



WELCOME

BÁNH CAM 18

Sesame mochi, sate mushroom duxelles, black truffle

FOIE MOUSSE PUFF 12

Five spice foie mousse, choux, tamarind onion jam

GET TO KNOW US

“TIET CANH VIT” 18

Bluefin tuna, beets, crushed peanuts, aromatics*

CON SO TOM KHA 21

Kombu cured scallops, tom kha vinaigrette, sate

PHO MÁT 16

House made Stracciatella cheese, strange flavors, focaccia

GỎI ĐU ĐỦ 17

Papaya, herbs, lychee, stone fruit, peanuts

BE COMFORTABLE

BÁNH KHOAI MÌ 14

Cassava coconut cornbread, cultured butter, lime leaf

SIU MAI & GRITS 22

Chayote squash, shrimp stuffing, fried unicorn grits, nước cốt dừa

CẢI BẮP HUE 16

Charred savoy cabbage, peanut romesco, pineapple, herbs

MIDDENDORF’S LAING 18

Cornmeal fried catfish, snow pea tips, fermented mustard greens, pork floss

SETTLING IN

RED KURI CA RI 22

Seasonal squash, fermented coconut yogurt, fried sage, wild rice

CRAWFISH & NOODLES 32

Temomi noodles, confit garlic miso, crab fat liaison, aromatic panko

GA CHIEN NUOC MAM 28

Twice fried half chicken, chili maple fish sauce, pickles & radish, pandan Texas toast

“BÒ LÚC LẮC” 34

Wagyu tri-tip, black pepper jus, watercress, tomato harissa, cipollini onions

STAY A WHILE

“CANH CHUA” 72

Whole fried flounder, sweet & sour broth, herb salad, umami rice

BÁNH HỎI ĐẶC BIỆT 84

Woven noodles, lemongrass pork, salt & pepper shrimp, skirt steak, accoutrements

EXECUTIVE CHEF Kevin Tien **CHEF DE CUISINE** Judy Beltrano **PASTRY CHEF** Susan Bae

**Consuming raw or undercooked eggs, meat or seafood may increase your risk of foodborne illness.*



MOON RABBIT
BY KEVIN TIEN

SIGNATURE MOON RABBIT COCKTAILS

HALONG BASIL 16

Gin, Thai basil, coconut, lime

COFFEE CALL 16

Vodka, coffee liqueur, New Orleans style cold brew, condensed milk

TOM YUM'S RANCH WATER 17

Mezcal, Topo Chico, passionfruit, tom yum spice

WILDEST DREAMS 18

Coconut washed rye, sweet vermouth, banana, bitters

CRUEL SUMMER 17

Tequila, tamarind, pineapple, ginger syrup

HOT NOSTALGIC NIGHTS 16

Vodka, lemongrass, soursop, lime

LUNAR SONG 18

Suntory Toki Whiskey, chrysanthemum honey, peaty scotch mist, lemon

FREE SPIRITED BEVERAGES

COCONUT ICED VIETNAMESE COFFEE 11

New Orleans style cold brew, sweetened cream of coconut

CAUSE BABY, NOW WE GOT BAD BLOOD 13

Thai chili syrup, blood orange, soda, lime

NO-GRONI SPRITZ 13

Grove 42 citrus n/a spirit, Parisienne tea cordial, aromatic tonic

SWEET MEMORIES

KEM CAM 16

Orange creamsicle, cheesecake, persimmon compote, citrus

BÁNH FLAN CÀ PHÊ 14

Condensed milk flan & ice cream, coffee gelee, palm sugar caramel, hazelnut coffee foam

PEARS & PEARLS 16

Hibiscus poached pear, caramelized white chocolate, sorghum, tapioca, frozen fennel meringue

BEVERAGE & SERVICE DIRECTOR Ashley Mack

Parties six and larger will have a 20% service charge automatically added to their check.