

SHARABLE

SWEET & SPICY FRIES \$9

savor bird's eye chili aioli, aromatic soy glaze, fragrant cilantro, and house-special nori spice.

SHRIMP SUMMER ROLLS \$14

prawns wrapped with ho fun and shaved cucumber, jicama, and cilantro served with chopped peanuts, mint chutney chili crisp, and peanut hoisin sauce

AHI TARTARE \$24

mint salsa with shaved cabbage, red fresno chilis, avocado, and mango served with a puffed sesame rice cracker

SHORT RIB BEEF DUMPLINGS \$12 (DF)

pan seared char su braised short ribs drizzled with chili sesame sauce

CHICKEN PORCINI DUMPLINGS \$10 (DF)

steamed with herb chili sauce

CRISPY VEGETARIAN SPRING ROLL \$9 (DF)

authentic Vietnamese spring, with mixed vegetables and glass noodles, fired and served with garlic lime sauce and spicy peanut sauce

GARDEN GREENS

KALE CAESAR \$12.5 (GF)

with grilled romaine lettuce, baby kale, parmesan cheese, gluten-free cornbread croutons & thai basil caesar dressing

TURKEY TACO SALAD \$13 (GF)

crispy tortilla chips with ground spiced turkey, roasted corn, black beans, jicama, cucumber, and tomato with cilantro dressing

MARKET SALAD \$13 (V,GF)

shaved carrots, cucumbers, pickled red onions, avocado, mint, mango, cilantro & crispy quinoa, with green goddess vinaigrette

RICE NOODLE SALAD \$10.5 (DF,GF)

vermicelli rice noodles, chopped romaine lettuce, tiato herb mix, shaved carrots, cucumber, crispy yams, garlic, toasted PEANUTS, and lemongrass kefir vinaigrette ADD Crispy Buddha Rolls \$3.5ea,

ADD-ON'S

BEEF SATAY \$6

SESAME CRUSTED CHICKEN \$6

GRILLED SHRIMP \$8

CRISPY TOFU \$4

6OZ KING SALMON \$13

GRILLED CHICKEN \$7

TARMRI SOFT BOILED EGG (2) \$4

TWO EGGS ALMOST ANY STYLE \$4

COFFEE GLAZED BACON \$3

CRISPY PORK BELLY \$4

CLASSICS

PHO \$14 (DF, GF)

rice noodles with fresh herbs, bean sprouts, organic bone Broth, and house Lemongrass Dipping Sauce
CHOICE OF CHICKEN | CRISPY TOFU OR SHORT RIB +\$2

MAMA'S WOK NOODLES \$15 (DF)

Sautéed Vegetables, Classic Noodles & Mama's Wok Sauce
CHICKEN 6 | BEEF SATAY 6 | CRISPY TOFU 3.5 | PORK BELLY 5
| SHRIMP 6

SHAKEN BEEF \$26

Wok Sautéed Filet Mignon, Red Onions, Heirloom Cherry Tomatoes & Butter lettuce
CHOICE OF JASMINE RICE OR BROWN RICE

POKE BOWL - SALMON \$18 | AHI TUNA \$19 (DF)

crispy onions, with diced mango, cucumber, carrots, seaweed salad, spiced aioli, and ponzu citrus sauce. Choice of rice: Cali Brown or Steamed Jasmin

AN'S FAMOUS GARLIC NOODLES \$20

add tiger prawns +\$15, add beef satay +\$6,
add grilled chicken +\$6



ALL DAY

VIETNAMESE FRENCH TOAST \$16

with espresso creme anglaise & whipped cream

GOAT CHEESE & SPINACH QUICHE \$12

curried spiced quiche with sauteed leeks, spinach, mushrooms, and, goat cheese served with fresh greens

COUNTRY STACK PANCAKES \$13

duo of fluffy pancakes, house-made blueberry compote, and a drizzle of pure maple syrup

EGGS, BACON & POTATOES \$14

two eggs any style coffee glazed bacon and potatoes

SAMO SANDWICH. \$14

avocado, tomatoes, cheesy eggs, bacon, butter lettuce

VEGAN BREAKFAST TACOS. \$10

3 tacos with curried tofu scrambled, sauteed bell peppers, arugula, mushrooms & pickled red onions

BREAKFAST BURRITO. \$9

eggs, cheese, potatoes, arugula & umami chili spread

AVOCADO TOAST. \$9

smashed avocado, roasted sesame & seaweed, sautéed mushrooms, pickled radish, tamari soft-boiled egg & fresh sprigs of dill

MARKET HASH. \$13

seasonal market vegetables with tiato pesto, arugula, and 2 eggs almost any style

ASIAN PESTO GRILLED CHEESE \$12

with tomato soup

CHEESE BURGER \$15

all American grass-fed beef, whole grain dijon aioli, with cheddar cheese, crisp lettuce & caramelized onions

BOWLS

HARMONY

thai coconut kale and quinoa with a soft bailed tamari egg, fresh herbs, pickled radish, avocado, and choice of protein

GRILLED LEMONGRASS CHICKEN \$18

SESAME AHI TUNA \$20

PAN SEARED SALMON \$24

BANH MI'S

all banh mi's are made with assorted pickles, fresh herbs and served with a choice of house salad or garlic fries

SESAME CRUSTED CHICKEN \$17

with mint chutney & jalapeno aioli

CRISPY PORK BELLY \$18

with umami chili spread

BRAISED BEEF SHORT RIB \$20

with jalapeno aioli, caramelized onions, and mushrooms

SIDES

COFFEE GLAZED BACON \$4

CHAR SUI PORK BELLY \$6

SPICED CHICKEN SAUSAGE \$4

MARKET HASH \$7

TWO EGGS, ALMOST ANY STYLE \$4