



MOON RABBIT

BY KEVIN TIEN

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

Raw Bluefin tuna, beets, crushed peanuts, aromatics*

CON SO TOM KHA 21

Kombu cured raw scallops, tom kha vinaigrette, pickled squash*

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, chili sate beurre monte

CẢI BẮP HUE 16

Charred savoy cabbage, cashew romesco, pineapple, herbs

MIDDENDORF'S LAING 18

Semolina fried catfish, snow pea tips, fermented napa, pork floss

SETTLING IN

SQUASH CA RI 22

Roasted dumpling squash, red curry, fermented coconut yogurt, 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, turmeric pickles, pandan Texas toast

"BÒ LÚC LẮC" 34

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

STAY AWHILE

"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, Viet kalbi flat iron 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.*

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

Maximum of 4 split checks per table



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SIGNATURE MOON RABBIT COCKTAILS

BRENNAN'S BANANERAC 21

Catoctin creek rye, hennessy vsop, chartreuse, allspice, banana-absinthe rinse

TICKET TO TÂY NGUYÊN 19

Ming river sichuan baijiu, novo fogo silver cachaça, curry leaf cordial, pomm syrup, lime, xocolatl bitters

MY PEAR LADY 17

Baltimore spirits company skeleton gin, dry curacao, pear hibiscus syrup, foam

PRESERVATION PURPOSES 19

Illegal mezcal, apologue persimmon liqueur, blanc vermouth, pineapple allspice shrub

HAI BA TRUNG 18

Republic restoratives civic vodka, oka kura sake vermouth, cardamaro, lotus tea

COFFEE CALL 17

Titos vodka, coffee liqueur, new orleans style cold brew, condensed milk

ĐÀ LẠT BY NIGHT 18

Gentleman Jack, toasted sesame amaro blend, ginger bitters

VERUCA SALT 18

Goji infused patron reposado, chapman's apple brandy, salted pumpkin puree, gooseberry

BIG REPUTATION 18

Butter fat-washed don q & cotton & reed dry spiced rums, banana infused amontillado sherry, viet-cajun spice

FREE-SPIRITED COCKTAILS

ICED SEA SALT VIETNAMESE COFFEE 11

New Orleans style cold brew, sea salt cream

SAIGON SPRITZ 14

Giffard aperitif sirop, seedlip grove 42, lagunitas hop water, soda

OH BƯỞI 13

BARE zero-proof reposado, grapefruit-chai oleo, lime, soda

MARBLE MOUNTAINS 13

BARE zero-proof gin, blanc verjus, rooibos tea, umami "tincture"

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

CHE CHUOI 16

Coconut Mousse, caramelized puffed rice, peanut streusel, banana, mango sorbet