

Snacks & Bites

Mushroom Avocado Toast \$9 (df)

smashed avocado, roasted sesame and seaweed, sautéed mushrooms, pickled radish, tamari soft boiled egg & fresh sprig of dill + **Gluten-Free Bread \$1.5**

Crispy Buddha Roll \$9 (df)

sautéed cabbage, daikon, carrots, taro, rice noodles, shiitake, thai basil, Tia Tô herb, lettuce wrap, duo of spicy peanut and garlic lime sauce

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

Vegetable Trio \$12

tasting plate of your choice of any 3 vegetable sides from daily creations

Sandwiches & Burgers

ADD FRENCH FRIES \$2.50 | GARLIC FRIES \$3.50
SIDE HOUSE SALAD \$4 | SIDE CAESAR SALAD \$6

Grilled Short Rib Banh Mi \$16 (df)

braised short rib, cilantro, caramelized onions, mushrooms, and Vietnamese pickles with jalapeno lime aioli

Sesame Crusted Chicken Banh Mi \$13 (df)

classic Vietnamese pickles, cilantro, cucumbers, and jalapenos mint sauce

Char Siu Pork Belly Banh Mi \$14 (df)

pickles, fresh cucumber, jalapenos, herb mix, and garlic chili spread

Pesto Grilled Cheese Sandwich with Tomato Soup \$14

MAKE IT VEGAN +\$1.5 | GLUTEN-FREE BREAD +\$1.5

Fried Chicken Sando \$12.5

jalapeño lime aioli, fresh cucumber & shaved red onions

House Cheese Burger \$15

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

Soups & Salads

Wellness Broth \$6 (df,gf)

8oz cup for traditional pho spices with cardamom and star anise topped with green onions.

Choice of [Beef Bone Broth](#) or [Chicken Bone Broth](#)

Classic Tomato Soup cup \$5 | bowl \$7 (v, gf)

Tiato House Caesar \$12.5 (gf)

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-ons

Beef Satay \$6 | Sesame Crusted Chicken \$6
Grilled Shrimp \$8 | Crispy Tofu \$4
6oz King Salmon \$13 | Fried Chicken \$7
Tamari Soft Boiled Egg (2) \$4 | Pork Belly \$5

Classics

Pho \$14 (df, gf)

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

Mama's Wok Noodles \$15 (df)

Sautéed Vegetables, Classic Egg Noodles & Mama's Wok Sauce
GRILLED LEMONGRASS 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: CALI BROWN OR STEAMED JASMIN



Your Daily Creations

Choice of a **MAIN** and **PICK** any **TWO**, vegetables or base, **add a third side for \$3.50**. all plates come with fresh herbs, pickled radish, and a choice of **Lemongrass Dressing, Umami Chili Spread, or Chili Oil Crisp**

Mains

6 oz GINGER GLAZED SALMON \$25 (df)
GRILLED LEMONGRASS CHICKEN \$15 (df, gf)
SESAME CRUSTED AHI TUNA \$22 (gf, df)
TAMARI CRISPY TOFU \$14 (gf, v)
LEMONGRASS BEEF SATAY \$17 (df)
CHAR SIU PORK BELLY \$15 (df, gf)



Vegetables

Fennel Roasted Baby Bok Choy \$5.75 (v,gf)
Soy Glazed Shitake Mushrooms \$7.5 (v,gf)
Heirloom Spiced Carrots \$6 (v,gf)
Cashews & Herb Chili Broccoli \$6 (gf)
Spicy Raw Brussel Sprouts \$4 (gf)
Cold Sesame Spinach \$5 (v,gf)
Sautéed Corn & Edamame \$6 (v,gf)



Base

Truffle Scallion Fingerling Potatoes \$8.5 (gf)
Steamed Jasmine Rice \$3.5 (v,gf)
California Short Grain Brown Rice \$4 (v,gf)
Crispy Garlic & Sesame Rice Noodles \$6 (v,gf)
Chinese Egg Noodles \$5 (v)



(df) dairy free (gf) gluten free (v) vegan



* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

* We use the same surface to cook non-gluten free items we cannot 100% guarantee gluten free or celiac safe

