

## STARTERS

**Cha Gio** - Seasoned pork, crab and shrimp rolled in a golden crispy shell served with fresh herbs, butter lettuce and accompanied with the house-special dipping sauce - **9**

**Goi Cuon** - Thin slices of coconut infused pork, shrimp and aromatic herbs rolled in a delicate rice paper paired with peanut dipping sauce - **8**

**S Skewers** - A trio of savory skewers—soy and sesame marinated beef, curry infused chicken and garlic shrimp skewers grilled and accompanied with the house soy and scallion, peanut, and sweet chili sauces - **12**

**Lettuce Wrap** - Combination of diced chicken, jimaca, shiitake mushroom, carrots and onion sauté with garlic drizzle with peanut sesame sauce served with butter lettuce - **9**

**Muc Chien Don** - Crispy calamari ring drizzled with sweet, sour and spicy cilantro sauce - **10**

**Cucumber Rolls** - Shrimp and infused pork with mint rolled in thin sliced hothouse cucumber, served with “S” peanut dipping sauce - **8**

**Goi Ca** - Vietnamese inspired ceviche. Fresh Halibut infused with lime juiced, sweet onion served with white pepper shrimp chips and S’s spicy peanut lime vinaigrette - **12**

**Banh Tom Chien** - Deep fried julienne sweet potato cake with shrimp served with fresh herbs, butter lettuce accompanied with the house-special dipping sauce - **8**

## SALADS

**Salad Bo** - Sautéed beef with garlic and sweet onion on a bed of mixed greens tossed with shallot vinaigrette - **9**

**Goi Tom Thit** - Crisp cucumber, carrot and mint salad served with shrimp and coconut infused pork loin, tossed with a cilantro vinaigrette - **9**

**Salad Muc** - Crispy calamari served on a bed of spring mix baby green tossed with lime cilantro vinaigrette - **9**

**Goi Ga** - Finely shredded cabbage tossed hand pulled chicken breast with chopped Vietnamese mint, pickle sweet onion, fried shallot, crusted peanut and lime dressing - **9**

## SOUPS

**Pho Ga** - Fresh rice noodle in chicken broth simmered with roasted ginger, shallots and spices served with steamed chicken, and with fresh sweet onion and cilantro - **8**

**Pho Bo** - Fresh rice noodle in beef broth simmered with roasted ginger, shallots and spices served with beef brisket, Carpaccio style sliced beef and fresh sliced onion and cilantro - **8**

**Bun Bo Hue** - Fresh thick noodles in a spicy beef broth simmered with lemongrass served with beef and infused pork - **9**

**Bun Thang** - Northern inspired soup with chicken, egg and pork in a delicate shrimp infused broth with vermicelli topped with onion, cilantro and mint - **9**

**Banh Canh** - Special Vietnamese rice noodles served with coconut infused pork, garlic shrimp and crab meat in a pork and shrimp broth topped with fried shallots - **9**

**Mi Quang** - Central region golden rice noodles with sautéed marinated pork and shrimp accompanied with a delicate broth, rice crackers, vegetables, and peanuts - **9**

**Bun Rieu** - Vermicelli noodles in a savory broth with tomatoes, crab and shrimp cake topped with fried shallots served with fresh herbs - **9**

**Mi Hoanh Thanh** - Egg noodles with wonton purses filled with pork, shrimp, and mushrooms simmered in a delicate broth topped with cilantro and scallion - **9**

**Mi Vit Tiem** - Delicate braised duck soup with egg noodles and duck thigh - **11**

## ENTREES

- Com Ga Nuong** – Grilled chicken served with jasmine steamed rice and cucumber salad - **12**
- Bun Bo Xao** – Lemongrass marinated beef sautéed with julienned sweet onions bedded with rice vermicelli and fresh chopped lettuce and mint served with lime sauce and crushed peanut - **10**
- Com Chien Bo** – Fried rice with beef, potatoes, onions, garlic and cilantro – **11**
- Banh Mi Thit** - Vietnamese style sandwich served with your choice of grilled roasted chicken, marinated grilled pork, or grilled beef served in a French baguette with pickled vegetables, cilantro, mayonnaise, and with a side salad - **8**
- Banh Mi Ca** - Grilled sole fillet in a French baguette filled with tomato, lettuce and dill tartar sauce with a side of baby green salad - **12**
- Pho Ap Chao** - Crispy flat rice noodles topped with assorted vegetable, tofu and your choice of beef, chicken or seafood - **12**
- Bun Cha** – A duet of grilled and garlic minced pork steeped in a savory sauce, served with vermicelli, fresh herbs, butter lettuce, and pickled green papaya - **13**
- Suon Nuong Me** - Garlic and tamarind glazed baby back ribs grilled and served with steamed rice and cucumber garlic salad - **14 half rack / 20 full rack**
- Com Chien Hai San** - Spicy “S” special lemongrass fried rice with shrimp, baby scallop and crab meat - **11**
- Bo Kho** - Traditional Vietnamese beef stew with baby carrots served with sliced French bread - **12**
- Banh Xeo** - Vietnamese inspired crepe with lean pork, shrimp and bean sprouts accompanied with fresh herbs and lime dipping sauce - **12**
- Banh Cuon** - Diced pork and mushrooms rolled fresh with steamed rice paper and served with steam Vietnamese ham, blanched bean sprout, julienne cucumber and house sauce - **11**
- Bun Tom Thit Nuong** - Grilled shrimp and seasoned pork served with fresh herbs, vermicelli and pickled vegetables accompanied with our house sauce - **9** | **add Cha Gio \$2**
- Ca Ri Tom** - Butterflied shrimp and diced tomatoes in a spicy curry sauce served with French baguette - **12**
- Ga Xa Ot** - Chicken sautéed with minced lemongrass and spices served with steamed rice and steamed vegetables - **10**
- Cha Ca** - Broiled Orange Roughy filets served with vermicelli, scallions, and dill accompanied with a spicy prawn sauce - **15**
- Bo Xot Cam** - Flank steak strips sautéed with okra, and bell pepper in sweet tangy orange sauce served with steamed rice – **12**

## S CHILDREN AND VEGETARIANS

“S” has menus for children and our special vegetarian guests. The vegetarian dishes are prepared with fresh vegetables and tofu. Please ask our server.

## DRINKS

- Strawberry Lemonade** - Fresh strawberry in ice cold lemonade - **4**
- Soda Kamquat** - Crushed fresh kumquat, simple syrup, mint cold club soda – **5**
- Tangberry** - Raspberry puree and fresh crushed tamarind syrup over ice with soda - **5**
- Nuoc Cam Tuoi** - Fresh squeeze to order orange juice - **5**
- Nuoc Dua Tuoi** - Fresh coconut juice – **3**
- Soda Chanh** - Fresh lime juice with soda – **3**
- Passion Fruit Punch** - passion fruit, pineapple juice and cranberry juice and a splash of soda - **6**
- Fiji** – 2.5/5     **Perrier** - 2.5/5