

APPETIZERS

Banh Xeo Sizzling Pancake | 12

Coconut flavored crepe with filet mignon, shrimp, fresh herbs and bean sprouts

Shrimp or Tofu Spring Roll | 7 GFUR

Rice paper mixed greens, mint, cilantro and served with peanut sauce

Grilled Pork Spring Roll | 7

Rice paper mixed greens, mint, cilantro and served with fish sauce

Crispy Imperial Roll Lettuce Wraps | 10 GF

Eggroll with shrimp, pork, taro, carrots, woodier mushroom, and glass noodle served with vermicelli and lettuce

Pork and Shrimp Eggrolls | 8

Deep fried with shrimp, pork, taro, carrots, woodier mushrooms, and glass noodle

Chicken Eggrolls or Tofu Eggrolls | 8

Taro, carrots, woodier mushrooms, and glass noodle

Shrimp Eggrolls | 8

Seasoned shrimp wrapped in egg roll paper

Crispy Battered Shrimp 8

Tempura battered shrimp with sweet and sour sauce

Salt and Pepper Gulf Shrimp |12

Unpeeled whole shrimp lightly fried with jalapeno and onions

Crispy Butter Eggplant | 9 VEG

Deep fried and sautéed with onions and peppers on a bed of lettuce

Crispy Butter Calamari | 10 GFUR

Fried and sautéed with onions and peppers on a bed of lettuce

Angel Wings | 11

Deboned stuffed chicken wing with ground chicken filling 2pc

Buttered Chicken Wings | 9

Salted garlic butter wings

Sticky Fish Sauce Wings | 9

Fish sauce, chili garlic sauce

Mango Wings | 9

Sweet and sour mango flavored chicken wings

Mango Salad | 9.5 GF

Grilled shrimp and calamari with shredded cabbage, house fish sauce dressing and shrimp chips

PHO/SOUP

(served with basil, beansprouts, jalapeño and lime)

Pho Lobster | MP

Whole lobster in beef broth

Pho Filet Mignon | 12 GF

Filet Mignon

Pho Filet and Brisket | 13 GF

Filet Mignon and Brisket

Pho Combo | 14 GF

Filet Mignon, Brisket and Meatballs

Pho Chicken | 12 GF

Shredded Chicken breast with chicken broth

Vegetarian Pho | 12 GF VO

Tofu, bok choy, broccoli, carrot, and napa cabbage

Pho Shrimp | 15 GF

*Spicy Beef Noodle | 14

Filet Mignon, brisket and pork sausage

NOODLES

Shrimp with Garlic Noodle | 14

Spaghetti noodles and Shrimp sautéed in Garlic Butter sauce

Lobster with Garlic Noodle | MP

Spaghetti and Whole lobster sautéed with garlic Butter sauce

Saigon Noodle | 14

Turmeric flavored glass noodle with pork, shrimp, egg and onions

D3 Pad Thai | 16.50

Sautéed rice noodle with egg ,bean sprouts, scallions in sweet tangy sauce, and garnished with peanuts, beansprouts, and lime wedge choice of chicken, tofu, or shrimp

Turmeric Cod with Dill and Noodles | 22

Grilled cod marinated with turmeric tossed with sautéed scallions and dill.

Served w/ vermicelli noodles roasted peanuts and dipping sauce

Crispy Pan-Fried Noodle or Flat rice Noodles | 16

Choice of beef, chicken, tofu or Seafood 19

Crispy egg noodle or Flat rice noodles top with Sautéed bok choy, broccoli, carrots, onions, mushrooms and baby corn in brown gravy sauce.

VERMICELLI NOODLE

(served with a bed of mixed greens, peanuts, fried shallots, egg roll, and house sauce on the side)

GLUTEN FREE UPON REQUEST

Grilled Pork Vermicelli | 13

Grilled Shrimp Vermicelli | 13

Grilled Pork & Shrimp Vermicelli | 15

Grilled Chicken Vermicelli | 13

*Stir Fry Lemongrass Vermicelli | 14

Choice of Chicken, Beef, Tofu or Shrimp 15

ENTREES

(All entrees are served with a side of jasmine rice)

Shaken Beef ~ | 20

Cubed filet mignon sautéed with onions served on a bed of watercress

*Clay Pot Chicken | 15 GF

Chicken with caramelized garlic sauce and fried shallots

*Spicy Basil Chicken 15, Shrimp 16, Seafood

18 Sautéed with onions and basil

*Stir Fry Lemongrass Beef, Chicken or Tofu | 15 Seafood

17 Sautéed with onions

Grilled Pork with Rice | 13 GF

Marinated Grilled pork with pickled radish and carrots and a side of special house sauce

*Curry Chicken, Tofu, or Shrimp | 15 GF

*Goat Curry| 18 With carrots, eggplant, taro, shallots and red chili pepper

*Clay Pot Salmon | 18 GF

Sushi grade salmon with caramelized garlic sauce and fried shallots

Salmon Rice | 18 GF

Salmon topped with tamarind sauce and tomatoes

Whole Red Snapper | MP

Fried red snapper with tomato garlic onions sauce

FRIED RICE

Crab Fried Rice | 15

Fried rice with crab

Chicken Fried Rice | 12

Chicken with peas, carrots, and egg

Shrimp Fried Rice | 15

Shrimp with peas, carrots, and egg

Pineapple Fried Rice | 15

Pineapple, egg, onion, chicken, dried seasoned chicken and grilled shrimp

Combination Fried Rice | 16

Shrimp, Chinese sausage, bbq pork, eggs, peas, carrot, and corn

Clay Pot Combination | 18

Fried rice with Chinese sausage, shredded scallop, shrimp, chicken, beef, young bamboo, and mushrooms served in a sizzling clay pot

VEGETABLES

Stir Fry Tofu | 13 VEG

Mixed vegetables, broccoli, boy choy, carrots, baby corn and mushrooms

Stir Fry Broccoli | 14

Stir fry broccoli and carrots with choice of protein beef, chicken or tofu

Garlic Eggplant | 12.50

Crispy glazed battered eggplant with house sauce

Crispy Tofu | 13 VO GFUR

Deep fried tofu sautéed with onions and peppers on a bed of lettuce

Crispy Lemongrass Tofu |13

Deep fried tofu sautéed in a lemongrass sauce

DESSERTS

Mango with Sticky Rice 8

Banana Eggrolls | 8

SIDES

Jasmine Rice 3

Steamed Veggies 5

Side Pho Broth 3 SM 6LG

L.A. Street Corn 4.5

Vietnam Corn 4.5

~ Consuming raw or under cooked foods can result in food born illnesses

GF- Gluten Free

GFUR - Gluten Free Upon Request

VO - Vegan Upon request

Veg - Vegetarian Option Available

* Indicates Spicy

SPECIALITY COCKTAILS

D3 Mule | 12

Western Sons Vodka Infused with Ginger, Lime Juice, Ginger Beer

Lychee Martini| 13

Purity Vodka, Soho Lychee Liqueur, with dry Jasmine

Bees Neez | 13

Tinkermans Gin infused with Chrysanthemum, Honey, and Lime juice

Phuc Anh | 13

Gun Powder Gin, St. Germain, Grapefruit, Cucumber

Spicy Saigon | 12

Dulce Vita Tequila, Jalapeño, Cilantro, Passion Fruit Syrup, and Lemon

Aperol Twist | 14

Aperol, Dulce Vida Tequila, Martini n Rossi

Hot Buttered Rum | 13

Bumbu Rum, Lairds apple brandy, Condensed milk

Pecan Old Fashion | 13

Devils Rivers, Rivulet pecan liqueur, Cherry, Bitters

Check Mate | 13

Bulliet Bourbon, Soho lychee liqueur, Dubonnet, Bitters

Black Bonnet | 12

Kimo Sabe, Basil, Black Berries, Honey, Lime

WHITE WINE

Riesling

Fritz Zimmer

Mosel, Germany (*Slightly Sweet, Mineral, Pear*) 10G 36B

Pinot Grigio

Castello Banfi

Toscana, Italy (*Pear, peach, anise, honey fruity, crisp, refreshing*) 13G 48B

Sauvignon Blanc

Nobilo Icon

Marlborough, New Zealand (*Citrus zest, tropical fruit, minerality, passion fruit and white flower*) 13G 48B

Yealands

Marlborough, New Zealand (*Passionfruit, guava, fresh herbs, blackcurrant, zingy fruit*) 14G 52B

Pascal Jolivet

Sancerre, Loire France (*Crisp, Mineral, Mild Fruit and Citrus*) 16G 60B

Chardonnay

Oak Farms-Loli, CA (*Fresh, pineapple, apple fruit, creamy, buttery*)

13G 48B

Chalk Hill-Walla Walla, Washington (*Strawberry, Vanilla with Smooth Tannins*) 15G 56B

Atresa-Los Carneros, CA (*creamy, honeyed citrus, pear, melon and vanilla flavors*) 18G 68B

CHAMPAGNE AND SPARKLING

Enza Prosecco

Italy (*Light Lemon, Honey, Citrus*) 10G 50B

Martini & Rossi

Italy (Sweet Prosecco)

Can also be made into a House Special **French 75** 10G 50B

Champs De Rose

Provance France

(Sparkling Rose) 12G 60B

DRINKS

Soda | 2

Soy Milk | 3

Hot Chocolate | 3

Ginger Beer | 5

Thai Tea | 4

Vietnamese Iced Coffee | 4

Coconut Water | 3

Hot tea | 2

Hot Tea Pots | 5

Juice 3

BEER

Sapporo | 5

(Lager/Tokyo Import/ Draft)

Saigon | 7

(Lager/Vietnam Import)

Amstel Light | 6

(Light Lager/ Amsterdam)

Sing Tao | 7

(Light Lager/ Chinese Import)

Sing Ha | 7

(Lager/ Thai Import)

San Miguel | 7

(Pilsner/ Philippino Import)

Lion | 7

(Stout/ Sri Lanka Import)

Atlanta Hard Cider Crisp Apple | 6

(Atlanta, GA)

RED WINE

Red Blends

Prisoner

Napa, CA (*Vanilla, Black Cherry, Raspberries, Black Currant and Truffle*) 20G 76B

Cabernet Sauvignon

Broadside

Paso Robles, CA (*Red Cherry, Bramble, Red Plum, with Tannin*) 11G 40B

Black Stallion

Napa, CA (*Bright, with Fresh Cassis and Red Cherry*) 15G 56B

Austin Hope

Paso Robles, CA (*Blueberry, Black Pepper, Cappuccino, Tannin*) 18G 67B

Pinot Noir

Imagery

Glen Ellen, CA (*Smooth and Silky, Cherry, Strawberry, Oak*) 12G 44B

Illaha

Willamette Valley, Oregon (*Spicy, Varietal, Brambly, with Dried Herbs*) 15G 56B

Malbec

Domaine

Mendoza, Argentina (*Dried Plums, and Toast*) 12G 44B

Rose

M. CHAPOUTIER, BELLERUCHE, COTES DU RHONE, ROSE,

Whispering Angel

Provence, France (*Classic Provencal Rose- Light, Crisp*) 14G 52B

***Italics indicates tasting notes

G=Glass

B=Bottle