

# 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.

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## 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

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## 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

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• 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 •