

# CÔNG TỬ BỘT

\*\*\*THIS IS A SAMPLE MENU\*\*\* \*\*\*NOT ALL ITEMS AVAILABLE FOR TAKEOUT SEE ONLINE ORDERING\*\*\*

## TUOI / COLD

**TRAI CAY MUOI OT** \$6  
**Cute fruit plate** w/ fermented birds eye salt (not bad for dessert too!) 🌶️🌶️🌶️

**GOI BAP CAI** \$9  
**Cabbage salad** w/ lots of herbs, peanuts, and fish sauce 🌶️🌶️🌶️

**"NAM NUOC MIENG"** \$16  
**AKA "Mouthwatering Mushrooms"** w/ dry fried local organic 'fruit of forest' mushrooms, red-eye brown sauce, fermented bird's eye, pickled bean sprout, puffed rice, sesame, cilantro, chili oil 🌶️🌶️🌶️🌶️

**CÔ I SO` XỐT XANH** \$18  
**Cured scallops** w/ fermented tofu green sauce, coconut milk, olive oil, peanuts, duck fat toasted rice cracker

## \*\*CHEF'S SPECIAL\*\*

~~**PHO GA** \$XX  
Here's where we'll bring back some of the good ol' CTB classics you know and love <3~~

🌶️ = can be VEGETARIAN / VEGAN 🌶️ = SPICY 🌶️🌶️ = VERY SPICY

👉 Tips are shared with all hourly staff 👉



We use lots of CILANTRO and PEANUTS, let us know if you're allergic or despise them.

\*Raw or undercooked food is SCARY\*

## NONG / HOT

**TRUNG CHIEN TOM** \$17  
**Lil' shrimp cakes** w/ egg, turmeric, scallion, herbs, side of fish sauce. RIP China Gate

**MUC RANG MUOI TIÊU** \$17  
**Twice fried salt & pepper RI squid** w/ lots of white pepper, jalapeño, fermented chili salt, lettuce cups 🌶️

**CA TIM XAO** \$15  
**Twice cooked eggplant** w/ peanut, scallion oil, nước mắm chấm, basil 🌶️🌶️

**SÒ XÀO ME DỪA** \$18  
**Stir fried Bangs Island mussels** w/ coconut-tamarind sauce, jalapeno, scallion, shredded potato, butter, chili oil, rau răm 🌶️

**CỪ LÚC LẮC** \$25  
**Shaken lamb** w/ tamari, garlic butter, tomato, watercress salad, side of steamed rice

**CÁ KHO** \$28  
**Caramel braised Faroe Island salmon** w/ lots of black pepper, caramel-cured egg, cilantro, side of steamed rice 🌶️

👉👉 we highly recommend eating 👉👉

👉👉 family style 👉👉

👉 Please tell your server if you have any other allergies 👉

## BOT & GAO / STARCH & RICE

**BÁNH PHỞ TƯƠNG ĐÀU PHÔNG** \$17  
**Rice noodles** w/ Go-en miso and peanut sauce, fermented tofu, vxo, scallion 🌶️🌶️  
++ add caramel cured egg +4

**CHÁO CHAY** \$14  
**Congee** w/ local organic king oyster, mung bean, fermented tofu, chili oil, mustard greens. 🌶️🌶️  
++ add caramel cured egg +4

**CƠM CHIÊN** \$18  
**Garlic fried rice** w/fried "egg flake", scramble, scallion, ~lots of garlic~ 🌶️

**BÁNH TRÁNG CHIÊN** \$4  
**Toasted rice cracker** w/ sesame and coconut 🌶️  
++ brush w/ duck fat +1  
++ brush w/ scallion oil +1

**CƠM** \$3  
**Steamed jasmine rice** 🌶️

🌶️🌶️ side of fermented birds eye paste \$1 🌶️🌶️

## TRÁNG MIENG / DESSERT

**KEM FLAN** \$10  
**Saigon style flan** w/ Vietnamese caramel, coffee ice 🌶️

**CHÈ ĐẬU TRẮNG** \$10  
**Sticky rice and cowpea pudding** w/ coconut pandan sauce, "chè crumb", brûlée banana (contain peanuts) 🌶️

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## WINE BY THE GLASS

~BUBBLES~

**CANEVA DA NANI - GLERA** \$12/\$35  
crisp, refreshing, stone fruit

**NICCHIA - LAMBRUSCO DI SORBARA** \$12/\$27  
rich, fruity

~ROSÉ / ORANGE~

**FRANC KACICNIK** \$15/\$40  
creamy, floral, berries

**GONZÁLEZ BASTIAS NARANJO** \$18/\$65  
tropical, minerality

**PIKASI ROSÉ - BARBERA** \$12/\$32  
round, sweet, easeful

~WHITE~

**DANIEL DAMPT - CHABLIS AC CHARDONNAY** \$18/\$65  
easy, floral finish

**FLYSCH - TXAKOLINA HONDARRABI ZURRI** \$12/\$30  
easy, herbs

**LA PEPIE - MERCI MELON DE BOURGOGNE** \$11/\$30  
tangy, citrus, sweet

**PRISMA - SAUVIGNON BLANC** \$12/\$37  
floral, easy

~RED~

**ANGELO NEGRO - BRACHETTO** \$12/\$37  
effervescent, bright, dried fruit

**OVUM - EYZTGR PINOT NOIR** \$14/\$40  
jams, tea, rich

**CANTINA MARILINA - SIKELÈ NERO D'AVOLA** \$13/\$40  
zingy, savory, dried fruit

**GONZÁLEZ BASTIAS - MATORRAL PAIS** \$16/\$45  
light, tangy

**ROGUE VINES - GRAND ITATA** \$18/\$65  
fragrant, silky



~~CHECK OUT WINE SPECIALS ON MONDAYS~~

\*\*CORKAGE FEE \$25\*\*

## HOUSE COCKTAILS

**RAYRAY TODDY** \$13  
Mi Campo tequila, Angostura, agave, burnt lime

**MANZANA** \$15  
El Buho mezcal, sweet vermouth, apple cider caramel, lime, candied ginger

**FERNET & RUMS** \$15  
Plantation 3 Stars and aged rum, Fernet, Peychauds, pineapple, lime, coconut, milk wash

**GUAVA COCKTAIL** \$15  
Mi Campo blanco tequila, guava puree, lime, seltzer

**WHITE NEGRONI** \$15  
Bimini gin, Suze, Lillet Blanc, grapefruit

**DAIQUIRI** \$15  
Bully Boy aged Coop rum, lime

🍹 Also available as a Baby Daiquiri \$6 🍹

## BEER

**BANDED MILLTOWN** - 16oz lager \$5

**SAIGON** - 12oz lager \$6  
++ add baby Daiquiri shot +\$6

**BUNKER MACHINE** - 16oz pilsner \$7

**AUSTIN ST. PATINA** - 16oz pale ale \$8

~ON DRAFT~ 9/16/20oz

**OXBOW SPACE COWBOY** - farmhouse ale \$6/12/20

**SACRED + PROFANE** - dark lager \$5/9/16

## MORE FUN BEVS

**PRESERVED LIME SODA** \$7

**BASIL SEED SODA** \$6  
++ add 2oz Mi Campo Tequila +\$7

**JASMINE GREEN TEA** - little red cup \$4

**MINT TEA** \$3

**HOT COFFEE** - portrait coffee \$4

**CÀ PHE SỮA ĐÁ** \$6

AIM YOUR MOBILE DEVICE CAMERA AT QR CODES FOR MORE INFO

Eat In

Take Out

ORDER ONLINE

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# MENU

**GRAND OPENING**  
!!!!!!!

**CÔNG TỬ BỘT**  
57 Washington Ave.  
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cong tubot.com

ONLINE MENU