



Lunch Menu (Until 3:00)

Starters

- 1. Shrimp Salad Rolls / Goi Cuon Tom (four halves)** **\$8.50**
Shrimp, rice noodle, bean sprouts, & mint wrapped in rice paper, served with sweet plum sauce.
- 2. Vegetarian Salad Rolls / Goi Cuon Tofu (four halves)** **\$8.50**
Lightly fried tofu, rice noodle, bean sprouts, & mint wrapped in rice paper, served with sweet plum sauce. VEGAN
- 2A. Bo Bia Chay / Goi Cuon Bo Bia Chay (four halves)** **\$8.50**
Jicama Vietnamese turnip, shredded carrot, oyster mushroom, vegetarian ham, shredded tofu, rice noodle, bean sprouts, & mint wrapped in rice paper, served with sweet plum sauce. VEGAN
- 3. Vietnamese Egg Rolls / Cha Gio (four rolls)** **\$8.50**
Pork, bean thread noodle, & shredded carrot, crispy rolls, served with Vietnamese lime dipping sauce
- 3A. Vietnamese Fried Tofu Egg Rolls / Cha Gio Chay (four rolls)** **\$8.50**
Thinly sliced fried tofu, vermicelli noodle, shredded carrot, crispy rolls, served with a Vietnamese Vegetarian dipping sauce. Contains Egg
- 4. Fried Tofu / Tofu Chien** **\$8.50**
Seasoned soft tofu lightly fried served with a Vietnamese soy dipping sauce. VEGAN

Vietnamese Baguettes

All sandwiches served with a cup of chicken rice soup or vegan veggie soup

- 5. Chicken Banh Mi / Banh Mi Ga** **\$11.75**
Toasted French baguette spread with a homemade mayo, sautéed lemongrass chicken, cucumber, cilantro, and pickled carrot
- 6. Vegetarian Banh Mi / Banh Mi Tofu Chay** **\$11.75**
Toasted French baguette with sautéed lemongrass tofu, cucumber, cilantro, and pickled carrot. VEGAN
- 7. Beef Banh Mi / Banh Mi Bo** **\$11.75**
Toasted French baguette spread with a homemade mayo, sautéed lemongrass beef, cucumber, cilantro, and pickled carrot
- 8. Pork Banh Mi / Banh Mi Heo** **\$11.75**
Toasted French baguette spread with a homemade mayo, sautéed lemongrass pork, cucumber, cilantro, pickled carrot
- 9. Vietnamese Ham and Egg Banh Mi / Banh Mi Cha Trung** **\$11.75**
Toasted French baguette spread with a homemade mayo, slice of Vietnamese ham, fried egg, cilantro, cucumber, pickled carrot, and a drizzle of soy sauce



Lunch Menu (Until 3:00)

Salads

- 10. Sliced Beef Salad / Goi Bo Ong Gia** **\$17.75**
 Sautéed beef salad in rice vinegar vinaigrette on a bed of lettuce topped with egg slices, tomato slices, cucumbers, sautéed onion, & garnished with cilantro, served with Vietnamese lime sauce
- 11. Traditional Cabbage Salad / Goi Bap Cai** **\$16.75**
 Julienne cabbage in rice vinegar vinaigrette, red cabbage, pickled carrots, mint, peanuts, garnished with cilantro & Vietnamese herbs, served with Vietnamese lime sauce. Your choice of chicken, shrimp, or fried tofu. Add a \$1.00 for shrimp
- 12. Modern Vietnamese Salad / Goi Lettuce** **\$16.75**
 Shredded iceberg lettuce in rice vinegar vinaigrette, pickled carrot, pickled ginger, fried rice noodle, sesame seeds, and peanuts, garnished with cilantro. Your choice of chicken, shrimp, or fried tofu. Add \$1.00 for shrimp
- 13. Mango Salad / Goi Xoai** **\$16.75**
 Thinly sliced fresh mangos, sesame seeds, pickled carrots, basil, and mint in rice vinegar vinaigrette, served with Vietnamese lime sauce. Your choice of shrimp, chicken or fried tofu. Add a \$1.00 for shrimp

Noodle Creations

All Noodle Creations are served in a bowl or tray with rice noodle, lettuce, bean sprouts, julienne cucumber, mint, ground peanuts, green onions, pickled carrots, served w/ Vietnamese lime sauce

- | | Bowl/Tray |
|---|------------------------|
| 14. Egg Roll Rice Noodle / Bun Cha Gio | \$16.25/\$18.25 |
| 14A. Vegetarian Egg Roll Rice Noodle / Bun Cha Gio Chay: Contains Egg | \$16.25/\$18.25 |
| 14B. Lemongrass Chicken Rice Noodle / Bun Ga Xao Xa | \$16.25/\$18.25 |
| 15. Shrimp Skewer Rice Noodle / Bun Tom | \$16.25/\$18.25 |
| 16. Lemongrass Pork Rice Noodle / Bun Heo Xao Xa | \$16.25/\$18.25 |
| 17. Egg Roll & Pork Rice Noodle / Bun Cha Gio, Heo Xao Xa | \$16.25/\$18.25 |
| 18. Sautéed Lemongrass Beef Rice Noodle / Bun Bo Xao Xa | \$16.25/\$18.25 |
| 19. Sautéed Lemongrass Tofu Rice Noodle / Bun Tofu Xao Xa: VEGAN | \$16.25/\$18.25 |
| 20. Lemongrass Pork, Egg Roll, and Shrimp Skewer Rice Noodle / Bun Heo, Cha Gio, Tom | \$17.25/\$19.25 |



Lunch Menu (Until 3:00)

Rice Creations

All rice dishes are served with a cup of chicken rice soup or vegan veggie soup

- | | |
|---|----------------|
| 21. Lemongrass Chicken/Pork / Com Ga/Heo Xao Xa | \$16.25 |
| Your choice of either sautéed chicken or pork with lemongrass, served with seasonal vegetables & jasmine or brown rice | |
| 22. Ginger Chicken/Pork / Com Ga/Heo Xao Gung | \$16.25 |
| Your choice of either chicken or pork with ginger, served with seasonal vegetables & jasmine or brown rice | |
| 23. Vietnamese Curry Chicken / Com Ga Curry | \$16.25 |
| Chicken simmered in our traditional Vietnamese coconut curry sauce & potatoes, served with your choice of jasmine, brown rice or, French baguette | |
| 24. Broccoli with Beef / Com Bo Xao Bong Cai | \$16.25 |
| Beef sautéed with broccoli, basil, and onions, garnished with peanuts, served with jasmine or brown rice | |
| 27. Vegetarian Curry / Curry Chay | \$16.25 |
| Shitake mushrooms, potatoes, sweet potatoes carrot, & tofu in traditional Vietnamese yellow coconut curry sauce, served with jasmine, brown rice, or French baguette. VEGAN | |
| 28. Lemongrass Tofu / Com Tofu Xao Xa | \$16.25 |
| Tofu sautéed with lemongrass served with seasonal vegetables with jasmine or brown rice. VEGAN | |
| 29. Black Bean Tofu / Com Tofu Xao Tao Xi | \$16.25 |
| Tofu sautéed in a black bean sauce, garlic, served seasonal vegetables with jasmine or brown rice. VEGAN | |
| 29A. Ginger Tofu / Com Tofu Xao Gung | \$16.25 |
| Tofu sautéed with julienne ginger served with seasonal vegetables with jasmine or brown rice. VEGAN | |

**Please inform your server of any food allergies you have.*

We will do our best to accommodate your request(s).

Some products that we use are manufactured in factories that process nuts.



Lunch Menu (Until 3:00)

Noodle Soups & Beef Noodle Soup

	Medium/Large
<p>30. Beef Phở / Phở Bo Tai/Nam/Bo Vien Phở noodle in a cinnamon, cloves, & star anise-flavored beef broth topped with green onions and cilantro. Your choice of flank, semi-rare sliced steak, and meatball or everything</p>	<p>\$16.50/\$18.50</p>
<p>31. Chicken Phở / Phở Ga Phở noodle in a chicken broth with shredded chicken breast, topped with green onion and cilantro</p>	<p>\$16.50/\$18.50</p>
<p>32. Tofu Phở / Phở Chay Phở noodle in a sweet onion vegetable broth with tofu, and seasonal vegetables topped with green onion and cilantro. VEGAN</p>	<p>\$16.50/\$18.50</p>
<p>33. Prawn Phở / Phở Tom Phở noodle in a chicken broth with prawns, topped with green onion and cilantro</p>	<p>\$16.50/\$18.50</p>
<p>34. Monkey Bridge Noodle / Mi/Hu Tieu Dac Biet Your choice of egg noodle or rice noodle in chicken broth with shrimp, fish balls, shrimp balls, quail egg, & xa xiu pork, topped with green onion, cilantro & fried shallots</p>	<p>\$17.50/\$19.50</p>
<p>35. Hue City Beef Noodle / Bun Bo Hue Rice noodle in a lemongrass and mild chili oil flavored beef broth with slice beef flank, served with a side of bean sprouts, lettuce, basil, and lime wedge</p>	<p>\$17.50/\$19.50</p>
<p>35B. Vegetarian Hue City Beef Noodle / Bun Bo Hue Chay Rice noodle in a lemongrass and mild chili oil flavored veggie broth with vegetarian ham, Taiwanese vegan beef slice, fried tofu, shitake mushroom, and carrots, served with a side of bean sprouts, lettuce, basil, and lime wedge.</p>	<p>\$17.50/\$19.50</p>
<p>36. Vietnamese Dumpling Noodle Soup / Hoanh Thanh Mi Pork and shrimp dumplings in a chicken broth with egg noodle, bok choy topped with fried shallots, green onion, & cilantro</p>	<p>\$17.50/\$19.50</p>
<p>37. Vietnamese Dumpling Soup / Hoanh Thanh Soup Pork and shrimp dumplings in chicken broth and bok choy, topped with fried shallots, green onion, & cilantro</p>	<p>\$17.50/\$19.50</p>



Dinner Menu (3:00 - Closing)

Starters

- 1. Shrimp Salad Rolls / Goi Cuon Tom (four halves)** **\$8.50**
Shrimp, rice noodle, bean sprouts, & mint wrapped in rice paper, served with sweet plum sauce.
- 2. Vegetarian Salad Rolls / Goi Cuon Tofu (four halves)** **\$8.50**
Lightly fried tofu, rice noodle, bean sprouts, & mint wrapped in rice paper, served with sweet plum sauce. VEGAN
- 2A. Bo Bia Chay / Goi Cuon Bo Bia Chay (four halves)** **\$8.50**
Jicama Vietnamese turnip, shredded carrot, oyster mushroom, vegetarian ham, shredded tofu, rice noodle, bean sprouts, & mint wrapped in rice paper, served with sweet plum sauce. VEGAN
- 3. Vietnamese Egg Rolls / Cha Gio (four rolls)** **\$8.50**
Pork, bean thread noodle, & shredded carrot, crispy rolls, served with Vietnamese lime dipping sauce
- 3A. Vietnamese Fried Tofu Egg Rolls / Cha Gio Chay (four rolls)** **\$8.50**
Thinly sliced fried tofu, vermicelli noodle, shredded carrot, crispy rolls, served with a Vietnamese Vegetarian dipping sauce. Contains Egg
- 4. Fried Tofu / Tofu Chien** **\$8.50**
Seasoned soft tofu lightly fried served with a Vietnamese soy dipping sauce. VEGAN

Vietnamese Baguettes

All sandwiches served with a cup of chicken rice soup or vegan veggie soup

- 5. Chicken Banh Mi / Banh Mi Ga** **\$11.75**
Toasted French baguette spread with a homemade mayo, sautéed lemongrass chicken, cucumber, cilantro, and pickled carrot
- 6. Vegetarian Banh Mi / Banh Mi Tofu Chay** **\$11.75**
Toasted French baguette with sautéed lemongrass tofu, cucumber, cilantro, and pickled carrot. VEGAN
- 7. Beef Banh Mi / Banh Mi Bo** **\$11.75**
Toasted French baguette spread with a homemade mayo, sautéed lemongrass beef, cucumber, cilantro, and pickled carrot
- 8. Pork Banh Mi / Banh Mi Heo** **\$11.75**
Toasted French baguette spread with a homemade mayo, sautéed lemongrass pork, cucumber, cilantro, pickled carrot
- 9. Vietnamese Ham and Egg Banh Mi / Banh Mi Cha Trung** **\$11.75**
Toasted French baguette spread with a homemade mayo, slice of Vietnamese ham, fried egg, cilantro, cucumber, pickled carrot, and a drizzle of soy sauce



Dinner Menu (3:00 - Closing)

Salads

- 10. Sliced Beef Salad / Goi Bo Ong Gia** **\$17.75**
 Sautéed beef salad in rice vinegar vinaigrette on a bed of lettuce topped with egg slices, tomato slices, cucumbers, sautéed onion, & garnished with cilantro, served with Vietnamese lime sauce
- 11. Traditional Cabbage Salad / Goi Bap Cai** **\$16.75**
 Julienne cabbage in rice vinegar vinaigrette, red cabbage, pickled carrots, mint, peanuts, garnished with cilantro & Vietnamese herbs, served with Vietnamese lime sauce. Your choice of chicken, shrimp, or fried tofu. Add a \$1.00 for shrimp
- 12. Modern Vietnamese Salad / Goi Lettuce** **\$16.75**
 Shredded iceberg lettuce in rice vinegar vinaigrette, pickled carrot, pickled ginger, fried rice noodle, sesame seeds, and peanuts, garnished with cilantro. Your choice of chicken, shrimp, or fried tofu. Add \$1.00 for shrimp
- 13. Mango Salad / Goi Xoai** **\$16.75**
 Thinly sliced fresh mangos, sesame seeds, pickled carrots, basil, and mint in rice vinegar vinaigrette, served with Vietnamese lime sauce. Your choice of shrimp, chicken or fried tofu. Add a \$1.00 for shrimp

Noodle Creations

All Noodle Creations are served in a bowl or tray with rice noodle, lettuce, bean sprouts, julienne cucumber, mint, ground peanuts, green onions, pickled carrots, served w/ Vietnamese lime sauce

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| 14B. Lemongrass Chicken Rice Noodle / Bun Ga Xao Xa | \$16.25/\$18.25 |
| 15. Shrimp Skewer Rice Noodle / Bun Tom | \$16.25/\$18.25 |
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| 18. Sautéed Lemongrass Beef Rice Noodle / Bun Bo Xao Xa | \$16.25/\$18.25 |
| 19. Sautéed Lemongrass Tofu Rice Noodle / Bun Tofu Xao Xa: VEGAN | \$16.25/\$18.25 |
| 20. Lemongrass Pork, Egg Roll, and Shrimp Skewer Rice Noodle / Bun Heo, Cha Gio, Tom | \$17.25/\$19.25 |



Dinner Menu (3:00 - Closing)

Rice Creations

All rice dishes are served with a cup of chicken rice soup or vegan veggie soup

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| 21. Lemongrass Chicken/Pork / Com Ga/Heo Xao Xa | \$16.25 |
| Your choice of either sautéed chicken or pork with lemongrass, served with seasonal vegetables & jasmine or brown rice | |
| 22. Ginger Chicken/Pork / Com Ga/Heo Xao Gung | \$16.25 |
| Your choice of either chicken or pork with ginger, served with seasonal vegetables & jasmine or brown rice | |
| 23. Vietnamese Curry Chicken / Com Ga Curry | \$16.25 |
| Chicken simmered in our traditional Vietnamese coconut curry sauce & potatoes, served with your choice of jasmine, brown rice or, French baguette | |
| 24. Broccoli with Beef / Com Bo Xao Bong Cai | \$16.25 |
| Beef sautéed with broccoli, basil, and onions, garnished with peanuts, served with jasmine or brown rice | |
| 25. Garlic & Lemongrass Beef Ribs / Com Suon Bo | \$19.50 |
| Grilled garlic & lemongrass beef ribs, served with Vietnamese cabbage salad & jasmine or brown rice | |
| 26. Vietnamese Style Pork Chops Special / Com Suon Heo | \$19.50 |
| Grilled garlic and lemongrass pork chops, skewered shrimp, and a fried egg, served with Vietnamese cabbage salad & jasmine or brown rice | |
| 27. Vegetarian Curry / Curry Chay | \$16.25 |
| Shitake mushrooms, potatoes, sweet potatoes carrot, & tofu in traditional Vietnamese yellow coconut curry sauce, served with jasmine, brown rice, or French baguette. VEGAN | |
| 28. Lemongrass Tofu / Com Tofu Xao Xa | \$16.25 |
| Tofu sautéed with lemongrass served with seasonal vegetables with jasmine or brown rice. VEGAN | |
| 29. Black Bean Tofu / Com Tofu Xao Tao Xi | \$16.25 |
| Tofu sautéed in a black bean sauce, garlic, served seasonal vegetables with jasmine or brown rice. VEGAN | |
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<p>33. Prawn Phở / Phở Tom Phở noodle in a chicken broth with prawns, topped with green onion and cilantro</p>	\$16.50/\$18.50
<p>34. Monkey Bridge Noodle / Mi/Hu Tieu Dac Biet Your choice of egg noodle or rice noodle in chicken broth with shrimp, fish balls, shrimp balls, quail egg, & xa xiu pork, topped with green onion, cilantro & fried shallots</p>	\$17.50/\$19.50
<p>35. Hue City Beef Noodle / Bun Bo Hue Rice noodle in a lemongrass and mild chili oil flavored beef broth with slice beef flank, served with a side of bean sprouts, lettuce, basil, and lime wedge</p>	\$17.50/\$19.50
<p>35B. Vegetarian Hue City Beef Noodle / Bun Bo Hue Chay Rice noodle in a lemongrass and mild chili oil flavored veggie broth with vegetarian ham, Taiwanese vegan beef slice, fried tofu, shitake mushroom, and carrots, served with a side of bean sprouts, lettuce, basil, and lime wedge</p>	\$17.50/\$19.50
<p>36. Vietnamese Dumpling Noodle Soup / Hoanh Thanh Mi Pork and shrimp dumplings in a chicken broth with egg noodle, bok choy topped with fried shallots, green onion, & cilantro</p>	\$17.50/\$19.50
<p>37. Vietnamese Dumpling Soup / Hoanh Thanh Soup Pork and shrimp dumplings in chicken broth and bok choy, topped with fried shallots, green onion, & cilantro</p>	\$17.50/\$19.50

∞ Dinner Specials ∞

Appetizers

- 38. Garlic Lime Prawns Skewers** **\$14.50**
Garlic prawns skewer served with Vietnamese cabbage salad
- 39. Vietnamese Fried Wonton** **\$10.75**
Pork and Shrimp dumplings wrapped in wonton skin then fried to a crisp
- 40. Garlic Chicken Wings** **\$10.75**
Grilled chicken drumsticks marinated in garlic and lemongrass

Entrees

All entrees are served with a bowl of rice and cup of soup

- 42. Clay Pot Peppercorn Pork/Tofu / Thit Heo/Tofu Kho To** **\$18.25**
Your choice of pork or tofu simmered in a Vietnamese peppercorn caramelized sauce, served with a side of steamed vegetables, and cabbage salad.
- 43. Clay Pot Peppercorn Shrimp / Tom Kho To** **\$19.25**
Shrimp simmered in Vietnamese peppercorn caramelized sauce, served with a side of steamed vegetables and cabbage salad
- 44. Vietnamese Pork Stew / Thit Kho Trung** **\$18.25**
Tendered pork simmered in a Vietnamese stew with a boil egg, served with a side of vegetables, and cabbage salad. A traditional dish eaten during the Vietnamese Lunar New Year

Vegetarian Menu

- 2. Vegetarian Salad Rolls / Goi Cuon Tofu (four halves)** **\$8.50**
Lightly fried tofu, rice noodle, bean sprouts, & mint wrapped in rice paper, served with sweet plum sauce. VEGAN
- 2A. Bo Bia Chay / Goi Cuon Bo Bia Chay (four halves)** **\$8.50**
Jicama Vietnamese turnip, shredded carrot, oyster mushroom, vegetarian ham, shredded tofu, rice noodle, bean sprouts, & mint wrapped in rice paper, served with sweet plum sauce. VEGAN
- 3A. Vietnamese Fried Tofu Egg Rolls / Cha Gio Chay (four rolls)** **\$8.50**
Thinly sliced fried tofu, vermicelli noodle, shredded carrot, crispy rolls, served with a Vietnamese Vegetarian dipping sauce. Contains Egg
- 4. Fried Tofu / Tofu Chien** **\$8.50**
Seasoned soft tofu lightly fried served with a Vietnamese soy dipping sauce. VEGAN
- 6. Vegetarian Banh Mi / Banh Mi Tofu Chay** **\$11.75**
Toasted French baguette with sautéed lemongrass tofu, cucumber, cilantro, and pickled carrot. VEGAN
- 14A. Vegetarian Egg Roll Rice Noodle / Bun Cha Gio Chay: Contains Egg** **\$16.25/\$18.25**
- 19. Sautéed Lemongrass Tofu Rice Noodle / Bun Tofu Xao Xa: VEGAN** **\$16.25/\$18.25**
- 19A. Stir Fried Egg Noodle / Mi Xao Chay** **\$16.25**
Thinly sliced fried tofu, vegetarian ham, shredded carrot, broccoli, baby bok choy, and egg noodle served with Vietnamese lime sauce
- 27. Vegetarian Curry / Curry Chay** **\$16.25**
Shitake mushrooms, potatoes, sweet potatoes carrot, & tofu in traditional Vietnamese yellow coconut curry sauce, served with jasmine, brown rice, or French baguette. VEGAN
- 28. Lemongrass Tofu / Com Tofu Xao Xa** **\$16.25**
Tofu sautéed with lemongrass served with seasonal vegetables with jasmine or brown rice. VEGAN
- 29. Black Bean Tofu / Com Tofu Xao Tao Xi** **\$16.25**
Tofu sautéed in a black bean sauce, garlic, served seasonal vegetables with jasmine or brown rice. VEGAN
- 29A. Ginger Tofu / Com Tofu Xao Gung** **\$16.25**
Tofu sautéed with julienne ginger served with seasonal vegetables with jasmine or brown rice. VEGAN
- 32. Tofu Phở / Phở Chay** **(M)\$16.50/(L)\$18.50**
Phở noodle in a sweet onion vegetable broth with tofu, and seasonal vegetables topped with green onion and cilantro. VEGAN
- 35B. Vegetarian Hue City Beef Noodle / Bun Bo Hue Chay** **(M)\$17.50/(L)\$19.50**
Rice noodle in a lemongrass and mild chili oil flavored veggie broth with vegetarian ham, Taiwanese vegan beef slice, fried tofu, shitake mushroom, and carrots, served with a side of bean sprouts, lettuce, basil, and lime wedge



Beverages

Vietnamese Loose Teas \$4.00
Jasmine, Black, Green, and Lotus

Vietnamese Iced Coffee \$6.00

Lychee Iced Tea \$4.00

Sparkling Water \$3.00

Sodas in a can \$3.25
Diet coke, Coke, Sprite, Root beer

Limeade \$5.00

Coconut Juice \$6.00

NO REFILLS ON LIMEADE AND ICED TEA

Beer

San Miguel ~*Philippines* \$6.00

Tsingtao ~ *China* \$6.00

Singha ~ *Thailand* \$6.00

Alaskan Amber ~ *Alaska* \$6.00

Sapporo ~ *Japan* \$6.00

Wine

Whites

Linen Riesling ~
Bergevin Lane, Washington \$8.75
 Bottle \$36.00

Ferrari Carano Fume Blanc ~
Sonoma County, California \$8.75
 Bottle \$36.00

Barnard Griffin Sauvignon Blanc ~
Columbia Valley, Washington \$9.55
 Bottle \$40.00

Charles & Charles Chardonnay ~
Columbia Valley, Washington \$9.50
 Bottle \$38.00

Underwood Pinot Gris
Willamette Valley, Oregon \$9.25
 Bottle \$39.00

Reds

Merlot
California Red Wine \$9.75
 Bottle \$34.00

Robert Mondavi Pinot Noir
Napa, California \$9.25
 Bottle \$34.00

Hess Cabernet Sauvignon
Napa, California \$10.25
 Bottle \$30.00