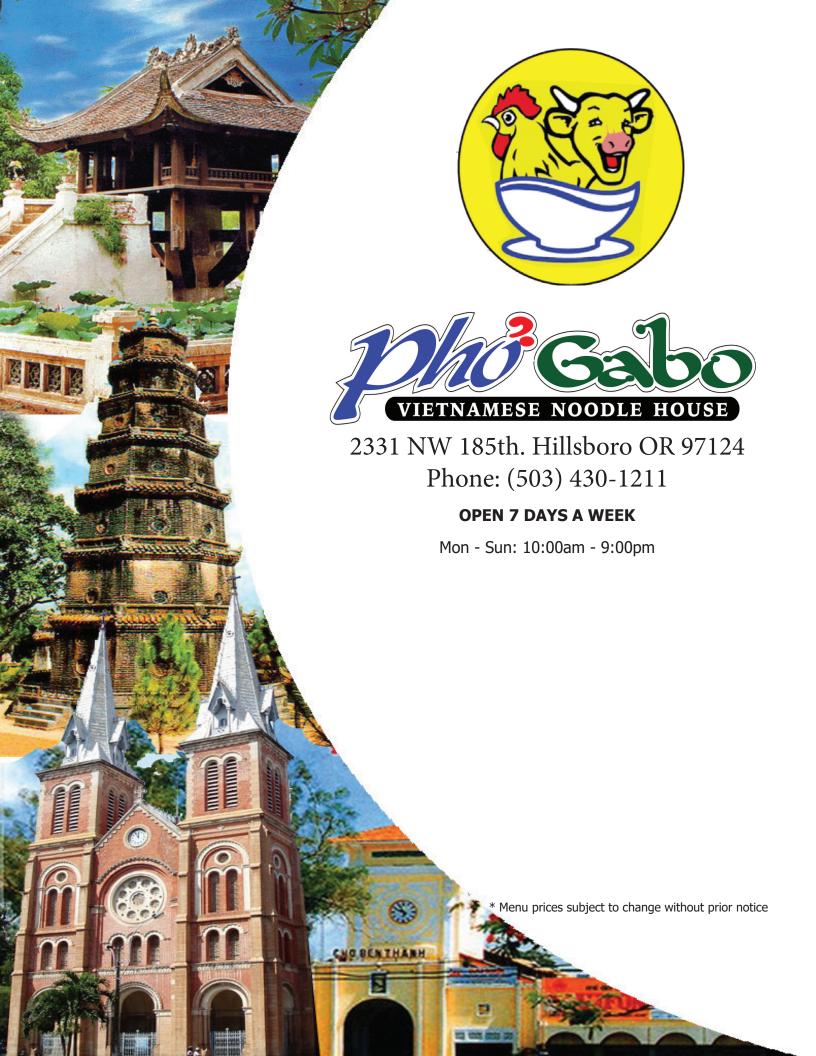


Welcome to Pho' Gabo

(Hillsboro location)

Digital memu



APPETIZERS - KHAI VI

1A	Salad Rolls	Gỏi Cuốn	6.95		
	Rice paper rolls with Shrimp, pork, rice noc	odles, bean sprouts, lettuce and side of pean	ut sauce		
2A	Tofu Salad Rolls	Gỏi Cuốn Chay	6.95		
	Rice paper rolls with Tofu, vermicelli, bean				
3A	Pork skin shredded rolls	Gỏi Cuốn Bì	6.95		
Rice paper rolls with Pork skin and shredded pork, vermicelli, bean sprouts, lettuce and side house sauce					
4A	Eggs Rolls	Chả Giò	6.95		
	Crispy rolls with pork, shrimp, glass noodle				
5A	Vegetarian Rolls	Chả Giò Chay	6.95		
	Crispy rolls with tofu, taro, vegetables and side of soy sauce				
6A	Crispy Fried Tofu	Đâu Hủ Chiên	6.95		
	Crispy Fried Tofu served/w soy sauce	•			
7A	Grill Pork/Chicken Salad Rolls	Thịt Nướng/Gà Cuốn	7.25		
	Rice paper rolls with grilled pork vermicelli,	bean sprouts lettuce and side of house sauc	e		
8A	Coconut Breaded Butterfly shrimp	Tôm Chiên Dừa	7.95		
	Fried shrimp in breaded coconut				
9A	Tempura Shrimp	Tôm Chiên	7.95		
	Fried Shrimp in breaded flour				
10A	•	Hoành Thánh	7.95		
	Crab meat and soft cream cheese wrapped		7.50		
111	Cramelized Fish Sauce Chicken Win	the state of the s	9.95		
TIM	Fried chicken wings cramelized with garlic,		J.93		
12A	Cramelized Tamarind Sauce Chicket		9.95		
IZA	Cramenzeu ramarmu Sauce Chicke	an wings, Cann Ga Rang Me	9.93		







VIETNAMESE SANDWICHES 7.45

(Comes with mayo butter, cucumber, cilantro, carrot, diakon, jalapeno and soy sauce)

* Grilled Pork * Grilled Chicken * Pork Skin Shredded

* Eggs Sandwiches * Tofu Sandwiches

7.95

Beef Tenderloin



13.95

8.95

BBQ Short Ribs Lemongrass Shrimp



^{*} Please inform us if you have any food allergies

^{*} Consumed raw or undercook meats, eggs may increase your risk of foodborne illness * Togo add \$0.50

BEEF NOODLES

REG: 11.95 (Max- 4 items) **LARGE:** 12.95 (Max- 5 items) **FILET MIGNON:** 15.95

Our beef comes with the choicest cuts meats and rice noodles in a bowl of our delicated beef broth with herbs, spices, onions, cilantro, served with a side of bean sprouts, jalapenos, and Asian basil * Extra Meat 3.00 (Thêm Thit) 3.00

You can choose one or more from the list:



Gabo Beef Special

(1B to 6B + egg yolk *) **Phổ Gabo 14.95**

1B.	Beef Loin strip	Bò Tái
2B.	Well-done brisket	Chín
3B.	Meat Balls	Bò Viên
4B.	Well-done Flank	Nạm
5B.	Beef Tripe	Sách
6B.	Tendon	Gân
7B.	Fatty Flank	Gầu
8B	Chicken Breast Meat	Úc Gà

9B. Beef Oxtail + **5.95** Đuôi Bò 10B. Noodle with Broth **9.95** (bánh Phở)

11B. Kids Meal 7.95 (Under 10 years old, dine-in only)

Noodles, meat balls or well-done brisket + Soft drink



Chicken Leg quarter or Breast Meat Phở Đùi Gà 12.95



Spicy Beef Noodle Soup Bún Bò Huế 13.95



Beef Oxtail Noodle Soup Phở Đuôi Bò 15.95



Shrimp Noodle Soup Phở Tôm 14.95



Vietnamese Beef Stew Bò Kho **13.95** You can choose:

A. Vietnamese bread or Steam rice B. Ega Noodles or Rice noodle





Deep Fried Chicken Leg quarter Egg Noodle Soup Mì Gà 13.95

Vegetarian Noodle Soup Reg 11.95 / Large 12.95

Veggies & Tofu with Vegetarian or Chicken Broth

VERMICELLI BOWL -

Fresh vermicelli rice noodle with lecttuce, bean sprouts, cucumber, fried onions, pickled vegetable and peanut, served house sauce.

You can choose 1 or 2 items 12.95 - 3 items 14.95 * Beef/Shrimp Add. 1.00

- Eggs Rolls/Vegetarian Rolls
- Grilled Honey Lemongrass Pork
- Stir Fry Lemongrass Pork
- Stir Fry Lemongrass Chicken
- Grilled Honey Lemongrass Chicken
- Grilled Honey Lemongrass Shrimp
- Stir Fry Lemongrass Beef *
- Shredded Pork Skin
- Fried Tofu



Gabo Vermicelli Bowl 15.95

Chả Giò/Chả Giò Chay

Heo nướng sả

Heo xào sả

Gà xào sả

Gà nướng sả

Tôm nướng sả Bò xào sả

Đâu Hủ Chiên



Stir fry Tofu & veggie with 12.95 Steam Rice/ Vermicelli Noodles

^{*} Please inform us if you have any food allergies

^{*} Consumed raw or undercook meats, eggs may increase your risk of foodborne illness * Togo add \$0.50

RICE PLATES - COM

Jasmine rice, pickled vegetable, cucumber, tomato, lettuce and a side soup, served with house sauce
You can choose 1 or 2 items 12.95 - 3 items 14.95 * Extra Meat 3.00 (Thêm Thịt) 3.00
* Beef/Shrimp Add. 1.00 *Fried rice Add. 2.50

Trứng chiên

Gà nướng sả

Bì Chả

- Shredded Pork with Pork Skin
- Vietnamese Egg Meatloaf
- Fried Egg
- Grilled Honey Lemongrass Chicken
- Grilled Honey Lemongrass Pork
- Grilled Honey Lemongrass Shrimp
- Lemongrass Pork Chop*
- Grilled Honey Lemongrass Shrimp





Gabo Rice Plates 15.95



Vietnamese eggs meatloaf



Lemongrass pork chop rice plate



Salty Chicken w/ Steam Rice 10.95

1c.	Steam Rice with Roti chicken	Cơm gà rô-ti	12.95
2c.	Stream Rice w/Fish sauce chicken	wing/Cơm cánh gà chiên nước mắm	12.95
3c.	Fried Rice with tofu	Cơm chiên đậu hủ	12.95
4c.	Fried Rice with chicken	Cơm chiên gà	12.95
5c.	Fried Rice with pork	Cơm chiên heo	12.95
6c.	Fried Rice with shrimp	Cơm chiên tôm	13.95
7c.	Fried Rice with beef tenderloin	Cơm chiên bò	13.95
8c.	Gabo Fried rice	Cơm chiên đặc biệt	15.95
9c.	Steam Rice with beef and vegetable	Cơm bò xào rau cải	15.95
10c.	Steam Rice with BBQ short ribs	Cơm sườn bò	15.95
11c.	Steam Rice with shaking beef tender	l <mark>oin Cơm bò lúc lắc</mark>	15.95



Roti chicken



Fried Rice with shrimp



Shaking Beef tenderloin



BBQ short ribs



Jumping Beef over Eggs 17.95 You can choose: Bread or Rice

SIDE ORDER

Extra sauce		0.50
Bread	Bánh Mì	2.00
Eggs Noodle	Mì	2.00
Steam Rice	Cơm Trắng	2.00
Fried Rice	Cơm Chiên	5.95
Side of grill meat	Thịt Nướng	5.95
Soup bowl of Beef or Chicken	Chén Thịt	7.95
Small bowl of Beef Oxtail	Chén Đuôi Bò	7.95
Lobster Tail	Tôm Hùm	Seasonal

WEEKEND SPECIAL (Fri-Sat-Sun)

ASK YOUR SERVER FOR THIS WEEKEND SPECIAL!!



- Crabs Noodles Soup Bún Riêu



- Fish Noodles Soup Bún Mắm



- Spicy Beef Noodles Soup Bún Bò Huế



- Vietnamese Pork Udon Bánh Canh Giò Heo



 Spicy Sweet and Sour Seafood Noodle
 Bún Đồ Biển Chua Cay



- Bamboo Duck Noodle Bún Mǎng Vịt



 Duck Noodles Soup Mì Vit Tiềm



- Vietnamese Pork Meatball Bún Môc



- Chicken Cury Cari Gà

BEVERAGE - GIẢI KHÁT 4.95





Vietnamese Coffee
Vietnamese Iced Coffee
Vietnamese Coffee with Condensed Milk
Vietnamese Iced Coffee w/Condensed Milk
Fresh Limeade Iced Tea
Fresh Limeade with Ice
Thai Iced Tea
Strawberry Limeade
Coconut Juice
Passion Fruit

Càfe đen
Càfe đá
Càfe Sữa
Càfe Sữa đá
Trà đá chanh
Đá chanh
Trà Thái
Chanh dâu
Nước dừa
Chanh Dây
Trà Đá w/refill 1.00

SMOOTHIES/FRESH - SINH TỐ 6.45



MANGO LAGA: 6.95

Avocado - Durian - Mango - Strawberry Mango Strawberry Banana - Pineapple

Add Tapioca or Jelly
(Rainbow - Lychee - Pineapple - Coconut)
Additional .50



BUBBLE TEA: 6.45

Iced Tea

(Included Tapioca or Jelly) Coconut - Coffee - Honey Dew Lychee - Papaya - Passion Fruit Taro - Watermelon - Peach- Kiwi









Hot Tea \$1.95

The Origination of "Pho"

Pho is the pride of the Vietnamese, but when talking about "Pho", one links it to Hanoi. In 1909, bussiness man Bach Thai Buoi started his martime transpotation business that hired many labors. The bank of the Red River became crowded with boats, henceforth food labors waw a demand. Among many peddlers there was "xao trau", a stewed

buffalo meat in vermicelli soup.

Why was it buffalo meat and not beef?

Early on in the century, Vietnamese did not eat beef. Since the French liked to eat beef and it was available in the market, some vendors have replaced "xao trau" with "xao bo" (beef soup) anh instead of using vermicelli in soup, they used rice cake noodle. More and more people ate beef and the buffalo meat grandually disappeared. From O Quan Chuong near the bank of the Red River, the Chinese peddlers spread through all neighborhoods of Ha Noi with their "xao bo" buckets on their shoulders and they called it "nguu nhuc phan" (beef noodles)

How do we know the name "Pho" came from "Phan"

According to 2 painting by Herri Oger printed in 1909, Chinese peddler have short-nened the name "nguu nhuc phan" to become "nhuc phan" and have pronounced "nhuc phan" as "nhuc pho...o".

In a poem entitled "Danh Bac" (Gamble) written by Tan Da in about 1915, he said "perhaps gamble is not for winning, to stay late in the night for eating beef noodles" (nhuc pho).

Writer Nguyen Cong Hoan has written "... in 1918, while lodging at 8 Hang Hai, sometimes I have eaten "pho", each bowl 2 cents..."

The name "Pho" has officially been published for the first time "Vietnamese Dictionary" in 1931 by publisher Khi Tri Tien Duc which clearly started the name "Pho" was originated from "phan" and described it was a thinly sliced rice cake noodles in beef soup.

In 1943 writer Thach Lam has praised Pho in his book "Hanoi 36 Pho Phuong", writer Vu Bang has introduced Pho in his book "Mieng ngon Hanoi" published in 1952 and writer Nguyen Tuan has written a special book on Pho published in 1957.

The above theory about the origination of Pho has been widely accepted by many, however it is almost impossible to say exactly in what year Pho was first introduced in Vietnam.

Mr. Herri Oger has stayed in Vietnam for only 2 years 1908 and 1909 and when he went back to France he has published in 1909 a book described the daily life of the Vietnamese people in his own paintings. Therefore Pho has appeared sometimes in early 20th century but can not be before the year of 1909.

Source: from various sources