



DISTRICT III

A TASTE OF VIETNAM

LUNCH / DINNER MENU ♦ 2023

APPETIZERS

| | |
|---|-----------|
| Fresh Spring Roll Shrimp or Tofu or Pork | 10 |
| Fresh rice paper, lettuce, mint, cucumber served with peanut sauce | |
| Shrimp Egg Rolls | 12 |
| Seasoned shrimp wrapped in egg roll paper, served with sweet chili sauce | |
| Mango Wings | 11 |
| Sweet and sour mango flavored chicken wings | |
| Chicken or Tofu Egg Rolls | 11 |
| Taro, carrots, woodier mushrooms, and glass noodle, served with sweet chili sauce | |
| Shrimp and Pork Egg Rolls | 12 |
| Deep fried with shrimp, pork, taro, carrots, woodier mushrooms, and glass noodle, served with sweet chili sauce | |
| Crispy Butter Calamari | 14 |
| Fried and sautéed with onions and peppers on a bed of lettuce, served with sweet chili sauce | |
| Crispy Imperial Roll Wraps | 15 |
| Fried spring roll with shrimp, pork, egg, taro, carrots, woodier mushroom, and glass noodle served with vermicelli noodles, lettuce, fish sauce | |
| District III Crab Dip | 15 |
| Thai style massaman curry, peanut butter, crab meat, spinach, roti *GF | |
| Crispy Ocean Breeze | 19 |
| Mussels, calamari, shrimp, lightly fried and sautéed with jalapeños and onion, served with special Thai Candle dipping sauce on the side | |

SALAD

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| Mango Salad | 14 |
| Grilled shrimp and calamari with shredded cabbage, sliced mango mixed with fish sauce dressing and shrimp chips on the side | |
| Papaya Salad (Som Tam) 🌶️ | 14 |
| Green papaya with fresh chili, cherry tomatoes, carrots, lime juice, palm sugar, soy sauce, roasted peanuts | |
| District III Shrimp Salad 🌶️ | 17 |
| Grilled shrimp, onion, lemongrass, cilantro, carrots, cherry tomatoes, chili paste, fish sauce, lime juice, on a bed of lettuce | |

PHO / NOODLE SOUP

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| Served with basil, beansprouts, jalapeño, lime on a side | |
| Vegetarian Pho | 17 |
| Tofu, broccoli, carrot, mushrooms, napa cabbage *GF | |
| Pho Tai | 17 |
| Rare beef | |
| Pho Chicken | 18 |
| Chicken *GF | |
| Pho Tai and Chin | 18 |
| Rare beef and Brisket | |
| Pho Combo | 18 |
| Rare beef, Brisket and Meatballs | |
| Spicy Beef Noodle 🌶️ | 19 |
| Rare beef, brisket and pork sausage | |
| Pho Shrimp | 19 |
| Pho Filet Mignon | 20 |
| Filet Mignon | |
| Pho Seafood | 22 |
| Shrimp, scallop, calamari | |

ENTREES

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| Choice of chicken, tofu, vegetables, beef +4, shrimp +4, seafood +8 Served with steamed jasmine rice; brown rice +3 | |
| Massaman Curry | 19 |
| Coconut milk, peanut butter base, onion, potatoes, carrots, topped with avocado and cashews *GF | |
| Panang Curry 🌶️ | 19 |
| Coconut milk, basil leaves, bell peppers, green beans, carrots, topped with fried taro *GF | |
| District III Mixed Veggies | 19 |
| Mixed veggies sautéed with broccoli, carrots, bell peppers, onion, mushrooms, green beans, in brown garlic sauce | |
| Spicy Basil Leaves 🌶️ | 19 |
| Sautéed with bell peppers, carrots, onion, basil leaves, in spicy basil sauce | |
| Clay Pot 🌶️ | 19 |
| Caramelized garlic sauce, fried shallots, mixed veggies | |
| Pad Prik King 🌶️ | 19 |
| Sautéed with Thai special chili paste, green beans, red and green bell peppers, carrots, lime leaves | |

VERMICELLI NOODLE

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| Served with lettuce, cucumber, carrots, peanuts, fried shallots, and egg roll | |
| Grilled Pork Vermicelli | 17 |
| Grilled Chicken Vermicelli | 17 |
| Grilled Shrimp Vermicelli | 20 |
| Grilled Pork & Shrimp Vermicelli | 20 |

NOODLES

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|---|-----------|
| Choice of chicken, tofu, vegetables, beef +4, shrimp +4, or seafood +8 | |
| District III Pad Thai | 20 |
| Thin rice noodles stir-fried with egg, bean sprouts, green onion, in tamarind sauce, served with a lime and crushed peanuts on the side *GF | |
| Drunken Noodles 🌶️ | 20 |
| Thick rice noodles stir-fried with garlic chili sauce, basil, egg, onion, carrots, broccoli, bell peppers | |
| Pad See Ew (pad-see-you) | 20 |
| Thick rice noodles stir-fried with broccoli, carrots, egg, in light brown sauce | |

FRIED RICE

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| Choice of chicken, tofu, vegetables, beef +4, shrimp +4, or seafood +8 | |
| Thai Fried Rice | 18 |
| Jasmine rice stir-fried with egg, cherry tomatoes, onion, sliced cucumber on the side | |
| Basil Fried Rice | 18 |
| Jasmine rice stir-fried with basil leaves, egg, onion, bell peppers, carrots, sliced cucumber on the side | |
| Pineapple Fried Rice | 18 |
| Jasmine rice stir-fried with egg, onion, pineapple, red bell peppers, and cashews nuts, sliced cucumber on the side | |
| Crab Fried Rice | 25 |
| Fried rice with crab, onions, egg, sliced cucumber on the side (choices do not apply) | |

CHEF'S SPECIALTIES

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| Shaken Beef | 28 |
| Cubed filet mignon sautéed with onions served on a bed of watercress with jasmine rice | |
| Garlic Lemon Noodle Jumbo Shrimp | 28 |
| Jumbo shrimp, pasta, spinach, mushrooms, cherry tomatoes sautéed in Thai garlic butter sauce, served with a lemon on the side | |
| Soft Shell Crab Pineapple Curry 🌶️ | 32 |
| Coconut milk, panang curry sauce, cherry tomatoes, bell peppers, carrots, pineapple, topped with crispy soft shell crabs, served with steamed jasmine rice, brown rice +3 | |
| Three Flavored Salmon Shrimp 🌶️ | 36 |
| Deep fried salmon filet and shrimp topped with three-flavored sauce, onions, bell peppers, sweet corn, served with steamed jasmine rice, brown rice +3 | |
| Crispy Basil Duck 🌶️ | 37 |
| Crispy basil duck, bell peppers, onions, carrots, basil leaves, in spicy basil sauce, served with steamed jasmine rice, brown rice +3 | |
| Candle Steak (10 oz) 🌶️ | 42 |
| Grilled marinated steak served with special Thai tamarind sauce with roasted rice powder, served with sticky rice | |
| Ocean Lower Mahi-Mahi 🌶️ | 44 |
| Seared mahi-mahi, jumbo shrimp, scallops, broccoli, bell peppers, brussel sprouts, carrots, panang curry sauce, served with steamed jasmine rice, brown rice +3 *GF | |
| Spicy Basil Lamb 🌶️ | 45 |
| Grilled rack of lamb with spicy basil sauce, bell peppers, onions, carrots, served with steamed jasmine rice, brown rice +3 | |
| Three Flavored Whole Red Snapper 🌶️ | (market price) |
| Fried whole red snapper topped with three flavored sauce, onions, bell peppers, sweet corn, served with steamed jasmine rice, brown rice +3 | |
| SIDES | |
| Jasmine Rice | 3 |
| Fried Egg | 3 |
| Peanut Sauce | 3 |
| Roti | 4 |
| Brown Rice | 5 |
| Steamed Veggies | 5 |
| Egg Fried Rice | 6 |
| BEVERAGES | |
| Soda / Ice Tea / Hot Tea | 3 |
| Fiji Water | small/large 4 / 6 |
| San Pellegrino | small/large 4 / 7 |
| Thai Tea | 5 |
| Thai Coffee | 5 |
| DESSERTS | |
| Thai Coconut Cake | 10 |
| Fried Banana with Ice Cream | 12 |
| Sticky Rice Mango (seasonal) | 12 |



DISTRICT III

A TASTE OF VIETNAM

SPECIALITY COCKTAILS

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| Queen of Thai Tea | 11 |
| Malibu, Black Thai Tea, Milk Creamer, Coco Powder | |
| Fresh Candle | 12 |
| Hendrick's Gin, Basil, Cucumber, Ginger, Lime Juice, topped with Ginger Beer | |
| Candle Mule | 13 |
| Vodka Infused with Ginger, Lime Juice, topped with Ginger Beer | |
| Spicy Angel | 13 |
| Tequila, Jalapeño, Lemongrass, Passion Fruit Juice, Lime Juice | |
| Lychee Martini | 14 |
| Purity Vodka, Soho Lychee Liqueur, Lychee Juice | |
| Bees Neez | 14 |
| Tinkerman's Gin infused with Chrysanthemum, Honey, Lime Juice | |
| Old Fashion | 14 |
| Buffalo Trace Bourbon, Domaine De Canton, Three Bitters, Simple Syrup | |
| Check Mate | 14 |
| Bulliet Bourbon, Soho Lychee Liqueur, Dubonnet, Bitters | |

RED WINE

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| Broadside Cabernet Sauvignon | |
| Paso Robles 2019 | 12 42 |
| Paso Robles, CA (Red Cherry, Bramble, Red Plum, with Tannin) | |
| Imagery Pinot Noir 2021 | 13 46 |
| Glen Ellen, CA (Smooth and Silky, Cherry, Strawberry, Oak) | |
| Domaine Bousquet Organic Malbec | |
| Tupungato Eco Valley 2020 | 13 46 |
| Mendoza, Argentina (Dried Plums, and Toast) | |
| Black Stallion Cabernet Sauvignon | |
| Napa Valley 2019 | 16 58 |
| Napa, CA (Bright, with Fresh Cassis and Red Cherry) | |
| Illahe Pinot Noir Willamette Valley 2021 | 16 58 |
| Dallas, OR (Spicy, Varietal, Brambly, with Dried Herbs) | |
| Austin Hope Cabernet Sauvignon | |
| Paso Robles 2020 | 20 74 |
| Paso Robles, CA (Blueberry, Black Pepper, Cappuccino, Tannin) | |

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| The Prisoner Red Blend (incorporates Zinfandel with the unlikely mix of Cabernet Sauvignon, Petite Sirah, Syrah, and Charbono) 2019 | 20 78 |
| Unique blend produced from grapes of many famous vineyards including Solari Family Vineyard in Calistoga and Korte Ranch in St. Helena. St. Helena, CA Bright aromas of ripe raspberry, vanilla, and coconut give way to flavors of fresh and dried blackberry, pomegranate, and vanilla, which linger harmoniously for a smooth and luscious finish | |

ROSÉ

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| Château d'Esclans Whispering Angel Rosé Grenache, Rolle, Cinsault, Syrah, and Mourvèdre | |
| Côtes de Provence 2021 | 15 54 |
| La Motte en Provence, France (Classic Provencal Rose- Light, Crisp) | |

BEER

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|---------------------------------------|---|
| Atlanta Hard Cider Crisp Apple | 6 |
| Atlanta, GA | |
| Heineken | 6 |
| Lager / The Netherlands Import | |
| Amstel Light | 6 |
| Light Lager / Amsterdam | |
| Asahi | 6 |
| Japanese premium beer | |
| Sing Ha | 7 |
| Lager / Thailand Import | |
| Chang | 7 |
| Lager / Thailand | |
| Sapporo | 7 |
| Lager / Japan Import | |

WHITE WINE

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| Anne Eifel-Spohr (Römerhof Weinhaus) | |
| Fritz Zimmer Riesling Spätleze Mosel 2020 | 11 38 |
| Mosel, Germany (Slightly Sweet, Mineral, Pear) | |
| Castello Banfi San Angelo Pinot Grigio | |
| Toscana IGT 2021 | 14 50 |
| Toscana, Italy (Pear, peach, anise, honey fruity, crisp, refreshing) | |
| Nobilo Icon Sauvignon Blanc | |
| Marlborough 2020 | 14 50 |
| Marlborough, New Zealand (Citrus zest, tropical fruit, minerals, passion fruit, and white flower) | |
| Oak Farms Chardonnay 2021 | 14 50 |
| Lodi, CA (Fresh, pineapple, apple fruit, creamy, buttery) | |
| Sonoma Coast Chalk Hill Chardonnay 2021 | 16 58 |
| Bodega Bay, CA (Strawberry, Vanilla with Smooth Tannins) | |
| Pascal Jolivet Sauvignon Blanc Sancerre 2021 | 19 70 |
| Loire Valley, France (Crisp, Minerals, Mild Fruit and Citrus) | |
| Artesa Chardonnay Los Carneros 2017 | 19 70 |
| Napa, CA (creamy, honeyed citrus, pear, melon and vanilla flavors) | |

CHAMPAGNE AND SPARKLING

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| Stella Rosa Imperiale Prosecco Glera | |
| DOC Treviso | 11 52 |
| Asti, Piedmont, Italy Extra Dry (Light Lemon, Honey, Citrus) | |
| Champs De Rosé Brut Grenache and Syrah | |
| Méditerranée | 13 62 |
| Méditerranée, France | |

Hours

Monday through Thursday, Sunday:
11:30 AM to 9:30 PM

Friday, Saturday:
11:30 AM to 10 PM

SCAN ME



district3.restaurant