



The Bamboo Chopstick

Authentic Vietnamese Cuisine

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www.thebamboochopstick.com

Appetizers - Khai Vị



1 Shrimp Spring Rolls 5.50

A freshly-wrapped vermicelli salad of Vietnamese pickles, herbs, cucumber and prawns served with the house peanut sauce.



2 Tofu Spring Rolls 5.50

Got shrimp allergies? Then, try our Tofu Spring Roll! Allow our bean curd buddy to sub in for the shrimp.



3 Imperial (Egg) Rolls 5.50

Crunchy, deep-fried rolls made from a meaty trio of pork, prawns and real crab mixed together with black mushroom, root vegetables and clear glass noodles.



4 Salt and Pepper Crispy Prawns 11.50

15 prawns report to your table coated in a seasoned batter and deep-fried upon ordering command.



5 Spiced Crispy Calamari 11.50

Chunky calamari chips coated in a tingling jalapeño batter and deep-fried to perfection.



6 Prawns in Paradise M 8.50/ L 10.50

Also known as "Vietnamese Green Papaya Salad." Green papaya, carrots and herbs delicately adorned with tiger prawns and peanuts in a spicy dressing.



7 Hybrid Roll 8.50

Yes, we dared to dream it; our family's original roll-within-a-roll combination of audacity. It is fundamentally singular, yet so intense that we serve it halved for your conquering ease. (With peanut + fish sauce).



8 Shrimp Cocktail 10.00

One dozen cool and fresh prawns presented to you with an accompanying tangy, classic, red, cocktail sauce. So simple.



9 Seafood Vegetable Soup \$5.50/ M8.50/ L9.99

No noodles here! Just prawns, squid, fish cake and seasonal vegetables in a savory sea of goodness.



Peanut Sauce



Sweet Chili Sauce



Fish Sauce Vinaigrette

Noodle Soups - Phở, Hủ Tiếu, Mì

Medium: 7.50

Large: 9.00



10 Rare Roundeye - Phở Bò Tái

Rare, thinly-sliced, lean, beef roundeye steak.



11 Beef Meatballs - Phở Bò Viên

Accented with bits of tendon, these finely-ground dense meatballs are a kid favorite! (Grownups, give it a go, too!)



12 Beef Special Combo - Phở Bò Đặc Biệt

Go all out with our rare roundeye steak slices, tendon meatballs and well-done brisket.

Sides of bean sprouts, basil, lime, jalapeño, hoisin sauce and other condiments brought to your table along with the soup.

Served with rice noodles.
Egg noodles (mì) upon request.

Vietnamese Phở Noodle Soups.
Arguably, our culture's most beloved culinary treasure.

Choose your favorite variation among our three distinct tastes: deep, spiced, savory beef aromatic chicken or light seafood.



13 Chicken - Phở Gà

A comforting and powerful chicken noodle soup.



14 Seafood Combo - Hủ Tiếu/Mì Hải Sản

A swashbuckling band of prawns, squid and fish cake.



15 Just Prawns - Hủ Tiếu/Mì Tôm

Just prawns, indeed.

Vermicelli - Bún

Imagine a cool, rice noodle salad of cucumber, Vietnamese pickles (carrots and daikon), mint, cilantro, lettuce and bean sprouts with your selection of hot-cooked proteins on top.

Fish sauce vinaigrette dressing is a must.

Served with roasted peanuts.

All items on this page: 8.99



16 Pan Seared Beef in Curry Spices

Beef roundeye steak slices stir-fried with seasonal vegetables.



19 Lemongrass Chicken

Ground lemongrass stems beautifully electrify our chicken. Try this if you'd like a flavor less intense than curry.



17 Pan Seared Chicken in Curry Spices

Winner, winner, chicken dinner!



20 Lemongrass Tofu

If you don't eat meat, eat tofu.



18 Pan Seared Tofu in Curry Spices

Just because you eat these tasty blocks of tofu doesn't mean you're a square.



21 Imperial (Egg) Rolls

Love those crunchy fried rolls? Then, make it a meal!

Vermicelli - Bún



22 Grilled Prawns 8.99

Plump, juicy tiger prawns grilled to perfection.



25 Grilled Pork 8.99

Those who were with us since the old days will remember this dish as "Grilled Prok." Please feel free to perpetuate this typo-turned-endearment.



23 The Combo 9.99

This dynamic duo of grilled prawns and fried rolls aim to please those who want mostly prawns, but some meat as well.



26 The Classic 12.99

You get it all in this dish; grilled prawns, pork and fried rolls.



24 Surf & Turf 15.99

Quite possibly our finest dish - an eight ounce beef filet mignon steak and eight grilled tiger prawns.

Rice Plates - Cơm Địa

Protein, rice and vegetables make a good, hot meal for both lunch and dinner!



31 Lemongrass Chicken 8.99

Don't let the name fool you; with ground lemongrass stems as our main seasoning, this herbed chicken satisfies a wide range of tastes. Not sure what to order today? Choose this.



27 Cubed Beef Steak 14.99

Chef Steven's signature specialty dish. An eight ounce filet mignon steak is tailored into cubes, geared up in our rich and savory marinade, and takes flight through a storm of fire. Small salad included.



32 Lemongrass Tofu 8.99

Tofu! ... and a salad.



28 Pan Seared Beef in Curry Spices 8.99

Indian yellow curry spices play up our cuts of roundeye beef and mixed vegetables in one hearty stir-fry.



33 Surf & Turf 15.99

An eight ounce filet mignon steak weighs in against eight prawns in a battle of epic proportions on your plate. Try not to ignore the salad among the carnage.



29 Pan Seared Chicken in Curry Spices 8.99

An explosion of flavor and spice seared into bird meat. Served with a small salad.



34 Grilled Special 12.99

Meats of the land come together in this combination of grilled pork, chicken and fried rolls. Served with a small salad.



30 Pan Seared Tofu in Curry Spices 8.99

Do tofu right with this enjoyable vegetarian dish. Served with a small salad.



35 Grilled Pork 8.99

Enjoy our succulent grilled pork slices with rice and a small salad. This dish holds the record for "top pick among parents for their kids."

Finer Things

This section features our premier, fairly complex and special occasion dishes.



36 Chicken Medeley 12.50

Select seasonal vegetables married to chicken and stir-fried together with egg noodles.



39 Lemongrass Prawns 9.50

A healthful stir-fry of prawns and garden greens, this dish is popular with the ladies (but we're not exactly sure why)! Men, give it a try, too!



37 Seafood Delight 13.99

Select seasonal vegetables take the plunge with prawns, squid and fish cake in this egg noodle stir-fry.



40 The Salmon 14.99

Explore French-style cooking interpreted by Chef Steven. Enjoy the flavors of basil, shallots and ginger mingling with a delicate array of other fine herbs and spices. Served with grilled yellow squash and a small salad.



38 Vegetable Symphony 12.50

Chef Steven's pick of tofu, mushrooms, seasonal vegetables and egg noodles in a sauté that most everyone can enjoy.



43 Super Deluxe Shrimp Fried Rice \$5.00/M7.50/L9.00

Not your typical fried rice. Small is slightly more sizable than a super scoop. Medium makes a mighty meal. Large lets you lavishly live it up.



🦀 Dungeness Crab whole: 30.00

Crab fans, rejoice! Prepared in a zippy, mildly peppery, tomato and ginger sauce, please feel entirely unashamed to roll up your sleeves and get down on it! Served with rice and the Chef's pick of vegetables. Prepared in half or whole orders. Please inquire about today's market price.

Vegetable Select



44 Veggie Imperial (Egg) Rolls 5.50

Dietary restrictions got you down? Free yourself with these crunchy fried rolls filled with root vegetables, mushrooms, carrots and clear glass noodles.



45 Soft Tofu in Tomato Sauce 8.99

This tofu is TOo FUN!!
Our recommended intro-to-tofu dish. Served with rice.



46 Hot Black Bean Tofu 8.99

Tofu pieces sautéed in a tangy black bean sauce with green onion reveals a pleasant tinge of spice.
Served with rice.

You don't have to be a vegetarian to experience our top choice of meals fashioned entirely from vegetable-derived ingredients.

Please review our other veggie dishes in the menu:

2 18 20 30 32 38



47 Spicy Eggplant 8.99

It's eggplant's turn to shine in this beautiful stir-fry characterized by its blossoming heat. Served with rice.



48 46 + 47 = Tofu and Spicy Eggplant 8.99

... or 93, but since you can't eat numbers, we'll serve this instead.
This vegetarian duo packs a punch! Served with rice.

Desserts



41 Banana Foster à la mode 5.50

Ripe bananas sautéed in a sauce of cinnamon spice and sugar flambéed with liqueurs and topped with vanilla ice cream.
A perfect way to end a fine dinner.

Sweet.



42 Mango and Lime Sorbet 3.50

This sorbet is made right here with fresh fruit and sugar.
Elegantly accented with lime rinds.

Special Dinner for Two

These meal sets are served with two portions of steamed rice, salad and seasonal steamed vegetables.
(Available for lunch, as well)!

For the first time ever, Chef Steven puts together his best combinations of crab, beef, fish and prawns, serving you at a great price!

All items on this page: **30.00**



A Half Crab & Cubed Beef Steak

Half a crab prepared in a tomato and onion sauce, paired with our popular #27, the cubed fillet mignon beef steak



B Catfish Fillet & Grilled Prawns

An absolutely new addition to our menu: morsels of boneless, skinless, catfish fillet in a tomato and onion sauce paired with juicy, grilled prawns



C Half Crab & Beef Fillet Mignon

Half a crab prepared in a tomato and onion sauce, paired with a fillet mignon steak, as known in the #33 and #24



D Half Crab & Ginger Beef

Half a crab prepared in a tomato and onion sauce, coupled with another new dish - pan seared ginger beef.

Beverages & Soft Drinks

Vietnamese Hot/Iced Coffee - cà phê nóng/ đá
(Drip-brewed espresso coffee
with sweetened condensed milk). \$2.50

Hot Tea \$1.00/pot

Whole Fruit Smoothie
(Ask about current flavors). \$4.50

Avocado Smoothie \$4.50

Aloe Drink \$2.50

Coconut Juice (500ml) \$2.50

Fresh Squeezed Limeade \$1.50

Soda Limeade \$2.00

Lipton Brisk Lemon Iced Tea (can) \$1.00

Martinelli's Apple Juice \$2.00

Salted Plum Soda
(Sounds a little strange,
but it's actually quite refreshing). \$2.50

Snapple Tea/Juice \$2.50

Soy Milk - Sữa đậu nành \$1.50

Thai Iced Tea (Bottle) \$2.50

Bottled Water \$1.00

All Other Canned Soda \$1.00

Wine

Chardonnay '08, Napa \$5.00(15.00)
Salmon Creek, California Cellars

Merlot '07, Sonoma \$5.50(16.50)
Coastal Vines, California Cellars

White Zinfandel '08, Sonoma \$5.50(16.50)
Salmon Creek, California Cellars

Chardonnay '08, Napa \$6.00(18.00)
Cedar Brook, California Winery

Pinot Grigio '08, Sonoma \$6.00(18.00)
Coastal Vines, California Cellars

Sauvignon Blanc '07, Napa \$6.50(19.50)
Cedar Brook, California Winery

Cabernet Sauvignon '08, Napa \$7.00(20.00)
Cedar Brook, California Winery

Gewurztraminer '08, Sonoma \$7.00(20.00)
Forest Glen, California

Cabernet Sauvignon '06, Napa \$9.00(21.00)
Rutherford Vintners, California

California Merlot '06, Napa \$9.00(21.00)
Napa Creek Winery, California

Zinfandel '07, Amador Valley \$12.00(25.00)
Haraszthy Family Cellars, California

Beer

Budweiser \$2.50

Bud Light \$2.50

Miller Genuine Draft \$2.50

Miller Lite \$2.50

Corona Extra \$3.00

Corona Light \$3.00

Heineken \$3.50

Sapporo \$3.50

Sapporo Light \$3.50

Tsingtao \$3.50

Guinness \$4.00

Pyramid Thunderhead IPA \$4.00

Anchor Steam \$4.00

Stella Artois \$4.00

Blue Moon Belgian White Ale \$4.50

33 Export - ba mươi ba
(Vietnamese Beer) \$4.50

