

HaiSous

VIETNAMESE KITCHEN

Món Ăn Vặt (for fun)

Gỏi Đu Đủ 18

papaya salad, house-made beef jerky & soy sesame vinaigrette
Vegetarian Papaya Salad - Tofu 16

Gỏi Bạch Tuộc 19

octopus salad confit eggplant, coconut cream & toasted peanuts
Vegetarian Confit Eggplant Salad 17

Cánh Gà Chiên (6 piece) 17

Chef Thai's famous crispy **chicken wings**, caramelized fish sauce, chili, garlic, scallion

*Bò Nướng Tỏi 23

grilled **ribeye**, lemongrass, mỡ hành, chili-lime-salt

Món Ăn Đặc Biệt - Chef's Signatures

Cơm Bò Nướng Tỏi \$25

Grilled ribeye **steak**, egg & pork terrine, jasmine rice, scallion oil, fried garlic

Phở Gà \$19

Northern style **chicken noodle soup** served with bean sprouts, Thai basil, Fix spicy hoisin sauce

Bún Bò Huế \$21

Beef and pork rice noodle soup, beef shank, pork terrine, blood cake, banana blossom salad

Bánh Xèo \$26

Shrimp and pork belly **crispy rice crepe**, Vietnamese herbs, lettuce and nước mắm tỏi

Bún Tôm Tầm \$24

Sauté **shrimp and coconut cream**, rice noodles, bean sprouts, Vietnamese shiso

Cà Ri Chay \$22

Vietnamese **curry**, carrot, sweet potato, daikon radish & young bamboo

Cơm \$4

steamed **Jasmine rice**

Brunch Tasting Menu

two guests to participate & offered only to the entire table

• \$15 will be added to single diners •

\$36/PERSON

Gỏi Đu Đủ

papaya salad, house-made beef jerky & soy sesame vinaigrette

Phở Gà

Northern style **chicken noodle soup** served with bean sprouts, Thai basil, Fix spicy hoisin sauce

Tráng Miệng (palate cleanser)

Vietnamese whipped **rice pudding** with toasted peanuts, sesame, young coconut

Grilled Seafood

1/2 dz. grilled **oysters** - 21

grilled colossal **prawns** - 26

grilled **octopus** - 19

Grilled Seafood Platter - 62

oysters, colossal shrimp, octopus

Grand Seafood Tower - 130

grilled: oysters, colossal shrimp, octopus + shrimp ceviche & crudo

• entire à la carte menu is 100% gluten-free •

* this item is cooked to order, consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

HaiSous

VIETNAMESE KITCHEN

White & Reserves

- Malat, Crazy Creatures, Gruner Veltliner, Kremstal, AUT** 2021 **13 / 60**
Light / Dry & Sophisticated. Grapefruit, herbaceous white flower, soft white pepper
- Serge Laloue, Sancerre, Loire, FR** 2022 **21 / 90**
Light-Medium. Mineral driven, with honeysuckle and lime zest on the nose. Mouthwatering acidity, clean and refreshing, notes of lemon peel, Asian pear and limestone, with a long, lean finish
- Lieu Dit, Chenin Blanc, California, USA** 2021 **16 / 70**
Medium. Dry, crisp and refreshing, Limited Library Release, Enjoy this Central Coast beauty here at HaiSous before it's gone!
- Domaine Joseph Cattin, Dry Riesling, Alsace FRA** 2021 **13 / 60**
Dry & Vibrant. This aromatic wine offers aromas of orchard fruits like nectarine, apricot, bright green apple, and pear.

Red & Reserves

- Girasole, Pinot Noir, Mendocino, USA** 2019 **15 / 68**
Medium - Light. Delicious zippy acidity and bright, fresh fruit with a gorgeous, lush mouth feel. A nice hint of wild herbs and soft tannins to finish.
- Domaine des Cédres, Côtes du Rhone, Rhône Valley, FRA** 2021 **15 / 68**
Medium-Full Body Soft tannins, cherries and chocolate. Both versatile & complex, this wine is perfect with our cuisine
- Parra Jimenez 'Friend & Farmer', Tempranillo, La Mancha, ESP** 2021 **14 / 64**
Light-Medium. Organic & Biodynamic. Relatively light in body. Experience ripe cherry aromas, red fruits, with a clean, precise finish.
- Aslina, Cab Sauv, Cab Franc Blend, Western Cape, SA** 2020 **21 / 90**
Rich-Intense. Deep, fruit driven, jammy and fresh. Aslina is wine company owned by Ntsiki Biyela, the first black women winemaker in South Africa.

Signature & Classic Cocktails

- Japanese Whisky Old Fashioned**
Hatozaki Finest Whisky, bitters, orange 16
- Guava Rita**
Libelula Tequila, orange bitters, tropical salt rim 13
- Revolutionist**
Banhez Mezcal, compressed pear, all spice dram, citrus 13

Brew

- Veltins Pilsener Draft**
16 oz \$8 / 32 oz pitcher \$20
- Church Street Brewing, Li'l Luc IPA, 16oz Illinois 5% 9
- Eris, Blueberry Hard Cider, 12oz Illinois 6.1% 9
- Church Street Brewing, Devil's Advocate, Belgian-Style Ale, 16oz Illinois 9% 11

Alcohol-Free Spritz - \$10

- Choose Your Flavor!
- Blood Orange & Citrus
- Prickly Pear & Mint
- Blueberry Thai Basil
- Mango Lime
-

Non - Alcoholic

- Fever Tree Ginger Beer - 5
- Marz **Kush Party** 10mg THC - 14
- Marz **Cherry Basil** CBD - 10
- Coke, Diet Coke, Sprite, Ginger Ale - 4
- Sparkling Water
-

• tasting menu is gluten free, except for dumplings & dessert • gluten free substitutions will be made • minimum of two guests to participate & offered only to the entire table •
• \$15 will be added to single diners • dishes may be enjoyed a la carte •