

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 🌶️🌶️

TRANG 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

CA` PHE` SỮA ĐÁ \$6

📱 AIM YOUR MOBILE DEVICE CAMERA AT QR CODES FOR MORE INFO 📱

Eat In **Take Out**

CÔNG TỬ BỘT

MENU

GRAND OPENING !!!!!!!

CÔNG TỬ BỘT
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ONLINE MENU