

Appetizers

Suong Nuong

Five spice rubbed Niman Ranch pork ribs, honey ginger glaze, with baby tatsoi and water chestnut 14.

Banh Hap So Diep

Seared pot stickers filled with scallops, ginger and herbs served with a sesame-soy sauce 13.

Thit Kho Chien

Confit Berkshire pork belly with pickled bok choy, Hosui pear and quail egg with savory caramel and truffle oil 14.

Chiem Cuc

Fried quail drizzled with honey-ginger glaze served with frisee lettuce and pickled fennel 12.

Ca Com Chien Muc

Lightly battered salt and pepper smelt and calamari served with nuoc cham and chili aioli dipping sauces 12.

Banh Cuon

Steamed rice noodle wrapped with chicken and wood ear mushrooms, bean sprouts, chilies and nuoc cham 9.

Bo La Lot

Grilled le lot leaf with lemongrass, filet mignon, pork and peanuts served with micro greens and nuoc cham 11.

Cha Cua

Coconut crusted Dungeness crab cakes served with cilantro aioli, pickled carrots and daikon 12.

Tasting Platter

Chef's selection of five Vietnamese specialties (for two) 28.
For each additional person 14.

Rolls

Goi Cuon

Fresh spring rolls with poached prawns, bean sprouts, mint, rice noodles and peanut sauce 11.

Bo Bia Chay

Fresh vegetarian rolls with chayote, shiitake, tofu, cucumber, crushed peanuts, basil, peanut sauce 10.

Cha Gio Chay

Crispy vegetarian "Buddha Rolls" with taro, tofu, shiitake, jicama served with lettuce wraps, sweet ponzu sauce 11.

Cha Gio Tom Cua

Crispy rolls with shrimp, Dungeness crab, pork, wood ear mushrooms served with lettuce wraps, nuoc cham 11.

Cha Gio Vit

Crispy duck rolls with taro, jicama, served with lettuce wraps, ginger dipping sauce 11.

Soups

Sup Bi

Roasted kabocha squash soup with crumbled, candied pepitas and chili oil 8.

Pho Bo

Fragrant star anise broth with sliced rare beef tenderloin, oxtail, herbs, green onion and rice noodles 8.

Salads

Xa Lach Buo

Baby field greens with pickled fennel, ruby red grapefruit and cashews tossed with a pomegranate vinaigrette 9.

Goi Du Du Tom

Shredded green papaya, prawns, carrots, rau ram, basil and peanuts tossed in nuoc cham vinaigrette 11.

Goi Bap Choi

Poached chicken and cabbage salad with banana blossom, red onion, mint, toasted peanut and crispy shallots 12.

Goi Bo

Grilled lime marinated skirt steak on a bed of mixed greens, red onion and toy box tomato with a sesame vinaigrette 12.

Seafood

Tom Rang Moui

Tamarind glazed Kahuku prawns over sauteed baby bok choy and shiitake mushrooms 34.

Ca Hap La Chuoi

Steamed Chilean seabass wrapped in banana with tomatoes, shiitake mushroom and ginger with black bean coconut sauce 34.

Ca Chien

Pan roasted halibut with choy miu, oyster mushroom and sesame onion rings with a soy ginger beurre blanc 28.

Ca Ri Tom

Black tiger prawns with rice vermicelli noodle in a coconut curry broth eggplant and russet potato 29.

Ca Sot Ca

Crispy fried whole snapper with tomato pineapple sauce and Bloomsdale spinach 37.

Meats

Ga Roti Xao Xa

Lemongrass free range chicken prepared two ways with sweet potato puree, shiitake mushrooms, baby spinach and micro cilantro 25.

Cuu Nuong

Grilled Colorado lamb chops with eggplant puree, green apple and watercress salad served with lime pepper dipping sauce 36.

Bo Luc Lac

Wok seared filet mignon with sweet garlic soy sauce over watercress and toy box tomatoes 34.

Thit Bo

Soy marinated 12oz Niman New York steak with wild mushroom ragout, napa cabbage with cilantro frites and beef jus 37.

Suon Bo Kho

Braised Niman Ranch beef short ribs with kale and wild mushroom puree, star anise reduction 33.

Vegetarian

Dau Hu Chay

Pan roasted tofu rolls with shiitake, nori and bean curd skin over kale, mushrooms, Chinese eggplant with sweet soy sauce 23.

Ca Ri Chay

Vegetable curry with Chinese eggplant, cauliflower, toy box squash, mango, tofu and cashews 20.

Vegetables & Side Dishes

Ca Tim

Wok seared Chinese eggplant and tofu in a chili soy sauce 10.

Dau Dua Xao

Wok tossed blue lake green beans with a garlic soy sauce 8.

Rau Xao

Pan fried brussels sprouts with portobello mushroom served with a sweet chili sauce 10.

Mien Xao Cua

Glass noodles sauteed with Dungeness crab, Laughing Bird shrimp, egg and scallion with a garlic soy sauce 13.

Rice

Com Nep La Chuoi

Koda Farms sticky rice, mung bean, baby shrimp and mushroom curry sauce 9.

Com Trang

Jasmine rice with scallion oil 3.

Com Nuoc Dua

Coconut jasmine rice 4.

Com Luc

Brown rice 4.

Com Xao Hanh

Three onion broken rice 4.

Com Chien

Jasmine curry fried rice with pork belly, shrimp, egg and green onions 11.

A suggested 18% gratuity will be added to parties of 6 or more.

Le Colonial is dedicated to the evolving process of operating a green business environment with the recommendation of products that are organic, natural and sustainable.