

## APPETIZERS

1. **Cha Gio (4)** Traditional crispy fried spring roll filled with pork, shrimp, fungus mushrooms, carrots, clear noodles, and taro root. Served with lettuce, pickled salad fresh mint leaves and nuoc cham sauce. **12**
2. **Cha Gio Chay (4)** Vietnamese crispy fried vegetarian spring roll filled with vegetables and peanuts served with lettuce, pickled salad fresh mint leaves and nuoc nham sauce. **12**
3. **Goi Cuon Tom (Shrimp Summer Roll) (2)** **12**  
Soft salad roll, with shrimps, bean sprouts, lettuce, fresh herbs and Rice vermicelli, served with peanut plum dipping sauce and nuoc cham sauce.
4. **Goi Cuon Chay (Vegetarian Summer Roll) (2)** **11**  
Soft salad roll, with julienne vegetables, fresh herbs, Rice vermicelli, lettuce, crushed peanuts served with peanut plum dipping sauce and nuoc cham sauce.
5. **Goi Cuon Ga (Chicken Summer Roll) (2)** **11.50**  
Soft salad roll, with chicken breast meat, bean sprouts, lettuce, fresh herbs and rice vermicelli, served with peanut plum dipping sauce and nuoc cham sauce.
6. **Five Spice Fried Chicken Wings (4 full jumbo wings)** **12**
7. **Bo Nuong Sate (4)** **15**  
Grilled marinated beef skewers, served with pickled mixed vegetables, topped with crushed peanuts served with Sate dipping sauce.
8. **Ga Nuong Sate (4)** **14**  
Grilled chicken tender skewers marinated with lemongrass, served with pickled salad, topped with crushed peanuts served with Sate dipping sauce.
9. **Tom Nuong Sate (2)** **15**  
Grilled Prawn skewers, served with pickled mixed vegetables, topped w/crushed peanuts and Sate dipping sauce.
10. **Rau-Cai Nuong (2)** **12**  
Grill assorted vegetables and tofu on a stick. Served with Sate dipping sauce.
11. **Barbecued Spareribs with Plum Sauce (rack of 5)** **18**
12. **Mussels** **16**  
8 New Zealand half shell green mussels stir-fried with garlic, Jalapeno and basil.
13. **Steamed or Fried Shrimp Fingers (5)** **12**  
Shrimp filling wrapped in thin wonton skin then steamed or deep fried. Top with fried shallots.
14. **Pot Stickers (5)** Stuffed with pork and vegetables. **12**
15. **Fried Calamari** Calamari dipped in batter then deep fried served with our special tamarind sauce. **14**
16. **ShirmpMari** Shrimp dipped in batter then deep fried server with our special tamarind sauce. **15**
17. **Appetizer Platter** **18**  
(1 of each) Spring roll, vegetarian spring roll, fried shrimp finger, grilled beef skewer, grilled chicken skewer, served with pickled salad, nuoc cham sauce and Sate dipping sauce.
18. **\*\*Goi Du Du** **14**  
Shredded green papaya salad, grilled beef, basil and slightly spicy dressing with crushed peanuts.
19. **Assorted Baby Greens Salad** **12**  
Served with taro chip and our homemade dressing top with crushed peanuts.
20. **\*\*Goi Tom Nuong** **16**  
Grilled shrimp over assorted baby greens with slightly spicy tamarind dressing and crushed peanuts.
21. **\*\*Goi Ga** **14**  
Steamed sliced chicken breast meat over mixed baby greens, shredded red cabbage, onions, and herbs, tossed with our slightly spicy homemade dressing . Top with crushed peanuts .
22. **\*\*Fried Tofu over Baby Green Salad** **14**  
Deep fried tofu with sliced pickle salad, shredded carrots, and crunchy fried clear noodles over baby green in nuoc cham sauce.

## SOUP

<p><b>25. **Canh Chua</b> Hot and sour soup with pineapple, tomato, celery, mushrooms, bean sprouts, topped with fresh basil.</p> <p><b>Choice of:</b></p> <p style="padding-left: 20px;"><b>A. Fish and Shrimp</b></p> <p style="padding-left: 20px;"><b>B. Chicken</b></p> <p style="padding-left: 20px;"><b>C. Shrimp Wonton</b></p> <p style="padding-left: 20px;"><b>D. Vegetables</b></p>	<p><b>Sm.</b></p> <p><b>10</b></p> <p><b>9</b></p> <p><b>10</b></p> <p><b>9</b></p>	<p><b>Lg.</b></p> <p><b>17</b></p> <p><b>15</b></p> <p><b>16</b></p> <p><b>15</b></p>
<p><b>26. **La Sa Tom</b></p> <p>Curry coconut shrimp soup, rice vermicelli, bean sprouts, basil.</p>	<p><b>10</b></p>	<p><b>16</b></p>
<p><b>27. **La Sa Ga</b></p> <p>Curry coconut chicken soup, rice vermicelli, bean sprouts, basil.</p>	<p><b>9</b></p>	<p><b>15</b></p>
<p><b>28. Pho Bo</b></p> <p>A hearty ox bone soup with rice noodles, thinly sliced beef and cooked beef shank, top with chopped scallion, cilantro and onion. Served with bean sprouts, basil, and hoisin sauce on the side.</p>	<p><b>9</b></p>	<p><b>15</b></p>
<p><b>29. Pho Ga</b></p> <p>Vietnamese clear chicken broth soup with rice noodles and sliced chicken breast and top with chopped scallion and cilantro.</p>	<p><b>8.50</b></p>	<p><b>14</b></p>

## CHICKEN

<p><b>32. **Cari Ga (Curry Chicken)</b></p> <p>Sautéed slices chicken breast meat with eggplants, onions, green beans, and bell peppers with curry and coconut milk.</p>	<p><b>22</b></p>
<p><b>33. **Spicy and Tasty Chicken</b></p> <p>Sautéed slices chicken breast meat with bell peppers and onions in our spicy tasty sauce surrounded with steamed broccoli.</p>	<p><b>22</b></p>
<p><b>34. **Ga Xai Xa Ot (Chicken Lemongrass)</b></p> <p>Sautéed slices chicken breast meat with bell peppers, and onions in a lemongrass chili sauce.</p>	<p><b>22</b></p>
<p><b>35. Ga Xao Gung (Ginger Honey Chicken)</b></p> <p>Vietnamese style sautéed slices chicken breast meat in ginger honey sauce with bell peppers and onions</p>	<p><b>22</b></p>
<p><b>36. Ga Saté</b></p> <p>Sautéed slices chicken breast meat in slightly spicy sate sauce served with pineapple, cucumber, bean sprouts, tomato and crushed peanuts.</p>	<p><b>22</b></p>
<p><b>37. Ga Nuong Xa Platter</b></p> <p>Half grilled boneless chicken marinated with lemongrass and seasonings, served with pickled salad and sticky rice.</p>	<p><b>22</b></p>
<p><b>38. Ga Xao Cai (Chicken Mixed Vegetables)</b></p> <p>Sautéed slices chicken breast meat with assorted vegetables and a touch of peanut oil.</p>	<p><b>22</b></p>
<p><b>39. Ga Xao Dau Ve (Chicken String Beans)</b></p> <p>Sautéed slices chicken breast meat with string beans, scallion and garlic in brown sauce.</p>	<p><b>22</b></p>
<p><b>39B. Ga Xao Bong Cai (Chicken Broccoli)</b></p> <p>Sautéed slices chicken breast meat with broccoli, onion, scallion, garlic.</p>	<p><b>22</b></p>
<p><b>C1. **Basil Chicken</b></p> <p>Sautéed slices chicken breast meat with tomato, snow peas, mushroom, squash, Napa cabbage, bean curd, and basil in our Chef's spicy sauce.</p>	<p><b>22</b></p>

## PORK

<p><b>40. Suong Nuong (3 Slices Pork Chop)</b></p> <p>Grilled marinated pork chops with lemongrass, served with pickled salad, tomato, cucumber and nuoc cham sauce.</p>	<p><b>25</b></p>
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*All entrée comes with choice of white, brown or sticky rice (except soup/noodle dishes)*

**\*\*Slightly Spicy**

## BEEF

- 45. Bo Luc Lac** 28  
Smoky flavored teriyaki steak cubes served with house made vinaigrette mixed baby greens, tomato and homemade taro chips.
- 46. Bo Xao Broccoli (*Beef Broccoli*)** 23  
Sautéed slices beef with broccoli, onion, scallion, garlic in special brown sauce
- 47. \*\*Cari Bo (*Curry Beef*)** 23  
Sliced beef with eggplants, green beans, onion and bell peppers in curry coconut sauce.
- 48. \*\*Spicy and Tasty Beef** 23  
Sautéed slices flank steak beef with bell peppers and onions in our spicy tasty sauce surrounded with steamed broccoli.
- 49. Bo Xao Dau Ve (*Beef String Bean*)** 23  
Sautéed slices beef with string beans in garlic sauce and a touch of peanut oil.
- 50. \*\*Bo Xao Xa Ot (*Beef Lemongrass*)** 23  
Sautéed slices beef with bell peppers and onion in a lemongrass chili sauce.
- B1. \*\*Basil Beef** 23  
Sautéed slices beef with tomato, snow peas, mushroom, squash, napa cabbage, bean curd, and basil in our Chef's spicy sauce.

## SEAFOOD

- 51. \*\*Cari Tom (*Curry Prawns*)** 26  
Curry prawns in lemongrass and coconut milk sauce, stir-fried with eggplants, green beans, bell peppers, onions.
- 53. Tom Xao Bong Cai (*Broccoli Prawns*)** 26  
Sautéed prawns with broccoli, onion, scallion, garlic in special brown sauce.
- 54. \*\*Tom Xao Xa Ot (*Lemongrass Prawns*)** 26  
Stir-fried prawns with lemongrass and red chili with bell peppers and onions.
- 55. Tom Xao Gung (*Ginger Honey Prawns*)** 26  
Vietnamese style prawns sautéed in a ginger honey sauce with bell peppers and onions.
- 56. Tom Nuong (*Grilled Prawns*)** 26  
Grilled prawns, served with crushed peanuts, pickled salad and sticky rice.
- 57. \*\*Spicy and Tasty Prawns** 26  
Sautéed prawns with bell peppers and onions in our spicy and tasty sauce surrounded w. steamed broccoli
- 58. Ca Nuong (*Grilled Salmon*)** 28  
Grilled filet of salmon marinated with lemongrass, tamarind and basil served with sautéed Napa cabbage, mushrooms, carrots and snow peas.
- 59. Ca Hap (*Steamed Salmon*)** 29  
Steamed filet of salmon in black bean sauce, ginger, scallion, and coriander served with sautéed Napa cabbage, mushrooms, carrots and snow peas.
- 61a \*\*Crispy whole Fish Fried (seasonal)....** 35  
Crispy whole fried fish with traditional Vietnamese sweet and sour sauce (slightly spicy)
- 61b \*\*Cari Ca (*Curry Salmon*)** 28
- 62. \*\*Vietnamese Seafood Bouillabaisse** 32  
Special hot and sour seafood broth with prawns, scallops, crab claws, fish, mussels, calamari, and vegetables, seasoned with lemongrass, tamarind, and herbs in a casserole .
- 63. \*\*Royal Seafood Bouillabaisse** 32  
Prawns, scallops, crab claws, fish, mussels, calamari, vegetables, and clear noodles in a curry sauce.
- 64. Crispy Twin Delicacies** 29  
Deep fried crispy prawns and scallops with tamarind, ginger, garlic sauce surrounded w. steamed broccoli
- 66. \*\*Spicy Twin Delicacies** 28  
Sautéed prawns and scallops with bell peppers and onions, in our spicy and tasty sauce surrounded w. steamed broccoli.
- S1. \*\*Basil Prawns** 27  
Sautéed prawns with tomatoes, snow peas, mushrooms, Napa cabbage, squash, bean curd and basil in our Chef's spicy sauce.
- S2. \*\*Basil Prawns and Scallops** 29
- S3. \*\*Basil Seafood Bouillabaisse** 32

## VEGETARIAN

<b>67</b>	<b>**Cari Tau Hu (Curry Tofu)</b>	Bean curd, mixed mushrooms, bell peppers, broccoli. Sautéed in coconut curry sauce.	<b>19</b>
<b>68.</b>	<b>**Cari Rau Cai (Curry Mixed Vegetable)</b>	Assorted vegetables stir-fried in coconut curry sauce over clear noodles.	<b>19</b>
<b>69.</b>	<b>Mixed Vegetables</b>	Stir-fried assorted vegetables and bean curd.	<b>19</b>
<b>70.</b>	<b>**Ca Tim Nuong (Grilled Eggplant)</b>	Grilled eggplant then removed skin, seasoned, top with fried shallots, scallions, crushed peanuts and Nuoc Cham sauce	<b>19</b>
<b>71.</b>	<b>String Beans (Dau Ve Xao)</b>	Stir-fried string beans with scallion and garlic sauce	<b>19</b>
<b>72.</b>	<b>Sautéed Broccoli</b>	Sautéed broccoli with onions, scallions, garlic and special brown sauce.	<b>19</b>
<b>73.</b>	<b>Bamboo Steamed Vegetables</b>	Mixed vegetables and bean curd steamed in a bamboo basket. Served with saté dipping sauce and dumpling sauce	<b>19</b>
<b>74.</b>	<b>Vegetarian Casserole</b>	Mixed vegetable and small amount of clear noodles in a casserole	<b>19</b>
<b>V1.</b>	<b>**Basil Vegetables</b>	Sautéed bean curd, tomatos, snow peas, mushrooms, squash, Napa cabbage, broccoli, and basil in our Chef's spicy sauce	<b>19</b>

## NOODLES

<b>78.</b>	<b>Bun Xao (Vietnamese Pad Thai)</b>	Stir-fried rice noodles with shredded vegetables, egg and topped with crushed peanut, served with Nuoc Cham sauce (Choice of sliced chicken breast meat, beef, or vegetarian)	<b>19</b>												
		<b>78S. Shrimp</b>	<b>20</b>												
<b>79.</b>	<b>Mi Xao Don (Crispy Pan Fried Noodles)</b>	Crispy pan fried egg noodles topped with sautéed vegetables, and choice of: <table style="width: 100%; margin-top: 5px;"> <tr> <td style="text-align: center;">Chicken or Beef</td> <td style="text-align: right;"><b>23</b></td> <td style="text-align: center;">Seafood</td> <td style="text-align: right;"><b>26</b></td> <td style="text-align: center;">Vegetarian</td> <td style="text-align: right;"><b>22</b></td> </tr> </table>	Chicken or Beef	<b>23</b>	Seafood	<b>26</b>	Vegetarian	<b>22</b>	<b>22</b>						
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<b>80.</b>	<b>Rice Vermicelli (Bun)</b>	Room temperature rice vermicelli with shredded cucumber, lettuce, bean sprouts, crushed peanuts, herbs, Nuoc Cham sauce, topped with choice of: <table style="width: 100%; margin-top: 5px;"> <tr> <td style="text-align: center;">Grilled Chicken Skewers</td> <td style="text-align: right;"><b>20</b></td> <td style="text-align: center;">Grilled Beef Skewers</td> <td style="text-align: right;"><b>21</b></td> </tr> <tr> <td style="text-align: center;">Grilled Shrimp Skewers</td> <td style="text-align: right;"><b>22</b></td> <td style="text-align: center;">Grilled Pork Chop</td> <td style="text-align: right;"><b>22</b></td> </tr> <tr> <td style="text-align: center;">Sautéed Vegetables</td> <td style="text-align: right;"><b>19</b></td> <td style="text-align: center;">Meat or Vegetarian Spring Roll</td> <td style="text-align: right;"><b>20</b></td> </tr> </table>	Grilled Chicken Skewers	<b>20</b>	Grilled Beef Skewers	<b>21</b>	Grilled Shrimp Skewers	<b>22</b>	Grilled Pork Chop	<b>22</b>	Sautéed Vegetables	<b>19</b>	Meat or Vegetarian Spring Roll	<b>20</b>	<b>20</b>
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Sautéed Vegetables	<b>19</b>	Meat or Vegetarian Spring Roll	<b>20</b>												
<b>81.</b>	<b>Banh Hoi (Woven Thin Rice Vermicelli)</b>	Steamed thin rice vermicelli woven into intricate w. scallion, fried shallots, greens, and crushed peanuts, served with Nuoc Cham sauce, topped with choice of: <table style="width: 100%; margin-top: 5px;"> <tr> <td style="text-align: center;">Grilled Chicken Skewers</td> <td style="text-align: right;"><b>21</b></td> <td style="text-align: center;">Grilled Beef Skewers</td> <td style="text-align: right;"><b>22</b></td> <td style="text-align: center;">Grilled Prawn Skewers</td> <td style="text-align: right;"><b>23</b></td> </tr> <tr> <td style="text-align: center;">Sautéed Vegetables</td> <td style="text-align: right;"><b>20</b></td> <td style="text-align: center;">Meat or Vegetarian Spring Roll</td> <td style="text-align: right;"><b>20</b></td> <td></td> <td></td> </tr> </table>	Grilled Chicken Skewers	<b>21</b>	Grilled Beef Skewers	<b>22</b>	Grilled Prawn Skewers	<b>23</b>	Sautéed Vegetables	<b>20</b>	Meat or Vegetarian Spring Roll	<b>20</b>			<b>23</b>
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Sautéed Vegetables	<b>20</b>	Meat or Vegetarian Spring Roll	<b>20</b>												

*All entrée comes with choice of white, brown or sticky rice (except soup/noodle dishes)*

**\*\*Slightly Spicy**

## RICE

- 83. House Special Fried Rice** 20  
Fried rice with shrimp, Chinese sausage, egg, vegetables and scallion.
- 83G. Susans famous Fried Rice** 18  
Fried rice with Chinese sausage, egg, scallion and minced fried garlic.
- 84. Com Chien (Fried Rice)**  
Fried rice with egg, vegetables, and choice of:  
Chicken 18 Beef 19 Shrimp 20  
Vegetables 18
- 85. \*\*Curry Vegetarian Fried Rice** 18  
Fried rice with curry, egg, raisin, snow pea, dice: bean curd, carrot, zucchini, water chestnut, bell peppers, and scallion.

## SIDES

- 86. Soi Nep** 4.50  
Sticky Rice cooked with coconut milk
- 87. Jasmine Rice** 4  
High quality white rice grains
- 88. Brown Rice** 4

## Saigon Seasonal Special

- SP5. SAIGON BEEF, Chicken or Tofu** 28  
**SP5P.....SAIGON PRAWN** 32  
Sautéed with asparagus, shiitake mushroom and ginger in our Chef's Special Sauce.
- SP7. SPICY BEEF, Chicken or Tofu Saigon Style** 28  
**SP7P.....SPICY PRAWN** 32  
Sautéed with jalapeno, red bell-peppers, shiitake mushrooms and asparagus in our Special Sauce.
- 59CS. STEAMED CHILEAN SEA BASS (filet)** 35  
Steam with shiitake mushroom, asparagus, ginger and scallion in soy sauce dressing and drizzled with a touch of hot Olive Oil.
- SP8M. SAIGON STYLE STEAM**  
**\*S\*Salmon (filet)** 29  
**or \*CS\*Chilean Sea Bass (filet)** 35  
Steam with asparagus, shiitake mushrooms, red bell-peppers, ginger and garlic in Chef's Special Innovation Sauce.
- SUONG NUONG (3 Slices Pork Chop)**  
Grilled marinated pork chops with lemongrass, served with pickled salad, tomatos, cucumbers and Nuoc Cham sauce.

*\*The ingredients in some dishes may contain small amounts of peanuts. If you are/or suspect you are allergic to it or any other ingredient please inform your wait staff.*

*\*We use many ingredients such as peanuts, sesame, soybean, etc. Please inform your server or the Management if you are allergic to any ingredients*

**\*\*Slightly Spicy**

## Wines by the Glass

White		Red	
Sauvignon Blanc, Monkey Bay, New Zealand	9/34	Cab & Merlot Red Blend, Blackstone, California	9/34
Chardonnay, Mark West, California	9/34	Pinot Noir, Woodbridge, California	9/34
Pinot Grigio, Rex Goliath, California	9/34	Merlot, Ravenswood, California	9/34
Riesling, Chateau St. Michelle, Columbia Valley	9/34	Cabernet, Ravenswood, California	9/34
White Zinfandel, Montevina, California	8/30	Rioja (light, fruity Spanish wine), Rioja Vega, Spain	9/34
		Malbec, Woodbridge, California	9/34
		Plum Wine	8/30

## Wines by the Bottle

White		Red	
Riesling, Blufeld, Germany	35	Pinot Noir, Five Rivers, Santa Barbara, CA	39
Pinot Grigio, Estancia, Monterey, CA	35	Pinot Noir, Simi, Sonoma Coast, CA	45
Sauvignon Blanc, Kim Crawford, New Zealand	45	Merlot, Casa Lapostolle, Chili	41
Chardonnay, Robert Mondavi Private Select, CA	39	Merlot, Franciscan, Napa Valley, CA	45
Chardonnay, Franciscan, Napa Valley, CA	39	Zinfandel, Ravenswood, "LODI", CA	38
		Zinfandel, Rosenblum, Alexander Valley, CA	35
		Malbec, Terrazas, "Reserve", Argentinian	43
		Cabernet, Clos du Bois, Sonoma, CA	45
		Cabernet, Hess, Napa Valley, CA	45
		Cabernet, Robert Mondavi, Napa Valley	49

## Beer

Draft 8.00	Bottle 6.50		House Special Drinks	
Blue Moon	Vietnamese	Tsing Tao	Vietnamese Hot Coffee	6.00
Goose Island (IPA)	Heineken	Corona	Vietnamese Ice Coffee	6.50
Kirin	Sapporo	Kirin Light	Vietnamese Frozen Coffee	7.50
Sapporo	Singha	Budweiser	Thai Iced Tea	6.50
Sam Adams	Amstel Light	Sam Adams	Ginger Iced Tea	6.25
Stella			Lemon Iced Tea	6.25
<b>Sodas</b> (Coke, D.Coke, Sprite, Ginger Ale, Club Soda)		2.75	Fresh Lemonade Soda	6.25
<b>Juices</b> (Orange, Cranberry, Pineapple)		5.00	Frozen Virgin Pina Colada	9.00
<b>Aqua Panna</b>	250 ml 4.00	750 ml 8.00	Frozen Virgin Strawberry Daiquiri	9.00
<b>S. Pellegrino</b>	250 ml 4.00	750 ml 8.00	Pot of Hot Tea (Oolong or Green)	6.00

## House Sake

Hot or Cold 8.00

### Ginjo Premium Sake

Hakushiuka Junmai, Ginjo (cold)	300 ml	12.95
Kara Tamba (cold)	300 ml	13.95
Hakkaisan (cold)	300 ml	27.75

## Junmai

Naturally Pure Brewed Sake

Hakushika Chokara (cold)	300 ml	11.25
Kikumasa-mune Taru Sake (cold)	300 ml	12.75
Yamada Nishuki (cold)	300 ml	12.75

## Nigori

Naturally Brewed, Unfiltered Sake

Shochikubai Nigori Sake (cold)	300 ml	11.25
Perfect Snow (cold)	300 ml	17.75

## Cocktails

12

Mojito	Long Island Iced Tea	Mango Martini
Frozen Margarita	Blue Hawaiian	Amaretto Sour
Frozen Pina Colada	Cosmo	Fuzzy Navel
Frozen Mango Daiquiri	Appletini	Havana Heaven
Strawberry Daiquiri	Margarita	Sea Breeze
Mai Tai	Lychee Martini	French Martini

## Saigon Signature Cocktails

14

### Mojitos (*Bacardi*)

- Saigon Coconut Sensation
- Superior Rum Classic
- Torched Cherry
- Dragon Berry
- Peach Red
- Pomegranate

### Margaritas

- Spicy Jalapeno Tanteo
- Avion Silver Pomegranate
- Avion Reposado Agave Nectar
- Coconut Signature (*1800 Teq.*)

### Leblon Caipirinha

*Leblon Cachaca, Muddled Lime and Sugar,  
Shaken and Served on Ice.*

### Skinny Colada Martini

*Svedka Colada Vodka, Pineapple Juice, Club Soda  
Garnished with Fresh Pineapple Slice*

### Tropical Sensation

*Mint Infused Vodka, Guava Juice, Lemon Juice,  
Aromatic Bitters, Dash of Club Soda*

### Saigontini

*Bulldog Gin, St-Germaine, Lillet Blanc, Fresh  
Lemon Juice, Aromatic Bitters, Dash of Club Soda.*

### Bacardi Launch

*Bacardi Apple, Bacardi Limon, Bacardi Watermelon,  
Sour Mix, Top w. Lychee Juice & Lychee Garnish.*

### Cherry Lane

*Cherry Vodka, Benedictine, Lemon Juice,  
Simple Syrup and a Splash of Bitter*

### Blue Goose Lemonade

*Citron Vodka, Blue Curacao, Sweet & Sour Mix  
and Club Soda.*

### Stoli White Pom Fizz

*Pomegranate Vodka, Pomegranate Liqueur,  
Pineapple Juice and a Champagne Splash*

### The French Pear

*La Poire Vodka, St-Germaine and Xante with  
a Splash of Champagne.*

### Blood Orange Martini

*Orange Vodka, Solerno Blood Orange Liqueur,  
Lemon Juice, Bitters and Ginger Ale*

## Desserts

Belgian Chocolate Mousse Cake	7	Fresh Pineapple	6
Tiramisu Cake	7	Logan	6
Ice Cream... <i>Green Tea, Red bean Chocolate or Vanilla</i>	6	A Southeast Asia tropical fruit similar to lychee, served on ice	

*18% gratuity will be included for party of 6 or more*