

## 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.

### 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.

### 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, 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

### Pho Nachos / Phở Và Khoai Môn Chiên 13

Braised brisket, pho gravy, Fontina queso, shallots, lime, Thai basil, cilantro, mint, and sriracha, all on top of house-made taro chips.

### Soft Shell Crab Banh Mi / Bánh Mi 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-on:** Soft Shell Crab 10

### Clams and Rice Crackers / Nghêu Nước Chàmm 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-on:** Soft Shell Crab 10

### 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.

### 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 | Soft Shell Crab 10

## LARGE PLATES ĐĨA LỚN

### Brisket with Fried Pho Noodles / Phở Brisket Chiên Phồng 24

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

### Lemongrass Chicken Roulade / Gà Chiên Sả 20

Lemongrass stuffed chicken with coconut cream sauce.

### 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.

# DINETTE

\*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.

### Lemongrass Chicken Roulade / Gà Chiên Sả 14

Lemongrass stuffed chicken served with coconut cream 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.

## 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

### Vietnamese Negroni 14

Vietnamese Coffee Campari, Gin, Sweet Vermouth

### Saigon Sling 12

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

### Brazilian Bolo Tie 14

Bourbon, Cachaça, Jackfruit, Orgeat, Cardamom

### Carajillo 13

Licor 43, Toasted Coconut Haku Vodka, Vietnamese Coffee, Nutmeg

### 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

### 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

## 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