

We are beginning our fifteenth year of the Hankamer Restaurant Update with this issue. We don't make negative comments about restaurants. If we don't like the restaurant, we do not review it! The point of the review is to give new and fresh options to those of us who are in a bit of a rut and return to the same old familiar spots time after time...so when you receive your monthly Update, print it out and stick it in your car to remind you to try the place that had something on the menu that caught your eye. Who knows? Maybe you will add the new place to your list of Favorites!

**VIETOPA VIETNAMESE CUISINE**

**5176 Buffalo Speedway Houston 77005 713.664.7303 vietopiawestu.com**

Open for over fifteen years, Vietopia is smack in between Greenway Plaza and West University. It is a large, welcoming place, with a large menu, delicious fare, and friendly prices...maybe why it has been in business so long. **Lunch:** Flaming tofu; Mixed vegetables & tofu; Lo-mein noodles; Flaming beef chunks; Roasted duck rice plate; Combo vermicelli bowl; Fried fish; Steamed fish; Tempura calamari; Chargrilled chicken over rice; Shredded chicken breast noodle soup; Meatballs noodle soup; Seafood noodle soup; Pork & egg vermicelli. **Soups:** Glass noodles soup, sliced chicken breast, onions, & vegetables; Dumpling soup, chicken & vegetable dumplings in chicken broth; Vietnamese hot & sour soup, sprouts, okra, tomatoes, pineapples, basil, jalapenos, chicken broth; Egg drop soup, eggs, peas, carrots, & onions. **Appetizers:** Soft spring rolls; Soft pork or beef rolls; Crispy egg rolls; Vietopia dumplings; Crab fingers; Chicken mango rolls; Shrimp avocado rolls. **PHO (Rice noodle soups):** Supreme beef; Meat ball; Eye round lean beef; Seafood. **Light & hearty:** Soft shell crab; Scallop; Tempura scallops or battered shrimps or scallops; Vietopia house salad; Seafood delight; Lemon beef salad; Warm duck salad. **Lobsters & fish:** Stir-fried buttered lobster; Young crispy fish tempura; Saigon sweet & sour crispy fish; Steamed fish w ginger. **Prawns & seafood:** Mussels dinner; Vietopia sautéed prawns; Sizzling seafood platter; Spicy scallops & shrimp; Spicy Szechwan prawns. **Specialty grilled:** Grounded shrimp in sugar; Chargrilled marinated shrimps; Roasted duck. **Duck:** Roasted; Peking; Whole duck; Basil duck. **Clay pots:** Chicken, Beef, Fish, Shrimp, Tofu & broccoli. **Chicken, beef, shrimp:** Cashew; Coconut curry; Broccoli; Sweet & sour; Mushroom; Sizzling black pepper; Mandarin orange; Sesame; General Tso; Lemongrass; Garlic; Green bean; Kung pao; Ginger; Snow peas; Tofu; Empress; Jalapeno salted; Basil; Spinach; Chinese broccoli. Happy hour. Sorry, not enough space for detailed description of dishes-go to website!

**FLYING BISCUIT CAFÉ**

**12389 Kingsride (across from Memorial City Hospital Complex & Mall) Houston 77024  
713.589.9772 flyingbiscuit.com**

I usually don't review franchises, but something about this one caught my eye, and I was starving for a real breakfast-I found it and more. Long-time Houstonians will remember Major's Coffee Shop and the little diner / waffle houses. Flying Biscuit is a sit down restaurant open until 3 PM daily where you can get a real country breakfast, and more besides. **Breakfast Favorites:** Egg-stravaganza, two eggs w chicken sausage, bacon, creamy dreamy grits, whole wheat French toast, raspberry sauce, and honey crème anglaise; The high-flyer-Two eggs w chicken sausage, creamy grits, organic oatmeal pancake topped w warm peach compote; Flat iron steak & eggs, grits; Biscuit, eggs,& gravy-split biscuit topped w two scrambled eggs, chicken sausage gravy, grits; Bacon & eggs, grits; Two eggs, grits, oven-roasted 'moon dusted' potatoes. **Omelettes:** Piedmont, three eggs, chicken sausage, bacon, sautéed onions, cheddar cheese, grits; Clifton omelette, three eggs, goat cheese, mushrooms, tomato coulis & basil, grits; Hollywood, three egg whites, spinach, mushrooms, white cheddar cheese, warm tomato coulis, and fresh fruit; Chorizo hash, breakfast potatoes, red & green peppers, onions cheddar cheese, topped w two over medium eggs, cilantro, tomatillo salsa; Meggixican wrap, spicy scramble of eggs, cheddar cheese, onions, serrano peppers wrapped in a flour tortilla, warm tomato salsa, sour cream, grits; Breakfast bowl, two oven fried green tomatoes, turkey bacon, two over medium eggs, atop bowl of creamy grits, topped w warm red salsa; California dreamer, thick sliced whole wheat toast topped w fresh smashed avocado, drizzled w EVOO, sea salt, diced tomatoes, served w two eggs & fresh fruit. **Featured favorites:** Shrimp & grits, cheddar grits topped w blackened shrimp & roasted red pepper tomato sauce; Turkey pot roast, slow roasted and hand pulled w brown gravy, mashed potatoes & green beans; Love cakes, three black bean & cornmeal cakes, tomatillo salsa, sour cream, feta cheese, red onion spears, side salad; flat iron steak, grilled, topped w sautéed mushrooms, and mashed potatoes & green beans; Pan sautéed salmon lightly glazed, served w mashed potatoes & green beans; Biscuit pot pie, creamed chicken, carrots, celery, onions, potatoes, peas; Oven Fried chicken, herb crusted breast, grilled macaroni & cheese, spicy collard greens. **Sides:** Fluffy flying biscuit; Chicken sausage patties; Applewood smoked pork bacon; Mac & cheese; Spicy collard greens. **Coffee & such:** Coffee; Espresso; Mocha; Latte & Cappuccino; Cold brewed coffee; Chai latte or iced chai.fried chicken legs.

**For more information on Hankamer & Associates or any of our current listings, please visit our website at [www.hankamer.com](http://www.hankamer.com).**

Note: By way of qualifications for reviewing restaurants, Hankamer has owned and operated numerous restaurants, coffee shops, hotels, discotheques and banquet halls over the last forty years; he has traveled to over 70 countries and has studied and lived in Europe for over three years; he was co-owner of a home delivery wine of the month club and imported his own wine labels for years. Copyright 2015 Ray Hankamer, Hankamer Commercial/Hankamer & Associates.