

Appetizers ~ Khai Vi (pronounced khai vee)

Egg Roll – Chả Giò

(pronounced cha yaw)

Two deep fried egg rolls (wheat flour wrapper) filled with a savoury homemade mixture of carrots, onions, mushrooms and rice noodles. Choice of veggie (mung bean) or pork (Bissons). Served with house nuoc mam sauce.

5.00 Veggie / 5.25 Pork

Spring Roll – Gỏi Cuốn

(pronounced goy kung) GF except beef

Two fresh rice paper rolls filled with lettuce, carrot, cilantro, mint, Thai basil, fried shallots, & rice noodles with sesame oil. Served with house nuoc mam sauce. 5.00 Veggie / 5.25 Tofu / 5.50 Chicken or Pork / 5.75 Beef or Shrimp

Street Food Roll – Bò Bía

(pronounced baw bier) GF

Two fresh rice paper rolls made with Asian sausage, ground shrimp, eggs, Jicama, carrots and Thai basil.

These rolls are a common street food in Vietnam, often enjoyed by children on their way home from school. Served with house nuoc mam sauce 5.50

Shrimp Paste on Sugar Cane

Chạo Tôm (pronounced chow tome)

Two servings of homemade savoury shrimp paste wrapped around sugar cane and deep-fried. Served on a bed of lettuce, herbs, pickled carrots & daikon. Served with house nuoc mam sauce. 7.50

Hiep's Pillows (pronounced hip)-

Three deep fried pastry wraps filled with mung bean noodles and wood ear mushrooms. Served with peanut sauce, nuoc mam or sweet & sour sauce.

5.00 Veggie / 5.25 Pork

Mũi Né Shrimp

(pronounced moo -e- nay)

Four shrimp rolled in egg roll wrappers and deep fried. Served on bed of lettuce with sweet & sour sauce. 8.00

Crispy Carrot Shrimp Nest

Two shrimp nestled in a tasty carrot nest made with flour and deep fried. Served with house nuoc mam. 6.00

Lemongrass Tofu

Tofu bites tossed in lemongrass, soy sauce & spices then deep fried. Served with peanut sauce and sweet & sour sauce. 5.50

Sriracha Chicken Wings GF

Deep-fried chicken wings tossed in our house sriracha sauce, sprinkled with sesame seeds, and garnished with pickled carrots & daikon, cilantro and jalapeno. 6 for 8.00 / 10 for 13.00

LG Tempura

Veggies, Shrimp or Calamari

Veggies (green beans, carrots, sweet potatoes, onions, broccoli and cauliflower), shrimp or calamari coated in a rice flour batter and deep fried. Served with sweet & sour or peanut sauce. 8.00 Veggies / 10.00 Shrimp / 12.00 Calamari / 14.00 All three

Viet-Mex Chips & Salas GF

Tortilleria Pachanga chips served with our Vietnamese-inspired salsa. 6.00

Garden Salad GF

Springworks Farm leaf lettuce, cucumber, tomato & onion, tossed in our house cilantro vinaigrette. 4.00

Green Beans GF or Asparagus

Fresh Green Beans sauteed in olive oil, salt and garlic or fresh Asparagus stir-fried in a homemade house sauce. Garnished with lemon zest. 5.00



GF =Gluten Free Our nuoc mam (fish sauce) and sweet & sour appetizer sauces are gluten free.