

HaiSou's

VIETNAMESE KITCHEN

Happy Hour

. \$10 Classic & Signature Cocktails

Old Fashioned

Bourbon or Rye, bitters, orange

Seasonal Margarita

Arette Tequila, seasonal fruit, lime, orange bitters, tropical salt rim

Dirty Tini

Haku Vodka

Raspberry Daiquiri

Hamilton White Rum, raspberry, citrus

Da Paloma

Arette Tequila, Badger sparkling grapefruit, citrus, salt

Revolutionist

Amaras Mezcal, compressed pear, all spice dram, citrus

Crimson Pulp

Beefeater Gin, blood orange, ginger, soda

. Wine

Ask about our select wine bottles for \$45

. \$11 BTG

Andeluna 1300, Cabernet Sauvignon, Mendoza ARG 2023

Sohm & Kracher, Gruner Veltliner, Burgenland, AUS 2024

Chateau Nomad, Rosé, Washington, US 2024

. Brew

Orion, Okinawa's Craft, Japanese Lager, 5% 7

Veltins, Pilsner, Grevenstein GER 5% 8oz 5

Garage Beer light Lager 4% + Shot 10

(Deadwood Bourbon)

. Alcohol-Free Soda

Dealers Choice Mocktail – 7

Fever Tree Ginger Beer – 5

San Pellegrino 250ml/4 – 1L/8

Sprite, Coke, Diet Coke, Ginger Ale – 4

4pm - 5:30pm parties of 2 seated at bar/ large parties seated in dining room

parties up to 6

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Petit Le Mont, Sauvignon, Aligny-Cosne, FR 2024

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. Món Ăn Vặt (for fun)

\$10 Menu

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Gỏi Đu Đủ

papaya salad, house-made beef jerky or marinated tofu
sesame, fresh Vietnamese herbs, chili, lime

Bún Thịt Nướng

Rice noodle salad, grilled pork, crispy shrimp rolls, lettuce, Vietnamese herbs

Hến Xúc Bánh Đa

chopped clams chili, toasted peanuts, grilled rice crackers

Mực Chiên

crispy calamari, sweet & spicy tamarind sauce

Gỏi Cơm Cháy

crispy rice salad, tamarind fish sauce dressing, cilantro, sweet shallots

Cánh Gà Chiên (5 piece)

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

Cà Tím Nướng Mỡ Hành

grilled eggplant scallion confit & pickled shallot

Khoai Chiên

Crispy **fingerling potatoes**, caramelized onions, Nước Mắm Tỏi

Cơm Chiên Giòn

house **fried rice**, garlic, puffed rice & egg (add lump crab +\$5)

Bún Chả ~ Hanoi Style- \$15

Hanoi-style **grilled pork patties**, rice noodle,
crispy spring roll, charred pork broth,
lettuce & fresh herbs

Cơm

steamed **Jasmine rice** - \$4

4pm - 5:30pm 100% Gluten Free Menu

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