
lunch

available from 11a–5p

light fare

coconut enusted fried tofu 8
with pineapple-cashew milk

spring roll vegetarian 7 / shrimp 9

spicy thai chicken wings 6 for 9 / 12 for 17

cold sesame peanut rice noodles 7
with fresh local veggies, herbs, cashews
add protein

seaweed salad 8
with chow mein noodles and spicy carrot

korean lamb taco plate 12
with pickled cabbage, wasabi cream, house-made wheat tortilla, sambal sweet & sour fries

vegetarian eggrolls 9
napa cabbage, green chili, jack cheese, carrot, with cilantro & fresno chile dipping sauce

green papaya salad 11
papaya, local tomato, snap peas, dried shrimp in viet vinaigrette, *add protein*

sides

steamed local greens 5
with tamari and bonito flake

cucumber kimchi 5

steamed rice 4
white or brown

sambal sweet & sour fries 4

eggplant and pineapple 6
thai chile chutney with crispy rice noodle

spaghetti squash 6
with spicy thai chile sauce

roasted vegetables 5

dessert

cardamom or vanilla ice cream 4
with blue pea flower syrup (+1)

carrot-ginger black sesame cake 8
with ginger anglaise

chocolate and dashi 8
with caramel sauce

coconut crème brûlée 9
with fruit compote and coconut lace cookie

house specialties

vegetarian phở 9
fresh local vegetable, sprouts, jalapeño, and choice of noodle*

phở bò 12
traditional beef broth with beef, tripe, fresh vegetables, sprouts, jalapeño, enoki mushroom, and choice of noodle*

chicken shio ramen 14
marinated eggs, nori, chashu, scallion, corn, ramen noodle

red curry 12
roasted vegetables in coconut broth with choice of rice or rice noodle *add protein*

gun powder green tea curry 13
roasted vegetables in coconut broth with choice of rice or rice noodles *add protein*

pad thai vegetarian 11 / shrimp 14

chicken stir fried rice 11
with local vegetable mix, ginger and garlic

**brown rice, white rice, rice noodle, or vermicelli*

add protein: egg 2, organic tofu 2, chicken 3, pork 4, shrimp 4, beef 5, lamb 6

sandwiches

lemongrass beef bánh mì 15
sriracha mayo, house pickles, jalapeño, with lemongrass vinaigrette

pork bánh mì 15
with mushroom/walnut pate, house pickles, spicy mayo, jalapeño & fresh herbs on a baguette

veggie bánh mì 12
grilled seasonal vegetables, mushroom/walnut pate, house pickles, spicy mayo, charred onion vinaigrette, jalapeño & fresh herbs on a baguette

farm to table when possible.

featuring salazar meats, mendez farm, and copperpot farm.

light fare

available from 3–9p

small plates

coconut enrusted fried tofu 8
with pineapple-cashew milk

spring rolls vegetarian 7 / shrimp 9

spicy thai chicken wing
6 for 9/ 12 for 17

cold sesame peanut rice noodles 7
with fresh local veggies, herbs, cashews
add protein

seaweed salad 8
with chow mein noodles and spicy carrot

larb gai 12
chicken breast, napa cabbage, and carrot
stir-fried in spicy thai vinaigrette over rice

vegetarian eggrolls 9
napa cabbage, green chili, jack cheese,
carrot, with cilantro & fresno chile
dipping sauce

green papaya salad 11
papaya, local tomato, snap peas, dried
shrimp in viet vinaigrette, *add protein*

gyoza dumplings 8
with sweet mirin soy glaze

vegetarian phở 12
with fresh local vegetables, sprouts,
jalapeño, enoki mushroom, and choice of
rice or noodles

phở bò 15
with beef, tripe, fresh veggies, sprouts,
jalepeño, enoki mushroom, choice of rice
or noodles

sandwiches

served with a side of sambal sweet & sour fries

pork bánh mì 15
pork loin, mushroom/walnut pâté, house
pickles, spicy mayo, jalapeño & fresh herbs
on a baguette

veggie bánh mì 12
grilled seasonal vegetable, mushroom/
walnut pate, house pickles, spicy mayo,
charred onion vinaigrette, jalapeño &
fresh herbs on a baguette

lemongrass beef bánh mì 15
sriracha mayo, house pickle, fresh herbs,
jalapeño, with lemongrass vinaigrette

sides

steamed local greens 6
with tamari and bonito flake

cucumber kimchi 6

steamed rice 4
white or brown

sambal sweet & sour fries 4

eggplant and pineapple 7
thai chile chutney with crispy rice noodle

spaghetti squash 7
with spicy thai chile sauce

seasonal roasted vegetables 5

*please notify your server of any food allergies or dietary preferences when ordering.
we will accomodate a maximum of four seperate checks per table.*

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

dinner

available from 5–9p

house specialties

add protein to any dish: egg 2, organic tofu 2, chicken 3, pork 4, shrimp 4, beef 5, lamb 6

seafood of the day – market price
ask your server for today's special

clay pot lamb meatball 22 for 1 / 30 for 2
and napa cabbage in spicy sesame broth
with steamed rice on the side

chicken shio ramen 16 for 1 / 22 for 2
marinated eggs, nori, chashu, scallion, corn, ramen noodle

red curry 16
coconut broth with roasted veggies and choice of rice
or rice noodles

green curry 16
coconut broth with roasted veggies and choice of rice
or rice noodles

clay pot chicken and rice 18
chicken thigh and white rice topped with scallion and sesame oil
substitute tofu to make it vegetarian

pad thai vegetarian 15 / shrimp 18

dessert

cardamom or vanilla ice cream 4
with blue pea flower syrup (+1)

carrot-ginger black sesame cake 8
with ginger anglaise

chocolate and dashi 8
with caramel sauce

coconut crème brûlée 9
with fruit compote and coconut
lace cookie





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

local and organic when possible. featuring mary's chicken, mendez farm, and copperpot farm.

build your own bowl

10 for lunch, 19 for dinner

choose one of each, (+1) for each additional topping

	noodle	rice, udon, vermicelli
	broth	coconut, beef phở, chicken, vegetarian
	protein	grilled chicken, pork, shrimp, beef, soft-boiled egg, grilled tofu
	topping	seasonal roasted veggies, steamed greens, roasted snap peas, cucumber kimchi, pickled red cabbage, toasted cashews, spicy carrot, pickled ginger, corn, spaghetti squash, herbs, avocado, chicken gyoza dumpling

kid's bowl

5

white or brown rice or rice noodles, tamari, sesame seed, add veggies (+2)

please notify your server of any food allergies or dietary preferences when ordering.