

ACCOMODATIONS CAN BE MADE WHERE SYMBOLS INDICATE



APPETIZERS

EDAMAME / 8.5

STEAMED AND TOSSED WITH **SEA SALT OR SEASONED SESAME OIL**



STEAMED DUMPLINGS / 9.5

CHOICE OF **CHICKEN (6 PIECES) OR VEGGIE (6 PIECES)** WITH A SAUCE CHOICE OF **SWEET CHILI FISH SAUCE OR SWEET CHILI SAUCE**



STACKED SUSHI / 9.5

AVOCADO, CUCUMBER, SWEET PEPPER, FRESH JALAPEÑO MAYO, CHOICE OF **SMOKED SALMON, VEGGIE OR SHRIMP** (2 PIECES)



CRISPY ROLLS / 9.5

HOMEMADE DEEP FRIED RICE PAPER WRAPS WITH A SWEET CHILI SAUCE, CHOICE OF **PORK OR VEGGIE** (3 PIECES)



SPRING ROLLS / 9.5

HOMEMADE DEEP FRIED ROLLS CHOICE OF **SEAFOOD OR VEGGIE** WITH A DIPPING SAUCE CHOICE OF **VIETNAMESE FISH SAUCE OR SWEET CHILI SAUCE** (4 PIECES)



SALAD ROLLS / 9.5

COLD RICE PAPER WRAPS, RICE NOODLES, LETTUCE, CABBAGE, SWEET PEPPERS, CUCUMBERS, AND MINT SERVED WITH COCONUT HOISIN SAUCE CHOICE OF **SHRIMP OR AVOCADO** (4 PIECES)



BANH XEO / 8

VIETNAMESE TACO, LETTUCE, SWEET PEPPER, CUCUMBER, MANGO, SWEET CHILI PUREE, CHOICE OF **TOFU, BEEF OR PORK BELLY**



BEEF N BOK CHOY / 12

HOMEMADE BEEF ROLL, STEAMED BOK CHOY, SERVED WITH A DIPPING SAUCE CHOICE OF **TERIYAKI OR SWEET CHILI SAUCE** (4 PIECES)



OPEN FACED BAO / 12

STEAMED BAO, JALAPEÑO MAYO, CHOICE OF **BEEF OR PORK BELLY** (4 PIECES)

POUTINE / 14

FRENCH FRIES WITH CHEESE CURDS AND GRAVY TOPPED WITH PORK BELLY

WINGS / 16

FRIED WITH HOUSEMADE SAUCE CHOICE OF **HONEY GINGER BBQ OR HOT BBQ**

VIETNAMESE WINGS / 17

VIETNAMESE STICKY WINGS IN SWEET CHILI PINEAPPLE FISH SAUCE

SURF & TURF / 13

TEMPURA SHRIMP & PORK BELLY WITH TERIYAKI SAUCE AND MANGO SALAD



BEEF SKEWERS / 13

BEEF SKEWERS IN A TERIYAKI SAUCE, GINGER, MIRIN WINE



GRILLED OCTOPUS / 16

PAN FRIED IN AN OYSTER, GINGER, SAKE SAUCE WITH SWEET PEPPERS & GRILLED ONIONS



PORK RIBS / 12

STICKY VIETNAMESE PORK RIBS IN SWEET CHILI PINEAPPLE FISH SAUCE

SOUPS & SALADS

MIXED GREENS / 10

FRESH LETTUCE TOSSED, AVOCADO, SWEET PEPPERS, TOMATO, CARROTS, CUCUMBER, AND HOMEMADE DRESSING (**BALSAMIC OR CHEF INSPIRED JAPANESE STYLE**)



ADD CHICKEN OR SHRIMP FOR +\$5

STACKED SALAD / 12

AVOCADO & MANGO, SWEET PEPPERS, STACKED SALAD TOPPED WITH **TOFU OR SMOKED SALMON & SHRIMP** WITH A CHEF INSPIRED JAPANESE STYLE DRESSING.



ADD CHICKEN OR SHRIMP FOR +\$5

MANGO SALAD / 12

MANGO, SWEET PEPPERS, ONION, CHILI FLAKES, MARINATED IN LIME & TOSSED IN A VIETNAMESE DRESSING & CHOICE OF **CHICKEN BREAST, SHRIMP OR TOFU**



PHO / 14

RICE NOODLES, BROTH, BEAN SPROUTS, ONION AND CORIANDER, CHOICE OF **CHICKEN, SHRIMP, BEEF, VEGGIE OR TOFU**



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BURGERS & BUNS

WITH CHOICE OF **FRENCH FRIES, MIXED GREENS SALAD, SWEET POTATO FRIES**
UPGRADES AVAILABLE - PORK BELLY, GRAVY, POUTINE, AVOCADO, OR EGG

BEEF / 16.5

HOUSEMADE BEEF PATTY, CHEESE, LETTUCE, TOMATO, GRILLED ONION, PICKLE, KETCHUP, MUSTARD AND MAYO 
pairs well with Erie St Manhattan 14\$ / Château des Charmes, Cabernet Merlot 9oz -\$9.50 / bottle -\$25 / IPA beer

FRIED CHICKEN / 16.5

FRIED CHICKEN, TOMATO, ONION, CHIPOTLE MAYO, MUSTARD & HONEY GINGER BBQ SAUCE 
pairs well with Pumpkin Pie Mule \$15 / Marynissen Estates, Pinot Grigio 9oz -\$11 / bottle -\$29 / Blonde Ale

DOUBLE PORK / 16.5




PULLED PORK & PORK BELLY WITH VIETNAMESE SLAW, MUSTARD, CHIPOTLE MAYO AND A HONEY GINGER BBQ SAUCE 
pairs well with Peach Bourbon Smash \$14 / Muscedere Vineyards, Cabernet Franc 9oz -\$11.75 / bottle -\$31 / Pale Ale

BEEF BRISKET / 16.5

BEEF BRISKET WITH VIETNAMESE SLAW & HOUSEMADE VIETNAMESE BRISKET SAUCE 
pairs well with Sugar Plum Negroni \$12 / Château des Charmes, Cabernet Merlot 9oz -\$9.50 / bottle -\$25 / Red Ale

ENTREES

BUN CHA GIO / 18.5

VERMICELLI NOODLE, SHREDDED SALAD, CUCUMBER, VIETNAMESE PICKLED DIAGON/CARROT, MINT WITH SWEET & SOUR DIPPING SAUCE, TOPPED WITH A VEGGIE CRISPY ROLL, CHOICE OF **TOFU, CHICKEN, BEEF OR SHRIMP** AND 2 SPRING ROLLS CHOICE OF **VEGGIE OR SEAFOOD**
pairs well with Winter Mojito \$13 / Marynissen Estates, Pinot Grigio 9oz -\$11 / bottle -\$29 / Lager   



PAD THAI / 18.5

RICE NOODLES, ONION, EGG, VEGETABLE BROTH, SHRIMP PASTE AND BEAN SPROUTS YOUR CHOICE OF **JAPANESE TOFU, CHICKEN OR SHRIMP** 
pairs well with Apple Cranberry Mule \$15 / Marynissen Estates, Sauvignon Blanc 9oz -\$12 / bottle -\$33 / Pale Ale



CRISPY NOODLE / 18.5

CRISPY EGG NOODLES STIR FRIED WITH VEGETABLES IN A GINGER, SESAME OYSTER SAUCE CHOICE OF **TOFU, CHICKEN OR SHRIMP**
pairs well with Smokey Harvest Apple Margarita \$18 / Meldville Wines, Chardonnay 9oz -\$12.50 / bottle -\$33 / Wheat Beer

UDON NOODLE / 18.5

JAPANESE UDON NOODLES STIR FRIED WITH VEGETABLES IN A GINGER, SESAME OYSTER SAUCE CHOICE OF **TOFU, CHICKEN OR SHRIMP**  
pairs well with Royal Fizz \$14 / Marynissen Estates, Sauvignon Blanc 9oz -\$12 / bottle -\$33 / Pale Ale

SINGAPORE NOODLE / 18.5

RICE NOODLES TOSSED WITH VEGETABLES, BEAN SPROUTS AND SHREDDED EGG, SAUTEED IN CURRIED SPICES CHOICE OF **TOFU, VEGGIES, BEEF, CHICKEN OR SHRIMP**   
pairs well with Apple Cranberry Mule \$15 / Marynissen Estates, Sauvignon Blanc 9oz -\$12 / bottle -\$33 / Pale Ale


CURRY / 19

YELLOW CURRY PREPARED WITH CHICKEN BROTH, POTATOES, CARROTS AND SERVED WITH ORGANIC BLACK STICKY RICE CHOICE OF **TOFU, CHICKEN OR SHRIMP** 
pairs well with Pumpkin Pie Mule \$15 / Château des Charmes, Cabernet Merlot 9oz -\$9.50 / bottle -\$25 / IPA beer

SALMON FILLET / 22

TERIYAKI SALMON FILLET, GRILLED VEGGIES AND ORGANIC BLACK STICKY RICE 
pairs well with Orchard Old Fashioned \$14 / Two Sisters Vineyards, Margo Rosé 9oz -\$13.50 / bottle -\$32 / Lager


OX TAIL / 24

MARINATED IN A SAKE, TURMERIC, GALANGAL, GINGER, COCONUT CREAM SAUCE, SERVED WITH CARROT AND ORGANIC BLACK STICKY RICE 
pairs well with The Last Stop \$18 / Muscedere Vineyards, Cabernet Franc 9oz -\$11.75 / bottle -\$31 / Stout

BO KHO / 22

ASIAN-STYLE BRAISED BEEF MARINATED IN OUR RED WINE, LEMONGRASS, GINGER, CARROT, TARO ROOT AND SERVED WITH ORGANIC BLACK STICKY RICE 
pairs well with Erie St Manhattan 14\$ / Meldville Wines, Chardonnay 9oz -\$12.50 / bottle -\$33 / Stout

TRIO BEEF RIBS / 22

ASIAN STYLE BEEF RIBS MARINATED IN A SHERRY WINE WITH ORGANIC BLACK STICKY RICE, TOPPED WITH A FRIED EGG OMELETTE AND STEAMED BOK CHOY 
pairs well with Sugar Plum Negroni \$12 / Muscedere Vineyards, Pinot Noir 9oz -\$13.50 / bottle -\$36 / Pale Ale