



# Pholicious

ASIAN FUSION RESTAURANT & BAR



# Appetizers



## 1. Crispy Spring Rolls (2) \$5.95

A savory mixture of ground chicken, carrots, onions, bean noodles, and mushrooms served with duck sauce

## 2. Fresh Summer Rolls (2)

Shredded lettuce, mint, and rice vermicelli with a choice of...

A) Shrimp	<u>\$5.95</u>	D) Pork	<u>\$7.95</u>
B) Pork and Shrimp	<u>\$6.95</u>	E) Beef	<u>\$7.95</u>
C) Chicken	<u>\$6.95</u>		

## 3. Crispy Chicken Wings (6) \$9.00

Chicken wings fried until golden brown, covered in your choice of seasoning

A) Original	C) Lemon Pepper
B) Garlic Butter	D) Cajun

## 4. Korean *or* Vietnamese Fried Chicken Wings (6) \$10.00

Crunchy and crispy fried chicken wings covered with your choice of sauce: Korean gochujang (*spicy*) *or* Vietnamese chili (*mild*)

## 5. Beef, Pork, *or* Chicken Skewers (2) \$5.95

Beef, pork, *or* chicken marinated in lemongrass, garlic, sesame, and soy sauce

## 6. Crab Rangoons (4) \$6.00

Wrapped imitation crab, cream cheese, and black pepper deep-fried served with duck sauce

## 7. Korean BBQ Fries \$10.00

Bulgogi beef with green scallions, shredded cheese, and house Korean spicy sauce

## 8. Shrimp Rockets (4) \$5.00

Shrimp and scallions wrapped in a spring roll sheet and fried until golden, served with duck sauce

## 9. Edamame

Sauteed edamame tossed in a seasoning of your choice...

A) Lightly Salted	<u>\$4</u>
B) Spicy Chili Garlic	<u>\$5</u>
C) Cajun	<u>\$5</u>

## 10. Scallion Pancake \$6.00

Savory pancake with scallions, served with a delicious tempura sauce

## 11. K-Pop Chicken \$9.20

Popcorn chicken fried in garlic butter and tossed in house Korean spicy sauce, served with steamed white rice

## 12. Tangy Chicken \$9.20

Fried crispy chicken in garlic butter and tossed in house Thai chili sauce, served with steamed white rice

## 13. Pork Gyoza (6) \$6.00

Dumpling wrappers stuffed with pork, ginger, scallions, and served with a soy dipping sauce

## 14. Fried Calamari \$10.95

Crispy calamari rings, coated in seasoned flour and quickly fried to perfection

## 15. Wonton Soup \$8.00

Pork-filled wontons with lettuce, shallots, and scallions, served in a bowl of chicken broth

Extra Wontons (4) \$4.25

 **Gluten Free** |  **Gluten Free Upon Request** | **Please inform Servers of any Food Allergy prior to ordering**

# Holden Bao

## 16. Korean Fried Chicken Bao \$5.50

Korean fried chicken with pickled carrots & daikon, green scallions, and hoisin sauce

## 17. Pork Belly Bao \$6.50

Pork belly with pickled carrots & daikon, green scallions, and hoisin sauce

## 18. Bulgogi Bao \$8.00

Marinated beef ribeye with kimchi, green scallions, and spicy mayo

## 19. Shrimp Bao \$6.50

Shrimp with lettuce, fried onions, pickled carrots & daikon, cilantro, hint of lime, and spicy mayo

## 20. Crab Daddy Bao \$7.00

Fried soft-shell crab with Asian slaw and spicy mayo

## 21. Salmon Bao \$7.50

Honey-glazed salmon with lettuce, cucumber, rice vinegar, avocado, and spicy mayo



# Vietnamese Sandwich

Bahn Mi - Baguette stuffed with pickled carrots & daikon, cilantro, cucumber, jalapeños, mayo, and your choice of protein:

## 22. Vietnamese Ham & Pate \$7.75

## 23. Grilled Beef \$8.50

## 24. Grilled Chicken \$8.50

## 25. Grilled Pork \$8.50

## 26. Chopped Ribeye \$10.75

## EXTRAS

Jalapeños \$0.25

Kimchi \$0.50

Carrots & Daikon \$0.50

Pate (Spread) \$1.00

Fried Egg \$2.00

Avocado \$3.00

Vietnamese Ham \$3.75

Beef \$3.95

Chicken \$3.95

Pork \$3.95

Ribeye \$4.25

Salmon \$6.00

# Specialty Soup

## 27. Bún Bò Huế \$17.00

Rich-flavored, spicy Vietnamese soup with rice noodles and tender slices of beef & pork, topped with fresh herbs



# Phở

Delicious broth cooked for 24 hours. Each bowl served with rice noodles topped with cilantro, white onions, and green scallions. (Includes *optional* sprout plate with fresh bean sprouts, a sprig of basil, lime, and jalapeños)



## Broths Beef • Chicken • Vegan

### COOKED

#### 28. Phở Brisket 🌶️

Beef noodle soup served with brisket

Small \$13.00 Large \$16.00

#### 29. Phở Bo Vien 🌶️

Beef noodle soup with beef meatball

Small \$13.00 Large \$16.00

#### 30. Phở Gà 🌶️

Chicken noodle soup with tender-braised chicken

Small \$13.00 Large \$16.00

#### 31. Phở Seafood 🌶️

Beef noodle soup served with shrimp, calamari and fish cakes

Small \$14.00 Large \$16.00

#### 32. Phở Tôm 🌶️

Beef noodle soup served with shrimp

Small \$14.00 Large \$16.00

## EXTRAS

Spicy Sate	\$0.50
Bok Choy	\$2.00
Broccoli	\$2.00
Carrots	\$2.00
Brisket	\$3.50
Chicken	\$3.50

Fish Cake	\$3.50
Rice Noodles	\$4.50
Rare Eye Round	\$3.50
Rare Steak	\$3.50
Shrimp	\$3.50

Tendon	\$3.50
Tofu	\$2.00
Tripe	\$3.50
Ribeye	\$6.00
Salmon	\$6.00

Additional Sprouts	\$1.00
Broccoli, Cabbage, & Carrots	\$3.50
Additional Broth	\$4.50
Beef Meatballs	\$5.50
Filet Mignon	\$9.00

### RARE

#### 33. Phở Holden 🌶️

Beef noodle soup served with brisket, rare eye round, tendon, and tripe

Small \$16.00 Large \$19.00

#### 34. Phở Filet Mignon 🌶️

Beef noodle soup with filet mignon

Small \$19.00 Large \$23.00

#### 35. Phở Rare 🌶️

Beef noodle soup with rare eye round

Small \$14.00 Large \$16.00

#### 36. Plain Phở 🌶️

Noodles and broth only

Small \$10.00 Large \$12.00



#### 37. Phở Vegan 🌶️

Veggie noodle soup with tofu, broccoli, carrots, and cabbage

Small \$14.00 Large \$16.00





## Rice Plate

Choice of protein marinated in lemongrass house sauce served with steamed white rice, fish sauce, fried egg, lettuce, tomatoes, cucumber, and pickled carrots & daikon

38. Grilled Chicken	✳	\$14.00
39. Grilled Beef	✳	\$15.00
40. Grilled Pork Ribs	✳	\$15.00

# Rice

## Fried Rice

Fried rice with egg, various mixed veggies, and your choice of protein

41. Chicken	✳	\$14.00
42. Beef	✳	\$15.00
43. Shrimp	✳	\$14.00

## Stir-Fried

All veggies (carrots, broccoli, mushrooms, and celery) stir-fried in our delicious house oyster sauce served with steamed white rice

44. Chicken	✳	\$14.00
45. Beef	✳	\$15.00
46. Shrimp	✳	\$14.00

## EXTRAS

Grilled Chicken	\$4.50	Grilled Shrimp	\$6.00
Grilled Beef	\$5.00	Side of Steamed White Rice	\$3.00
Grilled Pork Ribs	\$6.00	Side of Fried Rice	\$5.00

# Noodles

## Vermicelli Bowl

Healthy, thin rice noodles with lettuce, cucumber, and pickled carrots & daikon with your choice of protein, served with fish sauce (add egg roll \$2.50)

47. Grilled Chicken	✳	\$14.00
48. Grilled Pork	✳	\$14.00
49. Grilled Shrimp	✳	\$14.00
50. Grilled Beef	✳	\$15.00

## Pad Thai

Stir-fried rice noodles tossed in sweet and savory house special sauce with mixed vegetables, bean sprouts, lime, roasted peanuts, and your choice of protein

51. Chicken	✳	\$14.00
52. Shrimp	✳	\$14.00
53. Beef	✳	\$15.00

## Lo Mein

Stir-fried egg noodles with mixed vegetables and your choice of protein

54. Chicken	\$14.00
55. Shrimp	\$14.00
56. Beef	\$15.00





# Ramen



## 57. Spicy Chicken Ramen \$16.00

Ramen noodles in chicken broth with chicken chashu, seasoned egg, kikurage mushroom, bean sprouts, and green scallions with chili oil

## 58. Holden Tonkotsu Black \$16.00

Ramen noodles in pork broth with pork chashu, kikurage mushroom, green scallions, dried seaweed, seasoned egg, garlic chips, fried onions, and spicy Gochujang sauce

## 59. Pop The Chicken Ramen \$16.00

Ramen noodles in chicken broth with crispy fried chicken dressed with chili oil, green scallions, marinated bamboo, seasoned egg, dried seaweed, and bok choy

## 60. Pholicious Chicken Ramen \$16.00

Authentic flavor classic shoyu chicken ramen with caramelized soy chicken, seasoned egg, bok choy, bean sprouts, shiitake mushrooms, and green scallions

## 61. **NARUTO** Ichiraku Ramen \$18.00

Chicken and pork broth with ramen noodles, chashu pork, green scallions, seasoned egg, marinated bamboo, enoki mushrooms, and naruto maki

## 62. Plain Ramen (Noodles & Broth Only) \$12.00

## EXTRAS

Naruto Maki (2) \$1.00

Charred Corn \$1.25

Dried Seaweed \$1.25

Marinated Bamboo \$1.50

Seasoned Egg \$1.50

Enoki Mushroom \$1.75

Shiitake Mushroom \$2.00

Kikurage Mushroom \$2.00

Tofu \$2.00

Chashu Chicken \$3.50

Bok Choy \$2.00

Pork Wontons (4) \$4.25

Chashu Pork Belly (2) \$5.00

Crispy Fried Chicken \$5.00



# American Cuisine

## 63. Cheeseburger & Fries \$11.00

Hamburger with American cheese, lettuce, onion, and tomato served with crispy French fries

## 64. Crispy Chicken Sandwich & Fries \$10.00

With pickles and house Korean spicy sauce, served with crispy French fries

## 65. Chicken Tenders & Fries \$11.00

Golden chicken tenders served with crispy French fries and ketchup

## 66. French Fries \$7.00

Crispy French fries  
+\$1.50 (Cajun / Lemon Pepper / Parmesan / Truffle)



# Vegetarian



## 67. Crispy Vegetarian Spring Rolls \$7.95

Spring rolls filled with tofu, carrots, onions, rice vermicelli, taro, green bean, and mushrooms, fried until golden brown and served with duck sauce

## 68. Vegan Summer Rolls \$7.95

Rice noodles, tofu, and greens wrapped in rice paper

## 69. Lemongrass Tofu Bahn Mi \$7.40

Tofu in a baguette stuffed with pickled carrots & daikon, cilantro, cucumber, jalapeños, and vegan mayo

## 70. Vegan Avocado Bahn Mi \$8.40

Baguette stuffed with avocado, pickled carrots & daikon, cilantro, cucumber, jalapeños, vegan mayo, and soy sauce

## 71. Lemongrass Tofu Bao \$5.50

Lemongrass tofu with pickled carrots & daikon, green scallions, and hoisin sauce

## 72. Lemongrass Tofu Vermicelli Bowl \$13.00

Lemongrass tofu & healthy, thin rice noodles with lettuce, cucumber, and pickled carrots & daikon served with fish sauce

## 73. Lo Mein Tofu \$14.00

Stir-fried egg noodles with tofu and mixed veggies

## 74. Lo Mein Veggie \$13.00

Stir-Fried egg noodles with mixed vegetables

## 75. Lemongrass Tofu Rice Plate \$13.00

Lemongrass tofu with steamed white rice, fish sauce, lettuce, tomatoes, cucumber, and pickled carrots & daikon

## 76. Flying Vegan Harvest Ramen \$15.00

Ramen noodles in miso broth with vegan ham, tofu, bean sprouts, broccoli, green scallions, corn, fried onions, garlic chips, and chili oil

## 77. Fried Rice Veggie \$11.00

Fried rice and egg with various mixed veggies

## 78. Pad Thai Veggie \$13.00

Stir-fried rice noodles tossed in in sweet and savory house special sauce with mixed vegetables, bean sprouts, lime, and roasted peanuts

# Dessert



## 79. Cheesecake \$5.00

New York-style plain cheesecake - optional of your choice of chocolate, strawberry, caramel, or raspberry syrup

## 80. Ice Cream (2) \$3.50

Your choice of vanilla, chocolate, green tea, or coconut

## 81. Chocolate Mousse Cake \$5.00

Belgian chocolate mousse cake

## 82. Caramel Custard Flan \$5.00

Creamy custard with a sweet caramel topping

## 83. Chocolate Trilogy \$8.00

Chocolate sponge cake layered with dark, milk & white chocolate mousse, topped with chocolate bark

## 84. Macarons (4) \$8.00

Pick your choice of Tiramisu, Lemon Yuzu, Chocolate Coconut, Chocolate Mint, Mango Passion, and Crème Brulé





# Boba Station



Small \$5.00    Large \$6.00

MILK: Whole or Almond (+\$0.50)

Milk Tea  
or  
Smoothie

- |             |           |             |                        |
|-------------|-----------|-------------|------------------------|
| Banana      | Honeydew  | Strawberry  | Hokkaido Tea           |
| Black Sugar | Lavender  | Taro        | Matcha Green Tea       |
| Chocolate   | Mango     | Thai Tea    |                        |
| Coconut     | Milk Tea  | Tiger Sugar | Vietnamese Avocado     |
| Coffee      | Pineapple | Vanilla     | <i>[smoothie only]</i> |

**Boba Toppings +\$0.50**

- Crystal Boba**  
(Brown Sugar, Original)
- Jelly**  
(Lychee, Mango, Strawberry)
- Lychee Fruit**
- Pop Boba**  
(Blueberry, Lychee, Mango, Peach, Strawberry)
- Tapioca Boba**

Fruit Tea or Slushy

- |           |            |               |
|-----------|------------|---------------|
| Blueberry | Mango      | Dragon Fruit  |
| Lemonade  | Peach      | Passion Fruit |
| Lychee    | Strawberry | Pomegranate   |



**Specialty Tea**  
Small \$6.00    Large \$7.00

**Tropical Sunrise**

Fruit tea with dragon fruit, lychee, mango, passion fruit, and pomegranate



# Drinks

## Beverages

Vietnamese Coffee (Iced or Hot)    \$5.00

Hot Green Tea (Yamamotoyama)    \$3.50

Soft Drinks (Pepsi Products)    \$3.50

Pepsi, Diet Pepsi, Root Beer, Lemonade, Soda Water, Ginger Ale, Sierra Mist

Shirley Temple    \$3.75

Sierra Mist with grenadine & cherries

Milk    \$3.50

Regular, Chocolate, or Almond



# Alcohol Drink Menu

## Bottled Beer

Coors Light	\$5.00
Corona	\$5.00
Modelo	\$5.00

## Asian Beer

Sapporo Silver (Can)	\$10.00
Tsingtao	\$5.00

## Seltzers

High Noon	\$5.00
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## Sake

Cold Sake	\$8.00
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## Mai Tai

House Mai Tai	\$7.00
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Light Rum, dark rum, grand mariner, amaretto, pineapple juice, orange juice, and lime juice

Mango Mai Tai	\$8.00
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Absolut Mango, crème de noyaux, orange juice, pineapple juice, and sour mix

Banana Mai Tai	\$8.00
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Blue Chair Banana Rum, crème de noyaux, orange juice, and pineapple juice

## Speciality Drinks

Blue Hawaiian	\$8.00
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Blue Curacao, coconut rum, and pineapple juice

Caribbean Breeze	\$8.00
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151 Proof Rum, coconut rum, pineapple juice, cranberry juice, and a splash of blue curacao

Dark & Stormy	\$8.00
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Gosling's Black Seal Rum, lime juice, and ginger beer  
*Optional* garnish lime wedge

Moscow Mule	\$8.00
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Vodka, lime juice, ginger syrup, and soda water  
*Optional* garnish lime wedge

Pineapple Fizzy	\$8.00
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SKYY Infusion Pineapple Vodka, lime juice, pineapple juice, soda water, and simple syrup

## Scorpion Bowl

Light Rum, brandy, crème de noyaux, orange juice, pineapple juice, sour mix, and 151 proof rum

Small	\$8.00	Large	\$15.00
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## Margaritas

Frozen Margarita	\$10.00
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Tequila, lime juice, triple sec, and agave syrup  
*Optional* salt rim and lime for garnish

House Margarita	\$10.00
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Tequila, Cointreau or triple sec, lime juice, and agave syrup





# Martinis

**Lychee Martini** **\$9.00**  
Vodka, sweet vermouth, lychee liqueur and lychee syrup  
*Optional* lychee fruit garnish

**Lemon Drop** **\$9.00**  
Vodka, triple sec, lemon juice, and simple syrup  
*Optional* sugar rim

**Cosmopolitan** **\$9.00**  
Lemon Vodka, Cointreau, lime juice, and cranberry juice

**Dirty Martini** **\$9.00**  
Gin or Vodka dry vermouth, dirty martini olive brine, and garnish with olives

# Boozy Boba (21+)

**Purple Rain**  
Taro milk tea with spiced rum  
Small **\$7.00** Large **\$9.00**

**Kiki's Teki Drink**  
Pick your boba flavor with your choice of added liquor  
Small **\$7.00** Large **\$9.00**

# Red Wine

**Cabernet Sauvignon**  
Glass **\$6.00** Bottle **\$21.00**

**Merlot**  
Glass **\$6.00** Bottle **\$21.00**

**Pinot Noir**  
Glass **\$7.00** Bottle **\$24.00**

# White Wine

**Chardonnay**  
Glass **\$6.00** Bottle **\$21.00**

**Pinot Grigio**  
Glass **\$6.00** Bottle **\$21.00**

**Sauvignon Blanc**  
Glass **\$7.00** Bottle **\$22.00**

