

## Appetizers

### **A. Chả Giò \$ 6.00**

Imperial Rolls (3). A mixture of ground chicken, shrimp imitation crab meat, black mushrooms, clear vermicelli, onions, and cilantro. Seasoned & deep fried. Served w/ iceberg lettuce, pickled carrots, daikon & fish sauce.

### **B. Gỏi Cuốn \$ 6.00**

Shrimp Rolls (2). Shrimps, iceberg lettuce, cilantro, vermicelli & bean sprouts rolled in rice paper. Served w/ peanut sauce.

### **C. Gỏi Cuốn Đậu Hũ \$ 6.00**

Tofu Rolls (2). Fried tofu, iceberg lettuce, cilantro, vermicelli & bean sprouts rolled in rice paper. Served w/ peanut sauce.

### **D. Gỏi Gà \$ 9.50**

Chicken Salad. Strips of chicken breast tossed w/ red & white cabbage, pickled carrots, daikon, celery, cilantro, & onions in our house salad dressing.

### **E. Gỏi Bò \$ 12.50**

Spicy Beef Salad. Grilled beef tossed w/ pickled carrots, daikon, celery, & mint leaves in our spicy smoke flavored salad dressing.

### **F. House Salad \$ 4.95**

Iceberg lettuce, cucumbers, tomatoes, pickled carrots & daikon in our house salad dressing.

### **G. Bò Tài Chanh \$ 15.00**

Beef marinated in Lemon dressing. Thinly sliced rare beef marinated with lemon dressing and spices. Topped w/ crushed mint leaves, roasted peanuts, onions & sesame seeds.

### **H. Chem Chép Hấp Sm (8) \$ 12.50 Lg (12) \$ 14.95**

Steamed Mussels. New Zealand mussels on the half shell steamed in a lemon grass & basil broth.

### **I. Tôm Rang Muối (shell on) \$ 16.95**

Sauté Prawns. Prawns sauté w/ white wine, garlic, salt, black pepper & spices.

### **J. Tôm Hùm Rang Muối (seasonal)**

Lobster tails. Baby lobster tails sauté w/ white wine garlic, salt, black pepper & spices.

## Soups

### **1. Phở Đặc Biệt \$ 8.00**

Bá Võ House Special Beef Noodle Soup. Slices of rare steak, well done flank, meatballs, & beef tendons w/ rice noodles in a flavorful beef broth. Topped w/ cilantro & onions.

Extra large bowl add \$ 1.50

### **2. Phở Gà \$ 8.00**

Chicken Noodle Soup. Strips of chicken breast w/ rice noodles in a flavorful beef broth. Topped w/ cilantro & onions.

Extra large bowl add \$ 1.50

### **3. Hủ Tiếu Đậu Hủ và Rau Cải \$ 8.50**

Vegetable & Tofu Noodle Soup. Broccoli, mushrooms, zucchini, blue lake beans, iceberg lettuce, bean sprouts, & soft tofu w/ rice noodles in a clear seafood broth.

### **4. Hủ Tiếu Đồ Biển \$ 8.50**

Seafood Noodle Soup. Prawns (4), squid, strips of chicken w/ rice noodles, bean sprouts, & iceberg lettuce in a clear seafood broth. Topped w/ cilantro & onions.

Extra large bowl add \$ 2.00

Extra prawns(2) add \$ 2.00

Egg noodles used upon request

### **5. Canh Chua**

**Spicy Hot & Sour Lemongrass Soup.** Celery, pineapple chunks, mushrooms, bean sprouts, cabbage, tomatoes, and seasonal okras in a spicy lemongrass chicken broth.

With strips of chicken breast or fried tofu \$ 11.00

With shrimps \$ 13.00

With red snapper or catfish fillet \$ 14.00

## Vermicelli Noodle Bowls

\*\*Vermicelli noodle bowls are served w/ iceberg lettuce, bean sprouts, cucumber, pickled carrots & daikon w/ **luke-warm** rice vermicelli noodles over fish sauce.

### **6. Bún Chả Gio (4) \$ 9.50**

Four imperial rolls over vermicelli.

### **7. Bún Chọn Heo Bò hoặc Gà Nướng \$ 10.00**

Choice of marinated grilled beef, pork or chicken over vermicelli.

### **8. Bún Chả Gio (2) Chọn Heo Bò hoặc Gà Nướng \$ 11.00**

Choice of marinated grilled beef, pork or chicken w/ two imperial rolls over vermicelli.

### **9. Bún Tôm (4) Chọn Heo Bò hoặc Gà Nướng \$ 11.00**

Choice of marinated grilled beef, pork or chicken w/ four grilled prawns over vermicelli

### **10. Bún Tôm Nướng (12) \$ 14.00**

Twelve lightly marinated grilled prawns over vermicelli.

## Fine Vermicelli Platters

\*\*Fine vermicelli is thin rice noodles that are steamed together creating a thin crepe like layer of noodles served on a platter w/ iceberg lettuce, pickled carrots & daikon, cucumber, and fish sauce.

**11. Bánh Hôi Chả Giò (2) Chọn Heo Bò hoặc Gà Nướng \$ 12.00**

Choice of marinated grilled beef, pork or chicken w/ two imperial rolls over fine vermicelli

**12. Bánh Hôi Tôm (4) Chọn Heo Bò hoặc Gà Nướng \$ 12.00**

Choice of marinated grilled beef, pork or chicken w/ four grilled prawns over fine vermicelli.

**13. Bánh Hôi Chọn Heo Bò hoặc Gà Nướng \$ 12.00**

Choice of marinated grilled beef, pork, or chicken over fine vermicelli.

**14. Bánh Hôi Chả Giò (4) \$ 11.00**

Four imperial rolls over fine vermicelli.

**15. Bánh Hôi Tôm Nướng (12) \$ 14.00**

Twelve lightly marinated grilled prawns over fine vermicelli.

## Rice Plates

\*\*Special Rice is cooked in our lightly flavored chicken broth w/ onions and garlic. Salad consists of iceberg lettuce, cucumber, pickled carrots & daikon.

**16. Cơm Chọn Heo Bò hoặc Gà Nướng \$ 11.00**

Choice of marinated grilled beef, pork, or chicken over special rice & salad.

**17. Cơm Heo Bò và Gà Nướng \$ 11.00**

Combination of marinated grilled beef pork and chicken over special rice & salad

**18. Cơm Chả Giò (2) Chọn Heo Bò hoặc Gà Nướng \$ 11.00**

Choice of marinated grilled beef, pork or chicken w/ two imperial rolls over special rice & salad.

**19. Cơm Chả Giò (1) Tôm (3) Chọn Heo Bò hoặc Gà Nướng \$ 12.00**

Combination of one imperial roll, three grilled prawns and choice of marinated grilled beef, pork, or chicken over special rice & salad.

**20. Cơm Chả Giò (2) Tôm (6) Nướng \$ 12.00**

Combination of two imperial rolls w/ six marinated grilled prawns over special rice & salad.

**21. Cơm Gà và Tôm (4) Nướng \$ 12.00**

Combination of marinated grilled chicken w/ four marinated grilled prawns over special rice & salad.

**22. Cơm Tôm Nướng (12) \$ 14.00**

Twelve lightly marinated grilled prawns over special rice & salad.

**23. Cơm Tay Cầm \$ 12.00**

Rice cooked in a clay pot w/ strips of chicken breast, shrimps, broccoli, mushrooms, blue lake beans, & onions. (Available only on Fridays)

**24. Cơm Gà Xào Xả Ớt \$ 12.00**

Strips of chicken breast sauté w/ onions in a spicy lemongrass sauce. Served w/ special rice & salad.

**25. Cơm Xương Ngũ Vị Hương \$ 12.00**

Pork chops (3) sauté w/ our lemongrass & five spice sauce. Served w/ special rice & salad.

## Seafood Entrees

**26. Tôm, Mực, hoặc Cá Xào Lăn (spicy) \$ 14.00**

Choice of shrimps, calamari, red snapper, or catfish filet sauté w/ black mushrooms, clear vermicelli, onions, curry spices & coconut milk.

**27. Tôm, Mực hoặc Cá Sa tế (spicy) \$14.00**

Choice of shrimps, calamari, red snapper, or catfish filet sauté w/ green onions in a spicy Vietnamese “sate” sauce.

**28. Tôm Xào Cà Tím hoặc Đậu Que (spicy) \$ 14.00**

Choice of seasonal Japanese eggplant or blue lake beans sauté w/ shrimps & onions in a spicy shrimp base sauce.

**29. Tôm Xào Rau Cải (mild) \$14.00**

Shrimps sauté w/ broccoli, mushrooms, zucchini, blue lake beans, & onions in oyster sauce.

**30. Mực Dồn Thịt (spicy) \$ 14.00**

Calamari stuffed w/ ground chicken, black mushrooms, onions, cilantro, & whole black pepper corns then sauté in a spicy shrimp base sauce.

**31. Cá Chiên Mắm gừng (mildly spicy) \$ 14.00**

Choice of pan fried red snapper, catfish or salmon filet w/ ginger fish sauce.

**32. Cá Chiên Mắm Me (mildly spicy) \$ 14.00**

Choice of pan fried red snapper, catfish or salmon filet w/ tamarind fish sauce.

**33. Cá Chưng (mild) \$ 14.00**

Choice of steamed red snapper or catfish fillet sauté w/ button mushrooms & onions in our homemade ginger soy sauce.

## Beef and Chicken Entrees

**34. Bò hoặc Gà Xào Rau Cải (mild) \$ 12.00**

Choice of beef or chicken sauté w/ broccoli, mushrooms, zucchini, blue lake beans, & onions in oyster sauce.

**35. Bò hoặc Gà Sa tế (spicy) \$ 12.00**

Choice of beef or chicken sauté w/ green onions in a spicy Vietnamese “sate” sauce.

**36. Bò hoặc Gà Xào Lăn (spicy) \$ 12.00**

Choice of beef or chicken sauté w/ black mushrooms, clear vermicelli, onions, curry spices & coconut milk.

**37. Bò hoặc Gà Xào Cà Tím (spicy) \$ 12.00**

Choice of beef or chicken sauté seasonal Japanese eggplant & onions in a spicy shrimp base sauce.

**38. Bò hoặc Gà Xào Đậu Que (spicy) \$ 12.00**

Choice of beef or chicken sauté w/ blue lake beans & onions in a spicy shrimp base sauce.

**39. Gà Xào Gừng (mildly spicy) \$ 12.00**

Strips of chicken breast sauté w/ onions & spices in a ginger sauce.

**40. Gà Cửu Long (mildly spicy) \$ 12.00**

Specially marinated chicken. Chicken sauté w/ onions & chef's spicy gourmet sauce. Served over a bed of fresh spinach w/ lemon pepper dipping sauce. (Dark meat only)

**41. Gà Ngũ Vị Hương (spicy) \$ 12.00**

Two bone-in baked chicken breasts sauté w/ our lemongrass & five spice sauce. Served on a bed of iceberg lettuce.

## Vegetarian

**42. Đậu Hũ Xào Lăn (spicy) \$ 10.50**

Fresh tofu sauté sauté w/ black mushrooms, clear vermicelli, onions, curry spices & coconut milk.

**43. Đậu Hũ Xào Xả Ớt (spicy) \$ 10.50**

Fresh tofu sauté w/ onions & spices in a spicy lemon grass sauce.

**44. Đậu Hũ Xào Cà Nâu (spicy) \$ 12.00**

Fresh tofu sauté w/ seasonal Japanese eggplant & onions in a spicy plum sauce.

**45. Mì Xào Rau Cải (mild) \$ 12.00**

Wok-fried vegetables over garlic egg noodles. Sauté broccoli, mushroom, zucchini, bluelake beans & onions over garlic egg noodles.

**46. Đậu Hũ Xào Đậu Que (spicy) \$ 12.00**

Fried tofu sauté w/ bluelake beans & onions in a spicy shrimp base sauce.

**47. Đậu Hũ Xào Thập Cẩm (spicy) \$ 12.00**

Fresh tofu sauté w/ broccoli, mushrooms, zucchini, bluelake beans, & onions in our spicy lemon grass soy sauce.

**48. Mì Xào Sốt Cà (mild) \$ 12.00**

Sauté broccoli, mushrooms, zucchini, bluelake beans & onions in our light tomato sauce over egg noodles.

**49. Rau Cải Xào Lăn (spicy) \$ 12.00**

Sauté broccoli, mushrooms, zucchini, bluelake beans, onions, black mushrooms, clear vermicelli, curry spices & coconut milk.

**50. Hũ Tiếu Xào Chay (mild) \$ 12.00**

Fried tofu sauté w/ broccoli, mushrooms, zucchini, bluelake beans, onions, celery, tomatoes, bean sprouts, & cabbage in a sweet soy sauce over rice noodles.

**51. Lạt Xá (spicy) \$ 12.00**

Vegetable Curry. Seasonal vegetables, carrots, fried tofu, shitake mushrooms, black mushrooms, celery, & onions simmered in coconut milk, lemon grass & curry spices.

***Side order of Brown Rice \$2.00***

***Side order of Steamed or Special Rice \$1.00***

***We will gladly split any dish for you. Split Fee \$5.00***

***\$ 10.00 Minimum purchase required for Visa/MC.***

***All dishes have been carefully selected, please no substitutions.***

***\$ 7.00 Minimum purchase required per dine-in customer.***

***18% gratuity added to parties of five or more.***

# Beverages

## Drinks

**Trà Đá Sữa \$ 3.50**  
Iced tea w/ condensed milk

**Trà Đá Chanh \$ 2.95**  
Iced tea lemonade

**Trà Sâm Nóng \$ 2.75**  
Hot ginseng tea

**Đá Chanh \$ 2.95**  
Fresh squeezed lemonade

**Trà Đá \$ 2.00**  
Iced Tea

**Nước Ngọt \$ 1.75**  
Coke, Diet Coke, 7-up, Diet 7-up

**Nước Lạnh \$ 2.00**  
Crystal Geyser water

**Nước Lạnh soda \$2.75**  
Perrier Sparkling Water

**Trà Nóng \$ 1.00**  
Hot jasmine tea

## Beers \$ 3.75

Cháu Tiên

Heineken

Singha

Tsingtao

## Specialty Drinks

**Cà phê Sữa Đá \$ 3.50**  
Vietnamese iced coffee. Our special blend of fine roasted coffee served French filter drip style w/ sweetened condensed milk over ice. Please note that this drink takes 10 minutes to drip.

**Cà phê Sữa Nóng \$ 3.50**  
Vietnamese **hot** coffee. Our special blend of fine roasted coffee served French filter drip style w/ sweetened condensed milk **served hot**. Please note that this drink takes 10 minutes to drip.

**Sinh tố Xòai \$ 3.75**  
Fresh mango fruit smoothie

**Sinh tố Vải \$ 3.75**  
Lychee fruit smoothie

**Sinh tố Mít \$ 3.75**  
Jackfruit smoothie

## White Wines

Chardonnay, Angeline, Martin Ray, Russian River Valley 2004

## Red Wines

Cabernet Sauvignon, Louis. M. Martini, Sonoma County 2004

Merlot, Estancia, Central Coast 2003

*All White wines \$ 31.00 per bottle*

*All Red Wines \$ 33.00 per bottle*

*All wines available by glass at \$ 9.00*

*\*We charge a corkage fee of \$ 10.00 per bottle if you bring in your own wine.*