

## **STARTERS**

## FRIED EGG ROLLS (3 rolls)

\$11

Ground pork, onion, carrots, and glass noodles in a wrap. Served with lettuce, pickled daikon and carrots, Thai basil and our housemade fish sauce

## FRESH SPRING ROLLS (2 rolls) \$10

Rice vermicelli noodles with shrimp, boiled pork belly, thai basil, chive, bean sprouts and romaine lettuce wrapped in rice paper. Served with our housemade peanut sauce

#### CHICKEN SALAD

\$10

Vietnamese-style salad with shredded chicken tossed in our housemade dressing. Topped with crushed peanut, fried garlic and crispy fried onions. Served with fried shrimp chips





# BEVERAGES





• FRESH COCONUT	\$8
• VIETNAMESE ICED COFFEE	\$6
• TIRAMISU ICED COFFEE	\$8
• COCONUT COFFEE (blended)	\$8
• TARO COFFEE (blended)	\$8
• PLAIN BLACK ICED COFFEE	\$5
• THAI MILK TEA	\$5
• THAI ICED COFFEE	\$5
• PEACH ICED TEA	\$5
MANGO ICED TEA	\$5
• HOT GREEN TEA	\$3
• SOFT DRINKS	\$3
Coke, Diet Coke, Sprite	
Dr. Pepper, Ginger Ale	

We select our meats from high quality certified

**Angus beef choice** 

CHOICE OF THIN OR THICK NOODLES

\*FRESH NOODLES + \$2

## SIGNATURE BOWLS



## **BIG BONE SOUP**

Slow cooked oversized beef bone marrow. Served with a bowl of noodles

#### PHO IT UP

All your pho favorites in one bowl with thinly sliced round eye steak, tender beef tendon, juicy beef balls, honeycomb tripe, braised brisket and flank

## COLLAGEN PHO

Boost your collagen with a perfect concoction of slow cooked beef knuckle, thinly sliced round eye steak and tender beef tendon

#### PHO YOURSELF

The Ultimate DO IT YOURSELF PHO, comes with three-tiers setting of our house veggies set and a generous selection of proteins – thinly sliced eye round steak, tender beef tendon, beef balls, tripe, braised brisket, and flank



## DA OXTAIL \$28

Tender, fall-off-the-bone oxtail simmered for hours to perfection

### PHO TAI

\$36

\$20

\$20

\$28

Featuring perfectly thinsliced eye round steak



### PHO RIBEYE

\$23

\$17

Melt-in-your-mouth tenderness of delicate thinly sliced premium ribeye

#### PHO CHIN

A slow-cooked masterpiece – brisket and flank simmered for 4 hours until tender



\$18

## BIG ANGUS BEEF SHORT RIBS PHO

Tender, fall-off-the-bone Angus beef short ribs, slow-cooked overnight to perfection

## PHO TOM \$19

Succulent large shrimp served in our rich, slowsimmered beef broth

## VEGETABLE PHO \$16

Veggie Lover's Pho - loaded with seasonal vegetables and soft tofu with beef broth

## BUN BO HUE

\$20

spicy Vietnamese beef soup with large vermicelli noodles, beef shank, pork shank, pork loaf (cha hue) and beef knuckle. Topped with Vietnamese coriando, green and white onions. Served with a side of vegetable: green & purple cabbage, bean sprouts, lime, mint and jalapeño

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.

Our pho is prepared fresh daily with Grandma Dao's secret family recipe.

Each of our pho bowls come standard with cilantro, green and white onions.

Accompanied with a house vegetable set on the side with bean sprouts, basil, lime, and jalapeño

We select our meats from high quality certified Angus Beef choice

## ONLY PHO YOU

\$12

(create your own)

STEP 1: PICK YOUR NOODLE

THIN NOODLES
THICK NOODLES

FRESH NOODLES +\$2

STEP 2: PICK YOUR PROTEIN

STANDARD

and/or

**PREMIUM** 

THE STANDARD		THE PREMIUM	
TAI / RARE STEAK GAU / BRISKET NAN / FLANK GAN / TENDON SACH / TRIPE TOM / SHRIMP BO VIEN / MEATBALL GA / CHICKEN GRILLED CHICKEN	+\$6 +\$4 +\$4 +\$5 +\$5 +\$5 +\$5 +\$6	OXTAIL ANGUS BEEF RIBEYE 1.51bs ANGUS BEEF SHORT RIB	+\$16 +\$11 +\$27

## SIDES

RICE	\$3	FAT ONION	\$1.5
FRIED EGG	\$3	WHITE ONION	\$1.5
POACHED EGG	\$3	VINEGAR ONION	\$1.5
SIDE NOODLES (THIN/THICK)	\$4	LIME	\$1.5
SIDE NOODLES (FRESH/EGG)	\$6	HOUSEMADE CHILI OIL	\$1.5
SIDE BROTH	\$4		

## **VERMICELLI BOWLS**

A refreshing and flavorful dish featuring a medley of fresh romaine lettuce, basil, mint, Vietnamese perilla, and sliced cucumbers. Each bowl is topped with pickled carrots and daikon, crushed peanuts, fried garlic and crispy fried onions for a perfect balance of textures and tastes. Served with a side of housemade fish sauce.

HOUSE SPECIAL VERMICELLI Choice of grilled pork or grilled chicken. With grilled shrimp and fried egg rolls	\$20
VERMICELLI WITH GRILLED PORK	\$17
VERMICELLI WITH GRILLED CHICKEN	\$17
VERMICELLI WITH GRILELD SHRIMP	\$17
VERMICELLI WITH FRIED EGG ROLLS	\$17

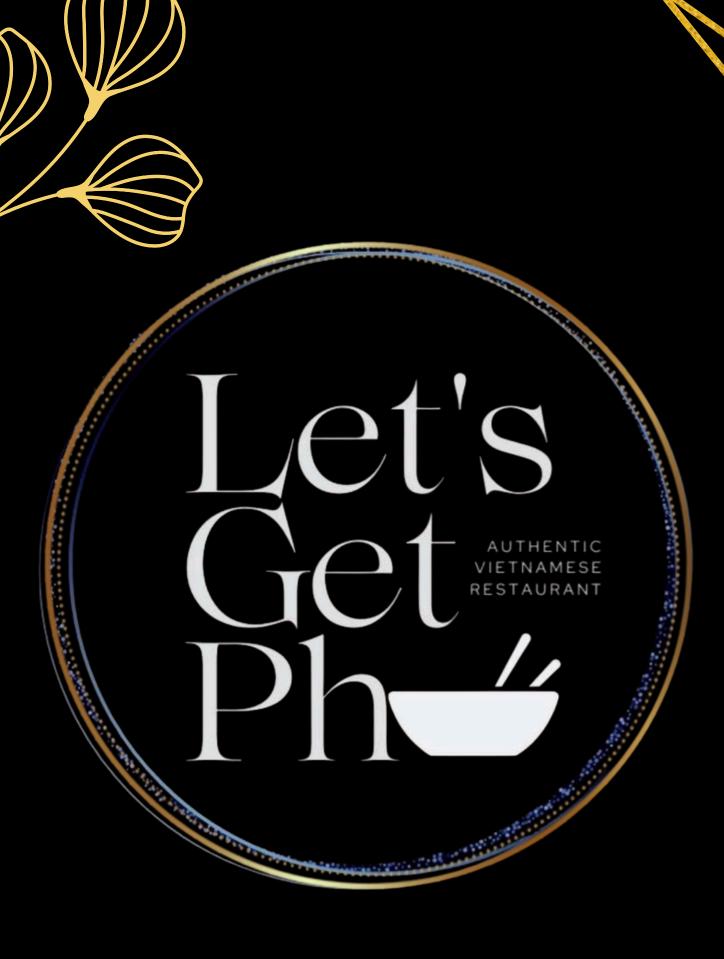
## **CHICKEN NOODLES (HU TIEU)**

Thin Noodles with shredded chicken, green onion, cilantro, chives, celery, fried garlic and crispy fried onions. Accompanied with a house vegetable set on the side with bean sprouts, lime, jalapeño and housemade chicken dipping sauce substitute Egg Noodles +\$2

CHICKEN NOODLES SOUP	\$20
CHICKEN NOODLES DRY	\$17
Tossed in house dressing. Served with a cup of soup on the side	

## **RICE DISHES**

VIETNAMESE HOUSE SPECIAL RICE Choice of grilled pork chop, grilled pork or grilled chicken. Served with Chinese sausage and steamed jasmine rice, topped with fried egg.	\$20
RICE WITH GRILLED PORK CHOP	\$19
RICE WITH GRILLED CHICKEN	\$17
RICE WITH GRILLED PORK	\$17



# LATE NIGHT

MENU

THURSDAY - SATURDAY 10PM - 2AM

An 18% automatic gratuity will be added for parties of 5 or more

@letsgetpholv

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

#### SIDES \$3 • POACHED EGG • SIDE NOODLES (Thin/Thick) \$4 • SIDE NOODLES (Fresh/Egg) \$6 • SIDE BROTH \$4 • FAT ONION \$1.5 \$1.5 • VINEGAR ONION • WHITE ONION \$1.5 • LIME \$1.5 \$1.5 • HOUSEMADE CHILI OIL

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