

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 goi 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.

Soups and Stews

Appetizer Soups GF

Veggie Soup~A small bowl of our homemade chicken broth (veggie broth available by request) with broccoli, cauliflower, shredded carrots, & cilantro. 3.00

Tamarind and Pineapple Soup~ A small bowl of our house sweet and sour soup. See description below.
4.00 Meatless / 4.50 Tofu / 4.75 Pork or Chicken / 5.50 Shrimp

Noodle Soups – Phở (pronounced fuh) GF

Our traditional noodle soups are served with a plate of fresh bean sprouts, Thai basil, lime, jalapeno, hoisin sauce and Sriracha (hot chili sauce). Pho's distinctive flavor is in the homemade stock, which is infused with onion, cinnamon, ginger and star anise. Each bowl is wonder"pho"! Puns and slurping encouraged!

Tofu* or Chicken	9.00 (16 oz) / 11.00 (24 oz)
Rare Beef♦ or Well-done Beef or Meatball	10.00 (16 oz) / 12.00 (24 oz)
Rare Beef♦ and Tendon	11.00 (16 oz) / 13.00 (24 oz)
Seafood (Shrimp, Squid and Scallops)	12.00 (16 oz) / 14.00 (24 oz)
Vegetable (Broccoli, Cauliflower, Carrots, Snow Peas, Cabbage)*	9.00 (16 oz) / 11.00 (24 oz)
Doc's Special (Vegetable Soup with Chicken and rice –no noodles)	10.00 (16 oz) / 12.00 (24 oz)

* Veggie broth available ♦ Eating raw or undercooked foods may cause health problems

Tamarind and Pineapple Soup – Canh Chua (pronounced canh joo-ah) GF

This sweet and sour vegetable broth soup is bursting with flavor; the sour of the tamarind is offset by the sweetness of fresh pineapple, tomatoes and beansprouts. Each 16 ounce bowl is topped with dill, saw tooth herb, rice paddy herb, jalapeno and fried shallot. 9.00 Meatless / 10.00 Tofu or Chicken / 11.00 Shrimp / 13.00 Seafood (Shrimp, Squid & Scallops)

Bún Bò Huế (pronounced boon baw hway) GF

This traditional spicy beef noodle soup originated in the central city of Hue and has a pork and beef broth infused with star anise, cinnamon, ginger, lemongrass and onion. Each bowl is served with bean sprouts, purple cabbage, Thai basil, lime and jalapeno. Garnished with rau ram herb.

10.00 (16 oz) / 12.00 (24 oz)

Beef Stew – Bò Kho (pronounced bawl kaw) GF

Popular throughout Vietnam, this traditional slightly spicy stew is made with marinated beef, carrots, tomatoes, onions, lemongrass, star anise, ginger, curry and bo kho spice. Each 16 oz bowl is served with Thai basil, lime, jalapeno and your choice of pho noodles, rice or a Standard Bakery baguette. 11.00



GF = Gluten Free

Bún and Rice Plates

Vermicelli Noodles - Bún (pronounced boon)

Rice vermicelli noodles, fresh bean sprouts, lettuce, pickled carrots & daikon, and cucumbers served with your choice of protein. All protein choices are marinated in our homemade barbecue sauce (protein can be made gluten-free upon request). Garnished with peanuts, fried shallots, green onions and cilantro and served with a side of nuoc mam.

12.00 Tofu / 13.00 Chicken, Pork or Egg Roll /
14.00 Beef or Shrimp / 15.00 Combo (choice of two)

Hà Nội Barbeque Pork - Bún Chả Hà Nội (pronounced boon chai ha noi)

Four grilled caramelized pork patties (made with Bison's ground pork) served on a bed of rice noodles with lettuce, bean sprouts pickled carrots & daikon, mango, cilantro, and perilla leaves. Garnished with peanuts, fried shallots, sesame seeds and green onion and served with a side of nuoc mam. 14.00

Rice Plates - Com Dia (pronounced kham deeah)

White or brown rice, lettuce, tomato, pickled carrots and daikon, cucumbers, and a fried egg served with your choice of protein. All protein choices are marinated in our homemade barbecue sauce (protein can be made gluten-free upon request). Garnished with fried shallots, green onions and cilantro and served with a side of nuoc mam.

12.00 Tofu / 13.00 Chicken, Pork or Egg Roll /
14.00 Beef or Shrimp / 15.00 Combo (choice of two)

Na's Fried Rice - Com Chiên (pronounced kham chean) GF with Coco Peanut Sauce

White or brown rice stir-fried in our house coconut peanut sauce with onions, peas, snow pea pods, green beans, carrots, corn, bean sprouts and egg. Fried rice can be made with soy sauce upon request. Served with pickled carrots & daikon, nuoc mam and a cilantro garnish.

10.00 Veggie / 11.00 Tofu /
12.00 Chicken or Pork / 13.00 Beef or Shrimp / 14.00 Combo (choice of two)

Salads ~ Goi (pronounced goy)

Traditional Goi GF except beef

Shredded cabbage, pickled daikon & carrot, cucumber, Thai basil, cilantro, fried shallots, peanuts and sesame seeds tossed in a tangy nuoc mam sauce. Garnished with tomatoes.

9.00 Meatless / 10.00 Tofu / 11.00 Chicken / 12.00 Beef or Shrimp / 13.00 Combo (choice of two)

Papaya Goi GF except beef

Green papaya, pickled daikon & carrot, cucumber, Thai basil, fried shallots, cilantro, rau ram, peanuts and sesame seeds tossed in a tangy nuoc mam sauce. Please note: green papaya is not sweet.

10.00 Meatless / 11.00 Tofu / 12.00 Chicken / 13.00 Beef or Shrimp / 14.00 Combo (choice of two)

Mango Goi GF except beef

Mango, pickle daikon & carrot, mint and sesame seeds tossed in a fresh lime sauce. Strawberry garnish.

9.00 Meatless / 10.00 Tofu / 11.00 Chicken / 12.00 Beef or Shrimp / 13.00 Combo (choice of two)

GF = Gluten Free

Sandwiches and Crepes

Bánh Mi (pronounced bun me)

Our savoury Vietnamese sandwich is filled with a choice of protein, pickled carrots & daikon, cilantro, cucumbers, jalapeno, Vietnamese mayonnaise and pork pate.

10.00 Tofu, Chicken or Pork / 11.00 Hanoi BBQ Pork or Beef
Add carrot fries for \$2.00

Bánh Xèo (pronounced bun say-oh)

A savoury Vietnamese crepe made with rice flour, mung beans, bean sprouts, onions, and scallions. Each crepe is served with Springworks lettuce, Thai basil, mint, cilantro, and nuoc mam.

11.00 Meatless / 12.00 Tofu, Chicken or Pork / 13.00 Beef or Shrimp / 14.00 Traditional Pork and Shrimp

Vegetable Dishes

Su Su Xao (pronounced sue sue) GF

Su Su is the Vietnamese name for a fruit commonly known as Chayote. This fruit is pear-like in color and shape, has a crispy texture and a mild nutty flavor. Our su su is julienned and stir-fried with scallions, scrambled egg and nuoc mam. Each plate is garnished with sesame seeds and cilantro and served with a side of white or brown rice.

11.00 Meatless / 12.00 Tofu, Chicken or Pork / 13.00 Beef /
14.00 Shrimp / 15.00 Seafood (Squid, Scallops, Shrimp)

Green Beans GF or Asparagus

Delicate french beans sautéed in olive oil, salt and garlic. Garnished with lemon zest. 9.00
Fresh asparagus stir-fried in olive oil, garlic and our house sauce. Garnished with lemon zest. 9.00

Entrees

Lemongrass Coconut Peanut Delight GF

Broccoli, cauliflower, carrots and onions stir-fried in our house lemongrass coconut peanut sauce.

Garnished with cilantro and served with choice of brown rice, white rice or rice noodles. 13.00 Meatless /
14.00 Tofu, Chicken or Pork / 15.00 Beef / 16.00 Shrimp / 17.00 Seafood (Squid, Scallops, Shrimp)

Crispy Egg Noodles

Broccoli, cauliflower, carrots, baby corn, sweet peas, water chestnuts, shiitake mushrooms, napa cabbage, bean sprouts and onions stir-fried in a tasty brown sauce and served on a bed of crispy egg noodles.

Garnished with onions and cilantro. 13.00 Meatless / 14.00 Tofu, Chicken or Pork / 15.00 Beef /
16.00 Shrimp / 17.00 Seafood (Squid, Scallops, Shrimp)

Pho Noodle Stir Fry

Broccoli, cauliflower, carrots, napa cabbage, sweet peas, shiitake and straw mushrooms, onions and fresh bean sprouts stir-fried with pho noodles in a savoury brown sauce. Garnished with peanuts, onions and cilantro.

13.00 Meatless / 14.00 Tofu, Chicken or Pork / 15.00 Beef / 16.00 Shrimp / 17.00 Seafood
(Squid, Scallops, Shrimp)

GF = Gluten Free

Entrees Continued

Shaking Beef - Bò Lúc Lắc (pronounced buh luk lock)

Cubed pieces of marinated filet mignon are "shaken" in the pan while cooking. Served with tomato-infused rice (white or brown) and a green leaf salad with tomatoes, onions and cilantro tossed in a cilantro vinaigrette dressing. 18.00

Cafe King Chicken

Lightly battered chicken served on a bed of lettuce and topped with a rainbow bell pepper and onion sweet and sour sauce. Served with brown or white rice. 14.00

Chanh Lemon

Onions and green onions stir-fried in a lemon-flavored sauce and served on a bed of lettuce. Garnished with cilantro and tomatoes and served with brown or white rice. 14.00 Tofu, Chicken or Pork / 15.00 Beef / 16.00 Shrimp / 17.00 Seafood (Squid, Scallops, Shrimp)

Cyclo Tacos GF

Four organic Maine grown corn tortillas served with a filling of ground chicken, cabbage, colored peppers, red onion, green onion, cilantro, mint and dill tossed in a tangy nuoc mam house sauce. Our tortillas are made in Portland by Tortilleria Pachanga. 14.00

Shrimp Paste on Sugar Cane - Chạo Tôm (pronounced chow tome-) GF

Four servings of homemade savoury shrimp paste wrapped around sugar cane and deep-fried. Served with rice paper, rice noodles, pickled carrot & daikon, cucumber, a plate of herbs and nuoc mam. This traditional Hue dish is popular at weddings and holiday celebrations. This is a hands-on meal—you roll the shrimp paste in the rice paper! 17.00

Lemongrass Pineapple Chili - Gà Xào Xả ớt (pronounced ga sau sa ut-) GF

Fresh pineapple, rainbow bell peppers, lemongrass and scallions stir-fried in our homemade chili sauce. Garnished with cilantro. Served with brown or white rice. 13.00 Meatless / 14.00 Tofu, Chicken or Pork / 15.00 Beef / 16.00 Shrimp / 17.00 Seafood (Squid, Scallops, Shrimp)

Tomato Tofu Treat GF

Fried tofu stir-fried with fresh tomatoes in a tomato based sauce with garlic and shallots. Garnished with scallions and cilantro. Served with brown or white rice. 14.00

Tumeric and Dill Tilapia -- Cha Ca La Vong (pronounced chaw caw la vong) GF

Tilapia sauteed in a yogurt, nuoc mam, dill and tumeric sauce. Served on a bed of rice vermicelli noodles and garnished with fried and fresh shallots. This is a popular dish in Ha Noi. 15.00