



FRESH RICE PAPER ROLLS

Traditional Summer Rolls \$10.00
Shrimp, roasted pork, red leaf lettuce, herbs, vermicelli, peanut sauce

Bo Bia Roll \$10.00
Jicama, carrot, tofu, coconut, mushroom, egg, red leaf lettuce, herbs, peanuts

Spicy Ahi Tuna Roll \$10.75
Seared ahi tuna, basil avocado, pickled root vegetables, chilies, vermicelli, basil aioli

Beef Rib Eye Roll \$10.75
Avocado, asparagus, basil, vermicelli, herbs, spicy dipping sauce

LUNCH PLATES (served until 4pm)

Gingergrass Tofu \$14.75
Bok choy, shiitake, crispy tofu (vg upon request)

Pork Chops \$14.75
Thin cut, grilled. Soy ginger marinade, nuoc cham

Wok-Tossed Chicken \$14.75
Chicken, ginger, lemongrass, onion, garlic, chilies

Sub brown rice 2.25

VEGETABLE SIDES

Brussels Sprouts \$9.00

Sautéed Bok Choy \$9.00

Charred Long Beans \$9.00

ALL VEGETABLES CAN BE MADE VEGAN AND GLUTEN FREE UPON REQUEST.

APPETIZERS

Crispy Imperial Rolls \$12.75
Crab & shrimp, chicken or vegetarian (vg). Red leaf lettuce, herbs, cucumbers, pickled root vegetables, nuoc cham

Firecracker Shrimp \$10.25
Crispy wonton wrapped shrimp with sweet and sour dipping sauce

Tofu and Veggie Skewer \$11.75
Organic tofu, zucchini, shitake, red bell pepper and onion in a soy chili marinade served with vegan nuoc cham (vg)

Wok Fried Cauliflower \$11.00
Tossed in a sweet and spicy citrus sauce

Chili Peanut Wings \$12.75
Tossed in chili-garlic peanut sauce, served with yogurt dip

Shrimp Skewers \$13.75
Grilled wild shrimp with spicy coconut peanut sauce

Taro Fries \$6.75
Fried taro root with aioli (vg upon request)

Animal Fries \$9.25
Taro fries, aioli, grilled onions, shallots, cilantro, chilies

Noodle Dumplings \$12.75
Wood-ear mushroom, jicama and your choice of tofu (vg) or pork

Crispy Calamari \$11.75
Sweet salt, pepper, grilled onions, cilantro, chilies

SALADS

Green Papaya Salad \$11.75
Papaya, carrots, red pepper, peanuts, shallots (vg)
Add chicken 4 Add shrimp skewer 4 Add crispy tofu 3.75

Vietnamese Chicken Salad \$15.75
Chicken, napa cabbage, frisée, red pepper, onion, pickled shallots, herbs, peanuts, crispy shallots, peanut vinaigrette

Raw Kale Salad \$15.75
Market kale, avocado, carrot, cilantro, onion, red pepper vinaigrette
Add chicken 4

BANH MI SANDWICHES

Clark Street baguette, aioli, cilantro, chilies, pickled daikon & carrot. Served with house-made pickles and shrimp chips.

Grilled Chicken \$15.25 **Grilled Pork** \$15.25

Beef Rib Eye \$15.75 **Brisket** \$15.75

Organic Crispy Tofu \$15.25

Add avocado 2.75 Sub taro fries for shrimp chips 3

DRINKS

Ginger Limeade _____	\$5.00
Gingergrass Ginger Ale _____	\$5.00
Organic Iced Tea _____	\$4.00
Lychee Peach Black or Lemongrass Green	
Hot Tea _____	\$4.50
Lemon Ginger, Peppermint, Lychee Peach, Lemongrass Green	
Vietnamese Coffee (hot or iced) _____	\$5.75
with chicory and condensed milk	
Iced Vegan Ube Latte _____	\$6.75
with oat milk	
Mexican Coke/7-Up _____	\$4.50
355ml	
Cascade Mountain Spring Water _____	\$6.75
Cascade Mountain Sparkling Water _____	\$6.75

Please ask your server about our beer and wine selections

DESSERTS

Fried Banana Spring Rolls _____	\$9.75
Topped with chocolate and coconut cream sauce	
Coconut Lime Bars _____	\$10.25
Coconut custard cream baked over a graham cracker crust, layered with toasted coconut served with vanilla ice cream	
Bahn Mi Bread Pudding _____	\$10.75
French bread soaked in vanilla and coconut, filled with cinnamon and chocolate topped with vanilla ice cream	

SIDES

Broken Jasmine Rice	\$3.00
Black Coconut Rice	\$4.75
Lemongrass Brown Rice	\$3.75
Pho Broth	\$6.00

PHO

Aromatic broth, rice noodles, herbs, onions, bean sprouts, limes, chilies

Chicken Pho _____	\$14.75
Shredded chicken breast, ginger-chicken broth	
Vegetarian Pho Chay _____	\$14.75
Bok Choy, carrots, shiitake, baked tofu, spiced vegan broth	
Beef Pho _____	\$14.75
Beef bone broth, thin sliced filet mignon, cloves, ginger, star anise	
Add brisket 3.00	
Seafood Canh Chua Pho _____	\$16.75
Fresh ling cod, wild caught shrimp, salmon, pineapple and tomato in a sweet and sour tamarind broth	
Substitute brown rice noodles 3	

BUN NOODLE BOWLS

Vermicelli rice noodles, red leaf lettuce, herbs, cucumbers, bean sprouts, pickled root vegetables, peanuts and nuoc cham

Grilled Chicken	14.75	Grilled Pork	14.75
Organic Tofu (vg)	14.75	Rib-Eye Beef	14.75
Wild Ling Cod	16.75	Imperial Roll	14.75
Grilled Shrimp	15.75	(crab & shrimp, vegetarian or chicken)	

EXTRAS:

Add extra imperial roll 3	Substitute brown rice noodles 3
(choice of crab & shrimp, vegetarian or chicken)	Substitute broken jasmine rice at no cost
Add shrimp skewer 4	
Substitute eco-farmed brown rice 2.25	

HOUSE SPECIALTIES

Wok-Tossed Noodles _____	\$16.75
Egg noodles, bean sprouts, scallions, carrots, cabbage, egg, peanuts	
Choice of beef, chicken, veggie or shrimp (add 3)	
Shaking Beef _____	\$22.00
Filet mignon, onions, chilies, watercress	
Pan-Seared Salmon _____	\$18.75
Soy Ginger Salmon, black coconut rice, apple slaw	
Lemongrass Chicken _____	\$21.00
Free range chicken marinated in soy, garlic and lemongrass	
Clay Pot Curry Vegetables _____	\$18.00
Mushroom, cauliflower, broccoli, carrot, yam, and onion in a lemongrass-lime yellow curry	
Choice of baked tofu, chicken (add 1) or shrimp (add 3)	
Vietnamese Broken Fried Rice _____	\$14.75
Choice of beef, chicken, veggie or shrimp (add 3)	
Wok Tossed Chicken _____	\$15.75
Marinated chicken, ginger, lemongrass, onion, garlic, chilies	
Gingergrass Tofu _____	\$15.75
Bok choy, shitake, crispy tofu (vg upon request)	
Pork Chops _____	\$17.75
Marinated in a garlic shallot sauce and grilled	

WE USE PEANUTS IN PREPARING AND SERVING OUR FOOD. SOME ITEMS CONTAIN FISH, SHRIMP, SHELLFISH, WHEAT AND SOY

For parties of 6 or more, a 20% gratuity will be added to the bill. For take out orders over \$100, a 10% service charge will be added to your bill

Follow us @gingergrass_la and please visit our new take-away spot Gingergrass Mini Mart 4850 Fountain Avenue LA