

SMALL PLATES

GARLIC EDAMAME \$5 

Steamed and tossed in a garlic salt spice blend
Make it spicy +\$1

MASAGO RANGOON \$8

Fried cream cheese, melted masago eggs, wrapped in wonton skin, served with a sweet creamy wasabi aioli.

CHICKEN AND VEGGIE DUMPLINGS \$8

7 pieces

TOFU FRIES \$10 

Caramelized garlic, salt and pepper dry rub, scallions, satay-sriracha aioli. (vegan w/o the aioli)

HONEY WALNUT SHRIMP \$16

Lightly battered and fried, honey aioli, candied walnuts, orange zest

COCONUT SHRIMP (8 pieces) \$14

Dredged in tempura batter, breadcrumbs, shredded coconut, coconut sauce

SALT-N-PEPPER CALAMARI \$15 

Dusted with tempura flour and fried with caramelized garlic, thai chili and scallions. Served with ranch on the side.

SALADS

STEP 1 CHOOSE SALAD

WEDGE SALAD \$10 

Quartered iceberg lettuce, blue cheese dressing, topped with smoked bacon, cherry tomatoes, green onion, bleu cheese crumbles

CAESAR SALAD \$10  (without croutons)

Romain and iceberg lettuce, caesar dressing, topped with homemade croutons, shredded parmesan cheese.

SPINACH SALAD \$10 

Spinach and spring mix lettuce, house made berry vinaigrette, topped with candied walnuts, apple, berries, bleu cheese crumbles

STEP 2 ADD PROTEIN FOR \$8

TERIYAKI SALMON
BLACKENED AHI
HERB MARINATED CHICKEN BREAST

FRIED RICE

KIMCHI FRIED RICE \$15 

Pork belly, fried egg, kimchi-gochujang chili sauce, onion, scallions and cilantro

PINEAPPLE-SPAM FRIED RICE \$15 

Shrimp, spam, satay sauce, pineapple, onion, carrot, peas, scallions, egg, cashews, thai basil
(gluten free without satay) (contains peanuts)

VEGGIE FRIED RICE \$15 

Satay sauce, tofu, chinese broccoli, pineapple, onion, carrot, peas, scallions, egg, cashews, thai basil

OB NOODLE HOUSE FRIED RICE \$16 

Beef, shrimp, chinese sausage, egg, satay sauce, scallion, chinese broccoli, cilantro. (gluten free without satay) (contains peanuts)

WINGS

SKREWBALL \$11

Skrewball Peanut Butter Whiskey caramel sauce, crushed roasted peanuts

KOREAN FRIED CHICKEN \$10

Korean-style gochujang chili sauce, pickled cucumbers, toasted sesame seeds, scallions

LEMON PEPPER \$10

Lemon-butter sauce, lemon-pepper dry rub, pickled serrano peppers, cilantro

GARLIC SALT & PEPPER \$10

Caramelized garlic, salt and pepper dry rub, scallions

OB NOODLE HOUSE \$17 

(12 ea. per order)
Secret OB Noodle House spice blend, caramelized garlic, thai chili, cilantro



PLATES

PHO DIP \$16

Beef brisket braised in pho broth, caramelized onion, pickled daikon, carrot, mint, cilantro, thai basil, sweet-spicy hoisin sauce on a toasted french roll with pho dipping broth. Served with fries

SMOKED CHICKEN SANDWICH \$15

Smoked chicken, roasted tomato and onion, jalapeño jack cheese, spicy mayo, arugula, brioche bun and french fries.

HoCo LOCO MOCO \$14 

1/2 pound beef patty, rice, sunny-side-up egg, mushroom gravy

HoCo POKE BOWL \$15  

Choice of Salmon or Ahi

Sushi rice, edamame, seaweed, pickled ginger, fresh ginger, cucumber, green onion, spicy mayo

SIZZLING FILET SHAKEN BEEF \$22 

Marinated beef filet mignon. Served on a hot plate with caramelized onions and white rice. Lime-garlic-pepper sauce.

Surf & Turf - Add (5)Shrimp +\$3

THE SPECIALTY PLATES

Served with rice and side salad with house mango vinaigrette.

GOJUCHANG EGGPLANT OR TOFU \$15

Lightly battered and fried with onion and jalapeño, in a spicy chili paste.

ORANGE CHICKEN \$16

Chicken thigh meat lightly coated in a tangy house orange sauce.

KATSU CHICKEN \$16 

Buttermilk fried chicken breast, rice, mixed veggies, spicy mayo.

TERIYAKI SALMON \$20 

Served with rice and a house salad

THAI CURRY HOUSE SPECIAL \$16  

Choice of chicken, veggie, shrimp or seafood. Served with your choice of rice or bread.

CHICKEN CURRY RAMEN \$18 

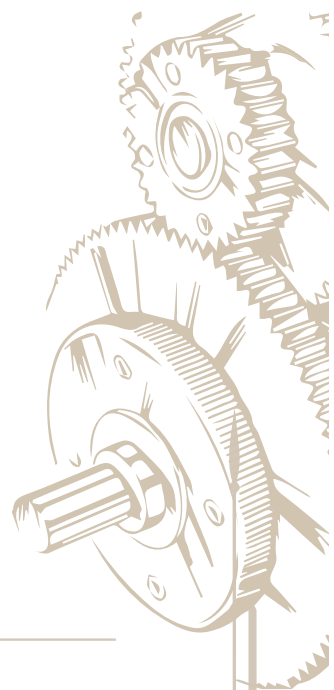
Assorted veggies, egg and noodles.

BIRRIA RAMEN \$18

ONLY PLACE IN TOWN!!!



CONTACTLESS MENU
SCAN THIS QR CODE TO GET OUR MENU
ON YOUR PHONE



20% GRATUITY ADDED TO PARTIES OF 6 OR MORE. 3 CARD SPLIT MAX ON ALL CHECKS