

## APPETIZERS

Egg Rolls (g) .....	\$12	Chicken Fingers.....	\$9
Vegetable Egg Roll .....	\$11	Cheese Puff .....	\$9
Oyster Wings.....	\$11	State Fair Cheese Wontons.....	\$9
Garlic Nuoc Mam Wings (g) .....	\$11	Spring Rolls.....	\$11

## FRIED RICE

Wok fried with eggs and onion.

Chicken .....	\$15
Pork .....	\$15
Shrimp .....	\$17
Special (pork, shrimp & chicken .....	\$17

## LO MEIN

Stir-fried soft egg noodles & julienne vegetables

Chicken.....	\$15
Pork.....	\$15
Beef.....	\$15
Shrimp.....	\$17
Special (pork, shrimp & chicken.....	\$17

## CHOW MEIN

Stir-fried fresh vegetables on crispy noodles.

Chicken .....	\$15
Chicken & Mushrooms .....	\$15
Pork .....	\$15
Beef .....	\$15
Shrimp.....	\$17

## EGG FU YOUNG

Two egg patties in chicken gravy.

Chicken .....	\$15
Pork .....	\$15
Shrimp .....	\$16
Special .....	\$16
Vegetable .....	\$15



## QUÊ VIỆT CLASSICS

### PHỞ

Homemade broth topped with onions, scallions and cilantro.

Ribeye (g) .....	\$20
Tai (sliced lean beef) (g).....	\$15
Meatball (g).....	\$15
Seafood (g).....	\$20
Shrimp (g) .....	\$20
Vegetable (g).....	\$14
Chicken (g).....	\$15
Vegetarian Ham (g).....	\$15

### BÚN RICE NOODLE SALAD

Lettuce, Bean Sprouts, Cucumbers, Peanuts, Pickled Daikon, Carrots

Egg Rolls (g) .....	\$16
Vegetarian Egg Rolls.....	\$16
Marinated Beef .....	\$16
Grilled Pork.....	\$16
Grilled Chicken .....	\$16
Spicy Mock Duck .....	\$16

## BÁNH MÌ

Grilled Pork.....	\$11
Grilled Chicken .....	\$11
Vegan Ham .....	\$11
Mock Duck.....	\$11

## CHICKEN

Stir-fried

Hot & Spicy Chicken (g).....	\$17
Chicken Almonding.....	\$17
Chicken Mushroom.....	\$17
Sweet & Sour Chicken.....	\$17
Kung Pao Chicken .....	\$17
Sesame Chicken .....	\$17

## BEEF

Stir-fried

Beef & Mixed Vegetable.....	\$17
Beef & Potatoes .....	\$17

## PORK

Stir-fried

Pork w/ Fried Tofu .....	\$17
Pork & Mixed Vegetables.....	\$17
Grilled Pork Platter.....	\$17

## VEGETABLE

Stir-fried

Vegetable Chow Mein .....	\$15
Vegetable Fried Rice.....	\$15
Vegetable w/ Fried Tofu.....	\$17
Vegetable Low Mein.....	\$15
Hot & Spicy Mock Duck.....	\$17
Tofu & Potatoes.....	\$17

## SEAFOOD

Stir-fried

Shrimp w/ Mixed Vegetables.....	\$19
Shrimp and Broccoli.....	\$19

## EM SPECIALS

Bò Tái Chanh Beef Carpaccio Salad (g) .....	\$20
Raw filet cured in pineapple juice, mint, onions, fried shallots, fresh squeezed lime, fish sauce dressing, shrimp crackers, peanuts	
Shrimp & Pork Banana Flower Salad (g).....	\$17
Shredded banana flower, pickled lotus root, diakon, carrots, onions, fried shallots, peanuts garlic fish sauce dressing	
Vietnamese Curry Chicken.....	\$20
Chicken, potatoes, carrots, yellow coconut curry broth, served over rice noodle	
Bánh Xèo-Bacon & Shrimp Savory Crepe (g) .....	\$20
Rice flour coconut batter, onions, bean sprouts (Vegetarian option with vegetarian ham)	
Bò Né- Em Steak & Eggs.....	\$22
Grilled filet, homemade gravy, sunny side up egg, pate, onions, blistered cherry tomatoes, whole french baguette	

Five-Spice Vegan Roast Pork Platter ....	\$18
Woven Rice Noodles, Herbs, Scallion oil	
Squid Ink Fried Rice .....	\$20
Ikasumi squid ink, jumbo shrimp, shaved bonito, masago	
Soft Shell Crab Pasta in Bún Riêu Sauce .....	\$29
Homemade pasta, savory seafood and pork, cherry tomatoes, shredded green onions	
Bò Lúc Lắc - Shaken Beef.....	\$22
Sauteed Beef Filet, watercress salad, tomatoes, onions	
Bean Curd Patty Rice Platter .....	\$17
White Rice and Vietnamese Salad	

## DESSERTS

Vietnamese Yogurt Bowl .....	\$9
Yogurt, seasonal fruit, various crumble toppings	
Seasonal Crème Brûlée.....	\$9
Bánh Bông Lan - Chiffon Cake.....	\$9
Vanilla cake, almond cookie crumb, berry compote, condensed milk crème anglaise	
Ganache Chocolate Cake.....	\$9
Steamed Banana Cake.....	\$9
Coconut milk, sesame seeds	
Honeycomb Cake .....	\$9
Coconut milk, peanut brittle	

eM **quê việt**  
restaurant and bar

# WINE LIST

## WHITES

BATROUN MOUNTAINS SEVEN WHITE (LEBANON)	\$8	
A TO Z RIESLING (WASHINGTON)	\$9	\$30
MARTIN CODAX ALBARINO (SPAIN)	\$9	\$30
LA CREMA CHARDONNAY (MONTEREY)	\$13	\$45
WHITEHAVEN SAUVIGNON BLANC (MARLBOROUGH, NEW ZEALAND)	\$11	\$38

## SPARKLING

VEUVE CLICQUOT BRUT YELLOW LABEL (REIMS, FRANCE)	\$125	
CHANDON SPARKLING (CALIFORNIA)	\$45	
LA MARCA PROSECCO (ITALY)	\$8	
RISATA MOSCATO DI'ASTI (ITALY)	\$7	

## REDS

BATROUN MOUNTAINS RUBY (LEBANON)	\$8	
SIDURI PINOT NOIR (SANTA BARBARA)	\$15	\$55
CAMBRIA "JULIAS VINEYARD" PINOT NOIR (SANTA MARIA VALLEY)	\$12	\$45
DAOU CABERNET SAUVIGNON (PASO ROBLES)	\$13	\$45
JOSEPH CARR CABERNET SAUVIGNON (NAPA VALLEY)	\$15	\$55
MURPHY-GOODE	\$13	\$45
"LIARS DICE" ZINFANDEL (CALIFORNIA)		

## ROSÉ

THE WHISPERING ANGEL ROSÉ (PROVENCE, FRANCE)	\$12	\$43
MAISON #9 ROSÉ (FRANCE)	\$13	\$45

# CRAFT COCKTAILS

ALL COCKTAILS HAVE BEEN CURATED BY WENDIE SEDERSTROM, MIXOLOGIST

Purple Pride Empress Gin, Vodka, Sake	\$16	Sour Geisha Japanese Whiskey, Liqueur 43, egg white	\$16
DragonballZ Vodka, St. Germain liqueur, Dragon Fruit Juice	\$16	Lychee Hibiscus Clementine Martini Vodka, Apple Cider, Clementine, Lychee	\$16
Pearis by Night Pear Vodka, Asian Pear, Prosecco	\$15	Spicy Ailana Alopus Mezcal, Thai Chili Pepper	\$16
Quê Mù Old Fashioned Four Roses Small Batch Bourbon, Maple Syrup	\$16	Pop Champagne Prosecco, Seasonal flavored popsicle	\$12
Naughty du Monde Espresso Martini Vietnamese Drip Espresso, Stoli Vanilla Vodka, Liquor 43, Kahlua, egg white, Godiva	\$16		

# CLASSIC COCKTAILS

Bloody Mary	\$10	Gin Gimlet	\$10
Margarita	\$10	Brandy Manhattan	\$10
Mojito	\$10	Saigon Mule	\$10

## ZERO PROOF

Vietnamese Coffee \$6 Chicory espresso, condensed milk	eM Passionate \$8 Passionfruit, Strawberry, Boba, Iced Tea
eM Nuts \$8 Coconut, basil seed, orange juice	eM Sun Burnt \$8 Aloe and Lychee
eMter the Dragon \$8 Lime, Thai basil, Dragonfruit	eM Perky \$8 Dripped Coffee with Muddled Mint (Cold)
eM Berry Bubbly \$8 Strawberry Spritzer	eM Whipped \$8 Dripped Coffee topped with Egg Foam (Hot or Cold)
eM Cool as a Cucumber \$8 Cucumber, Mint, Ginger	eM Seasonal \$8 Ask your server
eM Beau-Tea \$8 Butterfly Pea Tea, Lemonade	

## BEER

### TAPS

Fulton Lonely Blonde  
Surly Furious IPA  
Grain Belt Light Premium  
Summit EPA  
Summit Rotating Tap

*\*ask about additional rotating taps*

### SELTZERS

High Noon

### BOTTLES

Singha  
Tsingtao  
Ace Pear Cider  
Summit Oatmeal Stout

### CANS

Urban Growler Cowbell  
Urban Growler Tornado Drill