



Happy Hour Drinks

Daily 4-7 p.m.

Draft Beer

\$3.00 Glass

\$14.00 Pitcher

Kona Longboard Lager, Hawaii

Kirin Ichiban, Japan

Mac & Jack, WA

Maritime Pacific Islander Pale, WA

Kona Seasonal Tap, Hawaii

Trade Route Midnight Ale

Bottle Beer

\$3.00

Bud Light

Budweiser

Corona

Heineken

Well Drinks

\$4.50

\$6 Daily Special Cocktail

Wine

\$4.00 Glass

\$12.00 Bottle

Chardonnay & Merlot

Washington Hills, Washington

Glossary

Ngo Om (Rice paddy herb) Lightly tasting of both citrus and cumin, this herb is typically used to finish sour fish soup.

Ngo Gai (Culantro) A native of tropical America, it is used in Southeast Asian, Latin American & Caribbean foods. The torn-edged leaves of culantro are most often used for garnishing Pho.

Rau Ram (Vietnamese Coriander)

A truly Southeast Asian herb, rau ram is heady and peppery, with hints of cilantro.

Tamarind is a large, brown pod with soft, sour pulp and hard, black seeds. Tamarind pulp is rich in vitamins and has a tangy, acidic taste, and is used as a popular souring agent throughout the world.

Wood ear fungus is a favorite ingredient in Vietnamese cuisine. Having very little flavor, they are added to dishes for their crunchy texture and to make a fine filling.

Lemongrass also known as citronella it is an intensely fragrant stalk used to impart a lemony flavor.

Lotus Stems are the graceful stems of the lotus flower which grow in ponds and dense mud. These thick roots are used as a vegetable. The stems are used fresh in salads or stir-fried dishes.

Fish Sauce is the Vietnamese condiment used in almost every dish, just as salt or soy sauce are used in other cuisines. Made from salted fermented fish or shrimp, it has a very pungent, salty flavor in its pure form. Fish sauce is often combined with other ingredients such as sugar, garlic and lime juice to make various dipping sauces known as nuoc mam cham.

Asian Chives or Garlic Chives have long, flat green leaves and are smaller than regular chives, resembles flat spring onions. They have far more garlicky flavor than Western chives.

Bac ha is the Vietnamese name for an Asian Rhubarb which is known by English as taro stem. The stems of bac ha are crisp and slightly spongy, absorbing flavor very well in dishes like soups, stir fries, and meat platters. As they cook, bac ha stalks become tender and soft. Bac ha also has large heart shaped leaves, which are often removed before the plant is sent to market.

Flat Chive offer a gentle garlicky flavor. The younger the strap-like leaves, the more tender. Flat chive is excellent for salads, stir fries and soups. Egg dishes welcome its tasty company. Enhance fish entrees with its good flavor. Use as a substitute for chives.

Nuoc Cham is a Vietnamese dipping sauce that is served frequently as a condiments which consist of lime juice, vinegar, fish sauce, sugar, chili pepper and water.

Cassava also known as Yuca or "Khoai Mi" in Vietnam, is a root that releases a blend of coconut & red bean aroma.

Cocktails

LEMONGRASS RICKEY	9
Lemongrass infused Tanqueray gin with lime & soda	
PINEAPPLE COOLER	9
Fresh pineapple infused vodka, pineapple juice, triple sec & soda	
MANGO-GINGER MARGARITA	9
Sauza Hornitos, fresh ginger, mango, lime	
MAI TAI	10
Rum, Apricot Brandy, Crème de Noyaux, Lime, orange juice, pineapple juice, Myer's Rum Float	
DARK AND STORMY	10
Gosling's Black Seal Rum, fresh grated ginger, lime, Reed's ginger ale	
ZOMBIE	9
Barcardi O, Barcardi Limon, passion fruit, pineapple & cranberry juice, & Myers Rum Float	
DRUNKEN SAILOR	10
Vodka, Rum, Gin, Tequila, Blue Island Pucker, pineapple juice	
LALA POP	9
Three Olives Watermelon vodka, mango puree, pineapple juice, cranberry juice, club soda	
THAI BOM	9
Stoli Vanilla, Amaretto, Thai iced tea & cream	

Tinis

KUMQUAT MARTINI	10
Grand Marnier, champagne, fresh kumquat syrup	
CUCUMBER BASIL MARTINI	9
Cucumber and basil infused gin martini	
LYCHEE MARTINI	9
Stoli vodka, lychee juice, triple sec	
SAIGON 75	11
44 North Huckleberry Vodka, champagne, triple sec, lemon twist	
MANGO TINI	9
Absolut Mandrin Vodka, Mango, triple sec	
PEAR SAKE TINI	9
Vodka & nigori sake & pear nectar	
TSUNAMI SAKE TINI	9
Nigori Sake, vodka, triple sec, apricot brandy, orange juice	
HUCKLEBERRY COSMO	10
44 North Huckleberry vodka, cranberry juice, triple sec, muddled lime, lemon twist	
WATERMELON COSMO	10
Three Olives Watermelon Vodka, triple sec, cranberry juice, muddled lime, lemon twist	

Sake

Momokawa - Ruby	7/27
Momokawa - Pearl unfiltered	7/27
Hana Waka - Sparkling Sake (10 oz bottle)	12

HAPPY HOUR

DAILY 4-7 pm

Small Bites

EDAMAME \$3

Boiled salted soybeans

OYSTER SHOOTERS \$4

Three oyster shooters, mignonette & cocktail sauce

CRISPY SPRING ROLLS \$4

Pork & veggie eggroll, nuoc cham

SWEET POTATO FRIES \$5

served with Sriracha aioli

POTSTICKERS \$5

Pork and veggie dumplings, soy ginger chili sauce

JICAMA SUMMER ROLLS \$5

Stir-fried jicama, lettuce, pickled daikon & carrot, cilantro, basil, sweet plum sauce & crushed peanuts

****SPICY AHI POKE SALAD \$6

Diced tuna, wakame, cucumber, mango, onion, mixed greens tossed in spicy sesame chili sauce

CHILI SQUID**** \$7

Lightly battered sliced squid steak, sambal hot sauce, lime, onions & yogurt mint sauce

FIVE-SPICE CALAMARI \$7

Fried buttermilk-dipped calamari served with cilantro-basil aioli

CHINA BEACH BURGER \$7

Served with tomato, teriyaki sauce, grilled pineapple, lettuce, onion & French fries

GRILLED CHICKEN SALAD \$6

Grilled lemongrass chicken breast with shredded cabbage, cucumber, carrots, fried shallots, cilantro, basil. Tossed with a light vinaigrette, served on a toasted Vietnamese sesame seed rice cracker



White

CHARDONNAY, "O"	8/31
Columbia Valley, WA, '07	
CHARDONNAY, PAUL DOLAN MENDOCIO	8/31
CA '07 CERTIFIED ORGANIC WINE	
SAUVIGNON BLANC, THREE STONES	7/27
New Zealand, '08	
PINOT GRIS, WATERBROOK	8/31
Columbia Valley, WA, '05	
VOUVRAY, BARTON & GUESTIER	7/27
France, '07	
REISLING, AVERY LANE	7/27
Columbia Valley, CA '05	
ROSE, PAUL JABOULET	7/27
France '07	
PITCHER OF SANGRIA	20
Merlot, lemon, orange, pineapple, lime, strawberries triple sec & soda	

The Great Beginning

Steamed Lemongrass Clams 12
Penn Cove Manila clams steamed with white wine, butter & lemongrass, served with french bread

Imperial Rolls – Cha Gio 8
Traditional Vietnamese fried spring roll filled with pork, beansprouts, jicama, carrots, taro, mushroom, bean thread. Served with lettuce wrap and nuoc cham dipping sauce

Oyster Shooters (6) ✓ 8
Served with mignonette and cocktail sauce

Sweet Potato Frites ✓ 7
Thin-sliced sweet potato fries, served with chipotle aioli

Five-Spice Calamari ✓ 10
Fried buttermilk-dipped calamari served with spicy cilantro-basil aioli

Potstickers ✓ 9
Pork dumplings, served with soy ginger chili sauce

Spicy Chili Squid ✓***** 10
Lightly breaded sliced squid steak, sambal hot sauce, lime, onions & yogurt mint dipping sauce

Tuna Tartare 13
Minced sashimi grade tuna, caper, avocado puree, cucumber & cilantro

Grilled Beef-Mango Summer Rolls 8
Grilled beef strips, lettuce, mango, pickled daikon, cucumber, cilantro & basil. Served with crushed anchovy pineapple-chili-lime dipping sauce

Soft-Shell Crab Summer Rolls
Goi Cuon Cua 10
Fried soft-shell crab, lettuce, cilantro, basil, cucumber, pickled daikon & carrots. Served with nuoc cham dipping sauce

Jicama Summer Rolls ✓ 7
Bo Bia Chay
Stir-fried jicama, lettuce, pickled daikon, cilantro, basil, sweet plum sauce & crushed peanuts. Served with tamarind-chili sauce

Red

MERLOT, PAVIN & RILEY	7/27
Columbia Valley, WA, '05	
SUSTAINABLE RED, PARDUCCI	7/27
CA '05	
COTES DU RHONE, JEAN-LUC COLOMBO	7/27
France '06	
SHIRAZ, JACOB'S CREEK RESERVE	8/31
Austriala '05	
PINOT NOIR, FIRESTEED	8/31
Oregon '06	
CABERNET SAUVIGNON, RODNEY STRONG	8/31
Sonoma, CA, '06	

Beer

DRAFT	4.50
Kona Longboard Lager, Hawaii	
Kirin Ichiban	
Mac & Jack, Redmond WA	
Maritime Pacific Islander Pale Ale, Seattle	
Trade Route Midnight Ale, WA	
Kona Seasonal Draft	
BOTTLED	4.00
Bud Light	
Budweiser	
Corona	
Heineken	
Tingstao	
Singha	
"33" Imported - Vietnam	
Guinness Draft Can	
Becks - Non-alcoholic beer	
	5.00
	3.50

Beverages

Virgin Drinks/Non-Alcoholic	5.50
Coke, Diet, Sprite, Mr. Pibb, Root Beer	2.00
San Pellegrino Sparkling Mineral Water	3.50
Tropical Iced Tea or Lemonade	2.00
Strawberry Lemonade	3.00
Mango Fizz	3.00
Thai Iced Tea	3.00
Vietnamese French Drip Coffee hot or iced	3.00
Hot Tea	2.00
(Earl grey, Green Tea, Jasmine, Chamomile Herbal)	



Soups

Chinois Egg Noodles soup 12
Fresh egg noodles soup with Chinese BBQ pork, shrimp, flat chives, cilantro, scallions and fried shallots

Vietnamese Bouillabaisse 13
Salmon, clams, shrimp, scallops, squid in tomato saffron lemongrass broth. Served with rice noodles, cilantro, basil and fried shallots

Pho 10
A beef star anise broth with thinly sliced beef sirloin, rice noodles, green onions, cilantro. Served with lime, bean sprouts, culantro & basil

Fragrant Sweet-and-Sour Soup with Shrimp - Canh Chua Tom 7
Traditional South Vietnam soup, a light fragrant sweet and sour tamarind broth with Bac ha (Asian Rhubarb), tomato, pineapple, bean sprouts, cilantro, culantro, ngo om (rice paddy herb), basil & shrimp

Vermicelli Noodles Bowls

Traditional Vietnamese noodle bowl salad served with rice vermicelli noodles, lettuce, bean sprouts, cucumber, cilantro, basil, pickled daikon & carrots, fried shallots, scallion oil & crushed peanuts. Served with nuoc cham

Grilled Chicken 14
Grilled lemongrass marinated chicken & crispy pork spring rolls

Grilled Shrimp 15
Fried Vietnamese pork spring rolls & grilled lemongrass shrimp

Grilled Pork 14
Grilled lemongrass marinated pork & crispy pork spring rolls

Spicy Lemongrass Beef 14
Stir-fried spicy lemongrass beef with onion & crispy pork spring rolls. Available with chicken or tofu

Grilled Alaskan 16
Grilled wild salmon with caramelized lemongrass sauce & crispy pork spring rolls

The Grand Finale

Cassava Cake 8
Served with vanilla ice cream & mango syrup
Cassava, also known as Yuca or "Khoai Mi" in Vietnam, is a root that releases a blend of coconut & red bean aroma. The texture is similar to a custard flan, but denser and drier.

Molten Chocolate Cake 8
Served with vanilla ice cream

Cream of Coconut-Tapioca-Banana Pudding 7

Mud Pie 8
Kona coffee ice cream, fudge topping, peanuts, chocolate, Oreo cookie crust

Fried Banana with Ice Cream 8
Served with coconut ice cream

Coconut Cake 9
White layer cake, coconut custard filling, merengue frosting, coconut flakes

Ice Cream 4
Green Tea, Red Bean or Coconut

Salads

Grilled Shrimp Jicama & Mango Salad 12
Grilled lemongrass shrimp with shredded jicama, fresh mango, basil, cherry tomato in citrus dressing

Steak Salad
Bo luc lac 15
Sautéed beef tenderloin, sweet onions over mixed greens, tomato, cucumber, cilantro & basil

Grilled Shrimp Green Papaya Salad
Goi Du Du 12
Grilled shrimp, shredded green papaya, tomato, cilantro, basil, in chili-lime dressing

Nicoise Ahi Tuna Salad ✓ 14
Pan-seared tuna rare, potato, green beans, boiled egg, nicoise olive, light mustard white wine vinaigrette

Saigon Chicken, Cabbage & Mint Salad
Goi Ga 10
Grilled chicken with cabbage, onion, mango, cucumber, carrots, fried shallots, cilantro & mint, tossed in light vinaigrette. Served with toasted Vietnamese sesame seed rice cracker

Seared Tuna Lotus Salad 14
Rare seared tuna with rau ram, lotus stems, pickled daikon & carrots, cabbage, sweet onions in a lime chili vinaigrette

Spicy Poke Ahi Salad ✓**** 12
Sashimi tuna, wakame, mango, cucumber, sesame, onion & sambal hot sauce



Wok Entrees



Entrees

Vietnamese Steak Frites 20

Tender sauteed tenderloin steak cubes tossed with onion, bell pepper, tomato & thin potato frites

Ha Noi Pork Chops 16

Caramelized pork chops served with a fried egg, rice & salad

Salmon with Mango Curry Butter Sauce ✓ 19

Grilled Wild Alaskan sockeye salmon mango curry butter sauce & mixed green salad with miso vinaigrette

Saigon Beef Steak Skewers 21

Grilled garlic marinated beef tenderloin on skewers served with sauteed bell peppers & onions, nuoc cham & peanut sauce

Honey Walnut Prawns 18

succulent prawns, honey cream sauce & candied walnuts

Grilled Lemongrass Short Ribs ✓ 16

Grilled marinated sesame short ribs, mixed green salad & Jasmine rice

Saigon Chicken Curry Stew ✓ 15

Vietnamese yellow curry stew with chicken, kabocha, carrots & lemongrass. Served with rice noodle

Loco Moco, Island Style ✓ 14

Grilled chuck Beef burger atop rice, gravy & topped with fried egg

China Beach Burger ✓ 13

Chuck Beef burger, teriyaki sauce, onion, tomato, pineapple, side of aioli & yam fries



Spicy Vietnamese-Style Garlic Prawns & Scallops * 20

Caramelized wok prawns, scallops, shallots in spicy garlic sauce served with salad & Jasmine rice

Spicy Lemongrass Chicken* 15

Chicken, snow peas, onion in caramelized lemongrass sauce, served with Jasmine rice

Ginger Beef - Bo Gung 15

Sautéed flank steak with bamboo shoots, ginger, peanuts, bell peppers, & onion

Curry Coconut Chicken – Cari Ga* 15

Curry chicken with Kabocha squash served with Jasmine rice

Buddha Tofu 12

Lightly battered tofu topped with tangy garlic sauce, served with steamed choy sum & Jasmine rice

Spicy Glazed Eggplant* 14

Eggplant, mushroom, bamboo shoots, bell peppers, scallions & ginger

Basil Tofu Tomato Green Beans 12

Stir fried tofu, green beans, tomato & basil

Thai Style Pad Thai

Rice noodles pan-fried with egg, bean sprout, pressed tofu, cilantro, crushed peanuts, lime and onion in tamarind sauce

12 chicken, beef or tofu 14 Shrimp

Vietnamese Rice Noodle Stir Fried Pho Xao

Vietnamese-style flat rice noodles pan-fried with beansprout, pressed tofu, cilantro, flat chives, crushed peanuts, lime & onion. Served with nuoc cham

12 chicken, beef or tofu 14 Shrimp

Shiitake Mushrooms Egg Noodles Mi Xao

Fresh egg noodles, shiitake mushrooms, yuk choy, beansprouts, & scallion

12 chicken, beef or tofu 14 Shrimp

Chow Fun ✓

Thick fresh rice noodles, choy sum, savory gravy

13 chicken, beef or tofu 14 Shrimp

Singapore Noodle Stir Fried ✓ 14

Rice noodles, BBQ pork, shrimp, bean sprouts, celery, scallions, carrots & egg with a hint of curry

Curry Fried Rice

Eggs, pineapple, curry, coconut milk, carrots, peas & onions

12 chicken, beef or tofu 13 Shrimp

Fried Rice

Eggs, carrots, peas & onions

12 chicken, beef, Spam or tofu

13 Shrimp or BBQ Pork

+ Contains raw fish *Spicy
✓ Does not contain fish sauce

NOTICE: consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.