



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. If needed, a qualified interpreter can be provided at no charge to you. Would you like an interpreter?
☐ Yes (language: _____)
☒ No (If you answer no and you do require an interpreter, the ALRC will refer your application to a subsequent meeting and this may delay your application process)

Si usted requiere o necesita un/a intérprete, nosotros podemos proveer un/a intérprete sin costo alguno. ¿Le gustaría tener un/a intérprete?

☐ Sí, lenguaje _____
☐ No. Si usted escoge "no" en la solicitud/aplicación, y usted sí requiere un/a intérprete, el comité remitirá su solicitud para una nueva junta y esto puede atrasar el proceso de su solicitud.
2. This application is for the license period ending June 30, 2013.
3. 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.
VIET BISTRO JASON NGUYEN
4. Trade Name (doing business as) VIET BISTRO
5. Address to be licensed 658 W. WASHINGTON Madison WI 53703
6. Mailing address 658 W Washington WI - 53703
7. Anticipated opening date Sept. 14 - 2013
8. Is the applicant an employee or agent of, or acting on behalf of anyone except the applicant named in question 2?
☒ No ☐ Yes (explain) _____
9. Does another alcohol beverage licensee or wholesale permittee have interest in this business?
☒ No ☐ Yes (explain) _____

Section B—Premises

10. 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.
It will be stored in back storage room.
It will be served at the customers table
in the dining room

11. ☐ Attach a floor plan, no larger than 8 ½ by 14, showing the space described above.
12. Applicants for on-premises consumption: list estimated capacity seating for 150 people
13. Describe existing parking and how parking lot is to be monitored.
Shared Parking lot with Panera Bread
14. Was this premises licensed for the sale of liquor or beer during the past license year?
☒ No ☐ Yes, license issued to _____ (name of licensee)
15. ☐ 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.

16. Name of liquor license agent _____
17. City, state in which agent resides _____
18. How long has the agent continuously resided in the State of Wisconsin? _____
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.

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

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.

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 Asian Cuisine - Vietnamese + Chinese Cuisine

28. Hours of operation M - Sun - 10 AM - 9 PM
29. Describe your management experience Restaurant has been open for 1 year April 2012

30. List names of managers below, along with city and state of residence.
Jason Nguyen Madison WI

31. Describe staffing levels and staff duties at the proposed establishment _____
Waitress - serve food + clean up - dishes

32. Describe your employee training On the job training

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

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

Newspaper, Flyers -

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? 21

39. What type of food will you be serving, if any? _____

☐ 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? 10 Am 9 Pm

42. What hours, if any, will food service not be available? n/a

43. Indicate any other product/service offered. n/a

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? 4

During what hours do you anticipate they will be on duty? 10:00 Am - 9:00 p.m

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? n/a
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 _____
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? _____
54. If your business plan includes an advertising budget:
What percentage of your advertising budget do you anticipate will be related to food? n/a
What percentage of your advertising budget do you anticipate will be drink related? _____
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 not sure
56. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? ☐ No ☐ Yes not sure
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:
05 % Alcohol 95 % 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—Information for Clerk's Office

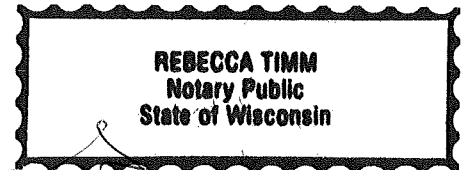
68. State Seller's Permit 456-1025217476-03
69. Federal Employer Identification Number 45-5191442
70. Who may we contact between 8 a.m. and 4:30 p.m. regarding this license?
- Contact person JASON NGUYEN
- E-mail address Jasonnguyen811@yahoo.com
- Phone 608-556-5152 Preferred language _____
71. Corporate attorney, if applicable: Name _____
- Phone _____ E-mail _____

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 23rd day of August, 20 13

[Signature]
(Clerk/Notary Public)



[Signature]
(Officer of Corporation/Member of LLC/Partner/Sole Proprietor)

My commission expires 12/18/2016

Clerk's Office checklist for complete applications		
☐ Orange sign	☒ Background investigation form(s)	☒ Floor Plans
☒ WI Seller's Permit Certificate (matching articles of incorporation)	☐ Form for surrender of previous license	☒ Lease
☒ FEIN	☐ *Articles of Incorporation <u>N/A</u>	☒ Sample Menu
☒ Notarized application	☐ *Notarized Appointment of Agent <u>N/A</u>	☐ Business Plan
☒ Written description of premises	* Corporation/LLC only	
Date complete application filed with Clerk's Office <u>8-26-13</u>		
Date of ALRC meeting _____ Date license granted by Common Council _____		
Date provisional issued _____ Date license issued _____ License number <u>LIC11B-2013-</u>		

00748

RICE NOODLE PHỞ

\$7.75 - 1 \$8.75
Fresh Rice Noodle Served With A Side Of
Bean Sprout Basil Leaves, Lime, Chili Pepper,
Cilantro And Condiments

1. SPECIAL HOUSE BEEF NOODLE SOUP
Phở Đặc Biệt  \$7.75
2. NOODLE SOUP WITH EYE ROUND STEAK
Phở Tái  \$8.75
3. NOODLE SOUP WITH EYE ROUND STEAK & BEEF BALLS
Phở Tái, Bò Viên  \$8.75
4. NOODLE SOUP WITH EYE ROUND STEAK & WELLS DONE FLANK
Phở Tái, Bò Viên  \$8.75
5. NOODLE SOUP WITH BRISKET & WELLS DONE FLANK
Phở Chín, Nạm  \$8.75
6. NOODLE SOUP WITH WELL DONE FLANK & BEEF BALLS
Phở Nạm, Bò Viên  \$8.75
7. NOODLE SOUP WITH BEEF BALLS
Phở Bò Viên  \$8.75
8. NOODLE SOUP WITH STEAM CHICKEN MEAT & CHICKEN BALLS
Phở Gà  \$8.75
9. NOODLE SOUP WITH VEGETABLE
Phở Rau Cải  \$7.75
10. NOODLE SOUP WITHOUT MEAT SPECIAL FOR OUR LITTLE CUSTOMERS.....\$5
Phở Không  \$5

*** consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish or egg, may increase your risks of foodborne illness. ***
especially if you have a medical condition.

VIETNAMESE SANDWICHES \$4.25

10. COLD CUT MEAT SANDWICH
Bánh Mì Thịt Ngươi  \$4.25
11. CHICKEN SANDWICH
Bánh Mì Gà  \$4.25
12. BEEF TERIYAKE SANDWICH
Bánh Mì Bò Teriyake  \$4.25
13. PORK BROCHETTES SANDWICH
Bánh Mì Nem Nướng  \$4.25
14. VEGGIES (TOFU) SANDWICH
Bánh Mì Chay  \$4.25
15. MEAT BALL SANDWICH
Bánh Mì Xìu Mại  \$4.25

RICE NOODLE DISHES Bún

All Vermicelli Noodle Dishes, Served W/ Shredded Green Leaf, Bean Sprouts, Basil, topped with peanut and special dressing.

1. HOT SPICY, NOODLE SOUP WITH BEEF, PORK BALL BEEF FLANK.....\$8.95
Bún Bò Huế  \$8.95
2. FLAME BROILED PORK W. VERMICELLI NOODLE.....\$8.00
Bún Thịt Nướng  \$8.00
3. EGG ROLLS W/ VERMICELLI NOODLE.....\$7.75
Bún Chả Giò  \$7.75
4. EGG ROLLS, FLAME - BROILED PORK AND VERMICELLI NOODLE.....\$8.25
Bún Chả Giò, Thịt Nướng  \$8.25
5. SHRIMP W/ VERMICELLI NOODLE.....\$8.25
Bún Tôm Nướng  \$8.25
6. SHRIMP, EGG ROLLS & VERMICELLI NOODLE.....\$8.50
Bún Tôm, Chả Giò  \$8.50
7. SHRIMP, EGG ROLLS FLAME BROILED PORK & VERMICELLI NOODLE.....\$8.75
Bún Tôm, Chả Giò, Thịt Nướng  \$8.75
8. CHICKEN SAUTEED W/ LEMON GRASS STIR FRIED W/ ONION & PEPPER AND VERMICELLI NOODLE.....\$8.00
Bún Gà Xào Xả Ớt  \$8.00
9. CHICKEN, EGG ROLLS, FLAME-BROILED PORK AND VERMICELLI NOODLE.....\$8.50
Bún Gà Chả Giò, Thịt Nướng  \$8.50
10. CHICKEN CURRY WITH VERMICELLI OR BREAD.....\$8.50
Curry Gà Bún, Bánh Mì  \$8.50
11. SHRIMP SAUTEED W/ LEMON GRASS STIR FRIED W/ ONION & PEPPER AND VERMICELLI NOODLE.....\$8.50
Bún Tôm Xào Xả Ớt  \$8.50
12. BEEF SAUTEED W/ LEMON GRASS STIR FRIED W/ ONION & PEPPER AND VERMICELLI NOODLE.....\$8.50
Bún Bò Xào Xả Ớt  \$8.50
13. FLAME - BROILED BEEF W/ LEMON GRASS & VERMICELLI NOODLE.....\$8.25
Bún Bò Nướng Xả  \$8.25
14. FLAME - BROILED CHICKEN W/ LEMON GRASS & VERMICELLI NOODLE.....\$8.00
Bún Gà Nướng Xả  \$8.00
15. VEGGIE MARINATED PRAWN & GRILLED PORK BROCHETTES.....\$8.75
Bún Tôm, Thịt Nướng  \$8.75
16. VEGGIE MARINATED PRAWN & GRILLED CHICKEN.....\$8.75
Bún Tôm, Gà Nướng  \$8.75
17. CHICKEN MARINATED GRILLED CHICKEN & EGG ROLL.....\$8.75
Bún Gà Nướng, Chả Giò  \$8.75
18. VEGGIE GRILLED MINCED PORK, EGG ROLLS BROCHETTES.....\$8.75
Bún Thịt Nướng, Chả Giò  \$8.75
19. VEGGIE MARINATED GRILLED PORK BROCHETTERS + MINCED PORK.....\$8.75
Bún Thịt, Nem Nướng  \$8.75

RICE DISH CƠM

1. COMBINATION RICE CLAY POT.....\$9.50
Cơm Tay Cẩm  \$9.50
2. MARINATED GRILLED LEMON GRASS CHICKEN.....\$8.25
Cơm Gà Nướng Xả  \$8.25
3. MARINATED GRILLED LEMON GRASS PORK CHOPS.....\$8.25
Cơm Sườn Nướng Xả  \$8.25
4. MARINATED GRILLED CHICKEN AND PORK CHOP.....\$8.95
Cơm Sườn + Gà  \$8.95
5. MARINATED GRILLED BEEF SHORT RIBS.....\$8.95
Cơm Sườn Bò  \$8.95
6. MARINATED GRILLED PRAWN AND CHICKEN OR PORK CHOP.....\$9.50
Cơm Tôm Nướng Và Gà Hay Thịt Nướng  \$9.50
Add An Egg.....\$1.00

FRIE RICE CƠM CHIÊN

FOR LARGER PORTION ADD \$2.00 EXTRA

1. PLAIN FRIED RICE.....\$3.50
Cơm Chiên  \$3.50
2. CHICKEN FRIED RICE.....\$4.75
Cơm Chiên Gà  \$4.75
3. BBQ PORK FRIED RICE.....\$4.75
Cơm Chiên Heo  \$4.75
4. BEEF FRIED RICE.....\$7.50
Cơm Chiên Bò  \$7.50
5. SHRIMP FRIED RICE.....\$8.00
Cơm Chiên Tôm  \$8.00
6. SHRIMP & BBQ PORK FRIED RICE.....\$8.00
Cơm Chiên Tôm Thịt  \$8.00
7. CHICKEN PINAPPLE FRIED RICE.....\$7.00
Cơm Chiên Thơm Gà  \$7.00
8. COMBINATION FRIED RICE.....\$9.00
Cơm Chiên Thập Cẩm  \$9.00
9. CHICKEN & SHRIMP FRIED RICE.....\$8.00
Cơm Chiên Tôm Gà  \$8.00

SOUP ONLY

1. Egg Flower Soup.....\$5.75  \$5.75
2. Hot & Sour Soup.....\$5.75  \$5.75
3. Tofu Seafood Soup.....\$6.20  \$6.20

CHICKEN GÀ

1. LEMON GRASS CHICKEN.....\$8.75
Cơm Gà Xào Xả Ớt  \$8.75
2. CHICKEN W/ BROCCOLI.....\$8.75
Cơm Gà Xào Bông Cải Xanh  \$8.75
3. CHICKEN W/ SNOW PEAS.....\$8.75
Cơm Gà Xào Đậu Hòa Lan  \$8.75
4. MUSHROOM CHICKEN.....\$8.75
Cơm Gà Xào Nấm  \$8.75
5. BAMBOO CHICKEN.....\$8.75
Cơm Gà Xào Măng  \$8.75
6. VEGETABLE CHICKEN.....\$8.75
Cơm Gà Xào Rau Cải  \$8.75
7. CURRY CHICKEN.....\$8.75
Cơm Gà Cà ri  \$8.75

BEEF BÒ

1. BEEF STIR FRIED W/ VEGETABLE AND RICH GRAVY SAUCE.....\$8.95
Cơm Bò Xào Rau  \$8.95
2. BEEF STIR FRIED W/ BROCCOLI AND RICH GRAVY SAUCE.....\$8.95
Cơm Bò Xào Bông Cải Xanh  \$8.95
3. BEEF STIR FRIED W/ MUSHROOM AND GREEN ONION.....\$8.95
Cơm Bò Xào Nấm  \$8.95
4. BEEF STIR FRIED W/ SNOW PEAS IN A RICH GRAVY SAUCE.....\$8.95
Cơm Bò Xào Đậu Hòa Lan  \$8.95
5. BEEF CUBE STIR FRIED W/ ONION BELL PEPPER ON TOP OF GREEN LEAF AND TOMATOES.....\$9.95
Cơm Bò Lúc Lắc  \$9.95

SHRIMP Tôm

1. SHRIMP W/ SNOW PEAS\$9.75
Cơm Tôm Xào Đậu Hòa Lan
2. SHRIMP W/ VEGETABLES\$9.75
Cơm Tôm Xào Rau
3. SPICY CURRY, LEMON GRASS AND SHRIMP\$9.75
Cơm Tôm Xào Cà Ri Xả Ới
4. MUSHROOM SHRIMP\$9.75
Cơm Tôm Xào Nấm
5. BROCCOLI AND SHRIMP\$9.75
Cơm Tôm Xào Bông Cải
6. SHRIMP W/ WHITE ONION BASIL\$9.75
Cơm Tôm Xào Rau Quế

CHINESE FUSION

1. Cashew Chicken\$8.75
2. Kung Pao Chicken Or Beef\$8.75
3. General Chicken\$8.75
4. Orange Chicken\$8.75
5. Lemon Chicken\$8.75
6. Sesame Chicken\$8.75
8. Sweet & Sour Shrimp\$9.20
9. Sweet & Sour Chicken Or Pork\$8.75
10. Mongolian Beef\$8.95
11. Soybean Beef Steak\$8.95
12. Cashew Beef\$8.95
13. Kung Pao Shrimp\$9.95
14. Cashew Shrimp\$9.95
15. Shrimp Lobster Sauce\$9.95

STIR FRIED NOODLE Mì Xào

All Stir Fried With Fresh Noodle, Fresh Vegetable And Your Choice Of Shrimp Or Meat
(Crispy Pan Fried Additional \$ 1.00)

1. CHICKEN CHOW MEIN\$8.75
Fresh egg noodle w/ chicken, onion & bean sprout
Mì Xào Gà
2. BEEF CHOW MEIN\$8.95
Fresh Egg Noodle W/ Beef, Onion & Bean Sprout
Mì Xào Bò
3. SHRIMP CHOW MEIN\$9.25
Fresh Egg Noodle W/ Shrimp, Onion & Bean Sprout
Mì Xào Tôm
4. COMBO CHOW MEIN\$9.95
Fresh Egg Noodle W/ Shrimp, Chicken, Onion & Bean Sprout
Mì Xào Thập Cẩm
5. CHICKEN CHOW FUN\$8.75
Chicken and thick rice noodles w/ onion & bean sprout
Hủ Tiếu Xào Gà
6. BEEF CHOW FUN\$8.95
Beef and thick rice noodles w/ onion and bean sprout
Hủ Tiếu Xào Bò
7. BBQ PORK CHOW FUN\$8.75
BBQ pork and thick rice noodles w/ onion and bean sprout
Hủ Tiếu Xào Xả Xiu
8. SHRIMP CHOW FUN\$9.75
Shrimp and thick Rice Noodles W/ Onion and Bean Sprout
Hủ Tiếu Xào Tôm
9. COMBO CHOW FUN\$9.75
Chicken, beef, shrimp and thick rice noodles w/ onion and bean sprout
Hủ Tiếu Xào Thập Cẩm
10. PAD THAI\$8.50
Your Choice Of Meat w/ stir fried rice-slick noodle eggs bean curd, scallions, bean sprout & peanut
Mì Thái
11. SHRIMP PAD THAI\$9.25
Similar To #5A But with Shrimp
Mì Thái Tôm

VEGETARIAN DISHES Món Chay

1. SPRING ROLL\$5.00
Crispy tofu, soft noodles, basil, green leaf, rolled
in rice paper and served w/ peanut sauce
Gỏi Cuốn Chay
2. CRISPY TOFU\$5.00
Đậu hũ chiên giòn
3. Bún Chả Giò Chay\$7.00
VEGETARIAN CRISPY ROLL AND VERMICELLI NOODLE
SERVED W/ GREEN LEAF, BEAN SPROUTS CUCUMBER,
TOPPER WITH PEANUTS & VEGETARIAN SAUCE
Vegetables On Vermicelli Noodle
4. Vegetables On Vermicelli Noodle\$7.00
5. VEGETABLE CHOW MEIN\$7.00
Rice stick or Egg Noodle stir fried w/ Tofu and Vegetables
Mì Xào Chay
6. SIMILAR TO 125A BUT W/ PHO NOODLE\$7.00
Phở Xào Chay
7. VEGETARIAN CHOW FUN\$7.75
Hủ Tiếu Xào Chay
8. VEGETABLE FRIED RICE\$6.75
Rice Stir Fried W/ Tofu & Vegetables
Cơm Chiên Chay
9. VEGETABLES CURRY\$8.00
Tofu, Mixed Vegetables, Coconut Milk, and
condiment ... served w/ steamed rice or soft noodle
CÁ RI CHAY
10. KUNG PAO TOFU\$8.20
Kung Pao Đậu Hũ
11. TOFU CUBE STIR FRIED W/ VEGETABLE\$8.20
SERVED W/ RICE
Đậu Hũ Xào Rau
12. VEGETARIAN SOUP\$6.75

Rim's Noodle

"fresh & healthy"

Vietnamese & Chinese Cuisine

"Phở (pronounced Fuh)
is a culinary phenomenon
poised to become the next
mainstream Asian Food
in the U.S."



APPETIZERS Khai Vị

1. CRISPY BUTTERFLY PRAWN\$6.95
Prawn Marinated In coconut milk
deep fried & served w/ special dressing
Tôm Chiên Bột
2. CRISPY CALAMARI\$5.95
Calamari marinate In special sauce,
deep fried & served w/ special dressing
Mực Chiên Giòn
3. CHICKEN SALAD\$6.95
Chicken tossed w/ cabbage & other
vegetable topped w/ special Vietnamese dressing
Gỏi Gà
4. SHRIMP & PORK SALAD\$7.50
Shrimp & Pork tossed w/ cabbage & other vegetables
topped w/ special Vietnamese dressing
Gỏi Tôm Thịt
5. SHRIMP & CALAMARI SALAD\$7.50
Shrimp & calamari tossed w/ cabbage & other
vegetable topped w/ special Vietnamese dressing
Gỏi Tôm Mực
6. Chicken Wings (5 pcs)\$4.95
Cánh Gà Chiên
7. Egg Roll\$5.95
Chả Giò
8. Spring Roll (shrimp, Chicken Or Veg) 2 Roll\$4.50
Gỏi Cuốn (tôm, Gà Hoặc Rau)
9. Combo 1 Spring Roll + 1 Egg Roll\$4.95
1 Chả Giò + 1 Gỏi Cuốn

