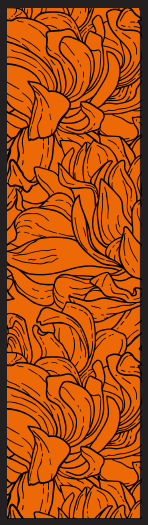


# JADE



## BISTRO MENU

### HOW IT WORKS

1

#### *Place Your Order*

Order food and beverages at the counter before finding a seat.

2

#### *Find a Seat*

There's seating upstairs too (during busy hours)

3

#### *Grab Utensils & Water*

Please help yourself. Stations are located at the front & back.

4

#### *We'll Clean Up*

Enjoy your meal. We'll bus your tables when you're done.

5

#### *Hungry for More?*

Like another drink or dessert?  
No need to wait in line just come to our 2nd register.

## HOURS

MON-FRI 11am-9pm

SATURDAY 11am-9pm

SUNDAY Closed



7912 SE 13TH AVE. PORTLAND, OR. 97202  
PHONE 503.477.8985 • [JADEPORTLAND.COM](http://JADEPORTLAND.COM)



# WE AIM TO PLEASE

## GLUTEN FREE

Our menu is almost completely gluten free. Look for: **GF**

### LOW-CARB

Substitute vegetables for rice or noodles **upon request**: **LC**

### VEGAN OR VEGETARIAN

These dishes can be made vegan or vegetarian **upon request**: **V**

## KID FRIENDLY

For some of our popular kid friendly options, look for: 😊

### SPICE IT UP!

We're happy to spice up any dish, just ask when you order!

### COCONUT OIL

Most noodles & entrees can be sautéed with coconut oil. **Add \$1**

## Can't Decide?

Try one of our signature dishes marked with this symbol:



## SMALL PLATES

### FRESH SALAD ROLLS

Chicken and shrimp or lemongrass tofu, with peanut dipping sauce. **GF V**

**\$5**

### STEAMED HUM BAO *[contains gluten]*

BBQ pork, meatball or vegetables. **V 😊**

**\$3.5**

### FRIED PORK SPRING ROLLS

With cilantro and vermicelli noodles. Served w/ lettuce for wrapping. **GF**

**\$8**

### FRIED COCONUT SHRIMP SKEWERS

6 pieces. **GF 😊**

**\$8**

### CHICKEN SATAY

6 skewers marinated with coconut & curry. With peanut dipping sauce. **GF V 😊**

**\$9**

### TRUFFLE OIL FRENCH FRIES **GF V**

**\$3.5**

### BANH BOT LOC

Tapioca dumplings filled with ground pork, shrimp & bamboo shoots. With house-made fish sauce for dipping. **GF**

**\$8**

### FRIED SALT & PEPPER SQUID **GF**

**\$8**

# FRESH SALADS

## SIDE GREEN SALAD

Small serving of lettuce, tomatoes and carrots with homemade sweet & sour sesame dressing. **GF V**

\$3.5

## GREEN PAPAYA SALAD

With carrots, tomatoes, chilis, peanuts, long beans, tamarind, lime juice & grilled shrimp. Served w/ sticky rice. **GF V**

\$10

## TOFU SALAD

Spring greens, red bell pepper, cucumber, tomatoes, jicama and carrots with homemade sweet and sour sesame dressing. **GF V**

\$6

HALF

\$8

FULL

## VIETNAMESE RICE VERMICELLI SALAD



Noodles, romaine lettuce, tomatoes, cucumber, carrots, cilantro, jicama and ground peanuts. **GF LC V**

Chicken & Shrimp or Tofu \$11 | Grilled Salmon \$13

\$11

\$13

## SPECIAL PORK VERMICELLI SALAD *(no substitutions)*

Thin rice noodles, shredded pork, lettuce, bean sprouts, cucumber, jicama, mint, ground peanuts, cilantro & crispy spring rolls. **GF**

\$11

## BEEF SALAD *(no substitutions)*

Sliced & tossed in a spicy lemongrass roasted rice dressing, served over a bed of lettuce, cucumbers and tomatoes. **GF**

\$12

## YUM WOON SEN SALAD

Made with cold glass noodles, shredded chicken, shrimp, celery, tomatoes, cilantro, peanuts, carrots and onions. Toss with fresh citrus dressing. **GF V**

\$12

# SIDE DISHES

WHITE RICE ☉ \$2

BROWN RICE ☉ \$2.5

STICKY RICE ☉ \$2.5

STEAMED VEGETABLES ☉ \$3

STEAMED TOFU ☉ \$3

LEMONGRASS TOFU ☉ \$3.5

STEAMED CHICKEN ☉ \$5

TAPIOCA SHRIMP CHIPS ☉ \$2



# Meet the Jade Family

We are proud to share our recipes made with love.

In the kitchen and bakery, is our Matriarch Lucy. **Jade's food traces Lucy's roots of growing up Vietnamese in both Laos and French Colonial Vietnam.** As a young child she learned about regional Thai cuisine from living in a small Laotian village called Pakse, on the border of Thailand.

Always having a deep respect for French baking and the perfect Bánh mì Sandwich baguette, Lucy traveled to the South of France to study French baking at Maison Caratié. Upon her return back to The States, Lucy and her Daughter April decided to put their entrepreneurial minds together and open Jade. **We hope you enjoy!**

## HOT SOUPS

### CHIANG MAI NOODLE

Thin egg noodles, onions, and chicken in a yellow curry soup topped with crispy wonton strips. *[contains gluten]* **V**

\$11

### WONTON SOUP

Fresh spinach, pork and shrimp. *[contains gluten]*

\$9

### UDON SOUP

Homemade tapioca and rice noodles.

**GF V LC** ☺

w/ Chicken & Shrimp, Tofu or Tilapia fish \$9

w/ Crab and Pork \$10

\$9

\$10

### SWEET & SOUR SOUP

Chicken, shrimp, mushrooms & tomatoes. Served with rice. *[contains a trace amount of shrimp paste]* **GF V LC**

\$10

### BEEF NOODLE SOUP

Vietnamese pho. Beef broth with rice noodles and slices of beef, chicken or tofu. **GF LC**

\$8.5

### KHAO SOI

Spicy wide rice-noodle soup with cherry tomatoes & stir-fried ground pork with fresh spinach & lettuce. *[contains gluten]* **GF**

\$10

### COCONUT RICE NOODLE SOUP

Crunchy vegetables, shredded chicken and shrimp. **GF LC**

\$11

### CHICKEN RICE SOUP

Simple Vietnamese comfort food. **GF** ☺

Cup \$3.5 | Bowl \$6



# TASTY SANDWICHES

## HOMEMADE BAGUETTE SANDWICH

With pickled daikon radish, carrots, cucumbers, cilantro and homemade aioli. *[contains gluten]* YOUR CHOICE OF:

Lemongrass Tofu \$7 | Drunken Chicken \$7

BBQ Pork \$7 | Vietnamese Meatball \$7

\$7

## TURKEY SANDWICH *[contains gluten]*

With cilantro pesto, cucumbers and cream cheese.

\$7

## HALF SANDWICH WITH SOUP OR SALAD

Any sandwich with choice of side green salad or chicken rice soup.

\$7.5

## CHICKEN BURGER *[contains gluten]*

Tender patty of ground chicken and mushrooms marinated in red curry on a homemade bun *[gluten free available]* with Tillamook cheese and chutney. Choice of truffle oil french fries or salad.

\$10

## BISTRO BURGER\* *[contains gluten]*

Fresh ground lemongrass-infused Angus beef, lettuce, tomato, pickled red onion, Tillamook cheddar, homemade aioli, fresh baked buns *[gluten free available]*. Choice of truffle oil french fries or salad.

\$10



# NOODLES

## FRESH WIDE RICE NOODLES

Stir fried with eggs, broccoli, carrots, snap peas, bok choy, cabbage and your choice of chicken, shrimp, beef or tofu. **GF** **V**

\$11

## STIR FRIED RICE NOODLES (PAD THAI)

With eggs, broccoli, carrots, snap peas, bok choy, cabbage, ground peanuts & your choice of chicken, shrimp or tofu. **GF** **V** ☺

\$11

## CHILI NOODLES

Wide rice noodles in a chili sauce with eggs, chicken and shrimp over romaine lettuce. **GF** **V**

\$12

## TOM'S STIR-FRIED GLASS NOODLES

With chicken, shrimp, broccoli, eggs, bok choy and cabbage. **GF** **V**

\$12

*\*Consuming undercooked meat may increase your risk of foodborne illness*

# MAIN ENTREES

## YELLOW CURRY

With potatoes and carrots. Served with a fresh baguette or rice. **GF V LC**

Chicken Thighs - Bone In (Chef's Favorite) | \$12

Vegetables Only \$10 | Tofu & Veggies \$11 |

Chicken Breast \$12 | Beef \$13 | Seafood \$15

## RED CURRY

With green beans, basil and pumpkin. Served w/ rice.

**GF V LC** Vegetables Only \$10 | Tofu & Veggies \$11

Chicken Breast \$12 | Beef \$13 | Seafood \$15

## GREEN CURRY

With bamboo shoots, Thai eggplant, green beans and basil. Served w/ rice. Spicy. **GF V LC**

Vegetables Only \$10 | Tofu & Veggies \$11

Chicken Breast \$12 | Beef \$13 | Seafood \$15

## GRILLED SESAME BEEF

Served with sticky rice. **GF LC**

\$13

## VIETNAMESE BEEF & CARROT STEW

Slightly spicy. Served with a fresh baguette or rice.

\$12

## BASIL EGGPLANT

With sweet and sour basil sauce, topped with roasted pepper and choice of chicken, shrimp or tofu.

Served with rice. **GF LC V**

\$10

## PAN FRIED CHICKEN WINGS

Salty-sweet garlic fish sauce. Served w/ rice. **GF LC**

\$10

## GARLIC LEMONGRASS CHICKEN

Stir fried with onions and red bell peppers.

Served with steamed broccoli and rice. **GF V LC**



\$10.5

## MINCED CHICKEN

With mint, cilantro, lemongrass, cucumber & cabbage.

Served with sticky rice. *[no substitutions]* **GF LC**

\$10.5

## POACHED CHICKEN

Juicy breast pieces with ginger dipping sauce, coconut jasmine rice & a side of steamed broccoli. **GF LC**

\$11

## CHICKEN MANGO

Stir fried with onions and red bell peppers. Served with rice. *[seasonal availability]* **GF V LC**

\$11

## CASHEW CHICKEN

Stir fried with jicama, whole chilis and green onions. Served w/ rice. **GF V LC**

\$11





**GREEN BEANS** GF V LC

Stir fried with tomatoes, red bell peppers, onions, chicken & shrimp in a garlic sauce. Served w/ rice.

\$12

**FRIED RICE**

Stir fried with egg, carrots, broccoli GF V ☺

Chicken, Shrimp, Pork or Beef. \$9 | Tofu \$8

**PAD PUG**

Vegetable stir fry with bok choy, carrots, broccoli, mushrooms, red bell peppers & jicama.

Served with rice. GF V LC

Vegetables Only \$10 | Tofu & Veggies \$11

Chicken Breast \$12 | Beef \$13 | Shrimp \$12

**PAD KA POW**

Ground pork stir fried with basil, eggplant, onion and garlic. Served w/ rice. GF LC

\$11

**CARAMELIZED PORK**

Served in a clay pot with fresh grated ginger and broccoli. Served with rice. GF LC

\$11

**SALMON**

Lightly battered in tapioca flour and sauteed with eggplant, mushrooms, red bell peppers, basil and onions.

Served with rice. GF LC

\$13

**FRIED RED SNAPPER**

With tomatoes, red bell peppers, mushrooms & onions in a spicy sweet & sour basil sauce. Served w/ rice. GF LC

\$13

**FRIED CATFISH**

In a curry sauce served over a bed of spinach.

Served with rice. GF LC

\$13

**SIZZLING SEAFOOD STIR FRY**

Mussels, catfish, squid and shrimp in a basil sauce.

Served with rice. GF LC

\$15

**GARLIC SHRIMP**

Stir fried w/ onions, red bell peppers and chilies.

Served with rice. GF LC

\$14

**CRAB & SHRIMP FRIED RICE**

With green onions, red bell peppers, tomatoes and cucumbers. Topped with an egg omelet. GF LC

\$12

**STEAMED SALMON WRAPPED IN BANANA LEAF**

Slices of fish marinated in curry coconut basil sauce served w/ sticky rice and broccoli, slightly spicy. GF LC

\$13

**GRILLED HALIBUT**

Served w/ steamed vegetables, peanut sauce & rice. GF LC

\$16

**WHOLE FRIED TILAPIA FISH**


Served with green onions, red bell peppers, tomatoes and cucumbers. Wrapped in an egg omelet. GF LC

\$15




# DESSERTS

## BLACK RICE PUDDING

Topped with coconut milk & green tea. 

\$5

## SWEET RICE & MANGO

Deliciously sweet rice and fresh-cut mango w/ coconut flakes.  [Seasonal availability]

\$5.5

## LUCY'S ASSORTED PASTRIES

Selected homemade pastries. Have one for dessert or take some home for later. [priced individually]



## Jade Teahouse ARTISAN TEAS

OUR TOP SELLERS (See full tea menu for more selection)

Tranquility Green

Coconilla Black

Citrus Bliss Decaf

Jasmine Green

Lychee Black

Inner Peace Decaf

China Breakfast Black

Rose Oolong

CUP \$2 | SMALL POT [2 CUPS] \$3.5

LARGE POT [4 CUPS] \$4.5

# BEVERAGES

## ICED TEA \$2.5

Classic black, ginger peach (both with caffeine), or lemon hibiscus (caffeine free)

## THAI ICED TEA \$2.5

## THAI ICED COFFEE \$2.5

## VIETNAMESE COFFEE \$2.75

## FRENCH PRESSED COFFEE \$2.5

## KOMBUCHA \$3

Ask for today's selections

## DRINKING VINEGAR \$4

Ask for today's selections

## FRESH STRAWBERRY LEMONADE \$2.5

## FRESH PASSION FRUIT JUICE \$4

Season Availability

## BOTTLED DRINKS \$1.75 - \$3

## BEERS & HARD CIDERS

Priced Individually

## HOUSE WINE

Glass \$6.5 | House Bottle \$25

Specialty Bottle \$30



LAST UPDATED NOV. 2014