



TAKE OUT MENU

Noodles Ranch

Vietnamese Cuisine and Beyond

Phone: 480.945.3182 • www.noodlesranch.com

Please call and ask about our off-menu specials

2765 N. Scottsdale Rd. • Scottsdale, Arizona 85257 • Catering • Office Parties • Gift Certificates Available

Starters and Shares

- A1 Cha gio / Crispy Eggrolls - Minced chicken, vegetables, with dipping sauce
- A2 Goi cuon thit tom / Springrolls - Shrimp, lean pork, lettuce, bean sprouts and mint with peanut hoisin sauce
- A3 Goi cuon chay / Veggie Springrolls - Tofu, cucumber, mint, lettuce and bean sprouts with peanut hoisin sauce
- A4 Banh tom Co Ngu / Deep Fried Shrimp and Japanese Sweet Potato Fritter Style - With lettuce wrap and dipping sauce
- A5 Sample platter - Eggroll, springroll, shrimp & sweet potato fritter

Salads

- S1 Goi Du Du / Green Papaya Salad - Tossed with shrimp, shredded chicken, mint, chopped peanuts and chili lime dressing
- S2 Goi Ga / Cool and Zesty Chicken Salad - Shredded white meat with cabbage, carrot, mint, chopped peanut and chili lime dressing
- S3 Salad bo / Spicy Beef mixed greens Salad - Wok stir-fried onions, tomato, cucumber and roasted shallot dressing

Vermicelli Noodle Salad Bowls

All vermicelli served in a bowl with cucumber, lettuce, bean sprouts, mint and dipping sauce

- V1 Bun Saigon - Tom Nuong, thit nuong va cha gio - Grilled shrimp, garlic pork and eggroll
- V2 Bun bo xao - Wok stir-fried lemon grass, onions and beef
- V4 Bun Thit Nuong - Grilled garlic pork
- V5 Bun Ga xao xa ot - Wok stir-fried chili lemon grass chicken
- V6 Bun Cha gio thit nuong - Eggroll and grilled garlic pork
- V7 Bun Ga xao ca-ri - Wok stir-fried curry - coconut chicken

Rice Plates

Served with steamed Jasmine rice / Brown rice available for \$0.50

- R1 Ga xao xa ot / Lemon Grass Chicken - Wok-fried with onions, chili flakes and Thai basil
- R2 Ga xao cari / Curry Chicken - Wok stir-fried with broccoli, green bean and coconut milk
- R2A Do Bien xao cari / Curry Sea Food - Shrimp, scallops, mussels and calamari
- R3 Ga xao xoai / Mango Chicken - Wok stir-fried veggies, Thai basil and our famous garlic - coconut sauce
- R4 Thit xao rau xanh / Wok stir-fried fresh veggies - Choice of beef, pork, or chicken
- R5 Com Chien Dac Biet / Fried Rice - Choice of pork or chicken, with onion, broccoli, bean sprouts and egg
Combination (Shrimp, Chicken and Pork)

Vegetarian Rice Plates

- T1 Vietnam Basket - Wok stir-fried fresh veggies and fried tofu with sesame soy
- T2 Bombay Veggies - Wok stir-fried tofu, with curry coconut sauce
- T3 Arizona Fried Rice - Broccoli, fried tofu, bean sprouts, carrot and egg

* Consuming undercooked meat may increase your risk of food born illnesses. • An additional charge for extra side sauces and side dishes - to go items. • Price is subject to change without notice. • For your convenience, 18% gratuity will be added to parties of 5 or more.

Wok Stir Fried Noodle Dishes

Beef	Chicken, Pork or Fried Tofu	Shrimp	Combination (Chicken, Pork & Shrimp)
M1	Mi xao / Chow Mein - Egg noodles, veggies, onions and house sauce		
M2	Pho lon xao / Chow Fun - Wide rice noodles, veggies, and black bean sauce		
M3	Viet Pad Thai - Rice noodles, carrots, sprouts, cabbage, chopped peanuts and shrimp flavored sauce		
M4	Yakisoba lo mein - Fresh veggies, and house sauce		

Vermicelli Noodle Soup

V9	Canh Chua / Spicy Tangy Tamarind Soup - Tomato, bean sprout, pineapple and okra		
	With Chicken	With Shrimp	
BH*	Bun Bo Hue / Hot & Spicy Vietnamese Noodle Soup - Lean pork slice, beef brisket, beef sirloin in a hot chili-lemongrass soup		

Vietnamese Noodle Soup Bowl - PHO

Pho is the legendary national soup of Vietnam. Comes with side dish of bean sprouts, lime, chili pepper, and Thai basil

P1*	Pho dac biet: Tai, chin, gan, sach, bo vien - Combination Pho - Rare sirloin, brisket, tendon, tripe, and meatballs		
P2*	Pho Tai - Pho lean sirloin		
P3*	Pho Tai Chin - Pho lean sirloin and brisket		
P4	Pho Bo vien - Pho beef meatballs		
P5	Pho ga - Pho Chicken (white meat)		
P6	Pho ga va rau xanh - Pho white meat chicken and broccoli and baby bok-choy		
P7	Pho va rau xanh - Pho and broccoli and baby bok-choy (add fried Tofu for \$ 1.00)		
P8	Pho hai san - Pho and Seafood - scallop, calamari, shrimp and mussels		
T4	Pho Vegetarian Broth Soup - Broccoli, bok-choy, carrot and green bean (add fried tofu for \$ 1.00)		

HUNGRY FOR MORE? - EXTRA NOODLES AND BROTH ADD \$ 1.50

EXTRA MEAT \$ 3.50 • EXTRA SEAFOOD \$ 6.00 • EXTRA MEATBALL \$ 1.50 • EXTRA 3 SHRIMPS \$ 3.00

Dinner Special AFTER 5P.M.

Starter Sharing:

- A8, Spicy Grilled Pork Vietnamese summer roll
- Crispy Veggie Pot stickers

Salads:

- S4, Grilled Spicy Shrimp, mixed w/green salad and fresh mango
- S5, Grilled Chicken Peanut Salad - napa cabbage, lettuce, bean sprout, cucumber, celery, carrot and wonton crisps
- Side Spring mixed salad with ginger vinaigrette

Fish:

- Grilled Med-Rare Ahi tuna - Brown rice, ginger soy sauce and mixed green salad

Wok-Stir-Fried:

- Asparagus, ginger soy sauce, carrot and broccoli with ginger-lemon sauce - Served w/rice.
- M5, Wide Rice Noodle, green bean, broccoli and carrot w/yellow curry sauce.

with Chicken
with Shrimp
with Seafood

- T5, Fresh tofu, spinach, asparagus, shiitake mushrooms, Asian five-spice sauce served w/rice

Sides

B1	Wok stir-fried green beans with chili-black bean sauce		
B2	Steamed brown or Jasmine rice		
B3	Steamed or stir-fried mixed veggies		
	Peanut Sauce - \$ 0.50	Chili Sauce - \$ 0.35	

Kids Plate

K1	Teriyaki Chicken - With Jasmine rice or noodles (For children age 10 and under)		
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Home Made Desserts

Warm Banana Bread Pudding
- Mom's Recipe, with coconut sauce
Seasonal Flavor Creme Brulee
Phoenix Chocolate Cake
- Our warm dark chocolate lava cake served with vanilla ice cream and strawberry sauce-

Beverages

Fusion Ginger Limeade (per glass) - Our Signature Drink
Young Coconut Juice
Vietnamese Iced Coffee
Jasmine or Green Iced Tea (with refill)
Prickly Pear Sonoran Green Tea (per glass)
Thai Iced Tea
Perrier
Juices
Bottled Water
Soda Pop
Hot Tea (per person)

PLEASE INFORM OUR SERVERS OF YOUR ALLERGY OR SPECIAL DIET NEEDS.