



APPETIZERS

Fried Vegetarian Egg Rolls (4) [CHẢ GIÒ CHAY] / 6
Tofu, carrot, bean thread, taro, and onion in a crispy egg roll wrap;
served with vegan soy sauce & *crushed roasted peanuts*

Fried Pork Egg Rolls (4) [CHẢ GIÒ HEO] / 6
Ground pork, onions, and carrots in a crispy egg roll wrap;
served with house sauce & *crushed roasted peanuts*

Vietnamese Shrimp Tempura (6) [TÔM CHIÊN BỘT] / 12
Lightly battered jumbo shrimp in honey bread crumbs; served with sweet ginger sauce

Lemongrass Beef Skewers (3) [BÒ XIÊN NƯỚNG] / 9
Grilled sliced beef marinated with lemongrass, garlic, and special spices on a skewer

 **GF Chili Lemongrass Chicken Skewers (3) [GÀ XIÊN NƯỚNG XẢ ỚT] / 9**
Grilled sliced chicken marinated with lemongrass, chili peppers and special spices on a skewer

Shrimp Skewers (2) [TÔM NƯỚNG] / 12
Grilled jumbo shrimp glazed with honey garlic sauce

 **GF Lois & Edna's Chicken Wings (6) [CÁNH GÀ CHIÊN NƯỚC MẮM] / 9**
Fried-to-order chicken wings coated with a special sweet-and-sour sauce

 **Bullistic Wings (6) / 9**
Fried-to-order chicken wings glazed with honey garlic sauce

Beef Steamed Buns (2) / 8
Marinated beef, green papaya, cilantro, jalapeño in a steamed bun

GF Fried Calamari [MỰC CHIÊN GIÒN] / 12
Fried calamari with sautéed onion and scallion

 **Sweet Lou's Appetizer Sampler / 24**
Appetizer platter for two: pork egg roll, shrimp spring roll, jicama roll, beef skewer, chicken skewer, shrimp tempura

SPRING ROLLS

Each order consists of 3 rolls with mixed greens, mint, cucumber, & vermicelli noodles wrapped in rice paper. Served with Hoisin-Sriracha or House Sauce & *crushed roasted peanuts*

AGF Pork & Shrimp [GỎI CUỐN TÔM THỊT] / 9

Grilled Beef [GỎI CUỐN BÒ NƯỚNG] / 9

AGF Shrimp [GỎI CUỐN TÔM] / 10

Grilled Pork Patty [GỎI CUỐN NEM NƯỚNG] / 9

Grilled Chicken [GỎI CUỐN GÀ NƯỚNG] / 9

AGF Vegan Tofu [GỎI CUỐN ĐẬU HŨ] / 9

SPRING ROLL SPECIALS

Each order consists of 3 rolls with sautéed julienned jicama, carrot, fresh basil, *crushed roasted peanuts* wrapped in rice paper

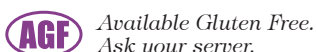
Jicama-Sausage-Egg [BÒ BIÁ] / 10

AGF Vegan Jicama-Tofu [BÒ BIÁ CHAY] / 9

AGF Vegetarian Jicama-Egg [BÒ BIÁ TRỨNG] / 9



Gluten Free



Available Gluten Free.
Ask your server.



Suggested Wine Pairing



Please allow at least 20 minutes
for preparation of this dish.

We do not split individual checks, but will accept up to six cards per table and provide cash change upon request.
For parties of 6 or more who bring their own dessert or cake, we charge a \$1 cakeage fee per plate.



HOUSE SPECIALTIES

Shaking Beef Tenderloin

[BÒ LÚC LẮC] / 25

Wok-seared tenderloin cubes with black pepper sauce over watercress, tomatoes, and red onion; served with Jasmine rice and a lime sauce

Caramelized Shrimp

[TÔM KHO TÀU] / 20

Jumbo shrimp caramelized in sweet shrimp paste sauce with shallot and scallions; served with Jasmine rice, mixed greens, Vietnamese coleslaw, and pickled red onions

Grilled Scallops and Shrimp with Rice Vermicelli

[SÒ ĐIỆP NƯỚNG] / 26

Grilled jumbo scallops and shrimp glazed with sweet chili garlic sauce; served with rice vermicelli, mixed greens, Vietnamese coleslaw, pickled red onions, and House sauce

Grilled Lemongrass Salmon and Green Mango Salad

[CÁ SALMON NƯỚNG XẢ & GỎI XOÀI] / 24

Lemongrass-seasoned grilled salmon fillet and green mango salad; served with Jasmine rice, mixed greens, Vietnamese coleslaw, pickled red onions, and House sauce

Lan Chi Surf and Turf

[TÔM BÒ SÒ ĐIỆP NƯỚNG VÀ CƠM CHIÊN] / 30

Grilled filet mignon, shrimp and scallops, accompanied by sausage and egg fried rice and pickled cucumbers and carrots.



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Vietnamese Restaurant

SALADS

All salads are mixed with lime juice, chopped culantro & *crushed roasted peanuts*

GF Vegan Papaya Salad with Tofu [GỎI ĐU ĐỦ CHAY] / 11

Julienned green papaya, jubilee carrots, & fried tofu tossed in a vegan vinaigrette soy sauce

GF Vietnamese Chicken Salad [GỎI GÀ] / 11

Poached chicken breast, shredded cabbage, & julienned carrot tossed in a tangy fish sauce

GF Green Papaya Salad [GỎI ĐU ĐỦ TÔM] / 9

Julienned green papaya & carrots tossed in a tangy fish sauce, topped with a protein of choice

Beef / 12 • GF Shrimp / 13

Mango Salad with Grilled Shrimp [GỎI XOÀI TÔM NƯỚNG] / 14

Grilled shrimp, julienned green mango, fresh herbs, fried shallots

GF Darryl's Refreshing Salad / 8

Spring mix with pickled cole slaw, pickled red onion, green mango. Tossed in a house lime dressing

Add protein:

Tofu / 2 • Grilled Chicken / 3 • Grilled Beef / 4 • Grilled Shrimp / 6

VIETNAMESE NOODLE SOUP

Rice Noodles in Beef Broth with shredded onions, scallions, & cilantro. Served with Thai basil, bean sprouts, jalapeño, Hoisin Sauce, and Sriracha hot sauce on the side. Large bowl size.

Beef Meatball [PHỞ BÒ VIÊN] / 12

AGF Sirloin Steak [PHỞ TÁI] / 12

AGF Brisket [PHỞ NẠM] / 12

Sirloin & Beef Meatball [PHỞ TÁI BÒ VIÊN] / 13

AGF Sirloin & Brisket [PHỞ TÁI NẠM] / 13

Brisket and Beef Meatball [PHỞ NẠM BÒ VIÊN] / 13

AGF Jumbo Shrimp [PHỞ TÔM] / 17

AGF Jumbo Shrimp & Scallop [PHỞ TÔM & SÒ ĐIỆP] / 19

AGF Beef Deluxe [PHỞ BÒ ĐẶC BIỆT] / 14

Meatball, thinly sliced sirloin steak, cooked brisket, tendon, and tripe (BÒ VIÊN, TÁI, NẠM, GÂN, SÁCH)

AGF Beef & Seafood Combo [PHỞ ĐẶC BIỆT] / 21

Thinly sliced sirloin, cooked brisket, jumbo shrimp & scallops (TÁI, NẠM, TÔM, SÒ ĐIỆP)

AGF Vietnamese Chicken Rice Noodle Soup [PHỞ GÀ] / 12

Chicken breast and rice noodles in a "phở spices" chicken broth

AGF Vegan Rice Noodle Soup [PHỞ CHAY] / 12

Tofu, broccoli, carrot, and celery in a vegetarian broth

Braised Roasted Duck Soup with Egg Noodles [MÌ VỊT TIỀM] 18

Egg noodles served with bok-choy, roasted duck, cilantro, and scallion in braised duck broth

Spicy Seafood Ramen / 19

Ramen style noodles served with spicy seafood broth with scallops, shrimp, enoki mushrooms, seaweed, bok choy, scallion, red hot chili and cilantro.

Additional meat or protein:

Tofu, Chicken or Meatball / 2 • Tripe or Tendon / 2.5 • Sirloin Steak or Brisket / 3 • Shrimp / 5 • Scallops / 6



Gluten Free



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Suggested Wine Pairing



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ENTRÉES

All entrées served with a salad (mixed greens, Vietnamese coleslaw, pickled red onions),
Jasmine rice or rice vermicelli, and either House sauce or vegan soy sauce



AGF Lemongrass & Chili Stir-Fry [XÀO XÁ ỚT]

Your choice of protein sautéed with lemongrass, scallion,
chili pepper flakes and sweet onion in turmeric sauce

Chicken / 13 • Beef / 15
Vegan Tofu & Veggies / 13 • Shrimp & Veggies / 19

AGF Ginger Stir Fry [XÀO GỪNG HÀNH]

Your choice of protein sautéed with fresh ginger, sweet red and green peppers,
sweet onion and scallions in brown sauce

Vegan Tofu / 13 • Chicken / 13
Beef / 15 • Shrimp / 19

AGF Stir-Fried Veggie Combo [XÀO RAU CÁI]

Your choice of protein sautéed with broccoli, red and green peppers,
and carrot in a brown sauce

Vegan Tofu / 13 • Chicken / 14
Beef / 16 • Shrimp / 20

Grilled Meat or Shrimp [COM/BÚN THỊT NƯỚNG]

Your choice of protein, grilled, marinated and glazed with lemongrass garlic sauce

Chicken / 14
Pork Tenderloin / 15
Sirloin Steak / 16
Shrimp / 20 • Scallop / 27

Grilled Meat or Shrimp and Egg Roll Combo [BÚN THỊT NƯỚNG, CHẢ GIÒ]

Your choice of grilled meat or shrimp, pork egg rolls; served with rice vermicelli

Chicken / 16 • Pork Tenderloin / 17
Sirloin Steak / 18
Shrimp / 22



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SPECIALTY COCKTAILS

HANOI HEAT Berkshire Ragged Mountain rum, culantro leaves, chili pepper, cucumber, lemon mix, soda / **10**

SAKE MIDDLETOWN Prairie organic cucumber vodka, Tozai Nigori sake, prosecco, fresh basil, basil seed / **10**

YUM CHATA Rum Chata Caribbean cream rum, pineapple juice; garnished with grilled pineapple & sugar cane / **9**

LIMONCELLO COLLINS Farmer's organic gin, limoncello, Fever-Tree bitter lemon soda / **11**

HANOI BLING Farmer's organic gin, Cointreau, lychee syrup / **10**

VIETJITO White rum, lychee syrup, lime juice; garnished with mint sprigs / **9**

HA LONG BAY Smirnoff lime vodka, Domaine de Canton ginger liqueur, grated ginger, lemon mix / **10**

DARK & STORMY DANIELS Jack Daniels, Myers's rum original dark, Fever-Tree ginger beer / **10**

ORIENTAL BLOODY MARY Tyku Sake, vodka, Powell & Mahoney Bloody Mary mix / **10**

MOUNTAIN BREEZE Prosecco, elderflower liqueur, lychee syrup / **9**

TEE TIME Basil Hayden bourbon, honey, lime juice, Fever-Tree Ginger Beer / **11**

CHATTAQUITA Tequila, Rum Chata Caribbean cream rum, Grand Marnier, Pumpkin Spice Kahlua / **12**

GREAT PAULS OF SMOKE Lapsang Souchong-infused bourbon, simple syrup, lime juice, Fever-Tree ginger beer / **10**

DRAGON OF THE SEA Tequila, thai chili, culantro, pickled lime, soda water / **10**

SPECIALTY MARTINIS

LAN CHI VIETINI Vodka, lychee syrup, lemon mix / **10**

LAN CHI VESPER Crop organic lemon vodka, Farmer's organic gin, Suze Saveur d'Autrefois; sugar-rimmed glass / **13**

LIME MINTINI Smirnoff lime vodka, fresh mint, lemon mix; sugar-rimmed glass / **10**

TIGER ROAR Maker's Mark bourbon, St. George absinthe, Bitter Truth "Own Decanter" bitters, lemon mix / **12**

SAKE CAR Tyku Sake, Cointreau, cognac, fresh lime juice; sugar-rimmed glass / **12**

MARIANNA MARTINI Farmer's Organic gin, elderflower liqueur, cranberry & pineapple juices / **11**

LATE NIGHT MANHATTAN Four Roses bourbon, sweet vermouth, coffee liqueur, Luxardo cherry / **12**

CHOCOLATE MARTINI Vanilla vodka, Rum Chata Caribbean cream rum, chocolate liqueur / **11**



BEER

(Bottles / Cans)

Allagash White, Maine / 7

Amstel Light, Holland / 4.5

Blue Moon, Belgium / 4.5

Blue Point Toasted Lager, Long Island / 5

Chang, Thailand / 4.5

Duvel Abbey Ale, Belgium

– 300ml / 8

– 750ml / 16

Guinness Draught, Ireland / 5

Heineken, Holland / 4.5

Ommegang, New York / 7

– Abbey Ale

– Hennepin

Saison Dupont, Belgium (750ml) / 16

Sea Hag IPA, Connecticut / 5

Smutty Nose Robust Porter, New Hampshire / 5.5

Stony Creek Cranky IPA, Connecticut / 5

Thimble Island, Connecticut

– American Ale / 5

– Ghost Double IPA / 6.5

Tiger, Singapore / 4.5

Two Roads, Connecticut

– No Limits Hefeweizen (16 oz) / 7

– Workers' Comp Farmhouse Ale / 5

NON-ALCOHOLIC DRINKS

Fever-Tree (200 ml) / 3

– Ginger Beer

– Bitter Lemon

House Made Fresh Squeezed Limeade / 3

Salty Limeade / 3

Juice / 3

– Cranberry

– Pineapple

– Orange Juice

– Apple Juice

Young Coconut / 6

Tea (hot or iced)

– Jasmine / 2

– Sencha Japanese Green / 3

– Chrysanthemum / 3

– Wild American Ginseng / 5

Vietnamese Drip Coffee (hot or iced)

– Black / 3

– with Condensed Milk / 4.5

San Pellegrino Sparkling Water

– 500 ml / 4

– 750 ml / 6

Soda / 2

– Coke

– Diet Coke

– Sprite

– Ginger Ale

Kaliber Non-Alcoholic Beer / 4.50