



**1401 South Federal Boulevard
Denver, CO 80219**

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www.Pho95NoodleHouse.com

DINE IN • TAKE OUT • PARTY TRAY

Pho History - The Origins of Pho

Pho was born in Northern Vietnam during the mid-1880s. The dish was heavily influenced by both Chinese and French cooking. Rice noodle and spices were imported from China; the French popularized the eating of red meat. In fact, it is believed that "pho" is derived from "pot au feu" a French soup. Vietnamese cooks blended the Chinese, French and native influences to make a dish that is uniquely Vietnamese.

From North to South

The popularity of Pho spread southwards starting in 1954 when the country was divided into North and South Vietnam. As the dish moved south, cooks infused it with additional ingredients until it evolved into the version that is commonly served today.

Regional Pho Variations

The origins of Pho as a Northern dish that spread South explains the key differences between the Northern and Southern variations. Northern style Pho tends to be simpler and is made with less ingredients. There are fewer cuts of meat and small slices of ginger are laid on top of the soup. The Pho is served without bean sprouts or herbs. Instead, it is accompanied by green chilies and lime only. Southern style Pho is a complex dish made from a dozen ingredients. Bean sprouts, fresh basil and saw herb are typically served with each bowl. As with the Northern style Pho, green chilies and lime are used as condiments.

Main Ingredients:



TAI - Beef Steak

Eye round - prepared rare or well done according to preference.



NAM - Beef Flank

Tougher than brisket - thin sliced cooked beef - abdominal muscle.



GAN - Tendon

Gelatinous, transparent, very soft "You either love it or hate it."



BOVIEN - Meatballs

Ball of cooked rolled meat where the meat is rolled into a ball.



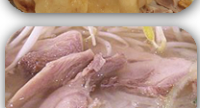
CHIN - Brisket

Very thin sliced, well done meat cut from the chest of the cow.



GA DAI - Steamed Chicken

Served with bone - White or dark



GA - Chicken

Shredded - White meat only



FILET MIGNON - Filet Mignon

Very tender sliced steak cut from the small end of the tenderloin.



VE DON - Flank Steak

Also known as "Flank Skirt" with a little amount of skin on the outside.



DO BIEN - Seafood

Shrimp, squid, shrimp balls, fish balls and imitation crab.



SACH - Tripe

Cow's third of four stomachs, chewy "Either love it to bits or hate it."



DAU HU - Tofu

Deep fried and cut into very thin slices.



CHAY - Vegetables

Celery, broccoli, tofu, snow peas and carrots.

Sauces & Garnishes:



NUOC MAM - Fish Sauce

Derived from fish allowed to ferment



TUONG DEN - Hoisin Sauce

"sauce with which to eat pho" Plum Sauce



TUONG OT - Pepper Garlic

Jar - Hot Chili Sauce



SRIRACHA - Sriracha

Hot traditional Chili Sauce



RAU QUE - Basil

Strong, pungent, sweet tasting herb



GIA DAU - Bean Sprouts

Also known as mung bean sprouts



NGO - Cilantro

Herb with citrus overtones



OT - Jalapenos

Added spice to dish



CHANH - Lime Wedges

Adds citrus and tang to meal



PHO - Noodles

Soup base made of rice



HANH - Scallions

Diced in soup broth



RAU NGO GAI - Sawgrass

Fresh herb another name "Sawleaf"



Spicy

Pho 95



*Additional \$0.25 for take out orders per item. Vietnamese Restaurant and Noodle Bowls, LLC.

Please let your server know of items which you may have an allergic reaction to. Thank You.

PHO 95- RICE NOODLE SOUP

SMALL
\$10.00

MEDIUM
\$12.00

LARGE
\$14.00

1. PHO GA

Chicken

2. PHO BO VIEN

Meatball

3. DO BIEN

Seafood

4. PHO CHAY  

Vegetables & Tofu (request vegetable broth)

5. TAI SACH*

Rare Steak & Tripe

6. TAI NAM*

Rare Steak & Well-done Flank

7. TAI CHIN*

Rare Steak & Well-done Brisket

8. TAI GAN*

Rare Steak & Tendon

9. TAI*

Rare Steak

10. TAI CHIN SACH*

Rare Steak, Well-done Brisket & Tripe

11. TAI GAN SACH*

Rare Steak, Tendon & Tripe

12. TAI UOP DAC BIET*

Marinated Rare Steak

13. TAI CHIN GAN*

Rare Steak, Well-done Brisket & Tendon

14. CHIN NAM GAU GAN SACH

Well-done Brisket, Flank, Tendon & Tripe

15. DAC BIET (TAI CHIN NAM GAU GAN SACH) *

Combination (Rare Steak, Brisket, Flank, Tendon & Tripe)

16. CHIN

Well-done Brisket

17. CHIN SACH

Well-done Brisket & Tripe

18. CHIN GAN

Well-done Brisket & Tendon

19. CHIN NAM

Well-done Brisket & Flank

20. CHIN GAN SACH

Well-done Brisket, Tendon & Tripe

SMALL \$13 MEDIUM \$15 LARGE \$16

21. PHO 95 SPECIAL TAI FILET MIGNON DAC BIET*

FILET MIGNON, CH IN, GAU- Filet Mignon, Brisket & Flank

THEM: Extra Fillet Mignon \$4.00*

22. WAGYU BEEF (KOBE BEEF) - WAGYU DAC BIET*

WAGYU BEEF, CHIN, GAU, -Wagyu (Kobe Beef), Brisket & Flank

THEM: Extra Wagyu Beef (Kobe Beef) \$4.00*

**Above items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredient. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.*

Them - ADDITIONAL \$3

THEM BO VIEN

Extra Meatballs

THEM NAM CUC

Extra Cube Flank

THEM GA

Extra Chicken

THEM TAI *

Extra Rare Steak

THEM CHIN

Extra Brisket

THEM GAN

Extra Tendon

THEM SACH

Extra Tripe

THEM VE DON

Extra Skirt Flank

THEM PHO

Extra Noodles

THEM TAI UOP DAC BIET*

Extra Marinated Steak

THEM NUOC LEO

Extra Broth **\$3.00**

THEM DO BIEN

Extra Seafood **\$3.00**

THEM GA DAI

Extra Steamed Chicken **\$4.00**

THEM CHA GIO

Extra Fried Pork Egg Roll **\$3 (3pcs)**

THEM THIT NUONG

Extra Grilled Meat **\$4.00**

THEM SUONG NUONG

Extra Grilled Pork Chop **\$4.00 (1pc)**

THEM CHA TRUNG

Extra Slice of Egg Cake **\$3.00**

THEM TRUNG OP LA

Extra Fried Eggs **\$2.50**

THEM CUA LOT

Extra Soft Shell Crab **\$6.00 (1pc)**

THEM RAU SONG

Extra Small plate of variety of vegetables **\$3.00**

THEM RAU CHAY

Extra Mix Vegetables

(Celery, Carrot, Broccoli, Snow peas)

THEM BUN

Extra Vermicelli Noodles **\$3**

THEM BANH TRANG

Extra Rice Papers **\$2.50 (10pcs)**

THEM COM

Extra Rice **\$3**

PAN FRIED NOODLES

1P. PHO AP CHAO BO HOAC HEO

\$13.95

Pan-fried noodles with Beef or Pork and Vegetables

2P. PHO AP CHAO GA

\$13.95

Pan-fried noodles with Chicken and Vegetables

3P. PHO AP CHAO CHAY 

\$13.95

Pan-fried noodles with Vegetables & Tofu

4P. PHO AP CHAO DO BIEN

\$14.95

Pan-fried noodles with Seafood and Vegetables

5P. PHO 95 AP CHAO THAP CAM

\$16.95

Pho 95 Special combo Pan-fried noodles with Beef, Pork, Chicken and Seafood



Spicy



Vegetarian

Please let your server know which item or items you may have an allergic reaction to. Thank you

APPETIZER

1A. GOI CUON TOM THIT	\$4.95
Spring Rolls with Shrimp & Pork (Two rolls in one order)	
2A. GOI CUON THIT NUONG	\$4.95
Spring Rolls with grilled Pork or Beef (Two rolls in one order)	
3A. GOI CUON CHAY	\$4.95
Spring Rolls with Vegetables & Tofu (Two rolls in one order) 	
4A. BI CUON	\$4.95
Seasoned Pork's Skin Roll (Two rolls in one order)	
5A. EDAMAME	\$5.95
Steamed Soy Beans	
6A. SPICY EDAMAME	\$7.95
Steamed Soy Beans with Ginger, Garlic, and Crushed Red Pepper	
7A. GOI CUON TOM NUONG BO	\$7.95
Grilled Shrimp and avocado summer rolls (Two rolls in one order)	
8A. CHA GIO RAU SONG	\$9.95
Vietnamese Pork's egg rolls served with Vegetables and Vermicelli noodles	
9A. CANH GA CHIEN	\$10.95
Fried Chicken wings (7 wings in one order)	
10A. TOM CHIEN	\$10.95
Fried Shrimp with Vegetables (6 shrimps in one order)	
11A. CHEM CHEP NUONG MO HANH	\$10.95
Grilled green Mussels with spring onions and Soybeans oil (6 pieces)	
12A. TOM CHIEN COT DUA	\$10.95
Fried Shrimp and Coconut milk (9 shrimps in one order)	
13A. SUON DAI HAN	\$16.95
BBQ Short Ribs	
14A. CUU NUONG	\$19.95
Grilled Lamb Chops Topped With Onion	
15A. TAM BUU KHAI VI	\$22.95
Pho 95 Three Treasures (soft shell crab, pork egg rolls and fried shrimps)	
16A. BO HOAC HEO NUONG CUON BANH TRANG	\$22.95
Beef or Pork grilled plate served with noodles and rice paper	
17A. CUA LOT	\$22.95
Soft shell Crab served with Vegetables	
18A. PHO 95 DO NUONG CUON BANH TRANG	\$37.95
Pho 95 grilled Beef, Pork, Chicken, soft shell Crab and Vegetables served with rice paper.	




NEW APPETIZER

- CRAB WONTON	\$6.95
Crispy Wonton filled w/ creamy mixture of crabmeat, Green Onion, ginger, and garlic. (6pcs)	
-POT STICKER	\$7.95
Pork dumpling slowly pan-fried.	
-SHISHITO PEPPER W/GINGER	\$8.95
Shishito Pepper Tossed in Citrus ginger soy sauce.	
-PORK BELLY SLIDER	\$8.95
Slowly Braised pork belly, stuffed into steamed buns, crush peanut, hoisin sauce.	
-CALAMARI	\$8.95
Calamari dusted with black pepper, garlic powder, tossed with rice flours served with dipping sauce.	

SATAY

SATAY PORK OR CHICKEN WITH CHILIES LIME SAUCE	\$16.95
Grilled pork or chicken tenderloin, skewers with bell pepper, and red and white Onion top with sesame seeds (2pcs)	
SATAY WAGYU WITH CHILIES LIME SAUCE	\$19.95
Kobe beef skewers with bell pepper, and red and white Onion top with sesame seeds (2pcs)	
SATAY PORK OR CHICKEN LETTUCES WRAPS PLATE	\$21.95
Marinated Pork or Chicken tenderloin seasoned with lemon Grass and Mixed Herbs serve in Spicy Mints, Lettuce, Cucumber, Beansprout, and vermicelli Noodles. (3pcs)	
SATAY WAGYU LETTUCES WRAPS PLATE.	\$27.95
Marinated Kobe Beef seasoned with lemon Grass and Mixed Herbs serve in Spicy Mints, Lettuce, Cucumber, Beansprout, and vermicelli Noodles. (3pcs)	

VIETNAMESE CRISPY CHOW MEIN

1M. MI XAO DON BO HOAC HEO	\$13.95
Vietnamese crispy chow mein with Beef or Pork and Vegetables	
2M. MI XAO DON GA	\$13.95
Vietnamese crispy chow mein with Chicken and Vegetables	
3M. MI XAO DON CHAY 	\$13.95
Vietnamese crispy chow mein with Vegetables & Tofu	
4M. MI XAO DON DO BIEN	\$14.95
Vietnamese crispy chow mein with Seafood and Vegetables	
5M. MI XAO DON THAP CAM	\$16.95
Pho 95 Vietnamese crispy chow mein combo with Beef, Pork, Chicken and Seafood	



Spicy




Vegetarian

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RICE NOODLE BOWL

Bowl of vermicelli rice noodles topped with marinated grilled meats; serve with cucumber, lettuce, beansprouts, peanuts and chili lime sauce.

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|---|----------------|
| 1B. BUN GA NUONG | \$11.95 |
| Grilled Chicken bowl | |
| 2B. BUN HEO NUONG | \$11.95 |
| Grilled Pork bowl | |
| 3B. BUN BO NUONG | \$11.95 |
| Grilled Beef bowl | |
| 4B. BUN CHA GIO | \$11.95 |
| Pork Egg Roll bowl | |
| 5B. BUN CHAY  | \$11.95 |
| Vegetables & Tofu bowl | |
| 6B. BUN TOM NUONG | \$11.95 |
| Grilled Shrimp in Lemongrass bowl | |
| 7B. BUN TOM NUONG CHA GIO | \$13.95 |
| Grilled Shrimp in Lemongrass with Pork Egg rolls bowl | |
| 8B. BUN HEO NUONG CHA GIO | \$13.95 |
| Grilled Pork with Pork Egg rolls bowl | |
| 9B. BUN BO NUONG CHA GIO | \$13.95 |
| Grilled Beef with Pork Egg rolls bowl | |
| 10B. BUN DAC BIET (BO, HEO, GA, TOM & CHA GIO) | \$15.95 |
| Combination Bowl (Grilled Beef, Pork, Chicken, Shrimp & Pork Egg roll) | |



VEGETARIAN

- | | |
|---|----------------|
| COM DAU HU CHIEN XA OT   | \$13.95 |
| Fried Tofu Sauteed in lemongrass with Chili Garlic sauce and jasmine steam rice. | |
| FIERY ASIAN EGGPLANTS | \$13.95 |
| Asian Eggplants Stir-Fried with tofu, garlic, spicy shrimp paste, And spicy mint | |

STEAMED RICE PLATE

Plate of jasmine rice topped with marinated grill meats; serve with cucumber, green leaf lettuce, tomatoes, and chili lime sauce.

- | | |
|---|----------------|
| 1C. COM GA NUONG | \$11.95 |
| Grilled Chicken plate | |
| 2C. COM HEO NUONG | \$11.95 |
| Grilled Pork plate | |
| 3C. COM BO NUONG | \$11.95 |
| Grilled Beef plate | |
| 4C. COM SUON HEO | \$11.95 |
| Pork Chop plate | |
| 5C. COM TOM NUONG | \$11.95 |
| Grilled Shrimp plate | |
| 6C. COM CHAY  | \$11.95 |
| Vegetables & Tofu Rice plate | |
| 7C. COM SUON TRUNG CHIEN | \$13.95 |
| Pork Chops & Fried Eggs plate | |
| 8C. COM HEO NUONG CHA GIO | \$13.95 |
| Grilled Pork & Pork Egg rolls plate | |
| 9C. COM SUON BI CHA TRUNG | \$15.95 |
| Pork chop with seasoned Pork's Skin & Egg cake plate | |
| 10C. COM DAC BIET (BO, HEO, GA, TOM & CHA GIO) | \$15.95 |
| Combination plate (Grilled Beef, Pork, Chicken, Shrimp & Pork Egg roll) | |
| 11C. COM SUON DAI HAN | \$17.95 |
| Grilled BBQ Short Ribs plate topped with Spring Onions | |



Spicy



Vegetarian

BOBA- SMOOTHIES \$5

COFFEE	BANANA	VANILLA	PEACH
PASSION FRUIT	ALMOND	GREEN TEA	TARO
THAI TEA	HONEYDEW	CHOCOLATE	KIWI
MILK TEA	BLUE BERRY	GREEN APPLE	MOCHA
PAPAYA	COCONUT	WATERMELON	MANGO
LYCHEE	DURIAN	AVOCADO	
PINEAPPLE	STRAWBERRY	LAVENDER MILK TEA	



BOBA

TRANG MIENG- DESSERT

CHUOI CHIEN	\$5.95
Fried Banana with Chocolate	
CHUOI CHIEN NUOC DUA ME	\$6.95
Fried Banana with Coconut Milk and Sesame	



CHOUICHIE

VIETNAMESE SANDWICH

1S. BANH MI BO NUONG	\$7.95	6S. BANH MI XIU MAI	\$7.95
Vietnamese Grilled Beef Sandwich		Vietnamese Meat Ball Sandwich	
2S. BANH MI GA NUONG	\$7.95	7S. BANH MI PATE	\$7.95
Vietnamese Grilled Chicken Sandwich		Vietnamese Pate Sandwich	
3S. BANH MI HEO NUONG	\$7.95	8S. BANH MI TOM BO	\$8.95
Vietnamese Grilled Pork Sandwich		Grilled Shrimp W/Avocado Sandwich	
4S. BANH MI CHA LUA	\$7.95	9S. BANH MI DAU HU BO	\$8.95
Vietnamese Pork Terrine Sandwich		Sauteed Tofu W/ Avocado Sandwich	
5S. BANH MI DAU HU	\$7.95	10S. BANH MI DAU HU TOM BO	\$8.95
Vietnamese Sauteed Tofu Sandwich		Sauteed Tofu, Shrimp W/avocado sandwich	

FRENCH FRIEDS \$3



BANH MI NUONG

KIDS MENU

1K. KIDS PHO GA	\$4.95
Chicken Pho Bowl	
2K. KIDS PHO TAI	\$4.95
Rare Steak Pho Bowl	
3K. KIDS PHO BO VIEN	\$4.95
Meatball Pho Bowl	
4K. KIDS PHO CHIN	\$4.95
Brisket Pho Bowl	
5K. KIDS PHO	\$4.95
Plain Pho Bowl	

Kids Menu ONLY Available for 11 Years Old & Under :)

6K. KIDS BUN BO	\$7.95
Grilled Beef with Vermicelli Noodles	
7K. KIDS BUN GA	\$7.95
Grilled Chicken with Vermicelli Noodles	
8K. KIDS BUN HEO	\$7.95
Grilled Pork with Vermicelli Noodles	
9K. KIDS COM BO	\$7.95
Grilled Beef with Rice	
10K. KIDS COM GA	\$7.95
Grilled Chicken with Rice	
11K. KIDS COM HEO	\$7.95
Grilled Pork with Rice	

GIAI KHAT- BEVERAGES

1. CA PHE DEN DA HOAC NONG	\$4.95
Espresso Black Coffee (Iced or Hot)	
2. CA PHE SUA DA HOAC NONG	\$4.95
Espresso Black Coffee with Condensed Milk (Iced or Hot)	
3. CHANH TUOI	\$4.00
Fresh Lemonade	
4. CHANH MUOI	\$4.00
Salty Lemonade	
5. SODA CHANH	\$4.50
Fresh Soda Lemonade	
6. SODA CHANH MUOI	\$4.50
Salty Soda Lemonade	
7. TROPICAL ICE TEA	\$4.00
1/2 Iced Tea and 1/2 Lemonade	
8. CAM TUOI	\$4.50
Fresh Orange juice	



COFFEE

9. DUA TUOI	\$4.50
Coconut juice	
10. TRA DA	\$2.95
Iced Tea (free refills)	
11. TRA NONG	\$2.95
Vietnamese Hot Tea (free refills)	
12. SUA TUOI	\$2.00
Whole Milk	
13. FOUNTAIN SODA	\$2.95
Free refills	



PHO 95 SPECIAL COCKTAILS

LONG ISLAND	\$8
Light Rum, Gin, Vodka, Tripple Sec, Coke	
PINA COLADA	\$8
Light Rum, Pineapple, Coconut Cream	
LYCHEE MARTINI	\$8
Vodka, Lychee liqueur, fresh lychee.	
STRAWBERRY DAIQUIRI	\$8
Strawberry Slices, Light Rum, Lime Juice	
BAHAMA MAMA	\$8
Light Rum, Coconut Flavored Rum, Grenadine Syrup, Orange Juice, Pineapple Juice	
COSMOPOLITIAN	\$8
Vodka, Triple Sec, Sweet Lime, Cranberry Juice	
MANGOPOLITIAN	\$8
Vodka, Triple Sec, Sweet Lime, Mango Juice	
TOKYO ICE TEA	\$9
Vodka, Gin, Rum, Tripple sec, Midori & Soda	
VIETNAME RUM PUNCH	\$9
Rum, Malibu Rum, Orange Juice, Pineapple Juice, Grenadine	
MIDNIGHT FLIGHT TO VIETNAM	\$9
Light Rum, Blue Curacao, Mango, Pineapple	
MAI TAI	\$8
Light Rum, Triple Sec, Pineapple Juice, Orange Juice	
PHO-KING	\$8
Crown Royal and Cranberry Juice	
MOJITO	\$8
Light Rum, Lime juice, Mints and soda	
VIETNAM MOJITO	\$8
Light Rum, Lime juice, Mints, Ginger Soda	
VIETNAM SUNRISE	\$8
Dark Rum, Spice Rum, Orange Juice Pineapple Juice	



Regular Happy Hour (*Monday- Friday 3pm-6pm*) Drink

**\$2.00 Domestic Beers (*Selected Domestic*), \$3 Import Beers,
\$4 Glasses of Wine (*Selected wines*)**

WHITE WINE

FISH HOUSE SAUVIGNON BLANC
GRAYSON CHARDONNAY

RED WINE

GRAYSON MERLOT
GRAYSON CABERNET

WINE

RED WINE

GRAYSON MERLOT	\$7
GRAYSON CABERNET	\$7
SMOKING LOON MALBEC	\$7
GRAYSON PINOT NOIR	\$9

WHITE WINE

GRAYSON CHARDONNAY	\$7
DOMANDA PINOT GRIGIO	\$8
MARKET MOSCATO	\$7
PINK TRUCK	\$7
FISH HOUSE SAUVIGNON BLAC	\$7
SMOKING LOON CHARDONNAY	

GLASS 5OZ

750ml BOTTLE

\$28	CALIFORNIA
\$28	CALIFORNIA
\$28	CALIFORNIA
\$36	CALIFORNIA

GLASS 5OZ

750ml BOTTLE

\$28	CALIFORNIA
\$32	ITALY
\$28	WASHINGTON
\$28	CALIFORNIA
\$28	WASHINGTON
\$28	CALIFORNIA

SAKE

TY-KU SAKE SMALL 4OZ	\$9	LARGE 8OZ	\$18	JAPAN
SHIRAYUKI 4OZ	\$8	LARGE 8Z	\$16	JAPAN
OZEKI SAKE SMALL 4OZ	\$6	LARGE 8OZ	\$12	CALIFORNIA

BEER

DOMESTIC BEER

COORS	\$5
AVERY IPA	\$5
FAT TIRE	\$5
SAMUEL ADAMS	\$5

IMPORTED BEER

LUCKY BUDDHA	\$5
HEINEKEN	\$5
CORONA	\$5
TIGER	\$5
TSINGTAO	\$5
ASAHI	\$5
SAPPORO	\$5

Single/Neat/Double 1.5oz 2oz 3oz

Vodkas

Absolute	7	9	12
Grey Goose	9	11	14
Sky	8	10	13
Tittos	8	10	13

Rums

Bacardi	8	10	13
Captain Morgan	8	10	13

Tequila

Patron	8	10	13
Milagro	8	10	13

Single/Neat/Double 1.5oz 2oz 3oz

Gins

Bombay	9	11	15
Tanqueray	9	11	14

Cognac

Remy VSOP	14	16	18
Remy 1738	14	16	18

Scotchs

Ballentine	6	8	10
Dewar's white label	10	12	15

SOJU (375ml)

Chum-Chum Original, Korea	12
Chum-Chum Hari Apple, Korea	12
Chum-Chum Hari Peach, Korea	12
Chum-Chum Strawberry, Korea	12