

P-402
A-8

30004



City of Madison Liquor/Beer License Application

On-Premises Consumption: ☒ Class B Beer ☒ Class B Liquor ☐ Class C Wine
Off-Premises Consumption: ☐ Class A Beer ☐ Class A Liquor

Section A – Applicant

1. This application is for the license period ending June 30, 2013.
2. List the name of your ☐ Sole Proprietor, ☐ Partnership, ☐ Corporation/Nonprofit Organization or ☒ Limited Liability Company exactly as it appears on your State Seller's Permit.
~~Xiao Hua Li~~ Tang's Bistro LLC
3. Trade Name (doing business as) Nam's Noodle
4. Address to be licensed 1336 Regent St Madison, WI 53706
5. Mailing address 1336 Regent St Madison, WI 53706
6. Anticipated opening date 04-01-2013
7. State Seller's Permit 4 5 6 - 1 0 2 8 0 9 9 8 9 5 - 0 2
8. Federal Employer Identification Number 46-2409416
9. Is the applicant an employee or agent of, or acting of behalf of anyone except the applicant named in question 2?
☒ No ☐ Yes (explain) _____
10. Does another alcohol beverage licensee or wholesale permittee have interest in this business?
☒ No ☐ Yes (explain) _____

Section B—Premises

11. Describe in words the building or buildings where alcohol beverages are to be sold and stored. Include all rooms including living quarters, if used, and any outdoor seating used for the sales, service, and/or storage of alcohol beverages and records. Alcohol beverages may be sold and stored only on the premises as approved by Common Council and described on license.
- Alcohol Beverages will be Sold inside the restaurant
on the dinning area
- Alcohol Beverages will be Stored behind the bar and
inside the refrigerator
2100 square feet
12. ☒ Attach a floor plan, no larger than 8 ½ by 14, showing the space described below.
13. Applicants for on-premises consumption: list estimated capacity 30

14. Describe existing parking and how parking lot is to be monitored.

The parking lot is behind the restaurant

15. Was this premises licensed for the sale of liquor or beer during the past license year?

☐ No ☒ Yes, license issued to Raymond Sze (name of licensee)

16. ☐ Attach copy of lease.

Section C—Corporate Information

This section applies to corporations, nonprofit organizations, and Limited Liability Companies only. Sole proprietorships and partnerships, skip to Section D.

17. Name of liquor license agent

~~Xiaohua Li~~ Zhiqiang Li

18. City and state in which agent resides

Madison, WI

19. ☐ Appointment of agent form and background check form are attached.

20. Has the liquor license agent completed the responsible beverage server training course?

☒ No, but will complete prior to ALRC meeting ☐ Yes, date completed _____

21. State and date of registration of corporation, nonprofit organization, or LLC.

WI 2013

22. In the table below list the directors of your corporation or the members of your LLC.

☐ Attach background check forms for each director/member.

Title	Name	City and State of Residence
owner	Xiaohua Li	Madison, WI

23. Registered agent for your corporation or LLC. This is your agent for service of process, notice or demand required or permitted by law to be served on the corporation. This is not necessarily the same as your liquor agent.

Zhiqiang Li

24. Is applicant a subsidiary of any other corporation or LLC?

☒ No ☐ Yes (explain) _____

25. Does the corporation, any officer, any director, any stockholder, liquor agent, LLC, any member, or any manager hold any interest in any other alcohol beverage license or permit in Wisconsin?

☒ No ☐ Yes (explain) _____

Section D—Business Plan

26. What type of establishment is contemplated?

- ☐ Tavern ☐ Nightclub ☒ Restaurant ☐ Liquor Store ☐ Grocery Store
☐ Convenience Store without gas pumps ☐ Convenience Store with gas pumps
☐ Other _____

27. Business description South Asian Food with Dine in and
Take out restaurant.

28. Hours of operation 11:00 am to 1:00 am

29. Describe your management experience I haven't have much experience
in real life management yet, but I took many management
classes when I was in college.

30. List names of managers below, along with city and state of residence.

Zhiqiang Li Madison, WI

31. Describe staffing levels and staff duties at the proposed establishment We have
9 employees.

32. Describe your employee training _____

33. Utilizing your market research, describe your target market.

Neighborhood, Professors, and Students

34. Describe how you plan to advertise and promote your business. What products will you be advertising?

Mainly based on mouth to mouth and newspaper
advertising.

35. Are you operating under a lease or franchise agreement? ☒ No ☐ Yes
36. Private organizations (clubs): Do your membership policies contain any requirement of "invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin?
☒ No ☐ Yes

Section E—Consumption on Premises

This section applies to Class B and Class C applicants only. Class A license applicants (consumption off premises) may skip to Section F.

37. Do you plan to have live entertainment? ☒ No ☐ Yes—what kind? _____

38. What age range do you hope to attract to your establishment? 18 to 70

39. What type of food will you be serving, if any? South Asian Food
☐ Breakfast ☐ Brunch ☒ Lunch ☒ Dinner

40. Submit a sample menu if applicable. What will be included on your operational menu?
☒ Appetizers ☐ Salads ☒ Soups ☒ Sandwiches ☒ Entrees ☐ Desserts
☐ Pizza ☐ Full Dinners

41. During what hours of operation do you plan to serve food? from 11:00am to 1:00am

42. What hours, if any, will food service not be available? None

43. Indicate any other product/service offered. _____

44. Will your establishment have a kitchen manager? ☐ No ☒ Yes

45. Will you have a kitchen support staff? ☐ No ☒ Yes

46. How many wait staff do you anticipate will be employed at your establishment? _____

During what hours do you anticipate they will be on duty? 11:am to 1:00am

47. Do you plan to have hosts or hostesses seating customers? ☐ No ☒ Yes

48. Do your plans call for a full-service bar? ☒ No ☐ Yes

If yes, how many barstools do you anticipate having at your bar? _____

How many bartenders do you anticipate having work at one time on a busy night? _____

49. Will there be a kitchen facility separate from the bar? ☐ No ☒ Yes

50. Will there be a separate and specific area for eating only?
☐ No ☒ Yes, capacity of that area 30
51. What type of cooking equipment will you have?
☐ Stove ☐ Oven ☒ Fryers ☒ Grill ☐ Microwave
52. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products?
☐ No ☒ Yes
53. What percentage of payroll do you anticipate devoting to food operation salaries? 15%
54. If your business plan includes an advertising budget:
What percentage of your advertising budget do you anticipate will be related to food? 5%
What percentage of your advertising budget do you anticipate will be drink related? None
55. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? ☒ No ☐ Yes
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? ☒ No ☐ Yes
57. All restaurants and taverns serving alcohol must substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. New establishments estimate percentages:
10 % Alcohol 90 % Food _____ % Other
58. Do you have written records to document the percentages shown? ☒ No ☐ Yes
You may be required to submit documentation verifying the percentages you've indicated.

Section F—Required Contacts and Filings

59. I understand that liquor/beer license renewal applications are due April 15 of every year, regardless of when license was initially granted. ☐ No ☒ Yes
60. I understand that I am required to host an information session at least one week before the ALRC meeting. ☐ No ☒ Yes
61. I agree to contact the Alderperson for this location to discuss my application and to invite the Alderperson to my information session. ☐ No ☒ Yes
62. I agree to contact the Police Department District Captain for this location prior to the ALRC meeting. ☐ No ☒ Yes
63. I agree to contact the Alcohol Policy Coordinator prior to the ALRC meeting. ☐ No ☒ Yes
64. I agree to contact the neighborhood association representative prior to the ALRC meeting.
☐ No ☒ Yes
65. I understand we must file a Special Occupational Tax return (TTB form 5630.5) before beginning business. [phone 1-800-937-8864] ☐ No ☒ Yes
66. I understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in section 2, above. [phone 608-266-2776] ☐ No ☒ Yes
67. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor?
☒ No ☐ Yes

Section G—Contact Information for Clerk's Office

68. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?

Contact person Zack Li

E-mail address ZackLi210@yahoo.com.cn

Phone 626-283-8695

Preferred language for correspondence English

Read carefully before signing in front of a notary: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate the business according to law, and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. Lack of access to any portion of licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 29th day of April, 2013

[Signature]
(Clerk/Notary Public)

Xiao Hua Li
(Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

My commission expires 6/29/2014

Clerk's Office checklist for complete applications		
<input type="checkbox"/> Orange sign ✓ <input type="checkbox"/> WI Seller's Permit Certificate (matching articles of incorporation) ✓ <input type="checkbox"/> FEIN ✓ <input type="checkbox"/> Notarized application ✓ <input type="checkbox"/> Written description of premises ✓	<input type="checkbox"/> Background investigation form(s) ✓ <input type="checkbox"/> Form for surrender of previous license ✓ <input checked="" type="checkbox"/> *Articles of Incorporation 10826175 ✓ <input type="checkbox"/> *Notarized Appointment of Agent ✓ * Corporation/LLC only	<input type="checkbox"/> Floor Plans ✓ <input type="checkbox"/> Lease ✓ <input type="checkbox"/> Sample Menu ✓
Date complete application filed with Clerk's Office <u>4-29-2013</u>		
Date of ALRC meeting _____ Date license granted by Common Council _____		
Date provisional issued _____ Date license issued _____ License number _____		



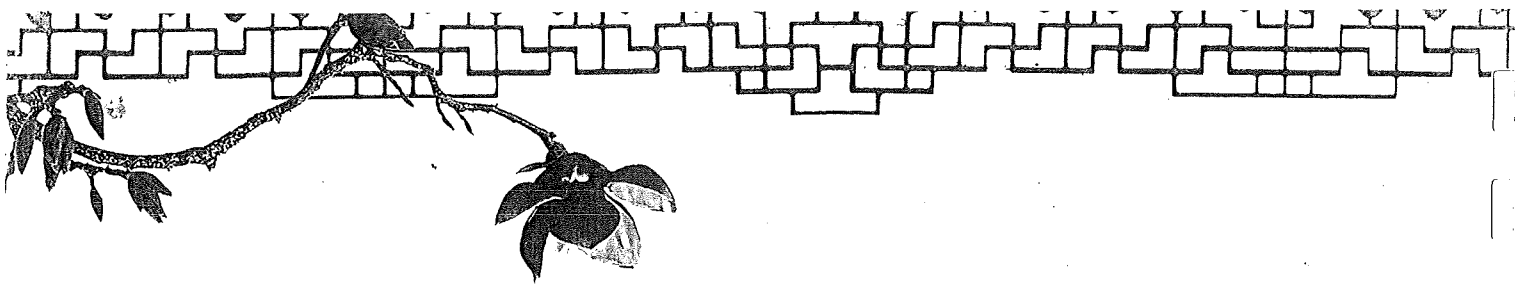
Nam's

Noodle & Karaoke Bar

🏠 1336 Regent St Madison, WI 53706

☎ 608-287-0475

FAX 608-661-7659



Beverage 饮品

Bubble Tea

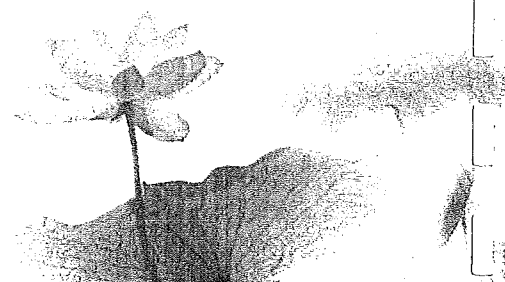
1	Fresh Mango Tapioca	鲜芒果珍珠冰	\$3.95
2	Fresh Watermelon Tapioca	鲜西瓜珍珠冰	\$3.95
3	Fresh Strawberry Tapioca	鲜草莓珍珠冰	\$3.95
4	Taro Milk Tea with Tapioca	香芋珍珠冰	\$3.50
5	Mango Milk Tea with Tapioca	芒果珍珠冰	\$3.50
6	Green Tea Latte with Tapioca	抹茶珍珠冰	\$3.75
7	Honeydew Milk Tea with Tapioca	哈密瓜珍珠冰	\$3.50
8	Avocado Milk Tea with Tapioca	奶油果珍珠奶茶	\$3.95

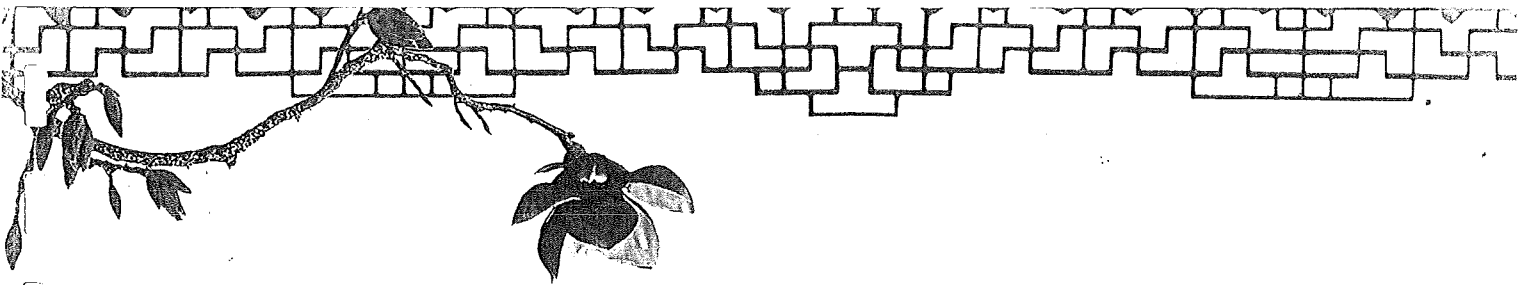
Soda

9	Coca-Cola	可口可乐	\$1.50
10	Sprite	雪碧	\$1.50
11	Diet Coke	健怡可乐	\$1.50
12	Nestea Unsweetened	雀巢红茶 (无糖)	\$1.50
13	Mello Yello	柑橘汽水	\$1.50

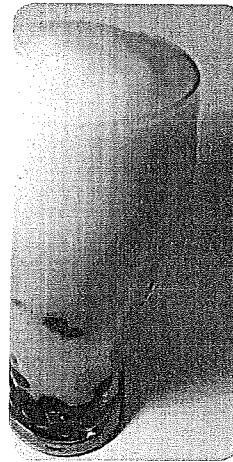
Tea & Coffee

14	Thai Ice Tea	泰式冰茶	\$3.25
15	Ice Milk Tea	冰奶茶	\$3.25
16	Hot Milk Tea	热奶茶	\$1.95
17	Vietnamese Ice/Hot Coffee	越南咖啡 (冰/热)	\$3.25
18	Green Tea	绿茶	\$1.50
19	Hot Green Tea Latte	热绿茶拿铁	\$3.50
20	Hot Honey Lemon Tea	热蜂蜜柠檬茶	\$3.50

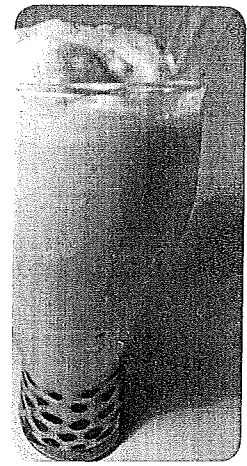




1



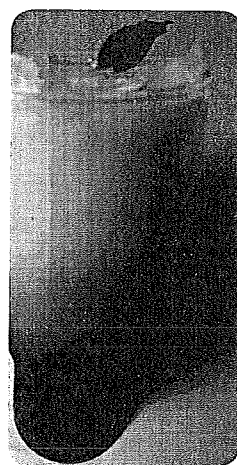
6



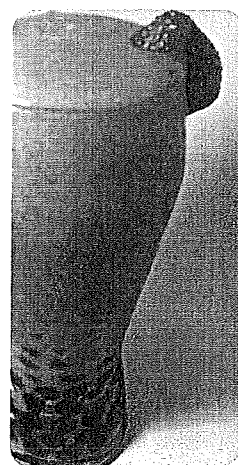
4



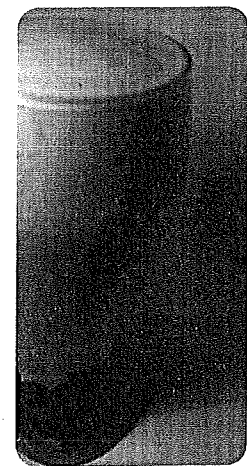
14



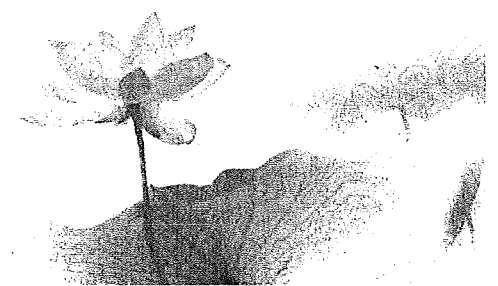
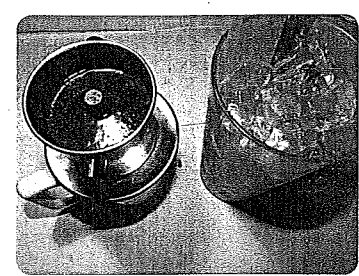
3



8

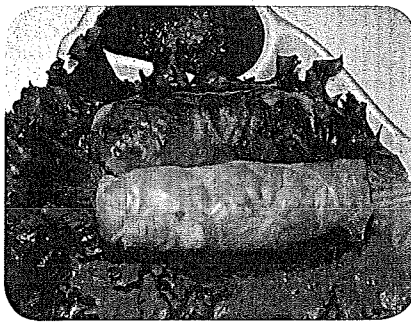


17





A5

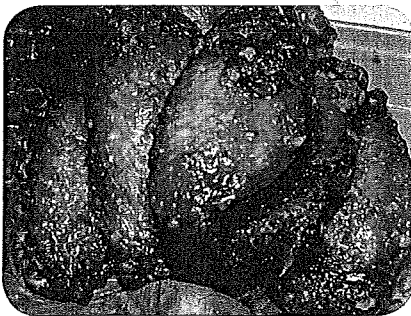


A2

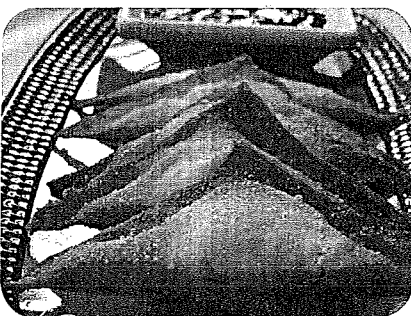


A3

A9



A6

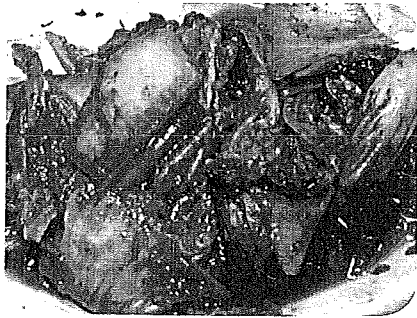
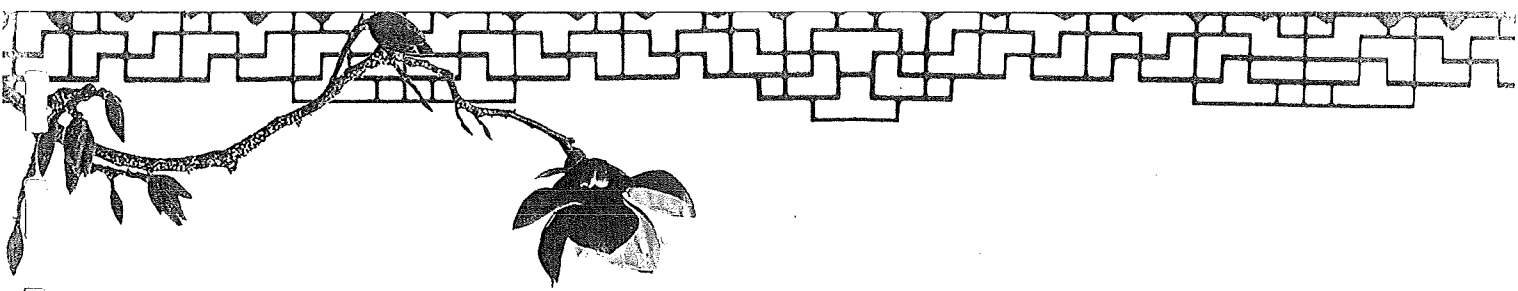


Appetizers 头盘

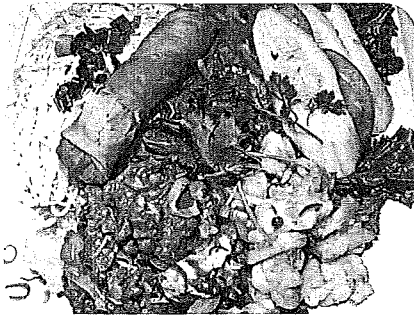
- A1 Vietnamese Egg Rolls (2 Pieces)
- A2 Vietnamese Spring Rolls (2 Pieces)
- A3 Nam's Appetizer Platter
- A4 Vietnamese Platter
- A5 Pot Sticker (6 Pieces)
- A6 Crab Rangoon (8 Pieces)
- A9 Lemon Grass Chicken Wings (6 Pieces)
- A10 Korean Rice Cake (Spicy)
- A11 Kimchi (Korean Spicy Cabbage)
- A12 Kimchi Spring Rolls (2 Pieces)
- A13 Thai Style Lettuce Wrap With Chicken or Pork
- A14 Thai Style Beef or Chicken Salad (Spicy)
- A15 Thai Style Fried Calamari
- A16 Japanese Seaweed Salad

- 越式炸春卷 \$3.50
- 越式手卷 \$3.50
- Nam's 小拼 \$14.95
- 越乡小食 \$14.95
- 锅贴 \$4.95
- 香炸蟹角 \$5.25
- 香茅鸡翼 \$5.50
- 韩式炒年糕 \$8.95
- 韩辣泡菜 \$3.95
- 泡菜手卷 \$3.95
- 泰式生菜包 (鸡或猪) \$10.95
- 泰式辣牛/鸡沙拉 \$10.95
- 泰式香炸鱿鱼 \$5.95
- 日式海藻沙拉 \$5.95





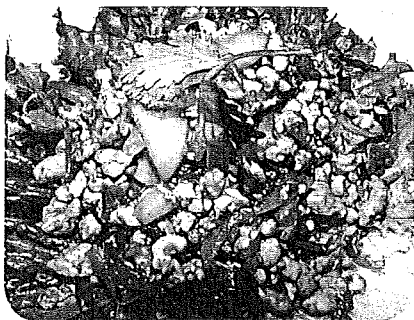
A11 A10



A4 A1

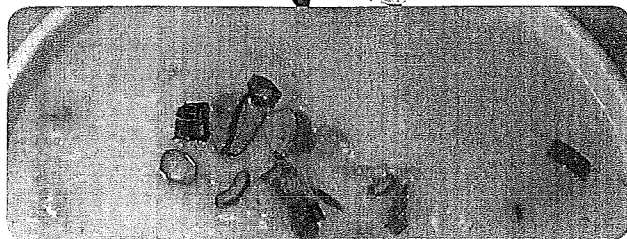


A12 A14



A13 A16





Congee 中式粥

CE1	Plain Congee	明火白粥	\$3.50
CE2	Pork and Preserved Egg Congee	皮蛋瘦肉粥	\$5.50
CE3	Beef Congee	生滚牛肉粥	\$5.50
CE4	Fish Congee	生滚鱼片粥	\$5.50
CE5	Chicken Congee	滑鸡粥	\$5.50

Beef 牛肉类

BF1	Stir Fried Onions with Beef	葱爆牛肉	\$11.95
BF2	Mongolian Beef	蒙古牛肉	\$11.95
BF3	Kung Pao Beef	宫保牛肉	\$11.95
BF4	Sesame Beef	芝麻牛肉	\$11.95

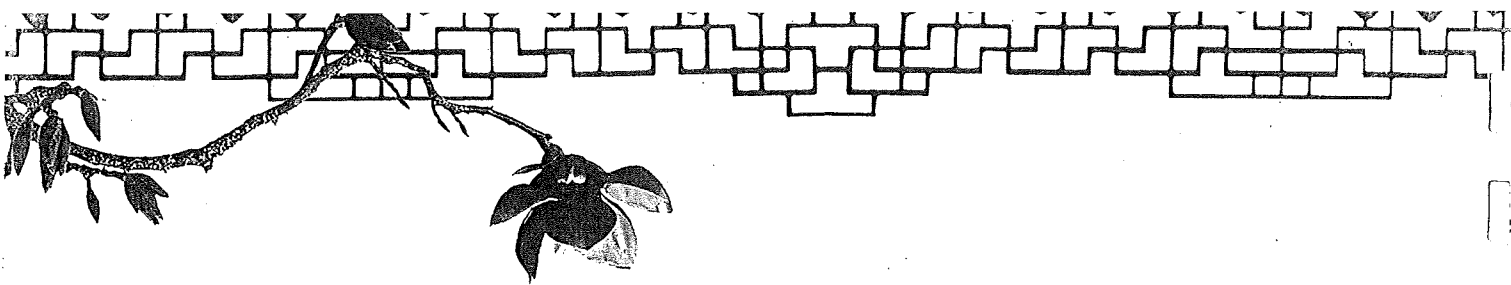
Chicken 鸡肉类

CK1	Sliced Chicken with Snow Pea	雪豆鸡片	\$11.95
CK2	Kung Pao Chicken	宫保鸡	\$11.95
CK3	Cashew Chicken	腰果鸡	\$11.95
CK4	Sweet and Sour Chicken	糖醋鸡	\$11.95
CK5	Orange Chicken	陈皮鸡	\$11.95
CK6	General Tso's Chicken	左宗棠鸡	\$11.95

Vegetarian 素食类

* Spicy option: mild, medium or hot

V1	Vegetarian Egg Rolls	炸素春卷	\$3.50
V2	Vegetarian Spring Rolls	越式素春卷	\$3.50
V3	Vegetarian Pot Stickers	素锅贴	\$4.95
V4	Vegetarian Tofu and Vegetable Combination with (Rice/Vermicelli)	豆腐蔬菜杂烩	\$7.50
V5	Rice Stick Noodle Tofu Vegetable Sautee	豆腐炒河粉	\$8.95
V6	Vegetarian Fried Rice	素炒饭	\$7.50
V7	Vegetarian Singaporean Curry Stirred Vermicelli	星洲素炒米粉	\$9.50



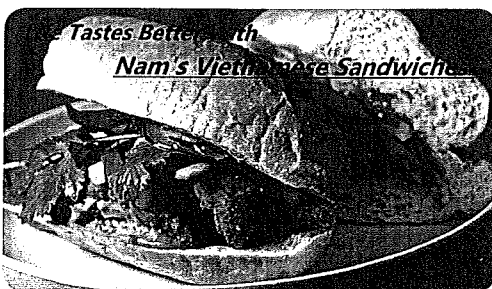
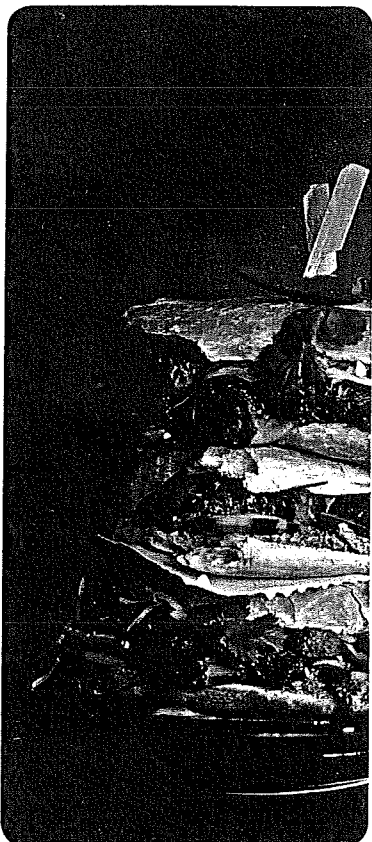
Nam's Vietnamese Sandwiches

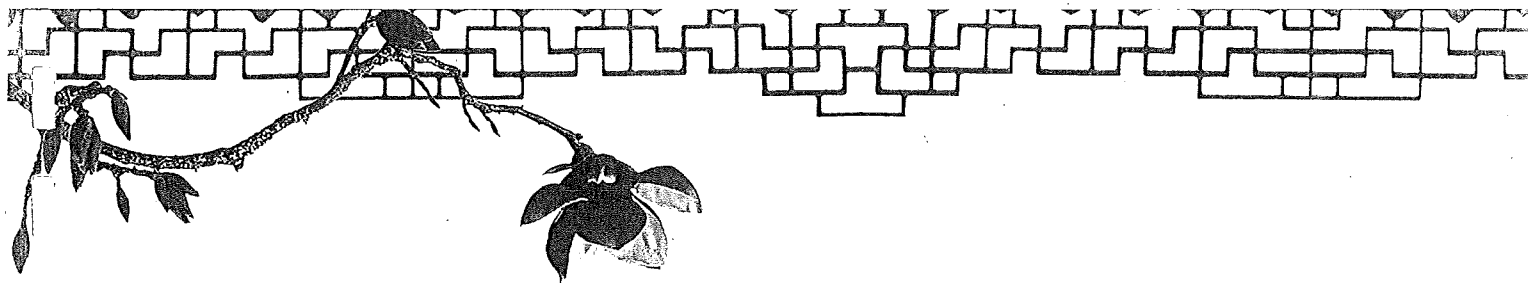
越式三明治

SW1	Pork Chop Sandwich	越南烤猪扒包	\$5.25
SW2	Chicken Sandwich	越南烤鸡包	\$5.25
SW3	Beef Sandwich	越式牛肉包	\$5.50
SW4	Fish Sandwich	越式鱼粽包	\$6.50
SW5	Shrimp Sandwich	越式虾粽包	\$6.95
SW6	Super Nam's Sandwich	超级海陆空	\$9.95
	Choose any two from (pork, beef, chicken), and one from (shrimp or fish)		
SW7	Classic Vietnamese Sandwich with Vietnamese Ham and Roasted Ground Pork	越式经典肉粽包	\$5.75
SW8	Stewed Pork Sandwich	炖肉三明治	\$5.50

Special 1

With small beef pho noodle for \$3.95

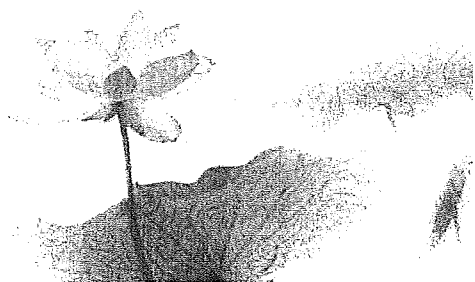


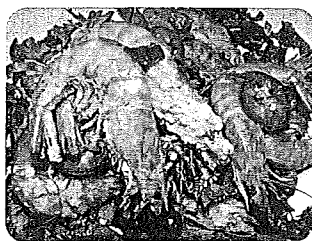
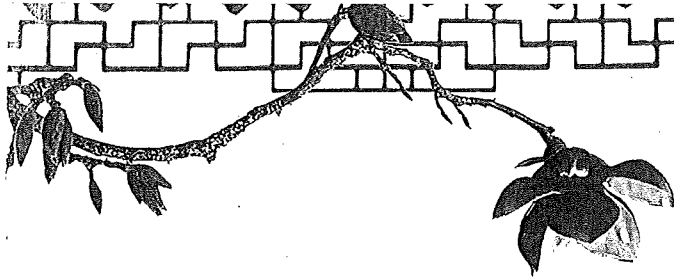


South Asian Style Dinner Special 晚餐特别推荐

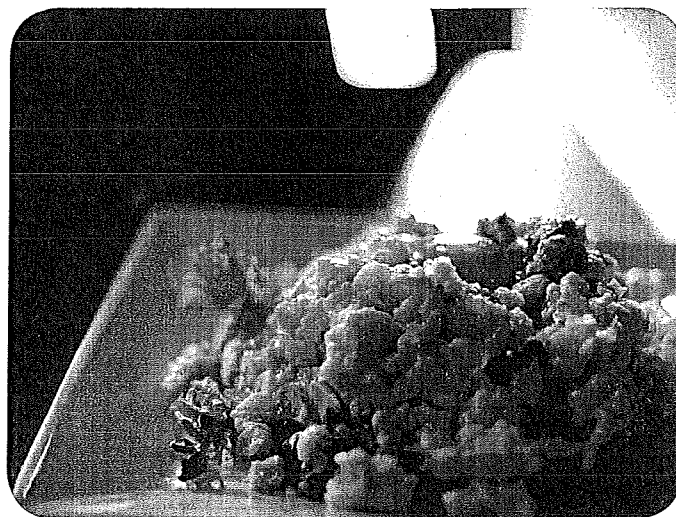
With A Free Bowl of ~~Hot & Sour Soup~~, Rice ~~& Steamed Bread~~

✓ K1	Salt & Pepper Shrimp (Head on)	椒盐有头虾	\$11.95
K2	Salted Fish, Chicken & Eggplant	咸鱼鸡粒茄子煲	\$11.95
K3	Beef Brisket in Casserole	牛筋腩煲	\$11.95
✓ K4	Steam Pork Rib with Black Bean Sauce	豉汁蒸排骨	\$11.95
✓ K5	Spicy Salt and Pepper Squid	椒盐鲜鱿	\$11.95
K9	Slice Pork with Preserve Vegetable	梅菜扣肉	\$11.95
K10	Hong Sue Tofu With Fish filllet	红烧豆腐斑腩煲	\$11.95
K11	Basil Minced Pork String Beans	香榄菜肉碎四季豆	\$11.95
K12	Daily Vegetable with Bacon	培根炒时菜	\$11.95
K13	Deep Fried Egg White with Fish	赛螃蟹	\$13.95
K14	Fish Fillet with Vegetable	时菜鱼片	\$11.95
K15	Malaysian String Bean with Pork Belly	五花腩马来四季豆	\$11.95
✓ K16	Deep Fried Chicken in Chinese Style	生炸脆皮鸡	\$11.95
✓ K20	Steamed Eggs with (Shrimp or Pork)	蒸水蛋	\$11.95
K25	Szechuan Eggplant Casserole	鱼香茄子煲	\$11.95
K27	Ma Po Tofu (with Pork)	麻婆豆腐	\$11.95
✓ K28	Stewed pork with Soy Sauce	毛氏红烧肉	\$11.95
K29	Shrimp with (Pork or Beef) in Fish Sauce	鱼露 (猪/牛) 虾	\$11.95
✓ K30	String Beans & Salted Fish	咸鱼四季豆	\$11.95
K31	Basil Brocoli Chilli Bean	香炒西兰花	\$11.95
✓ K32	Basil Chilli Mixed Vegetable	泰式香炒时菜	\$11.95
K33	Chinese Broccoli (Garlic or Oyster Sauce)	芥蓝 (蒜蓉/耗油)	\$11.95
K34	Malaysian Style Fried Ony Choy (Seasonal)	马拉盞辣通菜	\$11.95
K35	Korean BBQ Short Ribs	韩烧牛仔骨	\$13.95





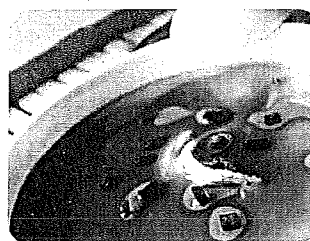
K1



K13



K10



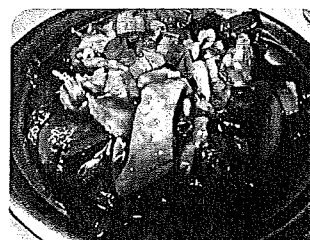
K20



K32



K14



K25



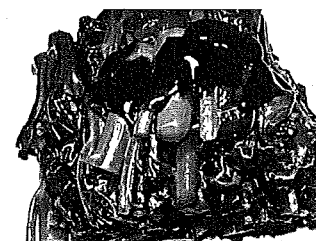
K30



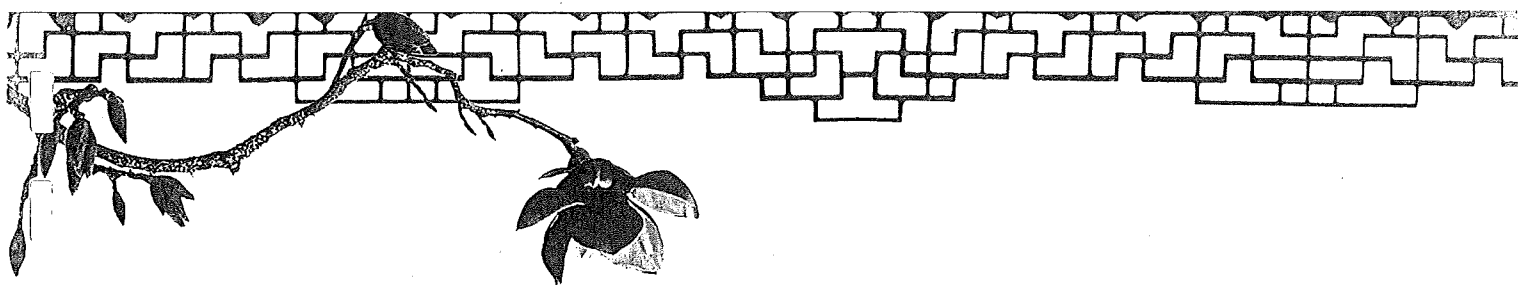
K15



K28



K33



C9 C8



Fried Rice 炒饭

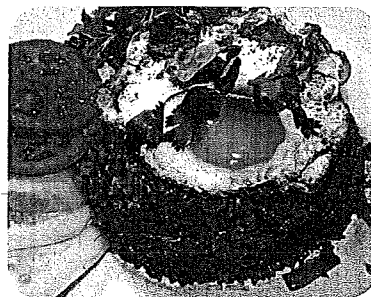
* Spicy option: mild, medium or hot

- C1 (Pork Chicken or Seafood) Fried Rice
- C2 Nam's Fried Rice
- C3 Nam's Combination Fried Rice
- C4 Korean Beef Kimchi Fried Rice
- C5 Mango chicken Fried Rice
- C6 Pineapple Chicken and Shrimp Fried Rice
- C7 Thai Basil Fried Rice with Bacon
- C8 Malaysian Fried Rice
- C9 Yang Chou Fried Rice

- 炒饭 猪肉/鸡肉/海鲜炒饭 \$8.50
- Nam's 招牌炒饭 \$8.95
- Nam's 综合炒饭 \$9.50
- 韩式泡菜牛肉炒饭 \$10.50
- 芒果鸡炒饭 \$8.50
- 菠萝鸡虾炒饭 \$9.50
- 泰香培根炒饭 \$9.50
- 马来炒饭 \$9.50
- 扬州炒饭 \$8.50



C2 C4

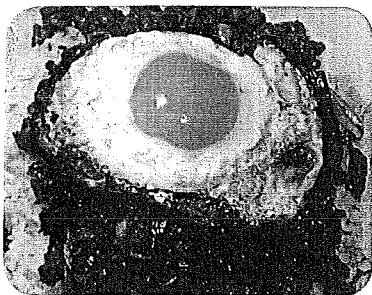


Rice Platter 饭类

* Serve with Pan Fried Egg over Rice

- * RP1 Stir-Fried Basil with (Chicken or Pork)
- * RP2 Lemon Grass (Chicken or Pork Chop)
- RP3 Lemon Grass Chicken, Pork Chop and Shrimp
- * RP4 Stir- Fried Shrimp and (Pork or Beef) with Fish Sauce
- RP5 Mapo Tofu with Pork
- RP6 Slightly Scrambled Egg with Beef
- RP7 Fish Fillet with Vegetable
- RP8 Fish Fillet Stew with Fried Tofu & Vegetable
- * RP9 Salt and Pepper Pork Chop with Squid
- RP10 Chicken Curry with (Rice or Rice Vermicelli)
- * RP11 Spicy Korean (Chicken or Pork)
- * RP12 Mango Chicken
- RP13 Curry Katsu-Don (Japanese Style Curry Pork Chop)
- RP14 Curry Beef Brisket with Potato
- * RP15 Stir-Fried Minced Pork with Salted Fish

香叶 肉碎/鸡碎 煎蛋饭	\$8.50
香茅 猪扒/鸡扒 煎蛋饭	\$7.95
香茅 三色猪扒饭	\$8.95
鱼露 牛/猪 虾饭	\$8.95
麻婆豆腐饭	\$8.50
滑蛋牛肉饭	\$8.50
时菜鱼片饭	\$8.95
红烧豆腐斑腩饭	\$8.95
椒盐鲜鱿煎蛋猪扒饭	\$8.95
咖喱鸡饭	\$8.95
韩辣 猪/鸡 饭	\$8.95
芒果鸡煎蛋饭	\$8.95
日式咖喱猪排饭	\$9.50
咖喱牛腩饭	\$8.95
咸鱼肉碎煎蛋饭	\$8.95



RP1



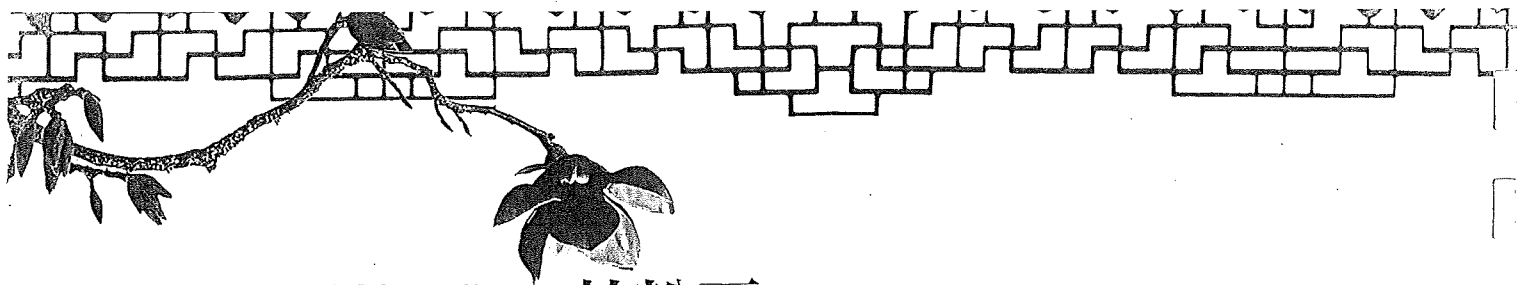
RP2



RP4



RP11



Fried Noodle 炒粉面

* Spicy option: mild, medium or hot

FN1	Stir-Fried Rice Stick Noodle with Beef	干炒牛河	\$10.50
FN2	Singaporean Style Fried Rice Vermicelli	星洲炒米粉	\$10.50
FN3	Rice Stick Noodle Sautee with (Chicken, Beef Or Seafood)	Nam's 炒河粉	\$9.50
FN4	Stir-Fried Korean Potato Noodle with Shrimp or Beef	韩式水晶炒面	\$9.50
FN5	Salted Fish And Chicken Fried Vermicelli	咸鱼鸡炒米粉	\$10.50
FN6	Pad Thai with Chicken (Beef +\$1.5, Shrimp +\$2)	泰式鸡肉炒河粉	\$10.50
FN7	Stir-Fried Rice Stick Noodle with Beef & Xo Sauce	(牛肉+\$1.5, 虾仁+\$2) XO酱牛肉炒河粉	\$10.50



Vietnamese Noodle Salad 越式檬粉

With Ground Peanut, Fish Sauce and Bean Sprouts

VN1	Grilled Pork and Egg Roll	越式猪春卷檬	\$8.50
VN2	Grilled Chicken and Egg Roll	越式鸡春卷檬	\$8.50
VN3	Grilled beef and Egg Roll	越式牛春卷檬	\$8.50
VN4	Grilled Shrimp and Egg Roll	越式虾春卷檬	\$8.95
VN5	Grilled Pork & Shrimp with Egg Roll	越式猪虾春卷檬	\$9.50
VN6	Grilled Shrimp	越式虾檬	\$8.95

Soup 汤羹

S1	Chicken With Wonton Soup	云吞鸡汤	\$6.95
S2	Hot and Sour Soup	酸辣汤	\$6.95
S3	Korean Spicy Tofu and Mushroom Soup with (Beef or Seafood)	韩辣豆腐汤	\$10.95
S4	West Lake Beef Soup	西湖牛肉羹	\$9.50
S5	Tom Yum Seafood Soup	冬阴功海鲜汤	\$9.95



S1



S3



S4



Vietnamese Pho Noodle 越式牛肉面

- N01 Sliced Beef Pho
- N02 Sliced Beef and Brisket Pho
- N03 Sliced Beef and Meat Ball Pho
- N04 Brisket Pho
- N05 Meat Ball Pho
- N06 Brisket and Meat Ball Pho
- N07 Sliced Beef and Tripe Pho
- N08 Sliced Beef and Tendon Pho
- N09 Brisket, Tendon, Trip and Sliced Beef Pho

- 生牛肉面 \$7.50
- 生牛肉牛腩面 \$7.50
- 生牛肉牛筋丸面 \$7.50
- 牛腩面 \$7.50
- 牛筋丸面 \$7.50
- 牛腩牛筋丸面 \$7.50
- 生牛肉牛肚面 \$7.50
- 生牛肉牛筋面 \$7.50
- 牛腩牛肚生牛肉面 \$7.50

Extra Meat: \$2

Extra Noodles: \$1.25

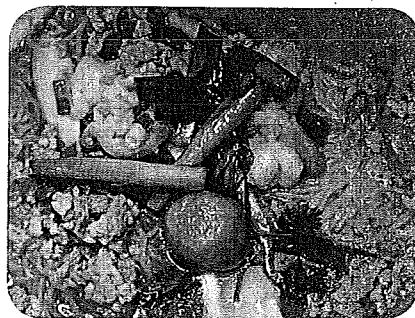
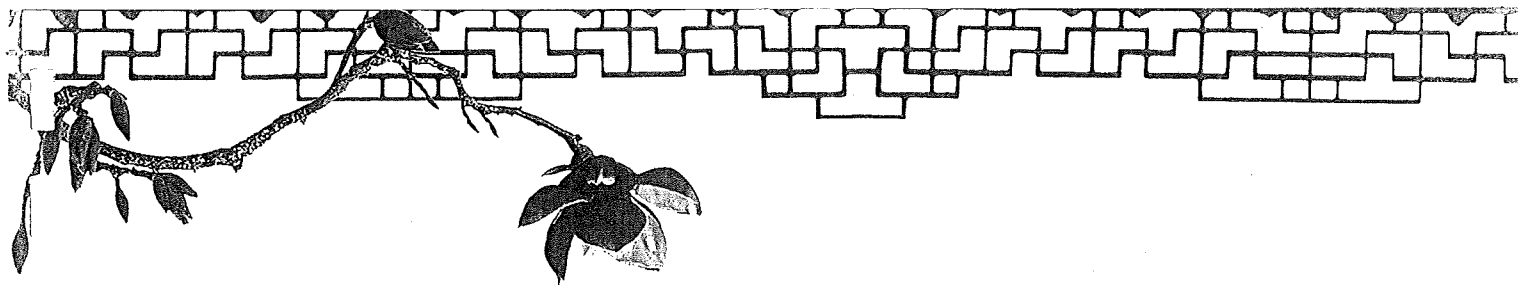
Extra egg: \$1.25

Extra Meat Ball \$1.50

Nam's Noodle Soup Nam's 特色汤面

- NS1 Seafood with Mixed Noodle (Egg Noodle & Vermicelli)
- NS2 Shredded Chicken (Egg Noodle & Vermicelli) Soup
- NS3 Pork Roll Noodle Soup
- NS4 Spicy Beef Shank Noodle Soup
- NS5 Korean Spicy Seafood Noodle Soup
- NS6 Vietnamese Mixed Shredded Meat Vermicelli Soup
- NS7 Vietnamese Jumbo Beef Noodle Soup
- NS8 Nam's Combo Korean Potato Noodle Soup
- NS9 Fish Ball Korean Potato Noodle Soup
- NS10 Beef With Enoki Mushroom Noodle Soup
- NS11 Nam's Noodle Soup
- NS12 Beef Brisket Noodle Soup
- NS13 Pork Noodle Soup With(Pickled Cabbage Or Preserved Cabbage)
- NS14 Seafood Noodle Soup
- NS15 Vietnamese Pork Roll, Shrimp and Tomato Crab Paste Noodle Soup

- 海鲜鸳鸯面 \$8.50
- 新鲜鸡丝米粉汤面 \$7.95
- 越式肉粽粉 \$7.95
- 顺化牛肉粉 \$8.50
- 韩式海鲜粉 \$9.50
- 越式三丝米粉汤面 \$8.50
- 海陆空牛肉粉面 \$12.95
- 什锦水晶汤粉面 \$8.50
- 鱼丸水晶面 \$7.95
- 肥牛金菇汤粉 \$7.95
- Nam's 杂烩汤米粉 \$8.95
- 牛腩汤面 \$7.95
- 雪菜/榨菜肉丝汤面 \$7.50
- 海鲜汤面 \$9.50
- 扎肉鲜虾番茄蟹汤粉 \$9.50



NS1

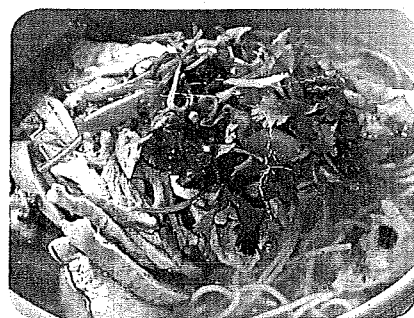
NS3



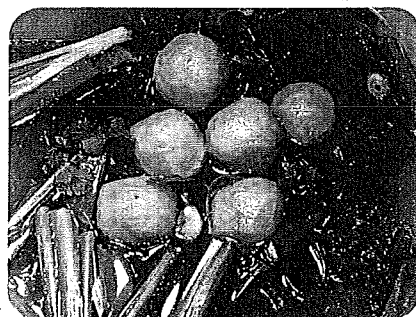
NS4



NS6



NS9



NS10



women's
restroom

Men's
restroom

kitchen
back door

Private
Dinning
Room
3

Kitchen Area

Private
Dinning
Room
2

Bar

Dinning Area

Nam's Noodle Floor Plan

Private
Dinning
Room
1

Door