

Le Colonial



20 COSMO PLACE SAN FRANCISCO, CA 94109
TEL 415.931.3600 www.lecolonialsf.com

SOUPS & SALADS

- Chicken Soup** *Pho Ga* **10.00**
Chicken Broth - Rice Noodles - Mary's Chicken - Cilantro - Scallion - Bean Sprouts - Basil - Chili - Lime
- Beef Soup** *Pho Bo* **12.00**
Vietnamese Beef Soup - Rice Noodle - Thinly Sliced Beef Tenderloin - Beef Meatballs - Bean Sprouts - Basil - Chili - Lime
- Chicken Salad** *Goi Ga (v)* **15.00**
Shredded Mary's Chicken - Green Cabbage - Banana Blossom - Rau Ram - Carrots - Nuoc Cham
- Papaya Salad** *Goi Du Du Tom Nuong (v)* **14.00**
Green Papaya Salad - Prawns - Mango - Carrots - Mixed Herbs - Nuoc Cham

Appetizer Tasting Platter

Chef's selection of five Vietnamese specialties

For two 30.00

Each additional person 15.00

ROLLS

- Fresh Spring Rolls** *Goi Cuon* **11.00**
Fresh Spring Rolls - Poached Prawns - Red Leaf Lettuce - Pickled Daikon - Rice Noodles - Hoisin Peanut Sauce
- Fresh Vegetable Rolls** *Bo Bia Chay (v)* **10.00**
Fresh Vegetable Spring Rolls - Sautéed Mushrooms - Chayote - Jicama - Carrots - Tofu - Mixed Herbs - Hoisin Peanut Sauce.
- Crispy Crab Rolls** *Cha Gio Tom Cua* **12.00**
Crispy Rolls - Dungeness Crab - Shrimp - Chicken - Vermicelli Noodles - Taro - Mushroom - Nuoc Cham

APPETIZERS

- Fried Wonton** *Banh Hap So Diep Chien (g)* **15.00**
Fried Wonton Filled with Scallops - Shrimp - Cilantro - Sesame Soy Sauce
- Ribs** *Suon Nuong (g)* **16.00**
Hoisin Glazed Baby Back Pork Ribs - Marinade Cabbage - Carrots
- Crab Cake** *Cha Cua* **16.00**
Crispy Coconut Crusted Mini Dungeness Crab Cakes - Mint & Cilantro Aioli
- Ahi Tuna Tartare** *Goi Ca Thu* **14.00**
Ahi Tuna Tartare - Avocado - Cucumber - Vietnamese Herb Salad - Sesame & Ginger Vinaigrette

(g) CONTAINS GLUTEN · (v) CAN BE DONE VEGETARIAN

Le Colonial is dedicated to the evolving process of operating a green business environment with the recommendation of products that are organic and natural.

Please do not use flash photography & refrain from use of cell phone in the dining room

Please note that in addition to the menu price there is a California sales tax of 8.50% & 4.00% San Francisco's Employer Health Mandate fee that will be added to food and beverages.

SEAFOOD

Grilled Ahi Tuna <i>Ca Thu Nuong</i>	28.00
Grilled Ahi Tuna - Glass Noodles - Carrots - Onion - Mushrooms - Sweet Black Vinegar Jus	
Tiger Prawns Garlic Noodles <i>Mi Toi Xao Tom Sate</i>	27.00
Wok Tossed Vietnamese Garlic Noodles - Tiger Prawns	
Seafood Combination <i>Canh Chua Hai San Sup</i>	29.00
Shrimp - Scallops - Seabass - Fish Broth - Celery - Pineapple - Okra - Beech Mushrooms - Mixed Herbs	
Shrimp Curry <i>Cari Tom</i>	26.00
Coconut Curry - Jumbo Shrimp - Eggplant - Mushroom - Mango - Potato - Yellow Onion - Basil	

LE COLONIAL SPECIALTIES

Ca Hap La Chuoi	33.00
Steamed Seabass Wrapped in Banana Leaves - Sweet Potato Noodles - Oven Roasted Tomatoes - Shiitake Mushroom - Ginger - Black Bean Coconut Sauce - Taro Chips	
Bo Luc Lac	34.00
Wok-Seared Filet Mignon Cubes - Sweet & Savory Soy Sauce - Pickled Red Onion - Butter Lettuce Watercress - Cherry tomatoes - Crispy Shoestring Potatoes	

MEAT | POULTRY | VEGETARIAN

Lemongrass Chicken <i>Ga Chien Xa</i>	27.00
Roasted Lemongrass Chicken Two Ways: Roasted Breast & Sautéed Thigh Meat - Asparagus Coconut Cream Chicken Jus	
Chicken Curry <i>Cari Ga</i>	24.00
Coconut Curry - Roasted Chicken - Eggplant - Mushroom - Mango - Potato - Yellow Onion - Basil	
Grilled Rib Eye Steak <i>Bo Bit Tet</i>	39.00
Grilled Rib Eye Steak - Sautéed Mushrooms - Curried French Fries	
Vietnamese Beef Stew <i>Bo Kho</i>	28.00
Braised Short Ribs - Turnips - Carrots - Fingerling Potatoes - Egg Noodles - Toasted Baguette	
Roasted Duck Breast <i>Vit Sot Me</i>	29.00
Roasted Duck Breast - Pineapple - Bamboo Shoot - Shiitake Mushroom - Tamarind Sauce	
Sautéed Tofu <i>Dau Hu Xao Nam (v)</i>	19.00
Sautéed All Natural Tofu - Bell Pepper - Red Onion - Beech Mushroom	
Vegetables Curry <i>Cari Chay (v)</i>	18.00
Coconut Curry - Tofu - Eggplant - Mushroom - Mango - Potato - Yellow Onion - Basil	

SHARED ENTRÉE

Rack of Lamb

Four Ribs: **38.00** | Eight Ribs: **68.00** | Twelves Ribs: **95.00**

Hoisin Marinated - Lemongrass Crusted Grilled Ribs of Lamb Rack - Asparagus Frisée Salad - Crispy Rice

ACCOMPANIMENTS

Garlic Noodles <i>Mi Xao Toi (v)</i>	10.00
Wok Tossed Garlic Noodles - Bean Sprouts - Scallion	
Crab Glass Noodles <i>Mien Xao Cua (v)</i>	15.00
Wok Tossed Sweet Potato Noodles - Dungeness Crab - Farm Fresh Egg - Bean Sprouts - Scallion	
Green Beans <i>Dau Dua Xao (v)</i>	10.00
Wok Tossed French Green Beans - Shiitake Mushroom - Garlic-Oyster Sauce - Almonds	
Brussels Sprouts <i>Xu Bruxelles (v)</i>	11.00
Crispy Sweet Chili Gazed Brussels Sprouts - Portobello Mushroom - Carrot Chips - Nuoc Cham	
Fried Rice <i>Com Chien Le Colonial (v)</i>	12.00
Wok Fried Jasmine Rice - Bay Shrimp - Scallion - Carrots Green Beans - Farm Fresh Egg	
Steamed Brown Rice <i>Com Luc (v)</i>	5.00
Koda farms organic heirloom brown rice	
Steamed Jasmine Rice <i>Com Trang (v)</i>	4.00
Jasmine rice	
Coconut Rice <i>Com Dua (v)</i>	6.00
Jasmine Rice Cooked in a Savory Coconut Broth	

SPECIALTY COCKTAILS

721	13.00	Jasmine Gin	15.00
Volcan Tequila - La Pinta Pomegranate Mint - Jalapeno		Hendricks Gin - Jasmine Green Tea - Muddled Strawberries - Pineapple Juice - Peach Bitters	
Ah Nhi's Ghost	14.00	Le Colonial	12.00
Maestro Dobel Tequila - Passion Fruit - Cilantro Agave Syrup - Salt Rim		Hangar One Vodka - Passion Fruit Puree - Cointreau	
Bee's Knees	12.00	La Parisienne	12.00
The Botanist Gin - Egg White - Honey - Bitters		Tito's Vodka Infused with Lemon & Raspberries St. Germain - Fresh Raspberries	
Dog Days	13.00	Mighty Leaf	15.00
Bummer & Lazarus Gin - Crème De Violet Lychee Puree - Egg White		Zephyr Gin - Chartreuse Liqueur - Shaved Cucumber Citrus Segments	
Hanoi Honey	12.00	Maple Rye Old Fashioned	13.00
Belvedere Ginger Zest Vodka - Honey Cucumber Slices		Templeton Rye	
High Rau Ram	15.00	The "Last" Last Word	14.00
Humboldt's Finest Hemp Seed Infused Vodka Honey Syrup with Fresh Rau Ram		Le Grande Courtage - Dubonnet - Crème De Pamplemousse - Grapefruit Zest	
		The Negroni	15.00
		Genever Bols Gin - Galliano L'Aperitivo - Cinzano	

SHARED COCKTAILS

Flaming Buddha (Serve 4)	30.00
Sailor Jerry Rhum - Blend of Guava Juice, Lemongrass, Basil & Fresh Pineapple	
Pineapple Express (Serve 3)	26.00
Humboldt's Finest Hemp Seed Infused Vodka Cointreau - Pineapple Juice - Ginger Beer - Coconut Rhum	
Scorpion Bowl (Serve 4)	32.00
Babary Coast Agricole Rhum - Remy Martin VSOP Tropical Juices - Fresh Fruit - Cherries - Mint	

WINES BY THE GLASS

WHITE	
Markus Huber, Grüner Veltliner , Obere Steigen, Traisental, Austria 2016	14.00
Phillips Hill, Gewurztraminer , Anderson Valley 2016	12.00
Kelly & Young, Sauvignon Blanc , Alexander Valley 2016	13.00
Domaine Séguinot-Bordet, Chablis , Vieilles Vignes, France 2016	15.00
Von Simmern, Riesling Kabinett , Rheingau Erbacher Macrobrunn, Germany 2015	15.00
Willakenzie Estate, Pinot Gris , Willamette Valley 2016	12.00
Saintsbury, Chardonnay , Carneros 2015	13.00
ROSÉ	
Domaines Ott*, By Ott, Côtes de Provence , France 2016 (Grenache, Cinsault, Syrah)	13.00
RED	
Pence, Gamay , Sta. Rita Hills, Estate PTG 2016	14.00
Ernest, Pinot Noir , The Engeneer, Romanini Vineyard, Sonoma Coast 2014	15.00
Château Pegau, Côtes du Rhône , Cuvée Maclura, France 2015 (Grenache, Syrah, Mourvèdre)	12.00
Charles Joguet, Chinon , Cuvée Terroir, France 2015 (Cabernet Franc)	14.00
Miro Cellars, Zinfandel , Gaddis Vineyard, Russian River Valley 2015	13.00
Keenan, Cabernet Sauvignon , Napa Valley 2013	18.00
CHAMPAGNE & SPARKLING WINE	
Domaine Chandon, étoile, Brut , Napa Valley N.V.	18.00
Moët Impérial, Brut, Champagne , N.V.	24.00
Lucien Albrecht, Brut Rosé , Crémant d'Alsace, France N.V.	13.00