



**MOON RABBIT**  
BY KEVIN TIEN

*Li an di*

**BANH KHOAI MI 14**

*Cassava coconut cornbread, cultured butter, lime leaf*

**MAPO FRIES 18**

*Shoestring fries, Sichuan pork, soft tofu, mozzarella cheese curds, chives*

**STRACCIATELLA 16**

*House made Stracciatella cheese, strange flavors, focaccia*

**HANOI WEDGE SALAD 16**

*Crisp iceberg lettuce, cherry tomatoes, turmeric dill ranch  
Lap xuong lardons, aromatic breadcrumbs*

**GA CHIEN NUOC MAM 16**

*Fried chicken wings, maple chili fish sauce, sesame garlic crunch*

**MIDDENDORF'S CATFISH 18**

*Local Maryland blue catfish, cornmeal fried, served with tartar sauce & turmeric pickles*

**"BANANA FOSTERS" FRENCH TOAST 22**

*Pandan French toast, powdered sugar, fried plantains, rum caramel sauce*

**DUCK CA RI 32**

*Temomi noodles, coconut lemongrass curry, fried confit duck leg, bok choy*

**PAN ROASTED RAINBOW TROUT 28**

*Roasted rainbow trout, soy ginger vinaigrette, sautéed pea leaves*

**BANH HOI THIT NUONG 26**

*Lemongrass grilled pork, woven rice noodles, peanuts, ginger scallion  
Lettuce, tomato, cucumber, nuoc cham*

**VIETNAMESE STEAK & EGGS 34**

*Viet kalbi marinated skirt steak, jasmine rice, two sunny side up eggs  
Lettuce, tomato, cucumber, nuoc cham*

**REALLY BIG CINNAMON ROLL 16**

*Coconut cream cheese frosting, young coconut, five spice cinnamon, taro*

**TROPICAL CHE 14**

*Coconut milk, lychee, nata jelly, pandan tapioca, mango  
Crushed ice, condensed milk ice cream*

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

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

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

## signature craft cocktails

### **HALONG BASIL 16**

*Thai basil, gin, coconut, lime*

### **MOON RABBIT BLOODY MARY 16**

*Spirit of choice, tomato, togarashi*

### **COFFEE CALL 16**

*New Orleans style cold brew, vodka, coffee liqueur, condensed milk*

### **TOM YUM'S RANCH WATER 17**

*Topo Chico, mezcal, passion fruit, tom yum spice*

### **PINEAPPLE ORANGE MIMOSA 16**

*Pineapple Orange cordial, Prosecco*

## zero proof cocktails

### **NEW ORLEANS COLD BREW 7**

### **PANDAN COCONUT ICED VIETNAMESE COFFEE 11**

*New Orleans style cold brew, pandan condensed milk*

### **SAIGON SPRITZ 14**

*Giffard Aperitif Sirop, Seedlip Grove 42, Lagunitas Hop Water, soda*

### **OH BUOI 14**

*BARE Zero-Proof Repsado, grapefruit-chai oleo, lime, soda*

### **MARBLE MOUNTAINS 14**

*BARE Zero-Proof Gin, Verju Blanc, Roobios, Umami Tincture*

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