

Chim Cut (Quail)

1. Chim Cut Artist	\$23.99
<i>Quail in Tamarind Sauce w/ mango salad</i>	
2. Chim Cut Rang Me	\$22.99
<i>Quail in tamarind sauce</i>	
3. Chim Cut Chien Bo	\$22.99
<i>Deep Fried Quail w/ butter sauce</i>	
4. Chim Cut Nuong Chao	\$22.99
<i>Grilled Quail in bean curd sauce</i>	
5. Chim Cut Nuong Muoi Ot	\$22.99
<i>Grilled Quail in Chili Salt</i>	

De (Mutton)

1. De Nuong Ngu Vi Huong	\$23.99
<i>Grilled five spice mutton</i>	
2. De Xao Lan	\$23.99
<i>Mutton Curry w/ glass noodles</i>	

Vit (Duck)

1. Hot Vit Lon (1 egg)	\$6.00
<i>Boiled Balut (fertilize duck egg) served with coriander</i>	

Ca Sau (Alligator)

1. Ca Sau Chien Bo	\$23.99
<i>Fried Alligator in Garlic Butter</i>	
2. Ca Sau Xao Lan	\$23.99
<i>Spicy Curry Alligator</i>	
3. Ca Sau Xao Xa Ot	\$23.99
<i>Alligator Stir-Fried in Lemon Grass</i>	

Lau (Hot Pot)

1. Lau Sa Te Do Bien	S \$35.99	L \$40.99
<i>Spicy Seafood Combination</i>		
2. Lau Thai	S \$35.99	L \$40.99
<i>Spicy Thai Style Seafood Combination</i>		
3. Lau Dau Ca Khoi Mon	S \$35.99	L \$40.99
<i>Fish Head & Taro</i>		
4. Lau Bo Vien	S \$35.99	L \$40.99
<i>Beef Balls</i>		

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Ngheu, So, Oc (Shellfish)

1. Ngheu Xao La Que	\$21.99
<i>Manila Clams Sauteed in Basil Sauce</i>	
2. Ngheu Hap Xa/Rau Ram	\$20.99
<i>Manila Clams in Lemongrass or Coriander Broth</i>	
3. Oc Len Xao Dua	\$20.99
<i>Sea Snail in Coconut sauce</i>	
4. So Long Nuong Mo Hanh	\$20.99
<i>Grilled Bloody Clams</i>	
5. Chem Chep Nuong Mo Hanh	\$17.99
<i>Grilled Mussels</i>	
6. Oc Huong Xao Mo Hanh	\$20.99
<i>Sauteed Periwinkle in Spicy Garlic sauce</i>	
7. Surf Clams Tai Chanh	\$20.99
<i>Surf Clams w/ Thai Chili Sauce</i>	
8. Oc Huong Hap La Chanh	\$20.99
<i>Steamed Periwinkle in Kaffir Lime Leaves</i>	

Cua Lot (Softshell Crab)

1. Cua Lot Chien Bo	\$22.99
<i>Fried Softshell crab in garlic butter</i>	
2. Cua Lot Rang Me	\$22.99
<i>Fried Softshell crab in tamarind sauce</i>	

Nai (Venison)

1. Nai Tai Chanh *	\$21.99
<i>Rare Slice or venison in lime juice</i>	
2. Nai Xao Lan	\$21.99
<i>Venison Curry w/ glass noodles</i>	

Bo (Beef)

1. Bo Luc Lac	\$23.99
<i>Diced Filet Mignon over bed watercress</i>	
2. Bo Tai Chanh *	\$22.99
<i>Rare Beef Slices in Spicy Vinaigrette</i>	
3. Bo Xao Lan	\$22.99
<i>Beef Curry / Glass Noodles</i>	
4. Be Thui *	\$22.99
<i>Rare Veal Slices in Ground Rice Powder</i>	
5. Bo Vien	\$16.99
<i>Beef Balls Soup</i>	



RESTAURANT
Vietnamese Cuisine

Open 6 Days a week
2:30PM – 11:30PM - Monday
Closed - Tuesday
1:30PM – 11:30PM Wed – Sun

14281 Brookhurst Ave. #A
Garden Grove CA 92843
(714) 839-2200

SPECIALS

1. Artist Steak *	\$35.95
<i>Rib Eye Steak over sizzling plate.</i>	
Served with a side salad and choice of Fries or Garlic Rice	
2. Cha Ca Thang Long	\$21.99
<i>Grilled Basa Fish w/ rice noodles.</i>	
3. Bo Luc Lac (Com/Khoai Chien/Mi)	\$23.95
<i>Diced Filet Mignon w/ Garlic Rice, Fries or egg noodles</i>	
4. Com Chien Duong Chau	\$18.99
<i>Combination: Pork & Shrimp Fried Rice</i>	
5. Com Chien Crawfish	\$18.99
<i>Spicy Crawfish Fried Rice</i>	
6. Ca Chien Lan Bot	\$19.95
<i>Southern Fried Catfish with Fries</i>	
7. Cha Gio (8 Rolls)	\$14.95
<i>Vietnamese Egg Rolls. Stuffed w/ Pork</i>	
8. Com Ga Xiu Xiu	\$17.99
<i>Steam Chicken w/ broth rice.</i>	
9. Bot Chien Gion	\$15.99
<i>Rice Cake Fatada</i>	
10. Xoi Chien Lap Xuong	\$15.95
<i>Crispy Sweet Rice w Chinese Sausages</i>	
11. Cu Kieu, Tom Kho ,Trung Bac Thao	\$16.99
<i>Pickled Leeks, Dried Shrimp, 1000 yr Egg</i>	
12. Nem Chua, Cu Kieu, Tom Kho, Trung Bac Thao	\$19.99
<i>Fermented Pork, Pickled Leeks, Dried Shrimp, 1000 yr Egg</i>	

SPECIALS (continued)

11. Dau Hu Chien Gion	\$16.95
<i>Crispy Fried Tofu. Add Pork Jerky : \$2.00</i>	
12. Chao (Ca, Ga, Bo)	\$16.95
<i>Porridge. Choice of: Fish, Chicken or Beef</i>	
13. Scallop Sashimi (6 Pieces) *	\$20.99
<i>Bay Scallop on Half-Shell</i>	
14. Raw Oysters (6 Pieces) *	\$22.99
<i>Kumamoto Oysters on Half Shell</i>	
15. Cajun French Fries	\$10.99
<i>Seasoned Cajun Fries</i>	
16. Taro Fries	\$12.95
<i>Battered Taro Fries</i>	
17. Razer Clams	\$19.99
<i>Seasonal</i>	
18. Cajun Noodles	\$20.99
<i>Garlic Egg Noodles w/ Shrimp & Sausage</i>	

Boiled Cajun Seafood

1. Boiled Crawfish	Seasonal
<i>Boiled Crawfish. Cajun (Dry Rub) or Garlic Butter</i>	
2. Boiled Head on Prawns	\$15.99/lb
<i>Boiled Shrimp. Cajun (Dry Rub) or Garlic Butter</i>	
3. Ngheu Bo Toi	\$16.99/lb
<i>Boiled Clams in Garlic Butter</i>	
4. Chem Chep Bo Toi	\$15.99/lb
<i>Boiled Mussels in Garlic Butter</i>	
5. Xuc Xich Bo Toi	\$14.99
<i>Boiled Sliced Cajun Sausages in Garlic Butter</i>	
6. Bap (8pcs)	\$8.99
<i>Boiled Corn in Garlic Butter</i>	

Ech (Frog)

1. Ech Artist	\$23.99
<i>Frog Leg in tamarind sauce with mango salad</i>	
2. Ech Rang Me	\$22.99
<i>Fried Frog legs in tamarind sauce</i>	
3. Ech Chien Bo	\$22.99
<i>Fried Frog legs in garlic butter</i>	
4. Ech Xao Lan	\$23.99
<i>Spicy Curry Frog Leg</i>	
5. Ech Xao Xa Ot	\$23.99
<i>Frog Leg stir fried in lemon grass</i>	

Prices subject to change.

Goi (Salad)

1. Goi Xoai Tom Thit	\$18.99
<i>Mango Salad tossed w/ Shrimp & Pork</i>	
2. Goi Xoai Tom Kho	\$18.99
<i>Mango Salad tossed w/ dried shrimp</i>	
3. Goi Xoai Tom Kho Muc	\$20.99
<i>Mango Salad tossed w/ dried shrimp & dried squid</i>	
3. Goi Xoai Kho Muc	\$20.99
<i>Mango Salad tossed w/ dried squid</i>	
4. Goi Xoai Oc Huong	\$20.99
<i>Mango Salad tossed w/ periwinkle</i>	
5. Goi Ga Bap Chuoi	\$19.99
<i>Banana Blossom Chicken Salad</i>	
6. Goi Ga Xe Phay	\$20.99
<i>Free Range Chicken Salad</i>	
7. Goi Bo Rau Muong	\$19.99
<i>Sliced Beef over Ong Choy</i>	
8. Kho Qua Cha Bong	\$18.99
<i>Bitter Melon over Ice w/ Pork Jerky</i>	
9. Goi Du Du Gan Chay	\$18.99
<i>Papaya Salad w/ beef & liver jerky</i>	

Noodles

1. Mi Bo Luc Lac *	\$23.99
<i>Diced Filet Mignon over egg noodles</i>	
2. Hu Tieu/Mi Xao Do Bien	\$22.99
<i>Stir Fried Seafood Noodles</i>	
3. Hu Tieu/Mi Xao Thap Cam	\$22.99
<i>Stir Fried Combination Noodles</i>	
4. Hu Tieu/Mi Xao Chay	\$21.99
<i>Stir Fry Vegetarian Noodles</i>	
4. Hu Tieu/Mi Thap Cam	\$16.99
<i>Combination Noodle Soup</i>	
5. Hu Tieu/Mi Do Bien	\$16.99
<i>Seafood Noodle Soup</i>	
6. Hu Tieu/Mi Bo Vien	\$16.99
<i>Beef Ball Noodle Soup</i>	
7. Hu Tieu/Mi Ga Ca	\$16.99
<i>Chicken & Fish Noodle Soup</i>	
8. Bun Thit Bo Xao	\$17.99
<i>Stir Fried Beef over Vermicelli Noodles</i>	
9. Bun Thit Bo Nuong Cha Gio	\$17.99
<i>Shrimp, Beef, Egg Rolls over Vermicelli Noodles</i>	

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Ga (Chicken)

1. Canh Ga Artist	\$19.99
<i>Tamarind Wings w/ mango salad</i>	
2. Canh Ga Chien Bo	\$18.99
<i>Butter Fried Wings</i>	
3. Canh Ga Rang Me	\$18.99
<i>Tamarind Wings</i>	
4. Canh Ga Chien Nuoc Mam	\$18.99
<i>Vietnamese Wings in fish sauce</i>	
5. ½ Con Ga Di Bo	\$23.99
<i>Steamed Free Range Chicken</i>	
6. Me Ga Chien Gion	\$17.99
<i>Spicy Crunchy Fried Gizzard</i>	
7. Chan Ga Nuong/Chien	\$16.99
<i>Grilled or Fried Chicken Feet</i>	

Heo (Pork)

1. Gio Heo Chien Gion	\$17.99
<i>Deep Fried Pork Trotter</i>	
2. Ruot Heo Chien Gion	\$17.99
<i>Crispy Deep Fried Pork Intestine</i>	
3. Ruot Heo Xao Cai Chua	\$17.99
<i>Stir-fried Pork Intestine with Pickled Mustard Greens</i>	
4. Gio Heo Rut Xuong	\$18.99
<i>De-Bone Ham Hock</i>	
5. Suon Nuong	\$23.99
<i>Grilled Pork Ribs</i>	
6. Lao Sausage	\$21.98
<i>Fried Laotian Pork Sausage</i>	

Ca, Muc, Tom (Fish, Squid, Shrimp)

1. Ca Bong Trung	\$18.99
<i>Fried Smelt w/ Roe, lettuce wrap</i>	
2. Ca Nuong Artist	\$25.99
<i>Grilled White Fish on sizzling plate</i>	
3. Muc Chien Don	\$18.99
<i>Vietnamese Fried Calamari</i>	
4. Kho Muc Nuong	\$18.99
<i>Grilled Dried Squid</i>	
5. Tom Thai Lan *	\$18.99
<i>Blanched Shrimp with spicy sauce</i>	
6. Tom Rang Muoi	\$18.99
<i>Salt & Pepper Shrimp</i>	
7. Tom Lan Bot	\$18.99
<i>Tempura Shrimp</i>	

Drink Menu

Must be 21 years of age to
purchase alcoholic beverages.

Please drink responsibly.

BEERS:

Heineken 5%
Heineken Light 3.3%
Heineken Silver 4%
Corona 4.6%
Bud Light 4.2%
Budweiser 5%
Modelo 4.4%
Michelob Ultra 4.2%
Coors Light 4.2%
Lagunitas IPA 6.2%
805 4.7%
Blue Moon 5.4%
Stella Artois 5%
Dos Equis 4.7%
Sam Adams 5%
Shock Top 5.2%
Pilsner Urquell 4.4%
Modelo Chelada 24oz (Mango) 3.5%

MICHELADA

(comes with your choice of any beer*)

*see list above

SELTZER: (12OZ CAN)

White Claw 5%
Topo Chico 4.7%

HOUSE WINE: (GLASS)

Merlot (Red)
Cabernet Sauvignon (Red)
Chardonnay (White)

SOJU: (KOREAN)

Jinro (375ml) Original (Green Bottle) 20.1%
Jinro (375ml) "Is Back" (Blue Bottle) 16.9%
Jinro (375ml) "Is Back - Zero Calorie" (Pink Bottle) 13%
Soon Hari Soju (375ml) Flavors: 13%
(Yogurt/Citron/Apple Mango/Peach)

SAKE: (JAPANESE)

Dassai 45 (720ml Bottle) 16%
Dassai 39 (720ml Bottle) 16%
Dassai 23 (720ml Bottle) 16%
Ikezo Jelly Can (Yuzu, Mix Berry, Peach) - 5%

SHOCHU: (JAPANESE)

Kinmiya (720ml Bottle) 20%

SAKE: (VIETNAMESE) RUOU NEP

Blue Phoenix (Bottle) - 14%

NON ALCOHOLIC:

Athletic < 0.5% (Can)
Soda: Coke, Diet Coke, Sprite (Can)
Perrier (Bottle)
Bottle Water
Palm Juice (Bottle)
Hot/Ice Black Tea (Unsweetened)
Soda Chanh (Soda Lemonade)
Da Chanh (Lemonade)
Soda Xi Muoi (Plum Soda)

Wine Menu

Must be 21 years of age to
purchase alcoholic beverages.

Please drink responsibly.

Red

SILVER OAK (CABERNET SAUVIGNON)

ARTEMIS STAGS LEAP (CABERNET SAUVIGNON)

CAYMUS 47 (CABERNET SAUVIGNON)

JOSEPH PHELPS (CABERNET SAUVIGNON)

AUSTIN HOPE (CABERNET SAUVIGNON)

DAOU (CABERNET SAUVIGNON)

THE PRISONER (CABERNET SAUVIGNON)

FRANK FAMILY (CABERNET SAUVIGNON)

ORWIN SWIFT PALERMO (CABERNET SAUVIGNON)

THE PRISONER RED BLEND (ZINFANDEL)

White

BEARITAGE (SAUVIGNON BLANC)

LUCAS & LEWELLEN (CHARDONNAY)

BUTTER (CHARDONNAY)