

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

TO PLACE AN ORDER

EMAIL: ANTHEGOANQI@HOUSEOFAN.COM

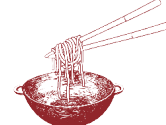
TEXT (714) 504-2822 | CALL: (714) 557-5679



*Chef's Specials*

Featuring

**LOBSTER FRIED RICE** 28  
Thai Basil, Fresno Chili, XO Sauce



DON'T MISS OUT!

SMALL PLATES

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

NOODLES, RICE & VEGGIES

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

SIGNATURES

<b>SAFFRON CORN RAVIOLI</b> White Corn, Saffron, Silky Potato	22
<b>CRUSTACEAN SHAKEN BEEF</b> Chef AN's Secret Sauce, Sautéed Green Bean, Cherry Tomatoes *Try it with AN's Famous Garlic Rice™	38
<b>CRISPY ORANGE PEEL CHICKEN</b> Chinese Celery, Sesame, Cilantro Yogurt	29
<b>KUNG PAO CHICKEN</b> Thai Chili, Bell Pepper, Peanuts	22
<b>WOK TOSSED GREEN BEAN</b> 🌿🍷 Red Onion, Shiitake Mushrooms ANGUS® FILET MIGNON 24   JIDORI CHICKEN 22   TOFU 19	42
<b>MONGOLIAN LAMB CHOP</b> Poached Potato, Roasted Pepper, Shiitake Mushroom, Golden Curry Sauce	42
<b>PORK BELLY KUNG PAO</b> Thai Chili, Bell Pepper, Peanuts	29

FROM THE SECRET KITCHEN™

<b>AN'S FAMOUS ROASTED CRAB</b> Dungeness Crab Out Of Shell - We Did All The Work For You!	75
<b>WHOLE PAN ROASTED MAINE LOBSTER</b> AN'S Famous Garlic Noodles™	68
<b>AN'S FAMOUS GARLIC NOODLES™ WITH GRILLED PRAWNS</b> *Choice of Chicken or Beef Available	29
<b>AN'S FAMOUS GARLIC NOODLES™</b> 🌿 Roasted Garlic, AN's Secret Sauce™	20
<b>AN'S FAMOUS GARLIC RICE™</b> 🌿 Steamed Jasmine Rice, Wok Steeped Garlic, Hidden Spices	14

DESSERT

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

🌿 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** †5 | 12  
Bulleit Rye, Giffard Lichi-Li, Pineapple, Mandarin Orange, Demerara, Champagne

**BUDDHA'S PALM** †8 | 14  
Tanqueray 10, Yuzuri, Yuzu, Lime Cordial, Citrus Bitters, Cucumber, "Buzz" Button, Up

**EAST PALOMA** †8 | 14  
El Tesoro Blanco, Fresh Grapefruit, Hibiscus, Fresh Lime, Citrus Bitters, Soda, Rocks

**HUE SMASH** †5 | 12  
Maker's Mark, Giffard Apricot, Lemongrass, Fresh Lemon, Tito, Rocks

**RIVER BLOSSOM** †6 | 13  
Belvedere, Guava, Fresh Lemon, Coco Lopez, Rhubarb Bitters, Rocks

**STREETS OF SAIGON** †5 | 12  
Don Julio Blanco, Ancho Reyes, Tamarind, House Firewater, Fresh Lemon, Tabasco, Rocks

**THE FORBIDDEN FRUIT** †6 | 13  
Haku, Giffard Passion Fruit, Passion Fruit, Fresh Lemon, Prosecco, Up

**THE HARMONIOUS MINK** †5 | 12  
Roku, Luxardo, Giffard Ginger de Andes, Cherry Bitters, Tonic, Rocks

**LE PETIT BIJOU** †5 | 12  
Hennessy, Chamomile, Chrysanthemum, OC Local Honey, Big Rocks

**BONSAI MULE** †5 | 12  
Ketel One, Aloe, Yuzu, Shiso, Ginger Beer, Copper Mug

CLASSIC SIGNATURE COCKTAILS

**ACE OF SPADES** †6 | 13  
Maker's Mark, Montenegro, Cinnamon, Coffee-Chocolate Bitters, Flame, Big Rock

**HEAVENLY PEAR** †5 | 12  
Haku, Three Olives Apples & Pears, St. Germain, Fresh Lemon, Pear, Up

**OH-MAI LYCHEE MARTINI** †6 | 13  
Haku, Soho Lychee, Lychee, Fresh Lemon, Up

**SIN-U-RITA** †8 | 14  
Mi 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

<b>PROSECCO</b>   Zonin, Veneto, Italy NV	50   40
<b>SPARKLING</b>   Domaine Ste. Michelle, Washington, Brut Rosé NV	55   44
<b>CHAMPAGNE</b>   Taittinger 'La Française', Reims, Brut NV	95   76
<b>ROSÉ</b>   Bieler 'Sabine', Aix-en-Provence, France, 2019	50   40
<b>PINOT GRIGIO</b>   Santa Margherita, Alto Adige, Italy 2019	65   47
<b>CHARDONNAY</b>   Landmark 'Overlook', CA 2018	50   40
<b>CHARDONNAY</b>   Davis Bynum 'River West' Vineyard, Sonoma 2017	60   48
<b>CHARDONNAY</b>   Sonoma Cutrer, Sonoma Coast 2018	70   56
<b>CHARDONNAY</b>   Cakebread, Napa 2018	90   72
<b>CHABLIS</b>   Domaine Laroche 'St. Martin', Chablis 2018	70   56
<b>SAUVIGNON BLANC</b>   Kim Crawford, Marlborough, New Zealand 2019	50   40
<b>SAUVIGNON BLANC</b>   Cloudy Bay, Marlborough, New Zealand 2020	70   56
<b>SANCERRE</b>   Jacques Dumont, Loire Valley, France 2018	80   64
<b>RIESLING</b>   Cht. Ste. Michelle 'Cold Creek' Washington 2018	45   36

RED WINE

<b>CABERNET SAUVIGNON</b>   Martin Ray, Napa 2017	55   44
<b>CABERNET SAUVIGNON</b>   Justin, Paso Robles 2017	70   56
<b>CABERNET SAUVIGNON</b>   Simi 'Landslide', Alexander Valley, 2016	80   64
<b>PROPRIETARY RED</b>   Trystic by Reginald Perrin, Santa Ynez 2014	80   64
<b>PROPRIETARY RED</b>   Rowen 'Cooley Ranch', Sonoma County 2016	100   80
<b>PINOT NOIR</b>   Elouan, Oregon 2017	55   44
<b>PINOT NOIR</b>   Böen, Santa Lucia Highland, 2016	70   56
<b>MALBEC</b>   Achaval-Ferrer, Mendoza, Argentina 2018	50   40
<b>ITALIAN RED</b>   Antinori Peppoli Chianti Classico, Tuscany 2016	65   52
<b>SPANISH RED</b>   Numanthia 'Termes' Toro, Spain 2016	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.