

MOT HAI BA



APETIZERS

Xiu mai - vietnamese meatballs	14
garlic, ginger and wood-ear mushroom pork meatballs grilled over charcoal-and served with last years tomato curry and Vietnamese kimchi. crispy shallots and chili oil	
Bánh Xèo - crispy rice cake	Tofu Shrimp Brisket
	14 16 17
vietnamese rice flour crispy cake filled with shitake, bean sprouts, green onions and your choice of tofu, shrimp or 5 spice brisket. served with lettuce, herbs and nuoc cham	
Banh bao	17
2 steamed bao buns filled with 5 spice braised brisket, Vietnamese kimchi and onions, pan fried to crispy in leek butter. served with greens and whipped kimchi butter	
Green rice fried shrimp	16
briny pork coated Louisiana white shrimp fried coated in young green rice and served with spicy ginger and scallion mayo, lettuce & herbs for wrapping	
Fried squash blossoms	16
squash blossoms filled with a mix of pork, shrimp, lemongrass and garlic are lightly fried in a crispy tempura batter served with nuoc cham and thai chilies and dill	
Grilled house made brioche toast	17
house made brioche is grilled crispy over charcoal and topped with a salad of poached chicken, snow peas, green apples, cucumbers and marinated bean sprouts dressed in a toasted Thai chili and garlic cham vinaigrette	

SALADS AND SEASONAL

Green papaya salad	14
carrots, bean sprouts, viet herbs, house beef jerky, fried shallots	
Grilled duck hearts	12
green papaya and Viet herb salad, citrus, garlic pepper baguette	
Roasted beets	14
caramel and spice roasted beets over whipped coconut cream, lime, herbs, fried shallots	
Crab and Texas oroblanco salad	18
blue crab, preserved lemon and toasted clove mayo, cucumber, green onions, celery, mint, perilla, thai basil, crispy lotus root, fried garlic	
Fried tomato	13
grilled eggplant caponata , curry spice fried tomato, tomato nuoc cham	
Vietnamese chicken and cabbage salad	13
a Vietnamese classic salad tossed with cabbage, carrots, bean sprouts, Vietnamese herbs, shallots, poached chicken, toasted peanuts and fried shallots	

SIDES

Garlic noodles	8
Roasted beets	7
Jasmine rice	3
Wok tossed seasonal veg	8
Grilled cauliflower	6
Vermiceli noodles	3

PHO & NOODLES

Beef pho	12	18
5 spice braised brisket, Texas Craft Wagyu Beef meat balls		
Chicken Pho	12	16
poached chicken, grilled lemongrass chicken skewer		
Seasonal Vegetable Pho	11	15
in season vegetables / ask your server		
Vermiceli bowl	19	17
chubby dog farm pork marinated in lemongrass or cartermere farms chicken marinated in ginger and turmeric. Served with green lettuce, bean sprouts, green apples, scallions, cucumbers, celery, Viet herbs, fried shallots and imperial roll		

ENTRÉES

Shaking beef	36
A Bar N Ranch tenderloin, soy vinaigrette, pickled red onion, grilled hot house tomatoes, upland cress	
Barnegat light, NJ Golden Tile fish in fish sauce caramel	29
fish sauce caramel baked golden tilefish, braised leek and lettuce custard, grilled bok choy, crispy leeks, chicken skin crumble	
Crab stuffed leeks	26
baked leeks filled with Louisiana blue crab, jasmine rice and ginger served with smoked fish bone fume and onion marmalade	
Slow roasted Chubby Dog farm pork chop	36
buncha style pork chop (sweet soy and coconut marinade) grilled over charcoal, white sweet potato puree, pickled green onions, Vietnamese gremolata	
Grilled Marathon Key, Fl, day-boat Yellowtail snapper	34
lemongrass and shallot brown butter nuoc cham with chocolate roux, wok tossed ginger with celery, green onions and snow peas, spring conserva, viet herbs	
Caramel pork dumplings	24
coconut caramel braised Chubby Dog farm pork belly, shallot marmalade, fried shallots, Viet kimchi, chilies, spring onion oil	
Charcoal grilled lamb neck	28
tender lamb neck grilled over charcoal served with caramelized kohlrabi filled lettuce dumplings and grilled pineapple caramel har gow	
Clay pot vegetable curry	22
Vietnamese lemongrass curry with seasonal vegetables cooked in a clay pot with ginger marinated tofu and pickled mustard	
Shrimp & Grits Viet Cajun style	26
Louisiana white shrimp cooked in a viet cajun style is lightly smoked over charcoal grill and served over soft runny grits seasoned with our beef pho tallow and sweetened confit shallot	

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

SPARKLING BY THE GLASS

Heim Trocken, Riesling,

Germany NV

Raventos, Xarello

Spain, NV

Le Mesnil (CM) , Chardonnay

Champagne, France NV 375 ml (half bottle)

Eugene Carre Rosé

Pinot Noir, Savoie, France NV

WHITE BY THE GLASS

Terre Nere Carricante

Etna, Sicily, Italy 2016

Corbillieres, Sauvignon Blanc

Touraine, Loire, France 2018

Gautier, Chenin Blanc

Vouvray, Loire, France 2018

Faber Riesling

Piesporter Michelsberg, Mosel, Germany 2017

Albero Verdejo

Castilla La Mancha, Spain 2019 ORG *

Barnett 'Sangiacomo' Chardonnay

Carneros, Napa, California 2016

ROSÉ BY THE GLASS

Hans Bausch, Pinot Noir

Rheingau, Germany 2016

Sainte Berthe, Grenache/Syrah

Le Baux De Provence, Provence, France 2017

RED BY THE GLASS

Maris "La Touge" Syrah

Minervois La Liviniere, Languedoc, France BIO

Gautoul Malbec

Cahors, Southwest, France 2010

Judith Beck Blaufränkisch

Burgenland, Niederösterreich, Austria BIO

Schloss Neuweier Pinot Noir

Baden, Germany 2017 ORG

Albero Tempranillo

Castilla La Mancha, Spain 2018 ORG *

Boavista 'Rufia' Jaen-Rufete

Dão, Centro, Portugal 2017 BIO

Turnbull Cabernet Sauvignon

Napa, California 2017

9

12

18

10

5oz 12oz

12 25

9 19

9 19

9 19

8 17

16 34

9 19

12 25

13 27

11 23

10 21

9 19

16 34

MOT HAI BA



Victory Park • 665 High Market St. , Dallas, Tx, 75219

COCKTAILS

Peppered Old Fashioned

Japanese Whiskey, Pink Peppercorn, Bitters, Grapefruit Oil

Classic Highball

Quality Ice, Quality Whiskey, Quality Seltzer

Red Rooster

Rhum Agricole, Sochu, Lime, Bitters, Mint

Victory Lap

Reposado Tequila, Thai Chili, Mango

The Gimlet

Gin, Makrut Lime Cordial, Cane Sugar, Allspice

Green Means Go

Vodka, Green Tea, Lime, Cane Sugar, Mint, Ginger

Key' Weeeeeeee

Rum, Kiwi, Coconut, Lime

Upside

Gin, Cucumber, Thai Basil, Lime, Soda

The Spritz

Cobra Fire, Blanc Vermouth, Lemongrass, Citrus

Dealer's Choice

Based on Chef's seasonal products

BEER

Modelo Especial

Revolver Milk & Honey

Ballast Point Sculpin Grapefruit

Peticolas Golden Opportunity

Michelob Ultra

Lonestar

Kirin Ichiban Light

Beerlao Lager

12

12

12

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12

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