

KHAI VỊ - APPETIZERS



1. **Chả Giò (2) – Eggrolls**
Crispy eggroll stuffed with pork and vegetable served with dipping sauce
2. **Gỏi Cuốn Tôm Thịt (2) – Traditional Spring Rolls**
Fresh spring rolls stuffed with shrimp, Viet sausage, rice noodle, lettuce served with peanut sauce
3. **Gỏi Cuốn Tôm (2) – Shrimp Spring Rolls**
Fresh spring rolls stuffed with shrimp, served with peanut sauce
- 3a. **Gỏi Cuốn Gà Nướng (2) – Grilled Chicken Spring Rolls**
Fresh spring rolls stuffed with grilled marinated chicken, served with sauce
4. **Gỏi Cuốn Chay (2) – Vegetable Spring Rolls**
Fresh salad spring rolls served with peanut sauce
5. **Gỏi Cuốn Đậu Hũ (2) – Tofu Spring Rolls**
Fresh spring rolls stuffed with tofu, served with peanut sauce
6. **Gỏi Cuốn Thịt Nướng (2) Grilled Pork Spring Rolls**
Fresh spring rolls stuffed with grilled pork served with dipping sauce
7. **Tôm Nướng Pasteur – Grilled Shrimp Appetizer**
Plate of marinated grilled shrimp, served on a bed of lettuce with dipping sauce
8. **Thịt Nướng Pasteur – Grilled Pork Appetizer**
Plate of marinated grilled pork served on a bed of lettuce with dipping sauce
- 8a. **Gà Nướng Pasteur – Grilled Chicken Appetizer**
Plate of marinated grilled chicken served on a bed of lettuce with dipping sauce
- 8b. **Bò Nướng Pasteur - Grilled Beef Appetizer**
Plate of marinated grilled beef served on a bed of lettuce with dipping sauce
9. **Tôm Thịt Nướng Pasteur – Combo Grilled Shrimp & Pork Appetizer**
Plate of marinated grilled shrimp and pork served on a bed of lettuce with dipping sauce
- 9a. **Tàu Hũ Ky (3) – Fried Ground Shrimp Tofu Wrap Appetizer**
Plate of fried seasoned ground shrimp in tofu wrap, served with dipping sauce
- 9b. **Chạo Tôm (3) – Shrimp Ball Appetizer**
Plate of seasoned grilled ground shrimp ball served with dipping sauce
- 10 **Soup Bò Viên – Meatball Soup**
Beef broth with special Vietnamese beef meat balls
- 10a **Tôm Hòa Tiễn – Torpedo Shrimp (4)**
Jumbo shrimp, cream cheese, and green onions wrapped and fried to a crisp

PHỞ BÒ – BEEF NOODLE SOUP

A meal in a bowl, our famous, uniquely delicious Vietnamese beef noodle soup is cooked for over 12 hours, and topped with scallions, sliced onion, cilantro, and served with a side of fresh sprouts, basil, saw-tooth herb, jalapeños, and lime wedges. Just tell us how you like it!

Sizes: Kid, Small, Large, XL

Extras:

Dĩa tái nhỏ (Small dish of rare-steak)

Thêm 1 Thịt (Extra 1 Meat), Thêm Tôm (Extra Shrimp)

Thêm Hành Dằm/Trần Béo (Extra Sliced Onions/Green Onions)

(To Go) Thêm Sauce nhỏ (Extra Sriracha/Hoisin sauce - Small)

- 10b **Phở Trẻ Em** Kid's soup with well-done brisket or 1 choice of meat 🍴
- 11 **Đặc Biệt Pasteur** Large bowl of Pasteur's traditional combination with rare steak, well-done brisket, flank, tendon & meatballs
- 13 **Phở Tái** Rare steak
- 14 **Phở Tái Nạm** Rare steak and beef flank
- 15 **Phở Tái Chín** Rare steak and well-done brisket



- 16 Phở Tái Gân Rare steak and tendon
- 19 Phở tái nạm gầu Rare steak, beef flank, and fatty brisket
- 20 Phở tái nạm gầu gân Rare steak, beef flank, fatty brisket, and tendon
- 22 Phở tái bò viên Rare steak and specialty meatballs
- 23 Phở bò viên Specialty meatballs
- 24 Phở chín Well-done brisket
- 25 Phở chín nạm Well-done brisket and beef flank
- 29 Phở Không Thịt Meatless beef noodle soup
- 29a. Phở Rau Cải Beef broth noodle soup with vegetables
- 29b. Phở Tôm Beef noodle soup with shrimp
- 29c. Phở Đồ Biển Beef noodle soup with seafood

PHỞ GÀ - CHICKEN NOODLE SOUP

- 30 Phở Gà Trắng Chicken-based noodle soup with shredded white meat
- 31 Phở Gà Đen Chicken-based noodle soup with shredded dark chicken meat
- 33 Phở Gà Tươi Chicken-based noodle soup with locally-sourced shredded chicken (SPECIAL)

MÌ HỦ TIỂU KHÔ Hay NƯỚC - RICE or EGG NOODLE SEAFOOD SOUP

One Size

- 34 Hủ Tiếu Đồ Biển Rice noodle soup with squid, shrimp, crab sticks, & fish balls
- 34a Hủ Tiếu Thập Cẩm Rice noodle soup with squid, shrimp, crab sticks, fish balls & pork
- 34b Hủ Tiếu Dai Đồ Biển Clear noodle soup with squid, shrimp, imitation crab, & fish balls
- 34c Hủ Tiếu Dai Thập Cẩm Clear noodle soup with squid, shrimp, crab sticks, fish balls, & pork
- 35 Mì Đồ Biển Egg noodle soup with squid, shrimp, crab sticks, & fish balls
- 35a Mì Thập Cẩm Egg noodle soup with squid, shrimp, crab sticks, fish balls, & pork
- 35b Hủ Tiếu Mì Gà Tươi Rice noodle and egg noodle soup with locally-sourced chicken
- 35c Hủ Tiếu Cá Rice noodle soup with fish
- 35d Hủ Tiếu Tôm Rice noodle soup with shrimp
- 35e Hủ Tiếu Tôm Thịt Rice noodle soup with shrimp and pork

BÒ KHO - BEEF STEW

One Size

- 36 Bánh Mì Bò Kho Vietnamese beef stew with carrots with French bread to dip
- 36a Hủ Tiếu Bò Kho Vietnamese beef stew with carrots and rice noodle
- 36b Mì Bò Kho Special Vietnamese beef stew with carrots and egg noodle
- 36c Bánh Mì Thịt Nướng/ Gà Nướng/Trứng French bread sandwich with grilled pork, or grilled chicken, or egg
- 36d Bánh Mì Thịt Bò Nướng Sả French bread sandwich with grilled lemongrass beef



BÚN – RICE NOODLE SOUP

Our traditional rice noodle soups are served with a side of shredded lettuce and cabbage, traditional fresh Vietnamese herbs, sliced jalapeños, and lime wedges.

- 37 **Bún Măng Vịt** Vermicelli noodle soup with salted duck and bamboo shoots
- 37c **Bún Măng Gà Tươi** Vermicelli noodle soup with farm chicken and bamboo shoots
- 38 **Bún Riêu Sài Gòn** Vermicelli noodle soup with tofu, tomato, and shrimp “cake”
- 41a **Bánh Canh** Thick, flat noodle soup with shrimp, crab, and fresh ham hocks
- 41b **Mì Quảng** Thick, egg noodle soup with shrimp, crab, and fresh pork riffs

BÚN – FRESH RICE VERMICELLI NOODLE BOWLS

Each comes with our traditional vinaigrette sauce (nước chấm) to pour over your bowl. Delicious rice noodles are served over a bed of shredded lettuce, beans sprouts, and diced cucumber, and then topped with crushed peanuts, lightly pickled fresh julienne carrots, and your choice of marinated grilled meats and/or fried egg rolls.



- 42 **Bún Thịt Nướng** Marinated grilled pork
- 42a **Bún Bò Nướng Sả** Grilled lemongrass beef
- 42b **Bún Thịt Nướng Tàu Hũ Ky** Marinated grilled pork, ground shrimp in fried tofu wrap
- 42c **Bún Bò Nướng Tàu Hũ Ky** Grilled lemongrass beef, ground shrimp in fried tofu wrap
- 42d **Bún Tôm Thịt Nướng Tàu Hũ Ky** Marinated grilled shrimp, marinated grilled pork, and ground shrimp in fried tofu wrap
- 42e **Bún Tôm Thịt Nướng Chạo Tôm** Grilled shrimp, pork, and grilled shrimp paste
- 42f **Bún Thịt Nướng Chạo Tôm** Marinated grilled pork, and grilled shrimp paste
- 43 **Bún Thịt Nướng Chả Giò** Marinated grilled pork and fried egg roll
- 44 **Bún Gà Nướng** Marinated grilled chicken
- 45 **Bún Gà Chả Giò** Marinated grilled chicken and fried egg roll
- 47 **Bún Đậu Hũ** Sliced fried tofu
- 48 **Bún Tôm Nướng** Marinated grilled shrimp
- 49 **Bún Tôm Thịt Nướng** Marinated grilled shrimp and marinated grilled pork
- 49b **Bún Chả Hà Nội** A Hanoi specialty, tender slices of marinated pork are combined with traditional spices, then grilled, and served in its own juices. Served with a side of noodles, fresh mint, and fresh lettuce

CƠM ĐĨA – STEAMED RICE PLATES

Our rice plates are served with a fresh vegetable medley, a bowl of PASTEUR's homemade chicken broth, and a side of nước chấm dipping sauce.

 Kid's Rice Plate with 1 meat

Extras:

Add grilled chicken or pork or grilled beef or fried egg or eggroll

Side of Rice: (SMALL) or (LARGE)

(To Go) Extra Peanut/Fish Sauce - Medium

- 50 **Cơm Gà Pasteur** Marinated grilled chicken with sunny side-up egg
- 50a **Cơm Gà Pasteur Chả Giò** Marinated grilled chicken with fried egg roll
- 50b **Cơm Thịt Nướng Tàu Hũ Ky** Marinated grilled pork, ground shrimp in fried tofu wrap
- 50c **Cơm Bò Nướng Tàu Hũ Ky** Grilled lemongrass beef, ground shrimp in fried tofu wrap
- 50d **Cơm Sườn Bò Đại Hàn** Korean-style grilled marinated beef short ribs with flavored rice

- 51 **Cơm Tôm Thịt Nướng Tàu Hũ Ky** Marinated grilled shrimp, pork, and ground shrimp in fried tofu wrap
- 52 **Cơm Thịt Nướng Chạo Tôm** Marinated grilled pork and grilled shrimp ball
- 53 **Cơm Bò Nướng Chạo Tôm** Grilled lemongrass beef and grilled shrimp ball
- 54 **Cơm Tôm Thịt Nướng Chạo Tôm** Marinated grilled shrimp, marinated grilled pork, and grilled shrimp ball
- 55 **Cơm Thịt Nướng** Marinated grilled pork
- 56 **Cơm Thịt Nướng Chả Giò** Marinated grilled pork with fried egg roll
- 57a **Cơm Sườn Nướng** Grilled marinated pork chop
- 58 **Cơm Đặc Biệt Pasteur** PASTEUR'S SPECIAL rice platter with grilled pork, roasted rice shredded pork, and fried egg roll, served with steamed rice, fresh vegetables and a fried egg on top
- 58a **Cơm Tôm Nướng** Marinated grilled shrimp
- 58b **Cơm Tôm Thịt Nướng** Marinated grilled shrimp and marinated grilled pork
- 58c **Cơm Gà Xối Mỡ** Seasoned fried Cornish hen with special rice
- 58d **Cơm Bò Lúc Lắc** Shaken beef filet mignon tossed with onions served with salad and steamed rice
- 58e **Cơm Thịt Nướng Lạp Xưởng Tàu Hũ Ky** CHEF'S SPECIAL marinated grilled pork with Vietnamese sausage and ground shrimp in fried tofu wrap
- 58f **Cơm Thịt Nướng Lạp Xưởng** Marinated grilled pork with Vietnamese sausage

CƠM TẮM – CRUSHED STEAMED RICE PLATES

Our crushed rice plates are served with fresh vegetables and a side of nước chấm dipping sauce.

- 59 **Cơm Tắm Bì Sườn Chả Hột Gà** Shredded pork, grilled marinated pork chop, special Vietnamese pork “quiche,” and fried egg
- 61a **Cơm Tắm Thịt Nướng Chả Hột Gà** Grilled pork, special “quiche” and egg
- 61b **Cơm Tắm Bì Sườn Tàu Hũ Ky** Shredded pork, pork chop, ground shrimp in fried tofu wrap

CƠM CHIÊN – FRIED RICE

Our fried rice is served with fresh vegetables and a side of nước chấm dipping sauce.

 - Kid's Fried Rice Plate with 1 meat

- 62 **Cơm Chiên Tôm** Fried rice with shrimp, egg, and vegetables
- 63 **Cơm Chiên Gà** Fried rice with chicken, egg and vegetables
- 64 **Cơm Chiên Thập Cẩm** Fried rice combination with shrimp, pork, egg, and vegetables

MÓN ĂN HUẾ – TRADITIONAL HUẾ CITY CUISINE

Huế City, the ancient capital in central Vietnam, is the origin of many traditional delicious (and often spicy) dishes

- 65 **Bún Bò Huế Chính Gốc** Hot and spicy rice vermicelli soup with beef and pork - Small, Large, XL
- 67 **Bánh Bột Lọc Trần Huế** Hue's steamed pastry, without banana leaf-wrap stuffed with shrimp and pork and served with its traditional dipping sauce
- 68a **Cháo Bò Bằm** Beef rice porridge
- 68b **Cháo Cá** Fish rice soup
- 68c **Cháo Gỏi Gà Tươi** Chicken rice porridge with farm chicken and salad
- 68d **Cháo Gỏi Vịt** Duck rice porridge with duck and salad
- 68e **Cháo Gỏi Gà ½ con (2 tô cháo)** Two chicken rice porridge with half a chicken and salad
- 68f **Cháo Gỏi Vịt ½ con (2 tô cháo)** Two duck rice porridge with half a duck and salad

MÓN ĐẶC BIỆT – HOUSE SPECIALS

Hủ Tiếu và Mì Xào – Stir Fried Noodles

- M1 Mì Hoặc Hủ Tiếu Xào Mềm Thập Cẩm Combination stir fried egg noodles or flat rice noodles with assorted vegetables, chicken, beef, shrimp, squid and fish balls
- M2 Mì Hoặc Hủ Tiếu Xào Mềm Đồ Biển Seafood stir fried egg noodles or flat rice noodles with assorted vegetables, shrimp, squid and fish balls
- M3 Mì Xào Dòn Thập Cẩm Combination crispy egg noodles with stir fried assorted vegetables, chicken, beef, shrimp, squid and fish balls
- M4 Mì Xào Dòn Đồ Biển Seafood crispy egg noodles with stir fried assorted vegetables, shrimp, squid and fish balls
- M5 Hủ Tiếu Áp Chảo Thập Cẩm Combination flat rice noodles pan-seared with assorted vegetables, chicken, beef, shrimp, squid and fish balls (or chicken or beef or shrimp)

Các Món Cơm Gia Đình – Family Style Entrees served with Steamed Rice

- C1 Canh Chua (Extra Large) Vietnamese sweet and sour soup served with fish
- C2 Cá Kho Tộ Vietnamese caramelized braised fish in a clay pot
- C3 Cơm Gà Xào Sả Ớt Sautéed chicken with lemongrass, onions, jalapeños and bell peppers
- C4 Cơm Gà Xào Cà Ri Sautéed chicken curry over a bed of rice
- C5 Cơm Gà Xào Gừng Grilled chicken breast sautéed with garlic, ginger, onions, and roasted peanuts
- C6 Cơm Bông Cải Xanh Xào (Thịt Bò, Gà Hoặc, Đậu Hũ) Sautéed broccoli with a choice of beef, chicken or tofu
- C7 Cơm Rau Cải Xanh Xào Đồ Biển Seafood sautéed with assorted vegetables, shrimp, squid, and fish balls
- C8 Cơm Rau Cải Xanh Xào Thập Cẩm Combination of chicken, beef, shrimp, squid, and fish balls sautéed with assorted vegetables

Các Món Cơm Chay – Vegetarian Entrees served with Steamed Rice

- D1 Cơm Đậu Hũ Xào Sả Ớt Stir fried tofu with lemongrass, onions, jalapeños and bell peppers
- D2 Cơm Đậu Hũ Xào Cà Ri Stir fried tofu curry over a bed of rice
- D3 Cơm Đậu Hũ Xào Chua Ngọt Stir fried tofu with fresh tomatoes and pineapples
- D4 Cơm Đậu Hũ Xào Rau Cải Stir fried tofu with assorted vegetables

GIẢI KHÁT – BEVERAGES

- 69 Cà Phê Đen Nóng / Cà Phê Sữa Nóng Drip Vietnamese coffee served hot (black or with condensed milk)
- 70 Cà Phê Đen Đá / Cà Phê Sữa Đá Drip Vietnamese Iced coffee (black or with condensed milk)
- 71 Đá Chanh Tươi Fresh-squeezed lemonade over ice (20oz)
- 72 Soda Chanh Fresh squeezed lemonade with club soda over ice
- 73 Chanh Muối Fresh squeezed lemonade with salted lemon over ice (20oz)
- 74 Soda Xí Muối Fresh squeezed lemonade with salted plum over ice
- 75a Soda Sữa Hột Gà Egg yolk shaken with club soda



- 76 **Sữa Đậu Nành** Homemade soybean milk (20oz)
- 77 **Nước Dừa Tươi** Sweet coconut juice with pieces of coconut over ice
- 78 **Trà Đá** Refreshing iced tea
- 79 **Trà Đá Chanh Đường** Lemonade with iced tea
- 80 **Nước Ngọt** Coke, Sprite, Dr. Pepper, Sunkist and many more
- 80b **Cam Vắt** Fresh squeezed orange juice
- 80c **Trà Nóng** Pot of hot Jasmine tea (Small) or (Large)
- 80d **Flan** Homemade flan served with syrup
- 80f **Rau Má Đậu Xanh** Homemade pennywort with beans (20oz)
- 80g **Rau Má Tươi** Homemade pennywort juice (20oz)
- 80h **Chanh Dây** Freshly made passion fruit
- 80i **Nước Lạnh Chai** Refreshing bottle of cold water

CHÈ – DESSERT

- 81 **Chè Ba Màu** Our most popular three-color dessert made of red beans, jelly, syrup, and coconut milk with shaved ice
- 82 **Chè Đậu Đỏ** Traditional lightly sweetened red bean dessert
- 83 **Chè Hạnh Phúc** Slices of jack fruit, sweet palm nuts, longan fruit, young coconut, and jelly in coconut milk served with shaved ice

SINH TỐ – SHAKES

- 84 **Sinh Tố Bơ** Avocado shake
- 86 **Sinh Tố Sầu Riêng** Durian fruit shake
- 87 **Sinh Tố Mít** Jackfruit shake

TRÂN CHÂU – BUBBLE TEA

- 88 **Trà Thái Trân Châu** Thai tea
- 89 **Trà Xanh Trân Châu** Green tea
- 90 **Khoai Môn Trân Châu** Taro
- 91 **Xoài Trân Châu** Mango
- 93 **Dừa Honeydew Trân Châu** Honeydew
- 94 **Dừa Trân Châu** Coconut
- 95 **Xoài Trà Xanh Trân Châu** Mango Green tea
- 96 **Mocha Café Trân Châu** Mocha Coffee flavor
- 97 **Đâu Trân Châu** Strawberry
- 98 **Thơm Dừa Trân Châu** Piña Colada

