

MENU
MONDAY - FRIDAY
10 AM - 2PM



Banh Mi \$13.75

French baguette, cucumbers, cilantro, pickled carrots, daikon & red onions, Serrano peppers, house made pate, mayo, soy sauce

Choice of:

5 spice grilled chicken
Lemongrass grilled pork
Tamarind tofu - Veg [without pate]
Combo - lemongrass grilled pork, pork belly, cha (Vietnamese steamed pork) & ruốc (shredded pork) +\$1
Lemongrass Wagyu beef +\$3

Vermicelli or Salad (GF) \$17.75

Rice vermicelli, lettuce, cucumbers, bean sprouts, cilantro, pickled carrots & daikon, mint
Topped with green onion oil, fried shallots & roasted crushed PEANUTS
Fish Sauce Vinaigrette on the side

Choice of:

5 spice grilled chicken
Lemongrass grilled pork
Tamarind tofu [vegan w/soy sauce vinaigrette]
Lemongrass Wagyu beef +\$5 [not GF w/beef]

Jasmine Rice (GF) \$17.75

Jasmine rice, lettuce, cucumbers, bean sprouts, cilantro, pickled carrots & daikon
Topped with green onion oil
Soy Sauce Vinaigrette on the side

Choice of:

5 spice grilled chicken
Lemongrass grilled pork
Tamarind tofu [vegan]
Lemongrass Wagyu beef +\$5 [not GF w/beef]

**ADD PAN FRIED ORGANIC
EGG TO ANY ENTREE - \$3**

Garlic Noodles \$18.75

Egg noodles, Parmesan cheese, cucumbers & pickled carrots and daikon
Topped with green onion oil & roasted crushed PEANUTS

Choice of:

5 spice grilled chicken
Lemongrass grilled pork
Tamarind tofu [not vegetarian]
Lemongrass Wagyu beef +\$5

Thai Basil \$17.75

Bell peppers, onions, basil, lettuce, cucumbers, bean sprouts, cilantro, pickled carrots & daikon
Topped with fried shallots & green onion oil
Soy Sauce Vinaigrette on the side

Choice of:

Jasmine rice
Rice vermicelli
Fresh Salad

Choice of:

Ground pork
Impossible ground beef [vegan]

SIDES

Fresh Spring Rolls - rice paper, vermicelli, lettuce, bean sprouts & mint [2 rolls per order, cut into 4 pieces]

Choice of:

Tamarind tofu - \$10.00
Poached Tiger shrimp - \$10.95

Spam Musubi - \$6.95 [2 per order]

Fries - \$3.95

Garlic Fries w/Parmesan cheese - \$5.95

Shrimp chips - \$3.95

Garlic Chili Smashed Cucumbers - \$6.00

Crisp cucumbers, fresh herbs, garlic, sesame seeds & chili-lime dressing

LGC Bistro - Brisbane
2000 Sierra Point Parkway
Brisbane CA 94005
415-375-1657
www.littlegreencyclo.com

DRINK MENU

MONDAY - FRIDAY

10 AM - 2PM



Little Green Cyclo Award Winning Ready to Drink Vietnamese Coffee \$4.95

Classic with Condensed Milk
Ube with Condensed Milk
Vegan Coconut
Vegan Coconut Mocha
Vegan Sparkling Passion Fruit

Vietnamese Phin Dripped Coffee - Cold Only

Cà phê sữa đá - with CA organic condensed milk \$6.50
Bạc xỉu - with CA organic condensed milk & whole milk \$6.75

Traditional Coffee

Espresso - Single Shot	\$4.00
Double Shot	\$6.50
Americano	\$4.25
Machiato	\$4.75
Cappuccino	\$5.75
Latte	\$5.75

**Almond or
Oat Milk
Options Available**

Specialty Coffee Latte \$6.75 - Hot or Cold

Mocha
Ube
Pandan

Matcha & Hojicha Tea Latte \$7.00 - Hot or Cold

Organic Japanese Ceremonial Matcha
Organic Hojicha from Kagoshima & Kyoto

Specialty Matcha & Hojicha Tea Latte \$7.75 - Cold Only

Fresh Strawberry Organic Japanese Ceremonial Matcha Latte
Fresh Strawberry Organic Hojicha Latte

Ice Tea & Lemonade

Thai Black Iced Milk Tea.	\$5.75
Hong Kong Black Milk Tea	\$5.75
Shut Eyes Wide - Thai Tea + Vietnamese Coffee	\$5.75
Cold Brew Lychee Red Iced Tea	\$5.00
Lemonade	\$5.00

FARM TO CUP & CAN

All of our coffee drinks are crafted with 100% single origin Vietnamese coffee beans sourced directly from the Central Highlands of Vietnam. We partner with small family farms to source the highest quality, hand-gathered, and perfectly ripe coffee beans for maximum freshness in every brew!