

Appetizer

A1. Tofu/Chicken Satay (GF)	7
Grilled marinated tofu/chicken. Served with Thai peanut sauce.	
A2. Papaya Salad (GF-Hot)	11
Shrimp or tofu, fresh papaya, red onion, basil, carrot and grape tomato, peanut, fried shallot in 1618 dressing.	
A3. Matcha Salad (GF)	10
Spring mix, strawberry, blueberry, roasted almond, and fried tofu. Served with Matcha dressing.	
A4. 1618 Eggroll (GF)	7
Shrimp & pork, or tofu with glass noodle, taro, and yellow onion.	
A5. Grill Octopus (GF-Hot)	8
Marinated Baby Octopus Charcoal Grilled.	
A6. Fresh Spring Pork Belly or Tofu Spring Roll (VG) / (GF)	7
Shrimp & Pork belly/grilled lemongrass pork/Grilled Tofu or avocado, vermicelli, and vegetables.	
A7. Grilled Lemongrass Duck Skewer (GF)	10
Grilled tender duck skewer covered with lemongrass. Served with lime fish sauce.	
A8. Wonton Soup (S/L)	6/9
Shrimp and pork, onion, cilantro in pork broth.	
A9. Tum Yum Soup (GF)	6/9
Chicken, grape tomato, oyster mushroom, basil, dried chili flake in spicy Thai broth.	
A10. Tum Yum Kha (GF)	6/9
Chicken or salmon, grape tomato, oyster mushroom, basil, dried chili flake, coconut milk in spicy Thai broth.	
A11. Calamari Salted Pepper (GF)	8
A12. Five Sampler (Spicy)	17
2-1618 egg rolls, 1-fresh spring rolls, 4 fried wontons, 2-chicken satays, seared pork belly buns	
A13. Saigon or Bangkok Chicken Wings	10
Six batter chicken wings in Vietnamese style sauce or in Thai Tum yum sauce.	
A14. Crispy Wonton	6
Mixed shrimp and pork fried wonton served with spicy pineapple sauce.	
A15. Banh Trang Da Nang	10
Grilled rice paper, scallion, pork lard, Vital egg, spicy mayo, dried shrimp	

Pho (beef Noodle soup)

P1. Pho Chicken (GF)	12
Vietnamese beef broth with chicken.	
P2. Pho Brisket & Filet Mignon (GF)	12
Vietnamese beef broth with brisket and Filet Mignon.	
P3. Pho meatball & Filet Mignon (GF)	12
Vietnamese beef broth with meatball and Filet Mignon.	
P4. Pho Oxtail (GF)	14
Vietnamese beef broth with Oxtail.	
P5. Pho Filet Mignon (GF)	12
Vietnamese beef broth with Filet Mignon.	
P6. Pho Shrimp (GF)	14
Vietnamese beef broth with Shrimp.	
P7. Pho Rib (GF)	18
Vietnamese beef broth with Filet Mignon, and Grilled Ribs & Vital Farm Egg.	
P8. Pho Vegetable (GF)	12
Vietnamese beef broth with vegetable, and tofu.	

HuTieu (Pork Noodle Soup)

N1. Hu Tieu Saigon (GF)	
1) Shrimp and Pork Belly 14 2) Vegetables 12	
Vietnamese pork broth with fried shallot, and rice noodle.	
N2. Hu Tieu or Mi Kho (Dried Noodle)	
Vietnamese pork thick broth with shrimp, fried wonton, pork belly, fried shallot and rice noodle or egg noodle	
	14
N3. Mi (Egg Noodle) Roasted Duck, Wonton	
Duck broth with roast duck, wonton, bok choy, fried shallot, and egg noodle.	
	14

Please let us know if you have any food allergies or special dietary needs.
Gluten free meals are indicated by GF in this menu

Drinks

Cold Drinks

B10. Cafe Sua Da	4
B11. Iced Americano	
B12. Iced Latte	
B13. Iced Matcha Latte	
B14. Thai Iced Tea	
B15. Green Thai Iced Tea	
B16. Iced Tea	
B17. Glass Bottle Coke, Orange, Sprite, Topocho	
B18. Dragonfruit Rose Refresher	Seasonal
B19. Lemongrass Tangerine Refresher	
B20. Whole Fresh Young Coconut	

Hot drinks

B1. Americano	3
B2. Cappuccino	4
B3. Espresso	4
B4. Latte	3
B5. Macchiato	3
B6. Mocha	5
B7. Matcha Latte	8
B8. Hanoi coffee (Available only at weekend) (with egg Custard)	
B9. Hot Tea (for one)/(for two)	4/6



with Our Fall Happy Hour
Monday - Thursday
5 P.M. to 7 P.M.



Entrée - From the Sky

S1. Chicken/Roast Duck Red Curry(GF-Hot) Red bell pepper, yellow onion, bamboo shoot, oyster mushroom white mushroom, kaffir leaf, galangal, lemongrass.	14/16
S2. Chicken Yellow Curry (GF-Hot) Yellow onion, oyster mushroom, white mushroom, potato, and bamboo shoot.	14
S3. Orange Chicken (GF-Spicy) Golden Brown Chicken in Fresh Orange Sauce.	14
S4. Chicken PadThai/Crispy padthai (Hot) Spicy Thai Style noodle or Thai Style crispy noodle.	14/16
S5. Sesame chicken/General TSO (Hot) Golden brown batter chicken in sesame sauce.	12
S7. Whole Peking Duck Whole boneless roast duck served with buns, peking sauce, and green onion, Scallion.	40

Entrée - From the Land

L1. Filet Mignon Green Curry(GF-Hot) Red bell pepper, yellow onion, eggplant, oyster mushroom white mushroom, kaffir leaf, galangal, lemongrass.	16
L2. Filet Mignon stir fry onion Filet Mignon stir fry in onion French style. Served with side of salad.	16
L3. Filet Mignon Pepper Steak Filet mignon with red & green bell pepper and yellow onion.	16
L4 Saigon Grilled Lamb Rack(GF-Hot) Charcoal-grilled rack of lamb with Saigon pepper lemongrass sauce.	19
L5. Combo Fried Rice Chicken, beef, shrimp (tofu also available), yellow onion, corn, scallion, and egg.	14
L6. Thai Pineapple Fried Rice (Hot) Roast duck, shrimp and bell pepper, basil, egg, and pine apple. Served in half of pineapple	17
L7. Vietnamese Bowl (GF) 1) Eggroll/Grilled Pork 2) Chicken Lemongrass 3) Grilled Shrimp (16.) 4) Grilled Duck Skewer 16 5) Shrimp Lemongrass (16.)	14

Entrée-From the Garden

G1. Vietnamese Vegan Bowl (VG) bowl of vermicelli with choice of : 1) Stir-fried cauliflower with lemongrass 2) Stir-fried tofu with lemongrass 3) Grilled tofu and avocado. 4) Tofu egg roll & grilled tofu vermicelli (VG).	14
G2. Pho Vegetable (Noodle) (VG-GF) Vietnamese Pho noodles in vegan broth, vegetables, and tofu.	12
G3. Tofu Yellow Curry (GF) Tofu, potato, oyster mushroom, bamboo shoot, and white mush room, yellow onion.	14
G4. Vegetable Green Curry (GF) vegetables in green curry sauce.	14
G5. Garlic Vegetable (VG-GF) 1) Bok choy 2) Cauliflower	12
G6. Tempura Tofu (GF) Jalapeno, scallion, yellow onion.	12

Entrée-From the Ocean

O1. Imperial Crispy Redfish (R/L) Batter fresh whole red fish in 1618 specialty recipe. Served with vermicelli, fish sauce, rice paper and fresh vegetable.	58/68
O2. Thai Crispy Redsnapper in Tamarind Sauce (R/L/XL) Batter fresh whole red snapper in spicy Thai tamarind sauce with basil, red bell pepper, yellow onion, lemongrass.	65/75/85
O4. Banana Leaf Spicy Steam Salmon (GF) Fresh salmon marinated in sake panang sauce with red bell pepper, kaffir leaf, yellow onion wrapped in banana leaf.	19
O5. Thai Tum Yum Fresh Coconut Fried Rice (GF) Crabmeat, shrimp , bell pepper, basil, egg and Coconut. Served in fresh coconut.	17
O8. Spicy Salt & Pepper Wild Catch Shrimp (GF) Batter gulf wild catch shrimp stir fried with onion, scallion, chili pepper, jalapeno, and bell pepper.	17



1618

DESSERT MENU

Hanoi Coffee Vital Egg Custard poured over with espresso	8
MANGO STICKY RICE Sticky rice topped with sweet coconut milk & served with fresh mango	9
Cheesecake (Passion Fruit/Turtle New York)	7
Tiramisu	7
Salted Caramel Ice Cream	7
Thai Affogato Salted Caramel Ice Cream covered in a shot of Thai tea espresso	9
Creme Brulee Vanilla bean, heavy cream, egg yolks	8



patio new disposal
Menu