

gingergrass

FRESH VIETNAMESE CUISINE

2396 Glendale Blvd, Silver Lake, CA 90039

LUNCH

LUNCH PLATES

With broken rice and Vietnamese slaw

- Gingergrass Tofu** **\$8.95**
crispy tofu, shiitake mushrooms & baby bok choy served with vegan nuoc cham sauce
- Pork Chops** **\$8.95**
marinated in a garlic-shallot sauce and grilled
- Wok-Tossed Chicken** **\$8.95**
sliced free-range chicken breast, onion, garlic and chilies in a lemongrass-basil-ginger sauce
- Substitute Brown Rice** **\$1.75**

SOUPS

- Chicken Pho** **\$8.75**
Shredded chicken breast in a ginger-garlic broth w/ rice noodles, herbs & bean sprouts
- Vegetarian Pho** **\$8.75**
Mushrooms, bok choy, carrots, ginger and baked tofu in a vegan broth infused with traditional pho spices over rice noodles
- Sweet and Sour Seafood Canh Chua** **\$9.75**
Fresh fish and shrimp in tamarind seafood broth, rice noodles, chilies, pineapple and herbs
- Beef Pho** **\$8.75**
Thin slices of sirloin with an aromatic beef broth served over rice noodles
- Substitute brown rice noodles **\$1.75**

SIDES

- Broken Jasmine Rice** **\$2.50**
- Lemongrass Brown Rice** **\$3.50**
- Gingergrass Slaw** **\$2.75**
- Sautéed Baby Bok Choy** **\$4.95**
- Charred Long Beans** **\$4.95**
- Wok-Tossed Kale** **\$4.95**
- Shrimp Chips with Peanut Dipping Sauce**
- Small bag **\$1.95** Large bag **\$3.50**

APPETIZERS

- Crispy Imperial Rolls**
Served with lettuce wrappers, fresh herbs, cucumbers, pickled vegetables and Vietnamese dipping sauce (nuoc cham)
Crab & Shrimp _____ **\$6.50**
Chicken _____ **\$5.95**
Vegetarian (served with vegan nuoc cham dipping sauce) _____ **\$5.95**
- Fresh Summer Rolls** _____ **\$4.95**
Rice paper rolls with shrimp, roasted pork, lettuce, vegetables and herbs served with homemade peanut sauce
- Seasonal Grilled Vegetable Rolls** _____ **\$5.95**
Rice paper rolls filled with farm fresh vegetables, lettuce, rice stick noodles & fresh herbs
- Bo Bia** _____ **\$5.95**
Fresh rice paper filled with jicama, coconut, mushroom, egg and peanuts with vegetarian dipping sauce
- Green Papaya Salad** _____ **\$7.50**
Freshly shredded green papaya and carrots topped with a spicy Vietnamese vinaigrette, red bell peppers, peanuts and caramelized shallots
Add Chicken _____ **\$1.50**
- Grilled Shrimp Skewers** _____ **\$7.50**
Marinated shrimp and vegetables charbroiled and served with spicy coconut peanut sauce, lettuce wrappers, fresh herbs, pickled vegetables and cucumbers
- Crispy Calamari** _____ **\$6.95**
Tossed in our salt and pepper seasoning with grilled onions and chilies
- Shrimp Fritters** _____ **\$7.50**
Shredded yams combined with shrimp and coconut milk, fried and served with lettuce, herbs and cucumbers
- Noodle Dumplings** _____ **\$6.95**
Rice noodles filled with your choice of seasoned, minced tofu or pork

SALADS All salads can be prepared with tofu

- Vietnamese Chicken Salad** _____ **\$10.95**
Shredded chicken breast tossed with cabbages, frisée lettuce, red peppers, red and white onions, fresh herbs, dressed with a peanut-nuoc cham dressing topped with peanuts and crispy shallots
- Jack and Ginger Salad** _____ **\$10.95**
Asian jackfruit mixed with lotus root, poached shrimp and caramelized shallots, topped with black & white sesame seeds with nuoc cham vinaigrette
- Gingergrass Salad** _____ **\$10.95**
Red leaf & butter lettuce lettuce with jicama, red peppers, shiitake mushrooms, cucumbers and bean sprouts in a tamarind dressing, topped with tofu marinated in ginger, scallions, cilantro & sesame oil

WE USE PEANUTS IN PREPARING AND SERVING OUR FOOD

SANDWICHES With chips and slaw

Chicken, Pork, or Tofu \$9.25

Beef \$9.75

In a French baguette with pickled vegetables, herbs, chilies, and homemade spicy aioli

SPECIALTY BEVERAGES

Fresh Ginger Limeade \$3.50

Basil-Lime Elixir \$3.50

Blood-Orange Elixir \$3.50

Gingergrass Gingerale \$3.50

VieTea \$3.50

DRINKS

Soft Drinks \$2.95

Coke, Diet Coke, Sprite

Bottled Water - WAIWERA

Artesian water from New Zealand

Sparkling

small \$3.50 large \$5.95

Still

small \$3.50 large \$5.95

Iced Tea \$2.95

Fiji Green or Tropical Black

Hot Tea \$3.95

Selected organic flavors from "The Art of Tea"

Vietnamese Coffee

Intelligentsia black cat and Café du Monde with condensed milk

Regular \$3.95

Decaf \$3.95

Beer, Wine & Specialty Drinks

Please ask your server

DESSERTS

For seasonal homemade desserts, check our blackboard!

Open Everyday

Mon - Wed and Sun 11:30am -10:00pm

Thurs - Sat 11:30am -11:00pm

Let us cater your next event!

For parties of 6 or more, a 18% gratuity will be added to the bill. For take out orders over \$100, a 10% gratuity will be added to your bill.

TEL 323.644.1600 | gingergrass.com

ENTRÉES Served with broken rice and slaw

Substitute brown rice for an additional \$1.75

Lemongrass Chicken \$13.95

Grilled free range chicken breast marinated with lemongrass and chilies

Caramelized Wild Gulf Shrimp \$14.95

Stir fried shrimp in a caramel sauce with baby bok choy

Banana Leaf Fish \$13.95

Tilapia filet steamed in banana leaves with ginger and chilies on a bed of carrots and shiitake mushrooms

Shaking Beef \$15.95

Wok-tossed marinated filet mignon with chilies & sauteed onions on watercress

Bó Saté \$15.95

Tender filet mignon in a spicy peanut sauce, wok-tossed with yams and long beans

"Gingergrass" Tofu \$11.95

Crispy organic tofu with shiitake mushrooms and baby bok choy served with our vegan nuoc cham sauce

Pork Chops \$11.95

Marinated in a garlic-shallot sauce and grilled

Wok-Tossed Noodles \$11.95

Egg noodles with your choice of chicken, beef, or baked tofu tossed with bean sprouts, green onions, carrots, cabbage and farm fresh egg

Add shrimp \$3.00

Sautéed Eggplant \$11.95

Fresh Japanese eggplant sautéed in a hoisin-sesame sauce with your choice of seasoned minced tofu or pork

Clay Pot Curry Vegetables

Fresh vegetables in a lemongrass-lime curry sauce cooked in a clay pot with your choice of baked tofu or shrimp

Baked Tofu \$11.95

Shrimp \$13.95

Coconut Curry Cod \$15.95

Fresh ling cod filet marinated in a curry sauce and served with noodles and topped with a spicy coconut sauce

Braised Five Spice Berkshire Pork Belly \$15.95

Topped with a pea shoots and crispy shallot salad

Pan-Seared Salmon \$14.95

In a soy-ginger marinade and served with black coconut rice and topped with an apple slaw

NOODLE BOWLS

A choice of the below item served over rice stick noodles with shredded lettuce, pickled vegetables, cucumbers, herbs and your choice of regular or vegan nuoc cham

Free-Range Chicken \$8.75

Pork \$8.75

Organic Tofu \$8.75

Beef \$9.75

Fresh Local Halibut \$10.75

Imperial Roll (Chicken, Vegetarian or Crab & Shrimp) \$8.75

Grilled Shrimp \$9.25

Broken rice may be substituted for noodles

Add imperial roll \$1.25

Substitute brown rice for an additional \$1.75

Substitute brown rice noodles for an additional \$1.75