

DINNER

SMALL PLATES ẨM NHỎ

Hanoi Egg Rolls / Chả Giò 8

Fried egg rolls with crab, pork, shrimp, mushroom, taro, carrot, and onion. Served with herbs and palm sugar fish sauce.

BX Taco / Bánh Xèo 8

Scallion, turmeric, and coconut crepe, stuffed with calamari, shrimp, pork belly, bean sprouts, and mung bean. Served with pickled carrot and papaya, herbs, and palm sugar fish sauce.

Rice Paper Salad / Bánh Tráng Trộn 7

Rice paper, shrimp, fried tofu, mango, pickled carrot and papaya, mint, cilantro, Thai basil, peanuts, and fried shallots tossed in a citrus fish sauce dressing.

Pandan Fried Okra / Đậu Bắp Cốm Xanh 6

Pandan sweet rice fried okra, smoked paprika, and coconut. Served with house spicy aioli.

Wagyu Betel Skewers / Bò Nướng Lá Lốt 9

Grilled wagyu wrapped in betel leaves. Served with roasted peanuts, scallion oil, vermicelli, and palm sugar fish sauce.

Vegetarian Egg Rolls / Chả Giò Chay 6

Fried egg rolls with chickpea, carrots, peas, wood ear mushroom, glass noodles, and egg. Served with lettuce, herbs and our vegan "fish sauce".

Caramelized and Braised Salmon Collar / Cá Kho Tộ 14

Caramelized and soy-braised salmon collar with bird's eye chili, garlic, scallions, and onion.

MEDIUM PLATES ẨM VỪA

Soft Shell Crab Banh Mi / Bánh Mì Cua Lột 15

Chili fried soft shell crab, pate, house-made Vietnamese butter, cucumber, jalapeño, pickled carrot and papaya, cilantro served on French bread.

Vietnamese Grilled Pizza / Bánh Tráng Nướng 11

Grilled rice paper with pork belly, pineapple, egg, cheddar, spicy sate mayo, fried shallots, and scallions.

add-ons: Tofu 4 | Shrimp 6 | Fried Soft-Shell Crab 10 | Chinese Sausage 5 | Blue Crab 6

Clams and Rice Crackers / Nghêu Nước Chàm 14

Brown clams in sweet chili fish sauce served with Thai basil, mint, and sesame crackers.

Honey Fish Sauce Wings// Cánh Gà Chiên Nước Mắm Mật Ong 14

Fried chicken wings tossed with caramelized honey fish sauce, sesame seeds, cilantro, and Thai chilis.

Tofu and Mushroom Curry / Cà Ri Đậu Hũ Nấm 12

Fried tofu, beech mushroom, shiitake mushroom, bamboo shoots, Thai basil, and cilantro oil over house yellow curry. Served with jasmine rice.

add-ons: Shrimp 6 | Pork Belly 5 | Fried Soft-Shell Crab 10 | Chinese Sausage 5 | Blue Crab 6

Snow Mushroom Salad / Salad Nấm Tuyết 11

Snow mushroom, fried tofu, cucumber, carrot, herbs, fried shallots, and candied peanuts in a sesame cracker bowl. Served with chili-lime dressing.

add-ons: Tofu 4 | Shrimp 6 | Pork Belly 5 | Fried Soft-Shell Crab 10 | Chinese Sausage 5 | Blue Crab 6

Dinette Fried Rice / Cơm Chiên 12

Egg, carrots, peas, and green onion fried with annatto seasoned rice.

add-ons: Shrimp 6 | Pork Belly 5 | Fried Soft-Shell Crab 10 | Chinese Sausage 5 | Blue Crab 6

Crispy Roasted Pork Belly / Thịt Heo Quay 16

Marinated roasted pork belly with thin vermicelli, herbs, pickled carrot and papaya, bird's eye chili, scallions, and fried shallots. Served with a house tamarind and plum reduction.

Pickled Lotus Stem Salad / Gỏi Ngó Sen 15

Pickled lotus stems, grilled shrimp, green leaf lettuce, mango, fried shallots, herbs, and a house-fried shrimp cracker. Served with chili fish sauce dressing.

vegan option: fried tofu, chili soy dressing, and a sesame cracker.

Beef Carpaccio* (limited availability) / Cối Bò Tái Chanh* 14

Vietnamese coriander, betel leaf, Asian pear, and herb mix wrapped in raw round eye, topped with peanuts, fried shallots, and bird's eye chili.

Vietnamese Braised Beef and Cheese Fries/ Bò Kho trên Khoai Chiên 15

Braised beef shank, carrot, fingerling potatoes, 5-spice fontina, onion, tomato, spice blend, lime, and cilantro. Served with fried breadsticks.

add-ons: Tofu 4 | Shrimp 6 | Pork Belly 5 | Fried Soft-Shell Crab 10 | Chinese Sausage 5 | Blue Crab 6

DINETTE

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

LARGE PLATES ĐĨA LỚN

Whole Branzino / Cá Branzino Chiên 24

Fried whole Branzino served with house soy vinaigrette, fresh herbs, Thai chili, and caramelized peanuts.

Lobster and Salted Egg Fried Rice / Cơm Chiên Tôm Hùm Trứng Muối 28

Sautéed lobster, salted egg, Chinese sausage, carrots, peas, fried shallots, and green onion fried with annatto seasoned rice.

Vietnamese Braised Beef Stew / Bò Kho 24

Braised beef shank with carrot, fingerling potatoes, onion, tomato, spice blend, lime, and cilantro. Served with fried breadsticks.

Vietnamese Chicken & Mango Salad / Gỏi Xoài Gà 22

Hand-pulled chicken with cabbage mix, mango, English cucumber, carrots, peanuts, fried shallots, Vietnamese coriander, mint, and Thai basil. Served with fish sauce vinaigrette.

add-on: Tofu 4 | Shrimp 6 | Pork Belly 5 | Fried Soft-Shell Crab 10 | Chinese Sausage 5
Blue Crab 6

Ribeye Shaking Beef / Bò Lúc Lắc 28

Marinated ribeye, red bell pepper, onion, scallion, cucumber, and cherry tomatoes. Served with jasmine rice.

COCKTAILS

Enjoy The Silence 13

Mezcal, Smith & Cross Rum, Red Bean Orgeat, Pineapple, Mole Bitters

Known Associate 14

Diplomatico Reserva, Rosemary, Lavender

Vietnamese Negroni 14

Vietnamese Coffee Campari, Gin, Sweet Vermouth

Maized and Confused 13

Ginger Tequila, Nixta, Blood Orange, 5-Spice, Lime

Tropic Thunder 15

Rum Blend, Aperol, Pineapple, Orange, Passionfruit, Honey, Ginger

Dinette G&T 12

Junipero Gin, Bitter Bianco, Pea Flower, Orange Flower Water, Anise, Rosemary

Peach Bourbon Buck 13

Peach Tea Bourbon, Cointreau, Ginger, Honey, Lemon, Ginger Beer

Mango Muoi-Jito 13

Rum, Pickled Plum, Mango, Lime, Mint

Pineapple Green Tea 12

Aquavit, Bitter Bianco, Matcha, Pineapple, Lemon

Wannabe 14

Tequila, Ginger, Aperol, Lemon, Prosecco

The P-Word 15

Gin, Ngo Om, Chartreuse, Maraschino, Lime, Pandan

RUN T&C 14

Blackstrap Rum, Cachaca, Falernum, Kumquat, Chili, Tonic

Smells like Pimm's Spirit 14

Pimm's, Rum, Apricot, Cucumber, Lemon

Choc Dirty to Me 14

Bourbon, Licor 43, Black Currant, Toasted Longan Berry, Dark Chocolate

Last of the Oaxacans 14

Mezcal, Tequila, Banana, Cinnamon, Lime, Aquafaba, Angostura

It's Butter Than Yours 15

Rum Blend, Amaro Nonino, Frangelico, Coconut Milk, Peanut Butter, Sesame, Toasted Coconut

WINE

House Red 7

House White 8

House Rose 7

Sparkling 7

DRINKS

Lang Thang Iced Vietnamese Coffee (ON TAP) / Cà Phê Sữa đá 6

Iced Chrysanthemum Tea / Trà Hoa Cúc 4

Grass Jelly Drink / nước Sương sáo or sương sáo 5

Fresh Squeezed Orange Juice / Nước Cam 5

Pickled Lemon Soda / Chanh Muối 5

Fresh Lime Soda / Soda Chanh Đương 5

Iced Tea / Trà đá 3

Coke 3

Diet Coke 3

Sprite 3