

HOUSE 1830

Winter 2025 Menu - December through February

STARTERS

CHA GIO "CHA-YAW"

Vietnamese spring rolls with seasoned pork, vermicelli noodles, and vegetables. \$10

SALT & PEPPER TOFU

House 1830 favorite! The crispy coating and the flavor impact has surprised many that a tofu dish can taste this good! \$10

NEW! LAO APPETIZERS

Lao sausage, beef jerky, sticky rice, and cheo (tomato-based dipping sauce). \$21

HOUSE SAMPLER

A sampling of the crowd favorite starters. \$21
Cha Gio | Mini Banh Xeo | Bo Xien Tam

MINI BANH XEO "BUN-SAY-O"

Bite-size version of the Vietnamese "sizzling" crepe entrée topped with seasoned shrimp. \$10

BO XIEN TAM "BAW SIEN THUMB"

Flash fried marinated beef skewers. \$10

WING TRIO

Taste some of the key flavors found in Southeast Asia. Your choice of three. \$16

Spicy Tamarind Wing  

Sticky Wing  

Salt & Pepper Wing  

Honey Ginger Wing

SOUPS & SALADS

PHO "FUH"

Pho is made traditionally with a savory beef bone broth and filled with slices of beef and rice noodles.*
Lunch Bowl \$16 | Traditional Bowl \$20 | The Works (bone-in beef rib) \$25

*Hoisin sauce (included on the side) is not Gluten Free.

NEW! BUN RIEU "BOON REE-OO"

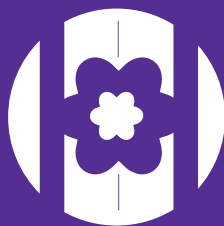
In Vietnam, this surf and turf soup is very popular among the locals. This rice noodle soup is made with crab meat, shrimp, and pork meatballs in a savory broth. \$28

NEW! KHAO SOI "COW SOY"

Thai style chicken curry egg noodle soup. \$28

 Gluten-Free |  Vegan Available |  Contains Seafood |  Contains Nuts |  Contains Dairy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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PLATES

CHOO CHEE SALMON

Bringing forward a Thai dish, this fried salmon is perfectly cooked then topped with a creamy red curry sauce. Served over rice with fresh vegetables-of-the-day. \$38

HONEY GINGER CHICKEN

This recipe is what started our family's business over 30 years ago. The brined chicken is grilled then topped with a honey ginger glaze. Served over rice with fresh vegetables-of-the-day. \$28

BO LUC LAC "BAW-LOOK-LUCK"

Known as Vietnamese Shaken Beef. Cuts of seasoned steak stir-fried and served with a side of fragrant jasmine rice and vegetables. \$36
Vegan option \$28

BUN THIT NUONG "BOON TIT NUONG"

A Vietnamese noodle bowl that is filled with layers of cold rice noodles, fresh vegetables, and grilled pork. Served with the Vietnamese fish sauce (nuoc mam) as a perfect dressing. \$28

SUEA RONG HAI "SUA RONG HI"

Translated as "Weeping Tiger Steak," this Northern Thai dish offers flavorful bites of grilled beef. Served with a tamarind sauce that brings the flavors together perfectly! \$46

NEW! THIT BA CHI KHO "TIT BAH CHI RAW"

Vietnamese braised pork belly in a coconut broth with hard boiled eggs. This dish is commonly found at the dinner table of SE Asian homes. Served with a side of fragrant jasmine rice. \$28

PLATTERS

FAVORITE NEPHEW PLATTER

Experience a sampling fit for a 3-4 person party. The Chef will provide the selection of 2 appetizers, a salad, and 3 delicious entrées.

Designed for 3-4 people and for sharing (if you so choose). \$120

FAVORITE NIECE PLATTER

A smaller sampling designed for 1-2 people.

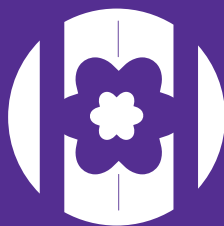
This platter delivers a taste of some of the crowd favorite dishes. The Chef will provide a selection of 2 appetizers, a salad, and 2 entrées for you to enjoy. \$95

THE PAGODA PLATTER

This platter is intended for sharing by 2-3 people. These dishes offer a sampling of our more popular and savory vegan-forward items. The Chef will provide a selection of 3 appetizers and 3 entrées that's sure to delight! \$110

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DESSERTS

ALL DESSERTS \$8

COFFEE FLAN

Influenced by French culinary styles during an era of colonization, this custard is infused with brewed coffee and provides a more refined caramel and structured flan.

SESAME BALLS

These light and airy dough balls are crispy sesame seed-coated puffs on the outside and filled with a coconut milk sweetened mung bean on the inside.

PANDAN COCONUT WAFFLES

Delicious waffles made with shredded coconut and pandan leaves. The pandan leaves naturally produce a green coloration and aromatic flavor.

NEW! KHAO NOM KHOC

This Lao dish is a popular dessert consisting of a creamy coconut pancake.

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