

Pho by Night

Vietnamese Restaurant

MENU

Appetizers

A1- Spring Rolls (Goi Cuon)

Made with shrimp and pork

Your choice between peanut sauce, chili paste, house style soy sauce 6.00

A2- Vegetarian Spring Rolls (Goi Cuon Chay)

Made with tofu

Your choice between peanut sauce, chili paste, house style soy sauce 6.00

A3- Grilled Meat Spring Rolls (Goi Cuon Thit Nuong)

Your choice of grilled beef, chicken, or pork

Your choice between house style sweetened fish sauce or house style soy sauce 9.00

A4- Avocado Spring Rolls (Goi Cuon Chay)

Made with avocado

Your choice between peanut sauce, chili paste, house style soy sauce 8.00

A5- Egg Rolls (Cha Gio)

Made with pork, pan-fried

Served with house style sweetened fish sauce 9.00

A6- Vegetarian Egg Rolls (Cha Gio Chay)

Made with tofu and vegetable mix, pan-fried

Your choice between house style sweetened fish sauce or house style soy sauce 9.00



Egg Rolls

Appetizers

A7- House Wings (Ga Chien Nuoc Mam)

Pan-fried crispy chicken wings with fish sauce, sautéed yellow onions, jalapenos, and bell peppers 12.00

A8- Hot Wings (Ga Chien Cay)

Pan-fried crispy chicken wings with house style hot sauce 10.00

A9- Fried Tofu (Dau Hu Chien)

Pan-fried soft tofu
Served with seaweed, wasabi, and soy sauce 8.00

A10- Crispy Jumbo Prawn (Tom Lam Bot)

Pan-fried tempura jumbo prawns
Served with house style soy sauce 15.00

A11- Seared Ahi Tuna

Seared Ahi tuna with white sesame crust
Served with seaweed, wasabi, ginger, and soy sauce 14.00

A12- French Fries

Pan fried 4.00



House Wings

Pho

Traditional Vietnamese Dish

- Served with a rice noodles, broth, basil, bean sprouts, jalapeño, lime, and onion garnish
- Your choice of a regular or spicy broth

P1 - Beef Pho (Pho Bo Tai / Bo Vien / Bo Chin / Bo Gan)

With beef broth and your choice of beef:

Rare steak, meatball, brisket, or tendon Small-12.00, Large-15.00

P2 - Combination Beef Pho (Pho Bo Dat Biet)

With beef broth, rare steak, meatball, brisket, and tendon Small-12.00, Large-15.00

P3 - Chicken Pho (Pho Ga)

With chicken broth and chicken Small-12.00, Large-15.00

P4- Vegetarian Pho (Pho Chay)

With vegetable broth, tofu, broccoli, shitake mushrooms, carrots, leek, and celery Small-12.00, Large-15.00

P5- Shrimp Pho (Pho Tom)

With shrimp and your choice of broth Small-15.00, Large-18.00



Add on/extras:

Rare steak	2.00
Meatball	2.00
Brisket	2.00
Tendon	2.00
Chicken	2.00
Tofu	2.00
Vegetables	3.00
Shrimp	4.00

Vegetarian Pho

Rice Vermicelli Noodle Bowls

Another Traditional Vietnamese Dish

- Rice vermicelli noodles with grilled meat, salad, mint leaf, basil, cucumber, carrot, and green onion/**peanut** garnish
- Your choice between house style sweetened fish sauce or house style soy sauce

RNB1 - Grilled Beef Bowl (Bun Bo Nuong)

With grilled beef 14.00

RNB2 - Grilled Pork Bowl (Bun Heo Nuong)

With grilled pork 14.00

RNB3 - Grilled Chicken Bowl (Bun Ga Nuong)

With grilled chicken 13.00

RNB4 - Grilled Shrimp Bowl (Bun Tom Nuong)

With grilled shrimp 15.00

RNB5 - Combination Noodle Bowl (Bun Thit Nuong Dat Biet)

With grilled beef, pork, chicken, shrimp, and egg-roll 18.00



Add on/extras:

Eggroll 2.00

Extra Meat 2.00

Extra Shrimp 3.00

Grilled Chicken Bowl

Rice Plates

- Steamed white rice, grilled meat, and vegetables, and a small bowl of broth.
- Your choice between house style sweetened fish sauce or house style soy sauce

RP1- Beef Rice Plate (Com Bo Nuong)

With grilled beef 14.00

RP2- Pork Grill Rice Plate (Com Heo Nuong)

With grilled pork 14.00

RP3 Chicken Grill Rice Plate (Com Ga Nuong)

With grilled chicken 13.00

RP4-Shrimp Grill Rice Plate (Com Tom Nuong)

With grilled shrimp 15.00

RP5- Combination Rice Plate (Com Dat Biet Nuong)

With grilled beef, pork, chicken, shrimp, and egg-roll 18.00



Add on/extras:

Eggroll 2.00
Fried Egg 2.00
Extra Meat 2.00
Extra Shrimp 4.00

**Combination
Rice Plate**

Fried Rice Plates

- Can be made spicy or not spicy

FR1- Pineapple Shrimp Fried Rice (Com Chien Thom)

Fried rice, shrimp, pineapple 15.00

FR2- Chicken Fried Rice (Com Chien Ga)

- Traditional Style: fried rice, mixed vegetables, shredded chicken
- House Style: yellow fried rice with lemon seasoned chicken filet on top 13.00

FR3- Salmon Fried Rice (Com Chien Ca Salmon)

- Traditional Style: fried rice, mixed vegetables, shredded salmon
- House Style: yellow fried rice with lemon seasoned salmon filet on top 17.00

FR4- Vegetarian Fried Rice (Com Chien Chay)

Fried rice, vegetable mix, fried tofu 13.00

Add on/extras:

Eggroll 2.00

Fried Egg 2.00



Chicken Fried Rice, House Style

Simple Plates

SP1- House Steak

Thin cut steaks on top of French fries
Served with house style steak sauce 15.00

SP2- Garlic Steak

Steak made with fresh garlic served with a bowl of rice
Choice side of steamed asparagus or broccoli 16.00

SP3- Tuna Steak

Pan seared Ahi tuna with white pepper served with a bowl of rice,
seaweed, ginger, and wasabi. Choice side of steamed asparagus or broccoli 20.00

SP4- Pan Seared Salmon

Pan seared salmon with lemon seasoning served with a bowl of rice
Choice side of steamed asparagus or broccoli 17.00

SP5- Hot Spring Tofu (Dau Hu Xao)

Stir fry tofu and vegetables served with a bowl of rice
Choice side of steamed asparagus or broccoli 14.00



Garlic Steak



Tuna Steak



Hot Spring Tofu

Salads

S1- Beef Steak Salad (Xa Lach Bo)

Romaine lettuce, beef steak, apple cider vinegar 16.00

S2- Chicken Salad (Xa Lach Ga)

Romaine lettuce, seared chicken, tomatoes, feta cheese, fresh lemon dressing 13.00

S3- Ahi Tuna Steak Salad (Xa Lach Tuna)

Baby spring mix, seared tuna, avocado, mango, red wine vinegar 19.00

S4- Salmon Salad (Xa Lach Salmon)

Your choice between seared or smoked salmon

Romaine lettuce, tomato, mango, avocado, fresh lemon dressing 18.00

S5- Shrimp Salad (Xa Lach Tom)

Baby spring mix and romaine lettuce, cocktail shrimp, sesame oil, rice vinegar 16.00

S6- Vegetarian Salad

Baby spring mix, mango, avocado, apple, dry fruit, feta cheese, rice vinegar 16.00



Ahi Tuna



Shrimp



Vegetarian

Beverages

B1- Vietnamese Iced Coffee

Vietnamese coffee made with condensed milk 5.00

B2- Honey Lemon Iced Tea

Iced tea mixed with honey and lemon 3.00

B3- Ginger Hot Tea

Fresh ginger tea served with honey and lemon 3.00

B4- Artichoke Tea (Hot/Iced)

Fresh artichoke, rock sugar. Super healthy and simple 4.00

B5- Green Tea (Hot/Iced)

Organic green tea 2.00

Free Refills

B6- Soda

Pepsi, Diet Pepsi, Dr. Pepper, Mountain Dew, Orange Crush, Sierra Mist 2.00

Free Refills

Deserts

D1- Mixed Fruit Bowl

Fresh cut mango, strawberry, pineapple, grapes, kiwi 7.00

D2- Boba Smoothies

Fruit smoothies with fresh made Boba pearls 6.00

- Flavors: **Mango**, **Strawberry**, Avocado

D3- Vietnamese Mixed Fruit Cocktail (Che Sua)

Refreshing mixture of jack fruit, coconut squares, grass jelly, and longan served in coconut milk. The classic Vietnamese desert 5.00

Our Story

We are family owned and operated!

Pho by Night was created from the minds of Tony and Nancy Dinh. They envisioned a restaurant with a modern design combined with the fresh flavor from home. Together, with their son and daughter, the Dinh family hopes you will come to enjoy Vietnamese cuisine as it's meant to be, with friends and family.

Outside of being the head chef, Nancy is also an interior designer. She designed the entire restaurant layout and the whole family installed everything themselves. Everything you can see from the floor to the chairs, to the tables, to the wall paneling and light fixtures were all installed by the Dinh family. Johnny and his sister, Tammy, take particular pride in installing the "Twin Sun Crystal Chandelier" which took a whopping 18 meticulous hours to install. All this to say we have put our work ethic on display and take pride in acknowledging this; Pho by Night is a family restaurant that presents itself as a high quality, relaxing retreat where anybody regardless of age, race, or gender can come in and enjoy themselves with some delicious food.

Pho by Night