

## SMALL PLATES ĐĨA 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.

### Braised Pork Belly / Thịt Kho với Xôi 7

Braised pork belly, pickled carrot and papaya, herbs, and fried shallots on crispy sticky rice. Served with pork belly jus aioli.

### 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.

### Street Corn "Ribs" / Bắp Nướng 7

Grilled corn tossed with dried crispy shrimp and salted egg crumble. Served with scallion oil.

### Pandan Fried Okra / Đậu Bắp Cốm Xanh 6

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

### Summer Rolls / Cuộn Chay 6

Cherry tomato, cucumber, cilantro, lettuce, pickled carrot and papaya, beet vermicelli and fried shallots wrapped in rice paper. Served with PB & J sauce.

### 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".

## MEDIUM PLATES ĐĨA VỪA

### Phở Rolls / Phở Cuốn 12

Steak, herbs, and fried shallots wrapped in fresh rice noodle. Served with PB & J sauce.

### Vietnamese Grilled Pizza / Bánh Tráng Nướng 11

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

### Tamarind Wings/ Cánh Gà Rang Me 14

Fried chicken wings tossed with caramelized tamarind sauce, sesame seeds, Fresno chili, and cilantro.

### Beef Tartare / Bò Tái Chanh 13

Raw steak\*, shallots, gherkin, betel leaf, capers, fried shallots, Asian pear, herbs, and quail egg. Served with crispy rice paper.

### 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.

### 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.

### Dinette Fried Rice / Cơm Chiên 12

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

**add-ons:** tofu 4 | Chinese sausage 5 | shrimp 6 | crab 7

### Grilled Mussels / Chém Chép Nướng Mỡ Hành 14

Grilled mussels topped with roasted peanuts, cheese, scallion oil, fried shallots, and palm sugar fish sauce.

## LARGE PLATES ĐĨA LỚN

### Brisket with Puffed Phở Noodles / Phở Brisket Chiên Phồng 24

Stir-fried brisket, gai lan, shiitake mushroom, carrot, and onion. Served with puffed phở noodles.

### Char Siu Chicken / Gà Nướng Xá Xíu 18

Roasted half-chicken and pickled mustard greens. Served with house char siu sauce.

### Turmeric and Dill Cod / Chả Cá Thăng Long 24

Pan-seared turmeric cod, dill, and peanuts. Served with vermicelli, herbs, and palm sugar fish sauce.

### 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.

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

## LUNCH BOWLS (available Tuesday-Friday 11am-3pm)

### Braised Pork Belly / Thịt Kho 14

Braised pork belly, pickled carrot and papaya, herbs, and fried shallots. Served with pork belly jus aioli, lettuce and tomato salad, pork frittata, and jasmine rice.

### Char Siu Chicken / Gà Nướng Xá Xíu 14

Roasted chicken. Served with house char siu sauce, lettuce and tomato salad, pork frittata, and jasmine rice.

### Brisket / Brisket Xào 16

Stir-fried brisket, gai lan, carrot, shiitake mushroom, and onion. Served with lettuce and tomato salad, pork frittata, and jasmine rice.

### Turmeric and Dill Cod / Chả Cá Thăng Long 16

Pan-seared turmeric cod, dill, and caramelized peanuts. Served with lettuce and tomato salad, pork frittata, jasmine rice, herbs, and palm sugar fish sauce.

## COCKTAILS

### Jean-Claude Pandan 13

Rum, Vodka, Absinthe, Pandan, Coconut, Cinnamon

### Enjoy The Silence 13

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

### Known Associate 14

Diplomatico Reserva, Rosemary, Lavender

### Saigon Sling 12

Gin, Benedictine, Cointreau, Guava, Shiso-kusa, Lager

### Brazilian Bolo Tie 14

Bourbon, Cachaça, Jackfruit, Orgeat, Cardamom

### BA-NA-NA What's My Name? 12

Rum Blend, Banana, Pineapple, Cinnamon

### Howdy, Hanoi 12

Peach Tea Bourbon, Orange Liqueur, Honey, Ginger, Lemon

### 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

### Jungle Jack Flash 12

Dark Rum, Licor 43, Jackfruit, Pineapple, Lime

### Broken Sidecar 11

Cognac, Apricot, Ginseng Bitters, Jaggery

### Mango Muoi-Jito 13

Rum, Pickled Plum, Mango, Lime, Mint

### Pineapple Green Tea 12

Aquavit, Bitter Bianco, Matcha, Pineapple, Lemon

### Hot Hand 11

Thai Chili Rum, Suze, Longan, Black Currant, Pink Peppercorn

### Blame It On The Cane 13

Spiced Rum, Sugarcane, Kumquat, Lemon, Lime, Nutmeg

### Junction Rally 12

Galliano Ristretto, Brandy, Lang Thang Coffee, Condensed Milk Cream

## 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 Đường 5

Iced Tea / Trà đá 3

Coke 3

Diet Coke 3

Sprite 3