chicken ✓** 8.95
Lightly battered chicken strips tossed in tangy garlic savory sauce, steamed broccoli & rice
- Crispy Spring Rolls Noodles Bowl Salad** 8.95
Fried Vietnamese pork spring roll, rice noodles, lettuce, bean sprouts, cucumber, cilantro, basil, pickled daikon & carrots, fried shallots, scallion oil & crushed peanuts. Served with nuoc cham
- Pad Thai*** 7.95
Traditional Thai styled rice noodles pan-fried with bean sprout, pressed tofu, cilantro, crushed peanuts, lime and onion in tamarind sauce
Chicken, beef or tofu add \$2 for shrimp
- Vietnamese Pad Thai - Pho Xao** 7.95
Vietnamese-style flat rice noodles pan-fried with beansprout, cilantro, crushed peanuts, lime & onion. Served with nuoc cham
Chicken, beef or tofu add \$2 for shrimp
- Shittake Egg Noodles Stir Fried ✓** 7.95
Fresh egg noodles, shittake mushrooms, beansprouts, choy sum & scallion
Chicken, beef or tofu add \$2 for shrimp
- Curry Fried Rice** 7.95
Rice, eggs, carrots, pineapple, coconut milk, hint of yellow curry & onions
Chicken, beef or tofu add \$2 for shrimp
- Basil Fried Rice** 7.95
Rice, eggs, Thai sweet basil, carrots & onions
Chicken, beef or tofu add \$2 for shrimp
- Ha Noi Egg Noodles Stir Fried ✓** 7.95
Fresh egg noodles, shittake mushrooms, beansprouts, crushed peanuts, choy sum & scallion. Served with nuoc mam
Chicken, beef or tofu add \$2 for shrimp

Brown Rice extra 1.00

Entrees

All stir fried entrees served with Jasmine Rice

- Spicy Mongolian Beef ✓*** 11
Sliced flank steak, onions & chilli peppers
- Nutty Chicken** 9
Sautéed chicken with beansprouts, green beans topped with peanut sauce
- Ginger Beef** 10
Stir fried flank steak, bell peppers, bamboo shoots, onion, carrots, ginger & garlic sauce
- Spicy Vietnamese-Style Garlic Prawns & Scallops*** 13
Caramelized wok prawn & scallops, shallots in spicy garlic sauce & mixed green salad
- Grilled Salmon with Mango Aioli ✓** 13
Pan fried wild Alaskan sockeye salmon with mango aioli sauce topped with herbed cabbage salsa
- Honey Walnut Prawns ✓** 13
succulent prawns, honey cream sauce & candied walnuts
- Vietnamese Style Steak Frites** 12
Tenderloin steak cubes sauteed with onion, bell pepper & thin potato frites
- Singapore Noodle Stir Fried ✓** 10
Rice noodles, BBQ pork, shrimp, bean sprouts, bell peppers, scallions, carrots & egg with a hint of yellow curry

The Grand Finale

- Cassava Cake** 7
Served with coconut ice cream & mango syrup
- Mud Pie** 7
Kona coffee ice cream, fudge topping, peanuts, chocolate, Oreo cookie crust
- Coconut Cake** 8
White layer cake, coconut custard filling, merengue frosting, coconut flakes
- Ice Cream - Green Tea, mango or Coconut** 4

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