



DINNER MENU

Our menu items are made from the freshest certified-natural ingredients. We serve the highest quality and best tasting meat, including natural, humanely-raised *Thunder Ridge* beef, hormone-free, grain-fed *Sanderson Farms* poultry and all natural *White Marble Farms* pork.

*Local seasonal greens: fresh leaf lettuce, basil, mint leaves, cilantro, perilla leaves, chives

ROLLS

Wine Pairing Profile: clean, crisp, mineral and floral profile of sauvignon blanc, unoaked chardonnay, viognier, pinot grigio
Phan55's Fun Wine Pick: **Barone Fini Pinot Grigio** from Alto Adige, Italy, **Indaba Chardonnay** from South Africa
Angoves Viognier from South Australia, **Premius Sauvignon Blanc** from Bordeaux

CRISPY IMPERIAL	shrimp, lump crab, chicken, glass noodles, nuoc mam	8
TRADITIONAL	shrimp, chicken, Vietnamese herbs, cucumber, peanut sauce	6
CHICKEN	chicken, Vietnamese herbs, cucumber, peanut sauce	6
SWEET PORK	pork patty, Vietnamese greens, nuoc mam	7
GRILLED PORK	sliced marinated pork, Vietnamese herbs, nuoc mam	7
SEARED AHI TUNA	mango, mint, avocado, wasabi cream sauce mixed with soy sauce vinaigrette	7
SUGARCANE SHRIMP	sugarcane scented shrimp patty, Vietnamese herbs, nuoc mam	7
TOFU	crisp tofu, mint, Vietnamese herbs, peanut sauce	6
VERMICELLI	thin rice vermicelli, cucumber, scallion oil, nuoc mam	
	GRILLED SHRIMP 8 GRILLED BEEF 7 GRILLED PORK 7	

APPE TIZERS

Wine Pairing Profile: fruit forward, elegant and flowery profile of sauvignon blanc, chenin blanc, viognier, Riesling, rose
Phan55's Fun Wine Pick: **Wither Hill Sauvignon** from New Zealand, **Sauvion Vouvray** from Loire of France
Caposaldo Pinot Gris from Italy, **Bex Riesling** from Germany,
Sauvion Rose D'Anjou from Loire, France, **Gainey Riesling** from Santa Ynez

CHICKEN WINGS	crisp honey flavored chicken wings, onions, jalapeno	6
CHICKEN SATAY	grilled with five star spices, peanut sauce	7
LEMONGRASS BEEF SKEWER	grilled with lemongrass and Phans55 special marinating sauce (New)	7
KALBI	grilled barbecue short ribs, sweet marinade sauce	9
VIETNAMESE CREPE	rice crepe, chicken, shrimp, mushroom, bean sprouts, nuoc mam	9
VEGETARIAN CREPE	rice crepe, tree ear mushroom, bean sprouts, Vietnamese herbs, nuoc mam	9
CALAMARI	wok-fried calamari, onion, jalapeno, scallion, sriracha cream sauce	9
YAM FRIES	sweet yam, sautéed garlic, sriracha cream sauce	6
"BANH BEO"	Rice flour, sautéed green onion, minced sautéed shrimp, minced green bean (N)	6
"BANH HOI TOM CHAY"	Rice vermicelli, sautéed green onion, minced sautéed shrimp, nuoc mam (N)	7
FISH STICKS	fried Pangar white fish and sweet yam tempura, tangy dipping sauce	7
SHRIMP TEMPURA	Wok-fried shrimp and sweet yam tempura, tangy dipping sauce	7



SALADS

Wine Pairing Profile: tropical fruit, floral and clean profile of sauvignon blanc, unoaked chardonnay, Gewz, pinot grigio

Phan55's Fun Wine Pick: **Chamisal Stainless Chardonnay**, Central Coast CA, **Crios Torrontes** from Argentina

Alexander Gewurztraminer from CA, **Trebbiano D'Abruzzo** from Italy

CHICKEN RAU RAM SALAD	shredded cabbage, red onion, green mango, apple, rau ram, gingered nuoc mam	11
TAMARIND BEEF SALAD	grilled beef, green apple, purple&green mint, dried shallots, nuoc mam vinaigrette	13
APPLE PRAWNS SALAD	grilled prawns, green apple, purple&green mint, dried shallots, gingered nuoc mam	14
PAN-SEARED AHI SALAD	field greens, radish, avocado, green mango, Persian cucumber, ponzu vinaigrette	14

SOUPS

CRAB ASPARAGUS SOUP (two servings)		16
POACHED CHILEAN SEABASS TAMARIND SOUP (two servings)		16
SALMON DILL SOUP (two servings)	poached salmon, tamarind flavored broth, dill, cherry tomatoes	16

POULTRY

Wine Pairing Profile: Full-bodied, a bit oaky and creamy profile of sauvignon blanc, chardonnay, falanghina

Phan55's Fun Wine Pick: **Aureo Taburno Falanghina** from Italy, **Matua Sauvignon Blanc** from New Zealand

Napa Cellar Chardonnay from Napa CA, **Wolfgang Concerto Gruner** from Austria

CHICKEN CURRY	yellow curry fused with Vietnamese herbs, eggplant, French baguette	15
BRAISED GINGER CHICKEN	<i>caramelized soy sauce, shitake mushroom, fresh ginger, scallion(New)</i>	14
GRILLED CHICKEN GARLIC PASTA	<i>Wheat pasta wok-fried with garlic, magi soy sauce and sliced grilled chicken(New)</i>	14
SHAKEN CHICKEN	sautéed red onions, bell peppers, garlic soy sauce, mixed greens, jasmine rice	14
CHICKEN RICE CLAYPOT	Sanderson Farm natural chicken, celery, carrots, toasted rice	15
CHICKEN FRIED RICE	wok-fried jasmine rice, eggs, Sanderson Farm natural chicken, onions	14

MEAT

Wine Pairing Profile: medium to full bodied, chocolaty or spicy profile of zinfandel, shiraz, pinot noir, merlot, malbec, cabernet

Phan55's Fun Wine Pick: **Altos Malbec** from Argentina, **Indaba Shiraz** from South Africa

Tobin James Zin from Paso Robles, **Meiomi Pinot Noir** from Sonoma Coast

D'Abruzzo Montepulciano from Italy, **Show Cab Cabernet** from CA

SHAKEN BEEF FILET	8 oz wok-seared, sautéed onions, cognac, mixed greens, jasmine rice	19
SHAKEN RIB-EYE	8 oz wok-seared, sautéed onions, cognac, mixed greens, jasmine rice	19
BEEF BRISKET RAGU	wine braised, sautéed onions, carrots, house ragu sauce, French baguette	17
BRAISED SHORT RIB	anise, garlic, veal stock, plum wine, mushroom rice	22
KALBI	grilled barbecue short ribs, sweet marinade sauce, jasmine rice	19



SEAFOOD

Wine Pairing Profile: Medium to full-bodied, creamy and complex profile of sauvignon blanc, chardonnay, dry riesling

*Phan55's Fun Wine Pick: **Sonoma-Cutrer Chardonnay** from Russian River, **Republic Sauvignon Blanc** from Russian River
Pierre Spar Riesling Reserve from Alsace, **Louis Latour Chassagne Montrachet** from Burgundy*

CHILEAN SEABASS CLAYPOT	caramelized seabass, green onion, crushed black pepper, Thai chilies, jasmine rice	28
PRAWNS CLAYPOT	caramelized prawns, green onion, black pepper, Thai chilies, jasmine rice	24
HA NOI FISH WITH DILL	turmeric pangar white fish, crispy onions, peanuts, vermicelli, tamarind sauce	16
STEAMED CHILEAN SEABASS	fresh ginger, sesame soy sauce, shitake mushroom, scallion	28
PRAWN GARLIC NOODLES	jumbo prawns, wheat noodles, parsley, soy sauce	20
SEAFOOD RICE CLAYPOT	shrimp, fish, squid, celery, carrot, toasted rice	18
SALMON IN PLUM SAUCE	grilled wild Atlantic salmon, plum sauce, field greens, jasmine rice	18
CELLOPHANE NOODLES	sautéed noodles with Dungeness crabmeat, eggs, scallions	12
PRAWN FRIED RICE	jasmine rice, onions, eggs, spices	15
ROYAL FRIED RICE	jasmine rice, shrimp, chicken, sweet pork sausage, onions	15
ROASTED CRAB	whole crab roasted with garlic and tamarind sauce	MP

TOFU & VEGETABLES, jasmine or brown rice

Wine Pairing Profile: soft, subtle red/rose wine profile of merlot, pinot noir, cabernet

*Phan55's Fun Wine Pick: **Barone Fini Merlot** from Alto Adige, Italy, **Two Tone Farm Merlot** from Napa
Mark West Pinot Noir from CA, **Avalon Cabernet** from CA
Midnight Cellar Meritage from Paso Robles, **Ombre Rose of Merlot** from Santa Barbara*

GARLIC TOFU	sautéed onions, garlic soy sauce	11
TOFU WITH EGGPLANT	sautéed onions, eggplant, mushroom, Thai basil	12
SAUTÉED SPINACH	sautéed with mushrooms	9
STEAMED VEGETABLES	bok choy, carrots, broccoli, mushroom	5

THE WOK, jasmine or brown rice

	BEEF	14	CHICKEN	14	TOFU	13
LEMONGRASS	roasted Thai chili, onions, jalapenos, garlic-soy sauce					
BASIL GARLIC	Thai basil, sautéed onions, garlic-soy sauce					
GINGER AND SCALLION	sautéed onions, jalapenos, garlic-soy sauce					
BROCCOLI	sautéed onions, garlic-soy sauce					

*Side of rice 2.00

*Side of French baguette 1.00