

# Moon Rabbit

## LUNCH MENU

### SNACKS TO SHARE

#### GA NUONG NUOC MAM 14

Chicken wings fried then grilled in garlic ginger fish caramel

#### BISCUITS AND GRAVY 12

Two buttermilk scallion biscuits smothered in Sichuan sausage & white pepper gravy

#### CHILI WONTONS 15

Pork and shrimp wontons sitting in black vinegar, aged soy and topped with chili crisp

#### CA CHIEN CA RI 16

Vietnam x Nashville hot fried Maryland blue catfish dipped in chili oil & seasoned with curry spices & hot honey.

Dill tartar sauce to dip & toast

#### SAIGON WEDGE SALAD 14

Crisp iceberg, cherry tomatoes, Thai basil ranch, aromatic bread crumbs, lap xuong

#### BANH XEO 23

Crispy Vietnamese pancake filled with ground pork, shrimp, and bean sprouts.

Served with lettuces & nuoc cham.

*(Please allow 20-30 min for cook time)*

#### FRIED EGG SALAD 14

Three fried eggs dressed in vegan nuoc cham. Watercress, shallots, tomatoes and cucumbers

### VIET CLASSICS

#### COM THIT NUONG 26

Grilled lemongrass marinated pork served with a fried egg on top of jasmine rice. Served with lettuce, tomato, cucumber, nuoc cham, lap xuong

#### GUMBO RAMEN 19

Chicken & sausage gumbo with Temomi ramen noodles. Fermented black bean, potato salad, nori.

#### COM CHIEN 22

Ginger scallion fried rice with chopped salt & pepper brisket. Soy marinated egg, sweet soy & fried shallots.

#### THIT GA CHIEN XU 26

Really big pounded chicken. Crispy fried with breadcrumbs. Miso sesame ginger cabbage slaw Oof, so good.

#### PHO HANOI 19

Roasted lemongrass chicken & black pepper steak. Very delicious.

#### MI HOANH THANH VIT QUAY 26

Wonton noodle soup with egg noodles & fried confit duck leg with bok choy

#### CHAO 18

Congee topped with scallions, pork floss, crispy shallots, pickled enoki mushrooms, 63 degree egg, grilled dau chao quay (Chinese donut)

### DESSERTS

#### BEIGNET DONUT & COFFEE 14

Brioche donut filled with Cafe Du Monde coffee pastry cream and a mountain of powdered sugar. Served with a cup of holiday spiced coffee

#### TROPICAL CHE 14

Layers on layers of lychee, nata jelly, pandan tapioca, mango, and crushed ice. Topped with condensed milk ice cream and palm sugar syrup.

*\*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 four split checks per table*



## SIGNATURE CRAFT COCKTAILS



### **BRENNAN'S BANANERAC 21**

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

### **TICKET TO TÂY NGUYỄN 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

### **DÀ LẠT BY NIGHT 18**

Gentleman jack, toasted sesame amaro blend, ginger bitters

### **COFFEE CALL 17**

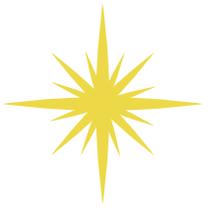
Republic restoratives civic vodka, coffee liqueur, new orleans style cold brew  
condensed milk

### **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



## ZERO- PROOF 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, umami "tincture"



**GM** Ryan Ward **AGM** Imelda Raymond

