



# MENU

Our pho is prepared fresh daily with Grandma Dao’s secret family recipe. Each of our pho bowls comes standard with onions, cilantro, and accompanied with a house vegetable set on the side, which includes bean sprouts, basil, lime, jalapeño, and cilantro.

We select our meats from high quality certified Angus beef choice

(Choice of: Thick or Thin Noodles)  
\*Fresh Noodles + \$2

## STARTERS

FRIED EGG ROLLS (CHẢ GIÒ) \$11

Ground pork, onion carrots and glass noodles in a wrap,. Served with lettuce, and sweet n' sour fish sauce (3 rolls)

SPRING ROLLS (GỎI CUỐN) \$10

Rice vermicelli with shrimp and boiled pork belly, wrapped in rice paper (2 rolls)

CHICKEN SALAD  \$10

Vietnamese-style salad with house-made sauce, white meat chicken, and shrimp chips, suitable for 2-3 people.

## DRINKS

STRAWBERRY LEMONADE \$5

THAI MILK TEA (Trà Sữa Thái) \$5

TIRAMISU COFFEE (Cà Phê Tiramisu) \$8

VIETNAMESE COFFEE (Cà Phê Sữa Đá) \$6

THAI COFFEE \$5

COCONUT COFFEE (Cà Phê Dừa) \$8

TARO COFFEE (Cà Phê Taro) \$8

PLAIN BLACK (Cà Phê Đen) \$4

SOFT DRINKS (Coke, Diet Coke, Sprite, Dr. Pepper, Ginger Ale ) \$3

FRESH COCONUT \$8



HOT GREEN TEA (Trà Xanh Nóng) \$3

PEACH OR MANGO TEA \$5

## SIGNATURE BOWLS

BIG ANGUS BEEF SHORT RIBS PHO   \$39

[ Slow-cook large Angus beef ribs overnight. ]

COLLAGEN PHO   \$20


[ Boost your collagen with a perfect concoction of slow-cooked beef knuckles, thinly sliced eye round steak, beef tendon. ]

VEGETABLE PHO \$16

[ Seasonal vegetables and soft tofu served with noodles in beef broth. ]

PHO IT UP \$20

[ House combination served with Thinly sliced eye round steak, beef tendon, beef balls, tripe, braised brisket, and flank ]

PHO YOURSELF  \$29

[The Ultimate DO IT YOURSELF PHO, comes with three-tiers setting of our house veggie set and all standard protein set.

PHỞ CHÍN \$17

[Brisket and flank slow-cooked for 4 hours to develop a deep, beefy flavor.]

PHỞ TÁI  \$18


[Perfectlty thin cut eye round steak.]

DA OXTAIL \$26


[Slow cooked oxtail.]

PHỞ TÔM \$19


[Large shrimp in delicious beef broth.]

PHỞ PREMIUM RIBEYE  \$23

[Premium Angus beef thinly sliced to enhance meat's natural flavors and texture.]

BIG BONE SOUP  \$36

[Slow cooked Bone Marrow with bowl of noodle.]

BÚN BÒ HUẾ   \$20

[Spicy Vietnamese Beef Noodle Soup comes with vermicelli noodles, beef shank, pork shank, pork loaf (cha hue), and beef knuckle. Also includes a side of vegetables: onions, mint, green and purple cabbage, limes, and jalapeño.]

An 18% automatic gratuity will be added for parties of 6 or more.

Raw or un cooked meat, poultry ,seafood ,or eggs can increase the risk of food borne illness.Let us know about any dietary restrictions or allergies. Our meats are exclusively USDA Select grade or higher.The price could vary depending on the cost of supplies.

ONLY PHỞ YOU

\$12

Step 1: Pick Your Noodle

Thin Noodles  
Thick Noodles  
Fresh Noodles + \$2

Step 2: Pick Your Protein:

Standard  
or  
Premium

THE STANDARD:		THE PREMIUM:	
Grilled Chicken	\$6	Oxtail	\$14
Tái* / Rare steak	\$6	Angus beef ribeye	\$11
Chín / Well-done Brisket and flank	\$4	1.5lbs Angus beef short rib	\$27
Nạm or Gầu / Fatty flank or brisket	\$4		
Gân / Tendon	\$5		
Sách / Tripe	\$3		
Tôm / Shrimp	\$7		
Bò viên / Meatball	\$5		
Gà / Chicken	\$5		

SIDES			
Rice	\$3	Poached Egg (Trứng Trần)	\$3
Fried Egg	\$3	Bowl of Broth	\$4
Noodle (Thin/Thick)	\$4	Housemade chili oil	\$1.5
Noodle (Fresh/Egg)	\$6		
Fat Onion	\$1.5		
Vinegar Onion	\$1.5		

# VERMICELLI BOWLS

Our vermicelli bowls come complete with a medley of fresh green lettuce, basil, mint, Vietnamese perilla, and sliced cucumbers. Complementing the dish are pickled carrots, daikon, crushed peanuts, fried garlic, and fried onions, creating a delightful blend of flavors and textures. Additionally, a side of fish sauce is served to enhance the overall dining experience.

<b>HOUSE SPECIAL VERMICELLI (BÚN ĐẶC BIỆT)</b> Grilled pork or Grilled chicken, grilled shrimp , and egg roll.	<b>\$18</b>
<b>VERMICELLI WITH GRILLED PORK (BÚN THỊT NƯỚNG)</b>	<b>\$17</b>
<b>VERMICELLI WITH GRILLED CHICKEN (BÚN GÀ NƯỚNG)</b>	<b>\$17</b>
<b>VERMICELLI WITH EGG ROLLS ( BÚN CHẢ GIÒ)</b>	<b>\$16</b>
<b>VERMICELLI WITH GRILLED SHRIMP (BÚN TÔM NƯỚNG)</b>	<b>\$17</b>

# CHICKEN NOODLES (HỦ TIẾU)

Served with shredded chicken, onions, cilantro, celery, fried garlic, fried onions.

	Thin Noodles Egg Noodles+ \$2
<b>HỦ TIẾU GÀ NƯỚC (CHICKEN NOODLES SOUP)</b>	<b>\$17</b>
<b>HỦ TIẾU GÀ KHÔ (CHICKEN NOODLES DRY)</b> [Served with house dressing and bowl of soup on the side.]	<b>\$17</b>

# RICE DISHES (CƠM)

<b>VIETNAMESE HOUSE SPECIAL RICE (CƠM ĐẶC BIỆT)</b> Grilled pork or grilled pork chop or grilled chicken with chinese sausage and fried egg.	<b>\$20</b>
<b>RICE WITH GRILLED PORK CHOP (CƠM SƯỜN NƯỚNG)</b> 2 Grilled Porkchop and rice.	<b>\$19</b>
<b>RICE WITH GRILLED CHICKEN (CƠM GÀ NƯỚNG)</b>	<b>\$17</b>
<b>RICE WITH GRILLED PORK (CƠM THỊT NƯỚNG)</b>	<b>\$16</b>
<b>HOUSE SPECIAL RICE WITH GRILLED KALBI BEEF SHORT RIB (CƠM ĐẶC BIỆT SƯỜN BÒ ĐẠI HÀNG)</b> Grilled Kalbi beef short rib with chinese sausage and fried egg.	<b>\$28</b>

# DESSERT

<b>Vietnamese Crème Brûlée</b>	<b>\$7</b>
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