



mintleaf

vietnamese restaurant

ROLLS

1	Crispy Imperial Roll "Cha Gio" Stuffed with minced lean pork, carrots, taro and served with traditional vinaigrette	9.00
2 *	Crispy Vegetarian Roll "Cha Gio Chay" Taro, carrots, mung beans and served with traditional vinaigrette	9.00
4*	Avocado Imperial Spring Roll "Cha Gio Cuon" Stuffed with crispy vegetarian roll, avocado, lettuce and served with traditional vinaigrette	10.50
5	Prawn Spring Roll "Goi Cuon Tom" Poached prawns, vermicelli, lettuce and served with peanut sauce	9.50
6*	Curry Tofu Roll "Dau Hu Cuon" Curry tofu, jicama, vermicelli, and served with house peanut sauce	9.50
7	Lemongrass Roll "Thit Nuong Cuon" Choice of grilled pork, beef, chicken, or grilled prawns with pineapple, vermicelli, lettuce, homemade pickled carrots and served with peanut sauce	10.50
8	Jicama Roll "Bo Bi" Shredded jicama, eggs, Chinese sausage, fried shallots, lettuce and served with hoisin sauce	10.50
9*	Mint Leaf Roll "Xoai Cuon" Mango, jicama, grilled beef, lettuce and served with house peanut sauce	10.50
10	Summer Roll "Tom Cuon" Breaded coconut prawns, avocado, homemade pickled carrots, vermicelli, lettuce. Served with traditional vinaigrette	10.50

STARTERS

11	Claypot Mussels "Chen Chep" Blue Mussels steamed with fresh garlic, white wine and basil	11.00
12	Grilled Satay "Nuong" (2) Choice of chicken, beef, pork or tofu served with peanut sauce Substitute for prawns \$2	9.00
13	Firecracker Wings "Canh Ga Chien Cai" Crispy and spicy chicken wings	10.00
14	Salt & Pepper Calamari with String Beans "Muc Chien" Lightly battered and served with sweet chili dipping sauce	11.00
15	Rare Beef Salad** "Bo Tai Chanh" Thinly sliced rare beef served with onions, fried shallots, ginger, crushed peanuts, and jalapeño peppers with traditional vinaigrette	12.00
16*	Salt & Pepper Tofu with String Beans "Dau Hu Chien" Lightly battered and served with sweet chili dipping sauce	9.00
17*	Spicy Veggie Potstickers Served with balsamic vinaigrette	9.00
18	Coconut Prawn Skewers Served with sweet chili dipping sauce	9.00
19	Taste of Mint Leaf Prawn Spring Rolls, Coconut Prawns Crispy Imperial Roll, Mango Salad	16.00
	Sweet Potato Garlic Fries Topped with crispy minced garlic and served with our house curry dip	9.00

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SOUP

20*	Spicy and Sour Soup "Canh Chua" Prawns, catfish, tomato, pineapple, okra, jalapeno, bean sprouts in a savory broth	12.50
21	Special PHO "PHO Dac Biet" Rice noodle with rare sliced beef, flank and brisket	13.00
22	PHO with Beef Ball "PHO Tai Bo Vien" Rice noodle with rare sliced beef and beef ball	13.00
23	Chicken PHO "PHO Ga" Chicken noodle soup with shredded breast meat Substitute Marinated Grilled Chicken \$1 Add Veggies \$2	12.00
24*	Vegetable PHO "PHO Chay" Rice noodle with chicken broth tofu & seasonal vegetables	12.00
25	Seafood Noodle Soup "MI Hai San" Egg noodle with prawns, calamari, imitation crab, and fish ball	14.00
27	Spicy Spiced Beef Noodle Soup "Bun Bo Hue" Special spicy beef noodle soup with brisket, flank, and Vietnamese ham	13.50
28	Crab Noodle Soup "Bun Rieu" Vermicelli noodle with tomatoes, tofu and Vietnamese ham	13.50
29	Hot & Sour Noodle Soup "Canh Chua Bun" Rice noodle with catfish, prawns, tomato, pineapple, okra, jalapeno peppers & sprouts	14.00
30	Wonton Noodle Soup Pork wonton with prawns and egg noodle	14.00

SALAD

31*	Vietnamese Traditional Chicken Salad "Goi Ga" Shredded chicken breast, cabbage, carrot, peanuts, fried shallots tossed with vinaigrette	11.50
*	Tofu Salad Grilled tofu, cabbage, carrot, peanuts, fried shallots tossed with vinaigrette	11.50
32*	Rainbow Noodle Salad with Prawns Medley of cabbage, jicama, pickled mango, green papaya, onions, peanuts, fried shallots, carrots, basil, cilantro over vermicelli noodles and vinaigrette	13.00
33*	Green Papaya Salad with Prawns "Goi" Topped with basil and peanuts. Served with traditional vinaigrette	12.00
34	Spicy Basil Chicken Lettuce Cup "Goi Ga Thai" (spicy) Minced spicy basil chicken on a bed of fine vermicelli noodle and lettuce cup	13.00
35*	Mango Salad with Prawns "Goi Xoai" Mango, jicama, carrots, peanuts, fried shallots tossed with traditional vinaigrette	12.00
36	Grilled Beef Steak Salad "Goi Bo Nuong" Lemongrass beef on a bed of grilled romaine. Topped with peanuts, shallots, caramelized onions and and traditional vinaigrette	13.50

NOODLE

*	Mint Leaf Special Pad Thai (spicy) Rice noodles stirred fried with prawns, chicken, tofu, bean sprouts, tomato, green onions, egg, and peanuts	14.00
37*	Saigon Vermicelli Bowl "Bun Dac Biet" Choice of grilled chicken, beef, pork or tofu topped with crispy imperial roll and peanuts, shallots on a bed of vermicelli noodles, sprouts, lettuce, cucumber with traditional vinaigrette Add or Substitution with Prawns \$3	14.00
38*	Prawn and Scallop with Roasted Garlic Noodles "Tom Mi Xao Toi" Grilled Lemongrass Chicken with Roasted Garlic Noodles " Ga Mi Xao Toi"	16.00 13.50

RICE

39*	Saigon Style Rice Plate "Com Dat Biet" Steamed jasmine rice with choice of grill pork, pork chop, beef, chicken, or tofu with crispy imperial roll. Served with traditional vinaigrette Add or Substitution with Prawns \$3 Add a Fried Egg for \$1.95	14.00
40*	Clay Pot Paella "Com Tay Cam" Coconut rice topped with chicken, calamari, prawns and seasonal greens	17.00
41*	Pineapple Curry Fried Rice "Com Chien Cari" Rice sautéed in curry with egg, chicken, prawns and pineapple	14.00

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MAIN

44	"Banh Hoi" Special Platter Grilled prawns, chicken, beef, and crushed peanuts on a bed of fine vermicelli noodles. Served with Rice Paper for wrapping, sprouts, lettuce, and cucumber with traditional vinaigrette	19.00
45	Grilled Lemongrass Pork Chop "Soung Nuong" Grilled with lemongrass and house special sauce	14.00
46	Sizzling Shaking Beef "Bo Luc Lac" Cubes of filet mignon wok-tossed in high heat with onion, and garlic sauce. Served on a sizzling iron skillet	18.00
47	Seafood & Pumpkin Curry Stew "Ca Ri Xao" Prawns, scallop, catfish and calamari with pumpkin stewed in red curry	18.00
48	Tofu & Eggplant Clay Pot "Dau Hu Kho To" Braised in coconut caramel sauce	12.00
49	Seafood in the Clay Pot "Kho Tho" Fillet of catfish, prawns, scallop, mussels, calamari, fish balls and shitake mushroom simmered in coconut caramel sauce	17.00
50	Sizzling Spicy Lemongrass Chicken "Ga Xao Xa Ot" Wok tossed with onions and spicy lemongrass sauce. Served on a sizzling iron skillet	13.00
51	Tofu and Mushroom Pagoda "Chien Dau Hu Sot Ca" Sauteed in vine ripened tomatoes and shitake mushroom over a tower of tofu	12.00
52*	Vegetable Medley Seasonal vegetables sauteed in our special garlic sauce Add chicken or beef for \$3 Add prawns for \$4	12.00
53	Sweet Potato and Curry Chicken Clay Pot "Ca Ri Ga Kho Tho" Boneless chicken, sweet potatoes, potatoes, and carrots stewed in a yellow curry sauce Add Side of Vermicelli Noodles or French Baguette \$2.75	15.00
54	Iron Skillet Ginger Prawns Tiger prawns sauteed with ginger, lemongrass, and sweet onions	17.00
55 *	Iron Skillet Lemongrass Tofu and String Beans Lemongrass tofu stir fried with string beans, onions and garlic sauce over iron skillet crispy garlic noodles	14.50
56	Fish and Chips Panko battered catfish fillets served with sweet potato fries and curry dip	15.00

BANH MI (SANDWICH)

Miso Slaw Crispy Sandwich Combo	14.00
Choice of fried chicken breast or coconut prawns Stuffed with miso slaw, jalapeno, house curry aioli in a french baguette w/ a side of sweet potato fries	
Sandwich Combo (with an Imperial Roll & Broth or Salad)	13.00
Choice of grilled chicken, beef, pork, or tofu with pickled carrots and onions, cucumber, cilantro, jalapeno, and house mayo in a French Baguette Prawns add \$3 With an Herb Salad or Broth (chicken, beef, or vegetarian; Add Wontons for \$3)	

SIDES

Coconut Rice	3.50
Multi-Grain Brown Rice	3.75
Jasmine Rice	3.00
Bowl of Broth (beef, chicken, or vegetarian)	4.00
Garlic Noodles	8.00
Spicy Garlic String Beans with Shitake Mushroom	8.00
Imperial or Vegetarian Roll (1)	3.50
Herb Salad or Steamed Broccoli & Bok Choy	6.25

DESSERT

Crispy Cheesecake Roll	9.00
light cheesecake rolled in a flaky pastry topped with sliced banana, caramel, crushed peanuts add Vanilla or Green Tea Ice Cream \$1.50	
Custard Bread Pudding	8.00
add Vanilla or Green Tea Ice Cream \$1.50	
Chocolate Lava Cake	9.00
warm chocolate filled with dark chocolate truffle center served with Vanilla Ice Cream	
Fried Ice Cream	8.00
choice of Vanilla or Green Tea Ice Cream topped with caramel sauce and crushed peanuts	
Fried Banana	9.00
served with caramel sauce, crushed roasted peanuts, and Vanilla Ice Cream	
Single Scoop Ice Cream (vanilla or green tea)	3.50

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BEVERAGES

Ginger Lemonade	4.50
Thai Iced Tea	4.25
Peach Iced Tea	4.00
Pot of Mighty Leaf Loose Leaf Tea (<i>organic jasmine, genmei cha, ginger twist, ti kuan yin</i>)	4.00
Vietnamese Drip Coffee (<i>iced or hot</i>)	4.75
Pellegrino Sparkling Water	4.00
Fresh Young Coconut	6.00
Soda (<i>Coke, Diet Coke, Sprite</i>)	2.75
Bundaberg Ginger Beer (<i>non-alcoholic</i>)	4.00

RED WINE

	Glass	Bottle
Coastal Vines Cabernet Sauvignon, California	7.00	23.00
Nice aroma of ripe blackberries, cinnamon, and smoky oak. Juicy berry notes ending with a black pepper finish. Try with our Rare Beef Salad, Tofu & Eggplant Clay Pot, Sizzling Shaking Beef.		
Cedar Brook Merlot, California	7.00	23.00
Rich and full-bodied, with a full array of plum and cherry flavors. Try with our Crispy Imperial Rolls, Clay Pot Paella, Tofu & Mushroom Pagoda		
Medrano Malbec, Argentina	7.50	25.00
Intense aromas of ripe plums, blackberries, pepper, and rich fruit flavors. Try with our Jicama Rolls, Traditional Chicken Salad, Sizzling Shaking Beef, and Iron Skillet Ginger Prawns		

WHITE WINE

	Glass	Bottle
Coastal Vines Chardonnay, California	7.00	23.00
Rich, tropical fruity flavors blended with hints of creamy vanilla and a touch of toasty oak. Try with our Prawns Spring Roll, Green Papaya Salad, and Grilled Lemongrass Prok Chop.		
Cedar Brook Sauvignon Blanc, California	7.00	23.00
Clean, fresh aromas of green apple, citrus, figs and melons, with a touch of oak. Try with our Lemongrass Roll, Clay Pot Mussels, Coconut Prawn Skewers, and Bahn Hoi Special Platter.		
Salmon Creek Pinot Grigio, California	7.50	25.00
Intense aromas of ripe plums, blackberries, pepper, and rich fruit flavors. Crisp, clean and smooth. Light and dry with floral, fruity character. Try with our Crispy Vermicelli Roll, Strawberry Mandarin Salad, Spicy Chicken Lettuce Cups.		

SPARKLING WINE

Coastal Vines Brut Sparkling Wine, California	8.00
Bubbly, crisp, fresh sparkling wine with a delightful finish. Great appetizer wine, try with our Clay Pot Mussels, Coconut Prawn Skewers, and Taste of Mint Leaf.	

BEER & SAKE

Lagunitas IPA, Heinekin, Modelo	6.25
Stella Artois, Hoegaarden Wheat, Leffe Blonde Ale	
Hot Sake	8.00
Ozeki Dry Sake	8.00
Nigori Unfiltered Sake	8.50
Corkage	15.00

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