

jasmine 26

Everyday from 11:30 a.m. - 5 p.m. & 9:30 p.m. - close

Happy Hour

starters - \$4.50

pork egg rolls

Shredded cabbage, carrots, green onions, cellophane noodles and ground pork in a thin, crispy wheat wrap

veggie egg rolls

Shredded cabbage, carrots, cellophane noodles, mock duck and tofu, green onions in a thin, crispy wheat wrap

chicken wings

Lightly battered and seasoned wings

jasmine wings

Crispy wings tossed in a salted-spicy sauce

jasmine skewers

Grilled skewered chicken meatballs, served with a house peanut sauce

mock duck spring rolls

Mock duck, lettuce, vermicelli noodles, bean sprouts and mint wrapped in a thin rice paper

cream cheese wontons

Served with our sweet & spicy sauce

chicken potstickers

Served with a house dumpling sauce

tempura yams

Shredded yams lightly battered in tempura served with tempura sauce

xiu mai

Chicken meatballs in a tomato, basil and garlic sauce, served with a baguette

SOUPS - \$4.50

curry soup

Vietnamese yellow curry with yams, potatoes, onions, carrots. Made vegetarian or with chicken

pho

Aromatic, herbal broth with rice noodles served with a side of bean sprouts, basil, lime and jalapeños, beef and vegetarian options

wonton soup

Homemade pork and shrimp or vegetarian wontons in an herbal broth with fried shallots

Vietnamese beef stew

Hearty, aromatic beef stew with carrots, yams, and potatoes, topped with green onions, served with a baguette

entrées - \$6.95

choice of protein for stir-fry dishes: tofu, mock duck, or chicken (add beef or shrimp for \$3)
served with a side of white rice

sriracha fried rice

Spicy fried rice with onion, green peas, diced carrots, and chicken

pineapple stir-fry

Tomatoes, onions, pineapple, cucumber, and green onions

vegetable tempura

Broccoli, cauliflower, eggplant, and yams lightly battered in tempura, served with tempura sauce

silver thread noodles

A salad with coarsely chopped chicken, lettuce, cilantro, red onion, lime juice, tossed in a spicy red sauce

happy buddha

Bok choy, onions, carrots, bamboo, and mushroom stir-fried in a savory light sauce

lemongrass chicken

Sauteéd chicken in a lemongrass sauce

grilled chicken

Grilled marinated chicken served over white rice

jasmine garden

Stir-fried peapods, broccoli, red & green bell peppers, onions, bean sprouts, oyster mushrooms, and basil

curry noodles

Flat rice noodle stir-fried with chicken, broccoli, bell peppers, carrots, and onions

entrées- \$7.95

choice of protein for stir-fry dishes:
tofu, mock duck, or chicken (add beef or shrimp for \$3)

Vietnamese pad thai

Thin rice noodles stir-fried with eggs, bean sprouts,
green onions and crushed peanuts on the side

egg noodle stir-fry

Egg noodle stir-fried with carrots, peapods and broccoli
in a savory garlic sauce

basil noodles

Flat rice noodles stir-fried with peapods, carrots, green
onions, eggs, chili sauce and basil leaves

spicy udon stir-fry

Udon noodles, tossed with our special house peanut
sauce, carrots, peapods, and bell peppers

lemongrass noodle salad

Shiitake mushrooms and vegetables sautéed with
lemongrass and chili pepper, vermicelli rice noodles,
garnished with shredded lettuce, cucumber, herbs,
cilantro and a sprinkle of roasted peanuts
and house vinaigrette

grilled beef

grilled marinated beef served over white rice

broken rice plate

A broken rice plate with grilled porkchop and ground
chicken patty with a crispy bean curd wrap
served with house vinaigrette on the side

martinis & cocktails - \$6

mango fusion

Mango vodka and mango nectar

lemongrass drop

Our version of a lemon drop with
lemongrass-infused citrus vodka

pon bomb

Pomegranate vodka and pineapple-pomegranate
juice with a twist

lychee blossom

Clementine vodka with lychee liqueur

pear tree

Pear vodka and pear nectar

buddha belly

Vietnamese iced-coffee and chocolate vodka

cucumber martini

Soju (Japanese vodka) infused in cucumber with saké

ginger fizz

Ginger-infused vodka with spcy-sweet
refreshing ginger ale

purple dragon

Pineapple rum, grape liqueur and fresh lime

margarita 26

Sweet, salty plum flavored margarita
served on the rocks

saigon mojito

Pineapple rum and melon liqueur
muddled with fresh mint

dirt & stormy

Bermuda black rum, Sapporo beer
and homemade ginger ale

\$3 on all draft and regular-sized beer

1/2 price on all wines (bottle/glass)

1/2 price on all saké