

PHU QUOC



富國牛肉粉

PPQ

**BEEF NOODLE HOUSE**

Since 1995



**Proudly serving Certified Angus Beef®**

1816 Irving Street San Francisco CA 94122 415-661-8869 [www.PPQSF.com](http://www.PPQSF.com)  
Open Daily Mon-Sat 10:30 A.M. – 11:00 P.M. Sun 10:30 A.M. – 10:30 P.M.  
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## 頭檯 Appetizers (*Khai Vi*)

- |                 |  |              |
|-----------------|--|--------------|
| 28. 炸春卷         | <b>Imperial Rolls</b> - Crispy fried rolls filled with ground pork, taro, carrots, and silver noodles. Served with lettuce, mint leaves and cucumber with nuoc mam (3 rolls)<br>( <i>Cha Gio</i> )                 | <b>6.25</b>  |
| 29. 鮮蝦卷         | <b>Shrimp Rolls</b> - Soft rice paper rolls filled with poached shrimps, lettuce, mint leaves and vermicelli noodles with peanut sauce (3 rolls)<br>( <i>Goi Cuon</i> )  | <b>6.25</b>  |
| 30. 皮絲卷         | <b>Shredded Pork Rolls</b> - Soft rice paper rolls filled with shredded pork, lettuce and mint leaves with nuoc mam (3 rolls)<br>( <i>Bi Cuon</i> )  | <b>6.25</b>  |
| 31. 炸素卷         | <b>Fried Veggie Rolls</b> - Crispy fried rolls filled with sautéed vegetables and taro with soy vinaigrette (3 rolls)<br>( <i>Cha Gio Chay</i> )   | <b>6.25</b>  |
| 32. 鮮素卷         | <b>Veggie Summer Rolls</b> - Soft rice paper rolls filled with sautéed vegetables, lettuce and mint leaves with soy vinaigrette (3 rolls)<br>( <i>Goi Cuon Chay</i> )  | <b>6.25</b>  |
| 33. 燒雞條<br>或豬肉條 | <b>Chicken or Pork Skewers</b> - 3 skewers of chicken or pork with nuoc mam<br>( <i>Ga Nuong, Thit Nuong</i> )   | <b>6.95</b>  |
| 34. 燒蝦條<br>或牛條  | <b>Shrimp or Beef Skewers</b> - 3 skewers of shrimp or beef with nuoc mam<br>( <i>Tom Nuong, Bo Nuong</i> )  | <b>7.95</b>  |
| 35. 炸鮮魷<br>或炸蝦  | <b>Deep Fried Calamari or Prawns</b> - Deep fried in our special house batter with cocktail sauce<br>( <i>Muc Chien Don, Tom Chien Don</i> )   | <b>9.25</b>  |
| 36. 檸檬生牛肉       | <b>Vietnamese Carpaccio</b> - Rare, thinly sliced Certified Angus Beef® flank marinated in lemon vinaigrette with basil, red onions, peanuts, and fried shallots with jalapeno nuoc mam<br>( <i>Bo Tai Chanh</i> ) | <b>13.50</b> |

## 涼拌 Salads (*Goi*)

- |                 |   |             |
|-----------------|---|-------------|
| 37. 雞絲涼拌        | <b>Cabbage Salad with Chicken</b> - Shredded chicken with cabbage, carrots, cucumber, and mint leaves tossed and topped with peanuts and fried shallots. Nuoc mam dressing<br>( <i>Goi Ga Xe Phay</i> ) | <b>7.75</b> |
| 38. 炸豆腐涼拌       | <b>Cabbage Salad with Tofu</b> - Deep-fried tofu with cabbage, carrots, cucumber, and mint leaves tossed and topped with peanuts and fried shallots. Soy vinaigrette dressing<br>( <i>Goi Chay</i> )    | <b>7.50</b> |
| 39. 木瓜絲<br>燒牛涼拌 | <b>Papaya Salad with Beef</b> - Julienne papaya, basil, and carrots tossed and topped with charbroiled beef and peanuts and fried shallots. Nuoc mam dressing<br>( <i>Goi Du Du Bo Nuong</i> )          | <b>8.95</b> |
| 40. 木瓜絲<br>蝦涼拌  | <b>Papaya Salad with Shrimp</b> - Julienne papaya, basil, and carrots tossed and topped with poached shrimps and peanuts and fried shallots. Nuoc mam dressing<br>( <i>Goi Du Du Tom</i> )              | <b>8.95</b> |

## 湯 Soups (*Canh*)

- |   |  | 中<br>Medium | 大<br>Large   |
|---|--|-------------|--------------|
|  41. 魚或蝦酸湯 | <b>Hot and Sour Catfish or Shrimp Soup</b> - Fresh catfish or shrimps with pineapples, tomatoes, taro greens, bean sprouts, basil, and fried shallots<br>( <i>Canh Chua Ca Bong Lau, Tom</i> ) | <b>9.50</b> | <b>13.95</b> |
| 42. 蟹肉蘆筍湯   | <b>Asparagus and Crab Meat Soup</b> - Fresh asparagus with Dungeness crab meat and egg white<br>( <i>Canh Cua Mang Tay</i> )   | <b>8.50</b> | <b>11.95</b> |
|  S1. 素酸湯   | <b>Hot and Sour Veggie Soup</b> - Pineapples, tomatoes, taro greens, bean sprouts, basil, and fried shallots<br>( <i>Canh Chua Chay</i> )  | <b>7.95</b> | <b>9.95</b>  |

## 湯粉 Noodle Soups (Pho)

Accompanied by sprouts, lemon, jalapeno, basil, onions and cilantro  
 Noodle: pho 粿條, egg noodle 麵, vermicelli 米粉, flat noodle 河粉, round noodle 瀨粉  
 Broth: beef, chicken, satay (+ 0.95), curry (+ 0.95), Hue (+0.95)

		中 Medium	大 Large
1. 富國牛肉粉	<b>PPQ Beef Noodle Soup</b> - Rare flank steak, well done brisket, tendon, tripe and beef meatball in beef broth with pho (Pho Phu Quoc Dac Biet)	7.00	8.25
2. 生肉牛筋 百葉粉	<b>Rare Flank, Tendon &amp; Tripe Noodle Soup</b> - Rare flank steak, tendon and tripe in beef broth with pho (Pho Tai Gan Sach)	6.50	7.75
3. 熟肉牛筋 百葉粉	<b>Brisket, Tendon &amp; Tripe Noodle Soup</b> - Well done brisket, tendon and tripe in beef broth with pho (Pho Chin Gan Sach)	6.50	7.75
4. 生肉牛丸粉	<b>Rare Flank Steak &amp; Meatballs Noodle Soup</b> - Rare flank steak and beef meatballs in beef broth with pho (Pho Tai Bo Vien)	6.75	8.00
 5. 沙爹牛肉粉	<b>Satay Beef Noodle Soup</b> - Well done brisket in PPQ's signature spicy Satay beef broth with pho (Pho Sate Bo)	6.75	8.00
6. 海鮮湯粉	<b>Seafood Noodle Soup</b> - Prawns, calamari, fish cakes and fish balls in chicken broth with pho (Pho Hai San)	7.00	8.25
7. 五香雞粉	<b>Five Spices Chicken Noodle Soup</b> - Plump and juicy oven-roasted boneless drumstick in beef broth with pho (Pho Ga Quay Chao)	6.75	8.00
 8. 咖喱雞米粉	<b>Curry Chicken Vermicelli Noodle Soup</b> - Tender chicken breast nuggets in PPQ's signature spicy coconut milk curry broth with vermicelli (Bun Ca Ri Ga)	6.75	8.00
9. 雞絲河粉	<b>Shredded Chicken Noodle Soup</b> - Shreds of tender chicken in chicken broth with flat noodles (Pho Ga Xe Phay)	7.00	8.25
10. 什菜粉	<b>Veggie Combo Noodle Soup</b> - Fresh seasonal vegetables and tofu in beef broth with pho (Pho Cai Thap Cam)	6.50	7.75
11. 淨湯粉	<b>Plain Noodle Soup</b> - Beef or chicken broth with pho (Pho Khong)	5.25	6.25
 0. 順化瀨粉	<b>Hue Spicy Noodle Soup</b> - Beef shank, pork hock, fancy pork and tendon in spicy lemongrass beef broth with round noodles (Bun Bo Hue)	7.00	8.25
00. 檬要	<b>Crab Noodle Soup</b> - Crab and shrimp paste, egg, tomato, fancy pork, ground pork and fried tofu in tomato broth with vermicelli (Bun Rieu)	7.00	8.25
A1. 牛腩河粉	<b>Beef Stew Noodle Soup</b> - Beef cubes stewed with carrots in a savory broth with flat noodles (Hu Tieu Bo Kho)	7.25	8.50
A2. 牛尾撈麵	<b>Ox Tail Stew Lo Mein</b> - Ox tail stewed with potatoes and carrots with egg noodles in a savory sauce (Duo Bo Mi Kho)	7.25	8.50
A3. 生肉粉	<b>Rare Flank Steak Noodle Soup</b> - Rare flank steak in beef broth with pho (Pho Tai)	7.00	8.25

**Extra:** 加粉 Noodles - 1.95      加五香雞 Plate of Five Spices Chicken - 5.95  
 加生蛋 Raw Egg - 0.50      加碟生肉 Plate of Rare Flank Steak - 5.95  
 加煎蛋 Fried Egg - 1.50      加菜/豆腐 Greens or Tofu - 1.95

## 凍乾米粉 Vermicelli (*Bun*)

*Cool vermicelli noodles and a mix of red leaf lettuce, sprouts, mint, and cucumber with nuoc mam on the side. Topped with peanuts and green onions*

12. 五香雞檬	<b>Five Spices Chicken Vermicelli</b> ( <i>Bun Ga Quay Chao</i> )	<b>7.00</b>
13. 燒豬肉檬	<b>Charbroiled Pork Vermicelli</b> ( <i>Bun Thit Nuong</i> )	<b>7.00</b>
14. 燒牛肉檬	<b>Charbroiled Beef Vermicelli</b> ( <i>Bun Bo Nuong</i> )	<b>8.00</b>
15. 春卷燒肉檬	<b>Imperial Rolls and Charbroiled Pork Vermicelli</b> ( <i>Bun Cha Gio Thit Nuong</i> )	<b>8.25</b>
16. 皮絲燒肉檬	<b>Shredded Pork and Charbroiled Pork Vermicelli</b> ( <i>Bun Bi Thit Nuong</i> )	<b>8.25</b>
17. 燒肉丸檬	<b>Charbroiled Pork Sausage Vermicelli</b> ( <i>Bun Nem Nuong</i> )	<b>7.00</b>
18. 燒蝦檬	<b>Charbroiled Shrimp Vermicelli</b> ( <i>Bun Tom Nuong</i> )	<b>8.00</b>
19. 春卷燒牛檬	<b>Imperial Rolls and Charbroiled Beef Vermicelli</b> ( <i>Bun Cha Gio Bo Nuong</i> )	<b>8.75</b>
20. 素菜檬	<b>Seasoned Vegetable Vermicelli</b> - Served with soy vinaigrette ( <i>Bun Chay</i> )	<b>7.00</b>
B1. 炸素卷檬	<b>Fried Veggie Rolls Vermicelli</b> - Served with soy vinaigrette ( <i>Bun Cha Gio Chay</i> )	<b>7.00</b>
B2. 春卷燒雞檬	<b>Imperial Rolls and Five Spices Chicken Vermicelli</b> ( <i>Bun Cha Gio Ga Quay Chao</i> )	<b>8.25</b>
B3. 蔗蝦檬	<b>Sugarcane Shrimp Vermicelli</b> ( <i>Bun Chao Tom</i> )	<b>8.00</b>

## 碟飯 Rice Plates (*Com Dia*)

*Steamed Jasmine rice with a side of lettuce, tomato and cucumber  
Topped with green onions and with nuoc mam on the side*

21. 五香雞飯	<b>Five Spices Chicken Rice Plate</b> ( <i>Com Ga Quay Chao</i> )	<b>7.00</b>
 22. 咖喱雞飯	<b>Curry Chicken with Coconut Sauce Rice Plate</b> ( <i>Com Ga Ca Ri</i> )	<b>7.00</b>
23. 燒牛肉飯	<b>Charbroiled Beef Rice Plate</b> ( <i>Com Bo Nuong</i> )	<b>8.00</b>
24. 燒豬肉飯	<b>Charbroiled Pork Rice Plate</b> ( <i>Com Thit Nuong</i> )	<b>7.00</b>
25. 燒豬扒飯	<b>Charbroiled Pork Chop Rice Plate</b> ( <i>Com Suon Nuong</i> )	<b>8.00</b>
26. 三色飯	<b>Shredded Pork, Charbroiled Pork &amp; Baked Egg-Loaf Rice Plate</b> ( <i>Com Bi Thit Cha</i> )	<b>8.00</b>
27. 燒蝦飯	<b>Charbroiled Shrimp Rice Plate</b> ( <i>Com Tom Nuong</i> )	<b>8.00</b>
C1. 牛腩飯	<b>Beef Stew Rice Plate</b> ( <i>Com Bo Kho</i> )	<b>8.00</b>
C2. 牛尾飯	<b>Ox Tail Stew Rice Plate</b> ( <i>Com Duoi Bo Kho</i> )	<b>8.00</b>
C3. 什菜飯	<b>Mixed Vegetables and Tofu Rice Plate</b> - Served with soy vinaigrette ( <i>Com Cai Thap Cam Dau Hu</i> )	<b>7.00</b>

<b>Extra:</b>	加春卷	Imperial Roll - 2.15	加煎蛋	Fried Egg - 1.50
	加燒雞/肉	Chicken or Pork - 3.00	加蒸蛋	Baked Egg-Loaf - 2.15
	加燒牛/蝦	Beef or Shrimp - 3.50	加炸豆腐	Fried Tofu - 1.95
	加菜	Greens - 1.95	加湯	Cup of Broth - 1.25

## 檳海燒烤 Special Grills (*Banh Hoi*)

Served with rice paper, lettuce, mint leaves, cucumber, bean sprouts, and steamed thin vermicelli noodles with nuoc mam. Topped with green onions, shallots, and peanuts

43. 串燒雞	<b>Charbroiled Chicken Wraps</b> - 6 skewers ( <i>Banh Hoi Ga Nuong</i> )	<b>14.95</b>
44. 串燒豬肉	<b>Charbroiled Pork Wraps</b> - 6 skewers ( <i>Banh Hoi Thit Nuong</i> )	<b>14.95</b>
45. 串燒牛	<b>Charbroiled Beef Wraps</b> - 6 skewers ( <i>Banh Hoi Bo Nuong</i> )	<b>16.95</b>
46. 串燒豬肉丸	<b>Charbroiled Pork Sausage Wraps</b> - 6 skewers ( <i>Banh Hoi Nem Nuong</i> )	<b>14.95</b>
47. 串燒蝦	<b>Charbroiled Shrimp Wraps</b> - 6 skewers ( <i>Banh Hoi Tom Nuong</i> )	<b>16.95</b>
48. 燒烤蔗蝦	<b>Sugarcane Shrimp Wraps</b> - 8 pieces ( <i>Banh Hoi Chao Tom</i> )	<b>16.95</b>

## 越式小菜 Special Entrees (*Cac Mon An*)

白飯 *Steamed Jasmine rice (Com)* 1.25

49. 五香雞	<b>Five Spices Chicken Plate</b> - Oven roasted boneless drumstick marinated in five spice and deep-fried to serve ( <i>Ga Quay Chao</i> )	<b>12.25</b>
 50. 椰汁咖哩雞	<b>Curry Chicken in Clay Pot</b> - Tender chicken breast nuggets and potatoes in curry coconut sauce served in a clay pot ( <i>Ca Ri Ga</i> )	<b>12.25</b>
51. 鐵板牛	<b>Sizzling Iron Platter Beef</b> - Certified Angus Beef® strips marinated in lemongrass. Charbroiled and served with caramelized onions on a hot steel platter ( <i>Bo Nuong Vi</i> )	<b>14.75</b>
52. 鐵板豬肉	<b>Sizzling Iron Platter Pork</b> - Sliced pork loins marinated in lemongrass. Charbroiled and served with caramelized onions on a hot steel platter ( <i>Thit Nuong Vi</i> )	<b>12.75</b>
53. 香茅豬扒	<b>Smoky Lemongrass Pork Chop Plate</b> - Bone-in pork chops marinated in lemongrass and charbroiled ( <i>Suon Nuong Sa</i> )	<b>12.75</b>
54. 鐵板蝦	<b>Sizzling Iron Platter Prawns</b> - Butterfly prawns marinated in garlic seasoning. Charbroiled and served with caramelized onions on a hot steel platter ( <i>Tom Nuong Vi</i> )	<b>14.75</b>
 55. 塘虱魚煲	<b>Roasted Catfish in Clay Pot</b> - Fresh catfish and fried tofu in a sweet and peppery caramelized sauce in a clay pot ( <i>Ca Kho To Dau Hu</i> )	<b>14.75</b>
56. 牛腩煲	<b>Beef Stew in Clay Pot</b> - Tender cubes of beef chuck stewed slowly with carrots ( <i>Bo Kho</i> )	<b>13.25</b>

## 時菜 Vegetables (*Rau Cai*)

蚝油蒜茸 *Served with oyster sauce and garlic oil*

57. 西蘭或芥蘭	<b>Broccoli or Chinese Broccoli</b> ( <i>Bong Cai Tay Hoac Cai Lan</i> )	<b>6.95</b>
58. 蘆筍	<b>Asparagus</b> ( <i>Mang Tay Dau Hao</i> )	<b>6.95</b>
59. 白菜	<b>Tender Green</b> ( <i>Cai Xanh</i> )	<b>6.95</b>
60. 什菜	<b>Mixed Greens and Tofu</b> ( <i>Cai Thap Cam Dau Hu</i> )	<b>7.95</b>
61. 炸豆腐	<b>Deep Fried Tofu</b> - Soy vinaigrette sauce ( <i>Dau Hu Chien</i> )	<b>5.95</b>

## 飲品 Beverages (*Nuoc Ngot*)

62.	泰式奶茶	Thai Iced Tea	2.50
63.	雪啡奶	Vietnamese Coffee - iced or hot with condensed milk	2.75
64.	豆奶	Soy Bean Milk	1.75
65.	椰子水	Young Coconut Juice with Pulp - 17.5 oz.	2.50
66.	汽水	Soft Drinks - Coke, 7-up, Sprite, Root Beer and Sunkist	1.75
67.	凍檸茶	Lemon Iced Tea	1.95
68.	檸檬水	Lemonade	1.95
69.	檸檬蘇打	Lemon Soda - fresh squeezed lemon juice, sugar and club soda	2.95
70.	酸梅蘇打	Plum Soda - salty plums, sugar and club soda	2.50
71.	蘇打蛋奶	Egg Yolk Soda - raw egg yolks, condensed milk and club soda	2.95
72.	啤酒	Beer - 33, Saigon, Tsing Tao, Sapporo, Heineken, Stella Artois, Blue Moon	4.00
73.	紅或白酒	Chardonnay - Salmon Creek, California	4.50 / 15.00
		Cabernet Sauvignon - Salmon Creek, California	4.50 / 15.00

## 甜品 Desserts (*Trang Mieng*)

74.	三色冰	Three Color Drink	3.25
75.	紅豆冰	Red Bean Drink	3.25
76.	芋頭西米露	Taro Root Tapioca Drink	3.25
77.	炸蕉雪糕	Fried Banana with Mitchell's Ice Cream	5.25
78.	雪糕	Mitchell's Ice Cream	1.95

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- ◇ *We reserve the right to refuse service to anyone.*
- ◇ *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*
- ◇ *Certain items are served or topped with peanuts. Please alert your server if you have peanut allergens.*