

LITTLE MISS HÀ

SMALL PLATES

OYSTERS ON THE HALF SHELL MP

Fresh oysters on the half shell with nuoc cham mignonette, diced cucumber, thai basil

IMPERIAL ROLLS • Cha Goi 14

Crispy rolls with seasoned pork, noodles, and shredded veggies, served fresh herbs, lettuce, and nuoc cham sauce

STEAMED DUMPLINGS 10

Dumplings filled with pork, ginger, garlic, and green onion, served with soy ginger sauce

SHRIMP SPRING ROLLS • Goi Cuon 11

Fresh rolls with local shrimp, mint, cilantro, lettuce, cucumber, rice noodles, served with peanut sauce

VEGETABLE SPRING ROLLS • Goi Cuon Chay ... 10

Fresh rolls with mango, bell pepper, mint, cilantro, jalapeno, cucumber, rice noodles, and lettuce, served with peanut sauce

BAO BUNS • Banh Bao 16

Steamed buns with braised short ribs, marinated cucumber, pickled carrots & daikon, pickled red onions and cilantro

NUOC CHAM WINGS 14

Wok fired chicken wings in our house wing sauce. Bang!

SCALLOP CRUDO 22

Thin scallop slices in a coconut vinaigrette, radish, fresno chilis, mint, cilantro, crispy shallot, and chili oil

TOFU BAO BUNS 10

Steamed buns with lemongrass tofu, marinated cucumber, pickled carrots & daikon, pickled red onions and fresh cilantro

LEMONGRASS MUSSELS 15

Fresh mussels in a lemongrass coconut milk broth with grilled baguette points

GREEN CURRY MUSSELS 15

Fresh mussels in a spicy green curry broth with grilled baguette points

BEEF SALAD • Goi Bo 18

Pan seared flank steak mixed with cucumber, bell peppers, fresh herbs and nuoc cham sauce, served with house made taro chips

CHARGRILLED PORK RIBS • Suon Nuong 19

Slow cooked ribs with tamarind and lemongrass, chargrilled and topped with sesame seeds, served with asian cabbage slaw and pickled okra

BROTH & BOWL

PHO • National dish of Vietnam

A big bowl of slowly simmered spiced soup with rice noodles and fresh herbs

ADD-ONS

BOK CHOY OR MUSHROOMS 2, SHORT RIB 4
RARE EYE ROUND 4, OXTAIL 4

BEEF PHO • Pho Bo 18

Eye round, short rib

CHICKEN PHO • Pho Ga 14

Shredded chicken

VEGETARIAN PHO • Pho Chay 14

Bok choy, mushrooms

SAIGON SALAD 13

Green leaf lettuce and napa cabbage, avocado, mint, cilantro, carrots, fried shallots, crushed peanuts, mandarin oranges tossed in asian vinaigrette

ADD: CHICKEN, TOFU OR PORK 6, BEEF OR SHRIMP 8

VERMICELLI NOODLE BOWL • Bun 11

Rice noodles with green leaf lettuce, carrots, cucumbers, mint, cilantro, crushed peanuts, served with a side of nuoc cham

ADD: CHICKEN, TOFU OR PORK 6, BEEF OR SHRIMP 8
IMPERIAL ROLL 3

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LITTLE MISS HÀ

THE SPIRIT OF SHARING

In Vietnam, food is all about connection. Dishes are placed in the center of the table, chopsticks move between plates, and everyone gets a taste of everything. No one's ordering just for themselves—because the best meals are the ones shared.

Here, we keep that tradition alive. So order for the table, pass the plates, and enjoy the moment.

CHÚC NGON MIENG! (BON APPÉTIT!)

HOUSE SPECIALTIES

YELLOW CHICKEN CURRY • *Cà Ri Gà* 20

Lemongrass, coconut yellow curry broth, simmered chicken thighs, sweet potatoes

GREEN CURRY • *Cà Ri Xanh* 18

Spicy green curry broth with onions, bell peppers, shiitake mushrooms & bamboo shoots

ADD: CHICKEN OR TOFU 6, SHRIMP 8

RICE NOODLE STIR FRY • *Pho Xao* 16

Wok fired rice noodles with onions, mushrooms, bok choy, carrots, and bean sprouts, topped with crushed peanuts

ADD: CHICKEN, TOFU OR PORK 6

BEEF OR SHRIMP 8

COCONUT COGNAC BAVETTE 44

8 oz. tender bavette cut in a light coconut cognac cream sauce, wok fired shiitake mushrooms, haircot verts served with jasmine rice

SHAKING BEEF • *Bo Luc Lac* 33

Wok fired marinated filet mignon served over fresh watercress, served with jasmine rice and black pepper dipping sauce

PINEAPPLE GINGER FISH • *Cha Ca La Vong* MP

Pan seared local fish with tumeric, dill, and ginger root, served with pineapple-ginger sauce over rice vermicelli noodles and fresh greens

BRAISED BEEF STEW • *Bo Kho* 38

Spicy beef short rib stew, carrots, onions, lemongrass, served in a clay pot with side of rice or baguette

CHOICE OF RICE OR BREAD - PHO STYLE AVAILABLE + 6

KUROBUTA LEMOGRASS PORK CHOP 44

Double cut chop lightly smoked and chargrilled with lemongrass shallot glaze, served with a crispy daikon cake and bok choy

EARL GREY DUCK CONFIT 34

Tea cured duck with hoisin glaze, bitter green nest, mandarin orange, toasted peanuts, yuzu vinaigrette



SHAREABLE SIDES

SAUTEED BOK CHOY 8

MARINATED CUCUMBERS 4

PICKLED MUSTARD GREENS 6

JASMINE RICE 3

HARICOT VERTS 12

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

LITTLE MISS HÂ

HOUSE CRAFTED COCKTAILS

PLANES, TRAINS & PAPER THINGS	15
Wild turkey 101, braulio amaro, fresh squeezed lime, turbinado simple	
MAI TAI ROOTS	15
Flor de cana 7 year rum, house-made orgeat, lime, orange juice, turbinado simple	
WICKED GAMES	15
Old forester 1870, thatcher's elderflower, aperol, lemon, pineapple juice, honey syrup	
PHO-SHO	18
Tequila ocho infused tequila, lime, ginger, simple, thai basil	
1565 TINTO OLD CITY • House Sangria	16
Quadrum red wine, flor de cana rum, turbinado simple	
NIRVANA DU JARDIN	16
Wheatley vodka, st. elderflower liqueur, lemongrass syrup, meyer lemon juice, basil	
TOKI EXPRESS	20
Suntory toki whisky, toasted rice syrup, bianco vermouth, umami bitters	

BEER SELECTIONS

SAMUEL SMITH'S PURE ORGANIC LAGER ...	8
SAMUEL SMITH'S ORGANIC PALE ALE	8
SAMUEL SMITH'S INDIA PALE ALE	8
SAMUEL SMITH'S OATMEAL STOUT	8
INTUITION BREWING EL GUAPO LAGER	6
VETERANS UNITED BREWING	
WACKY BADGER HAZY IPA	6
HEINEKEN	6
INTUITION BREWING I-10 IPA	6
ABITA PURPLE HAZE	6
SAPPORO RICE LAGER	6
MILLER LITE	5
HEINEKEN 0.0	5

36 GRANADA MODERN CLASSICS

36 NEW FASHIONED	15
Old forester, maple shrub, angostura & orange bitters	
GREEN RABBIT	16
400 conejos mezcál, maraschino liqueur, dolin genepy lime bitters	
LOTUS NEGRONI	15
Roku gin, hendrix gin, campari, vermouth, espresso	
ESPRESSO MARTINI	15
Kettle 1 vodka, house-made coffee liqueur, fresh brewed espresso	
BRAMBLE	15
Citadelle gin, creme de mure, lemon juice	
LONDON CALLING	15
No3 gin, Tio Pepe fino sherry, lemon juice, simple syrup, orange bitters	
GINGER SIDECAR	15
Camus VS cognac, ginger liqueur, lemon juice	
LYCHEE BASIL DAIQUIRI	15
Rhum clement agricole, lychee liqueur, lime juice, simple syrup, basil leaves	

MOCKTAILS

non alcoholic options

OLD SOUL	12
Clean & co zero proof rum style, fresh lime, pineapple, honey, house made orgeat, ginger beer	
BARE BONES & HONEY	12
Clean & co zero proof tequila style, strawberry puree, rosemary honey syrup, fresh lime juice	
SEASONAL FRUIT PRESS	6
Choice of fresh fruit shrubs, soda	
NOT YOUR GRANDMA'S ITALIAN SODA	6
Choice of fresh fruit shrubs, fior di latte, soda	

LITTLE MISS HÀ

WHITE WINE

GLASS / BOTTLE

SPARKLING

Henri Champliau Crémant de Bourgogne Brut <i>Brioche, minerality, citrus</i>	15/59
French Cancan Brut Nature Orange <i>Unique, citrus fruit, brioche</i>	16/66
JP Chenet Brut Blanc de Blanc <i>Fresh, apricot, white peach</i>	9/40

WHITE

Mar de Frades Albariño <i>Crisp, citrus, mineral</i>	11/48
Kremstal Grüner Veltliner <i>Green apple, pear, minerality</i>	10/42
Mary Taylor "Jean Marc Barthez" Bordeaux Blanc Sauvignon Blanc <i>Guava, melon, acidity</i>	10/36
Stag's Leap "Karia" Chardonnay <i>Elegant, balanced, orchard fruit</i>	15/70
Domaine François Carillon Mâcon-Villages Chardonnay <i>Ripe fruit, floral, minerality</i>	18/79
Cave de Lugny Mâcon-Lugny "Les Charmes" Chardonnay <i>Fresh, floral, bright</i>	11/40
Albert Bichot Chablis <i>Clean, zesty, minerality</i>	14/59
Domaine Séguinot-Bordet Chablis <i>Lively, green-apple, flint</i>	15/63
Comte De La Chevalière Sancerre <i>Lemon zest, white peach, saline</i>	18/76
J. de Villebois Sancerre Rosé <i>Crisp, wild strawberry, dry</i>	15/61
Comte de la Chevalière Sancerre Rosé <i>Light, strawberry, apricot</i>	13/52

RED WINE

GLASS / BOTTLE

The Four Graces Pinot Noir <i>Elegant, raspberries, velvety</i>	13/52
Bouchard Bourgogne Burgundy <i>Light, cherry, earthy</i>	16/60
Louis Latour Beaujolais-Villages Beaujolais <i>Berry, juicy, strawberry</i>	10/41
Domaine de la Chanteleuserie Bourgueil Cabernet Franc <i>Cherries, white pepper, blackcurrant</i>	12/52
Domaine de la Janasse Côtes du Rhône Réserve Grenache <i>Herbal, blackberry, black pepper</i>	14/59
Mary Taylor "Christophe Avi" Buzet Merlot <i>Cherry, tobacco leaf, raspberry</i>	12/41
Château Mauvesin Barton Moulis-en-Médoc Bordeaux <i>Bold, cassis, tobacco</i>	16/60
Maison Les Alexandrins Crozes-Hermitage Syrah <i>Spicy, berry, pepper</i>	12/49
Michele Chiarlo Le Orme Barbera d'Asti Barbera <i>Red cherry, fresh, red currant</i>	10/40
Palazzo della Torre Veronese I.G.T. Corvina <i>Raisin, dark-cherry, spicy</i>	11/44
Borgo Scopeto Borgonero Super Tuscan <i>Bold, red-fruit, oak</i>	14/59
Crossbarn Sonoma County Cabernet Sauvignon <i>Mocha, cedar, plum</i>	19/81
Concha y Toro Gran Reserva Chile Cabernet Sauvignon <i>Rich, blackberry, spice</i>	11/38
King Estate "The Soldier" Columbia Valley, WA Cabernet Sauvignon <i>Full-bodied, dark-fruit, complex</i>	13/45
Finca Valpiedra "Cantos de Valpiedra" Rioja Tempranillo <i>Raspberry, black currant, rose pepper</i>	13/49
Trivento Reserve Malbec <i>Smooth, plum, spice</i>	10/38

SAKE

GLASS / BOTTLE

Wooden World 720ml	Honjozo	10/50
Salt & Sage 720ml	Tokubetsu Junmai	10/50
48 720ml	Daiginjo	13/65
Emperor's Well 720ml	Ginjo	15/75

SAKE

BOTTLE

Lucky Dog 180ml	Futsushu	14
Little Sumo 180ml	Genshu	14
Bulzai 300ml	Ginjo	34
Countless Visions 300ml	Nigori	34
Sacred Mist 300ml	Honjozo Nigori	35
Yeti 300ml	Honjozo	37
Midnight Moon 300ml	Daiginjo	48
Uka Sparkling 300ml	Daiginjo	49
Dream Catcher 720ml	Junmai	58
Kirinzan 300ml	Daiginjo	68