

TO GO HOURS TUESDAY - SUNDAY | 12:00PM - 8:00PM

TO PLACE AN ORDER

EMAIL: ANTHEGOANQI@HOUSEOFAN.COM

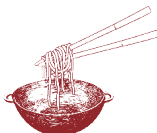
TEXT (714) 504-2822 | CALL: (714) 557-5679



Chef's Specials

Featuring

RIBEYE STEAK FRIED RICE 28
Crispy Garlic Chips, Black Garlic Sauce, Frizzled Sunny-Side Egg



DON'T MISS OUT!

SMALL PLATES

- LOBSTER & SHRIMP WONTON SOUP** 18
Bok Choy, Chicken Ginger Broth
- JIDORI CHICKEN POTSTICKERS** 15
Scallion, Balsamic-Fig Sauce
- FILET MIGNON POTSTICKERS** 18
Sesame Soy Dipping
- ANQI SATAY SKEWERS**
JIDORI CHICKEN 12 | ANGUS BEEF* 14 | PRAWNS 16
- CHEF RON'S FAMOUS GARLIC CHICKEN WINGS** 16
Thai Chili, Ginger, Thai Basil
- CHIVE & LEEKS DUMPLING** 13
Chives, Shiitake Mushrooms, Jicama, Sesame Chili Oil
- LOBSTER DUMPLINGS** 18
Lemongrass Saffron Nage, Crème Fraiche

NOODLES, RICE & VEGGIES

- VIETNAMESE PHO** 15
Rice Noodles, Bean Sprouts, Thai Basil
Choice of JIDORI CHICKEN | ANGUS® BEEF
- VEGETARIAN PHO** 15
Rice Noodles, Baby Bok Choy, Baked Tofu
- GINGER PRAWNS RICE NOODLES** 24
Pan Fried Rice Noodles, Sauté Asparagus, Shiitake Mushrooms, AnQi's Signature Sauce
- YELLOW THAI CURRY NOODLES** 26
Light Curry, Lentil, Eggplant, Coconut, Chickpea
- CHOW FUN NOODLES** 26
Sliced Filet Mignon, Scallions, Black Bean Sauce
- KIMCHI FRIED RICE** 20
Shrimp, Applewood Smoked Bacon, English Peas, Hen Egg
- CRAB FRIED RICE** 29
Dungeness Crab, Jidori Egg, Snow Pea
- BUDDHA FRIED RICE** 18
Green Beans, Egg Whites, Bean Sprouts, Shiitake Mushrooms
- SEASONAL WOK VEGETABLES** 18
Chef's Daily Fresh Picks
- CAULIFLOWER & BRUSSEL SPROUTS** 14
Turmeric, Garlic Lime

SIGNATURES

- RIBEYE STEAK FRIED RICE** 28
Crispy Garlic Chips, Black Garlic Sauce, Frizzled Sunny-Side Egg
- CRISPY ORANGE PEEL CHICKEN** 29
Chinese Celery, Sesame, Cilantro Yogurt
- KUNG PAO CHICKEN** 22
Thai Chili, Bell Pepper, Peanuts
- WOK TOSSED GREEN BEAN** 19
Red Onion, Shiitake Mushrooms
ANGUS® FILET MIGNON 24 | JIDORI CHICKEN 22 | TOFU 19
- MONGOLIAN LAMB CHOP** 42
Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce
- PORK BELLY KUNG PAO** 29
Thai Chili, Bell Pepper, Peanuts
- CRUSTACEAN SHAKEN BEEF** 38
Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes
*Try it with AN's Famous Garlic Rice™

- FROM THE SECRET KITCHEN™
- AN'S FAMOUS ROASTED CRAB** 75
Dungeness Crab Out Of Shell - We did all the work for you!
 - ROASTED ALASKAN KING CRAB™** 65
In AN's Famous Garlic Sauce™
 - WHOLE PAN ROASTED MAINE LOBSTER** 68
AN'S Famous Garlic Noodles™
 - AN'S FAMOUS GARLIC NOODLES™ WITH GRILLED PRAWNS** 29
*Choice of Chicken or Beef available
 - COLOSSAL TIGER PRAWNS WITH AN'S FAMOUS GARLIC NOODLES™** 54
 - AN'S FAMOUS GARLIC NOODLES™** 20
Roasted Garlic, AN's Secret Sauce™
 - AN'S FAMOUS GARLIC RICE™** 14
Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices

DESSERT

- CHEF RON'S SWEET-TOOTH OF THE DAY** 14
Freshly baked, Do Inquire What's New Today
- DECADENT GIANT DARK CHOCOLATE CHIP CHOOKIE** 14
Salted Caramel

🌿 Vegetarian 🌾 Gluten Free available
Please inform us of any food allergies

AN the GO BAR



Let Our Bar Chef
Batch Your Drink...

HEALTHY BEVERAGE

HOMEMADE - TURMERIC ELIXIR 8
Turmeric Syrup, Ginger Syrup, Orange Juice, with Orange Wheel Garnish

HOMEMADE - SOURSOP BOOSTER 8
Lime Juice, Kombucha, Fresh Mint Leaves, with Dehydrated Lime Garnish

HAND CRAFTED COCKTAILS - 20% OFF

SIGNATURE COCKTAILS

MORNING GLORY 15 | 12
Bulleit Rye, Giffard Lichi-Li, Pineapple, Mandarin Orange, Demerara, Champagne

BUDDHA'S PALM 18 | 14
Tanqueray 10, Yuzuri, Yuzu, Lime Cordial, Citrus Bitters, Cucumber, "Buzz" Buffon, Up

EAST PALOMA 18 | 14
El Tesoro Blanco, Fresh Grapefruit, Hibiscus, Fresh Lime, Citrus Bitters, Soda, Rocks

HUE SMASH 15 | 12
Maker's Mark, Giffard Apricot, Lemongrass, Fresh Lemon, Tiato, Rocks

RIVER BLOSSOM 16 | 13
Belvedere, Guava, Fresh Lemon, Coco Lopez, Rhubarb Bitters, Rocks

STREETS OF SAIGON 15 | 12
Don Julio Blanco, Ancho Reyes, Tamarind, House Firewater, Fresh Lemon, Tabasco, Rocks

THE FORBIDDEN FRUIT 16 | 13
Haku, Giffard Passion Fruit, Passion Fruit, Fresh Lemon, Prosecco, Up

THE HARMONIOUS MONK 15 | 12
Roku, Luxardo, Giffard Ginger de Andes, Cherry Bitters, Tonic, Rocks

LE PETIT BIJOU 15 | 12
Hennessy, Chamomile, Chrysanthemum, OC Local Honey, Big Rocks

BONSAI MULE 15 | 12
Ketel One, Aloe, Yuzu, Shiso, Ginger Beer, Copper Mug

CLASSIC SIGNATURE COCKTAILS

ACE OF SPADES 16 | 13
Maker's Mark, Montenegro, Cinnamon, Coffee-Chocolate Bitters, Flame, Big Rock

HEAVENLY PEAR 15 | 12
Haku, Three Olives Apples & Pears, St. Germain, Fresh Lemon, Pear, Up

OH-MAI LYCHEE MARTINI 16 | 13
Haku, Saho Lychee, Lychee, Fresh Lemon, Up

SIN-U-RITA 18 | 14
Mil Campo Blanco, Cointreau, Fresh Lime, Watermelon, Jalapeno, & Mint, Rocks

BOTTLED WATER & SOFT DRINKS

VIETNAMESE COFFEE & FULL COFFEE MENU

SOMMELIER SELECTED TO-GO WINE - 20% OFF

WHITE WINE, SPARKLING WINE, CHAMPAGNE, & ROSÉ

PROSECCO | Zonin, Veneto, Italy NV 50 | 40

SPARKLING | Domaine Ste. Michelle, Washington, Brut Rosé NV 55 | 44

CHAMPAGNE | Taittinger 'La Française', Reims, Brut NV 95 | 76

ROSÉ | Bieler 'Sabine', Aix-en-Provence, France, 2020 50 | 40

PINOT GRIGIO | Santa Margherita, Alto Adige, Italy 2019 65 | 47

CHARDONNAY | Davis Bynum 'River West' Vineyard, Sonoma 2017 60 | 48

CHARDONNAY | Sonoma Cuftr, Sonoma Coast 2018 70 | 56

CHARDONNAY | Cakebread, Napa 2018 90 | 72

CHABLIS | Domaine Laroche 'St. Martin', Chablis 2018 70 | 56

SAUVIGNON BLANC | Kim Crawford, Marlborough, New Zealand 2020 50 | 40

SAUVIGNON BLANC | Cloudy Bay, Marlborough, New Zealand 2020 70 | 56

SANCERRE | Jacques Dumont, Loire Valley, France 2019 80 | 64

RIESLING | Cht. Ste. Michelle 'Cold Creek' Washington 2018 45 | 36

MOSCATO D'ASTI | Ruffino, Piedmont, Italy 2019 50 | 40

RED WINE

CABERNET SAUVIGNON | Martin Ray, Napa 2019 60 | 48

CABERNET SAUVIGNON | Simi 'Landslide', Alexander Valley, 2016 80 | 64

CABERNET SAUVIGNON | Round Pound "Kith & Kin", Napa 2018 90 | 72

PROPRIETARY RED | Trystic by Reginald Perrin, Santa Ynez 2014 80 | 64

PROPRIETARY RED | Rowen 'Cooley Ranch', Sonoma County 2016 100 | 80

PINOT NOIR | Elouan, Oregon 2018 55 | 44

PINOT NOIR | Böen, Santa Lucia Highland, 2018 70 | 56

MALBEC | Achaval-Ferrer, Mendoza, Argentina 2018 50 | 40

ITALIAN RED | Antinori Peppoli Chianti Classico, Tuscany 2017 65 | 52

SPANISH RED | Numanthia 'Termes' Toro, Spain 2017 50 | 40

Enjoy our *Red Hour* & Receive A Gift!
Between 2:00-5:00pm!
Tuesday-Friday

Pick-up or delivery during Red Hour will receive an extra small plate on us...Do ask!

With a minimum purchase of \$49

DELIVERY PRICES STARTING AT \$10

Serving most areas.
Will vary depending on distance of location
Free delivery on orders \$150 or more
(Costa Mesa & selected nearby areas within a 5 mile radius.)
Free delivery on orders \$180 or more.