



Please no credit card transactions under \$5.00 Thank you.

Not all ingredients are listed. Please notify servers of allergy

Sandwiches

- 1. Barbecue Veggie Pork (Sa Sieu) \$4.75
- 2. Veggie Drum Stick (Dui Ga) \$5.25
- 3. Spicy Veggie Drum Stick (Dui Ga) \$5.75
- 4. Veggie Sesame Chicken (Ga me) \$4.75

*All sandwiches served on Organic Ciabatta roll and garnished with sweet & sour carrot and radish, cucumber, cilantro and fresh chili peppers (optional) or lettuce and tomato.

Burger

- 5A. Happy Veggie Burger with French fries \$7.95
Soy protein patty topped with sautéed mushrooms and onion in Teriyaki sauce.
- 5B. Aloha Veggie Burger with French Fries \$7.95
Soy protein patty topped with pineapple sauce and pineapple.
- 5C. Happy Veggie Burger Part II with Fries \$7.95
Soy protein patty topped with avocado and vegan cheese.
- 5D. Super Happy Burger with French Fries \$8.95
Soy protein patty topped with vegan cheese, avocado, sautéed mushrooms and onion in Teriyaki sauce.
- 5E. Dream Burger with French Fries \$8.95
Soy protein cutlet topped with sautéed onion with special sauce and crispy pickles or cucumbers (Spicy or mild upon request).

*All Burgers are served with lettuce, tomato, mayonnaise, ketchup, mustard on Organic Kaiser roll.
Extra vegan cheese or avocado add \$1.00

Appetizers

- 6. Spring Rolls (2) \$2.95
- 7. Summer Rolls *Now fried* (2) \$4.50
- 8. Jicama Rolls served with peanut sauce \$4.50
- 9. Veggie Drum Sticks (Dui Ga) (4) \$5.75
- 9A. Matginder's soy spicy Drum Sticks (4) \$5.95
- 10A. Steamed dumplings (6) \$5.75
- 10B. Fried dumplings (6) \$5.75

Salads

- 12. Au-Lac Veggie Chicken Salad \$7.50
Shredded green cabbage, soy protein, onion, peanuts, cilantro. Served with house salad dressing.
- 13. Oriental Veggie Chicken Vermicelli Salad \$7.50
Soy protein, shredded iceberg lettuce, carrot, bean sprouts, green onion, cilantro, sesame seeds, sliced almonds. Served with Oriental dressing.
- 13T. Gourmet Veggie Tuna Salad \$7.95
Soy protein, organic mixed salad, walnuts and artichoke hearts. Served with house salad dressing.
- 13S. Gourmet Seaweed Salad \$7.95
Seaweed, soy protein, shredded green cabbage, carrot, bean sprouts, onion, fresh herbs, sesame seeds, peanuts. Served with house dressing.

A La Carte

- 16. Au-Lac Curry Tofu \$9.95
Tofu, carrot, onion, potato, lemon grass, and curry.
- 17. Vegetables with Tofu \$9.95
- 18. Sweet & Sour Veggie Chicken \$9.95
- 19. Veggie Fish in Ginger Sauce \$10.25
- 21. Eggplant Braised in Brown Sauce \$9.95
- 22. Rice Plate: \$7.50
Rice Plate (select one of the a La Carte items above). Served with Steamed White or Brown Rice.
- 23. House Fried Rice \$7.50
- 24. Stir-Fried Noodles with vegetables and tofu \$7.50
- 25. Stir-Fried Rice Noodles with vegetable, tofu and peanuts (Pad Thai). \$7.50
- 26. Curry Fried Rice \$7.50
- 27. Delightful Green Noodles \$8.50
Moroheiya organic noodle (vegetable originally from Egypt). Your choice of Soy chicken or Tofu or Yam crescent, sautéed with onion and mild tangy house sauce, served with sesame dressing, garnished with raw zucchini, green salad, and tomato and almond or peanut.

House A La Carte Specialties

- H1. Lemon Grass Veggie Chicken (Ga Xa Ot) \$9.95
Soy protein stir-fried in lemon grass and house seasoning with a touch of dry chili pepper, over a bed of shredded lettuce.
- H2. Veggie Chicken Teriyaki (Ga Teriyaki) \$9.95
Soy protein marinated in house teriyaki sauce served over a bed of shredded lettuce.
- H3. Veggie Chicken in Garlic (Ga Luc Lac) \$9.95
Soy protein pan-fried in garlic, served over a bed of shredded lettuce.
- H4. Au-Lac Veggie Fish (Ca Kho To) \$11.95
Au-Lac's special veggie fish marinated in brown sauce and cooked in clay pot, sprinkled with pepper, and cilantro.
- H6. Tofu Delight \$9.95
Tofu marinated in special ginger, garlic and barbecue sauce served with mixed salad.
- H7. Au-Lac Chicken Curry \$10.95
Soy protein, cauliflower, broccoli, carrot green bean, onion, lemon grass and curry.
- H8. Dancing Broccoli \$10.95
Soy protein sautéed with broccoli or green beans in special house sauce, topped with sesame seeds. (Spicy or mild upon request)

House Rice Plate Specials

- HS1. Lemon Grass Veggie Chicken \$7.50
 - HS2. Veggie Chicken Teriyaki \$7.50
 - HS3. Au-Lac Veggie Chicken in Garlic \$7.50
 - HS4. Au-Lac Veggie Fish in clay pot \$7.95
 - HS6. Tofu Delight \$7.50
- Rice Plate, served with Steamed White or Brown Rice.

Child Plate

- CI. Happy Mac \$5.95
Macaroni with broccoli, vegan cheeses and Soy protein.

Fiesta Specialties

- 30. Hurricane Hugo's veggie Burrito** \$7.50
Brown rice with mixed vegetables, salsa, avocado black beans and salad.
- 30A Hugo's Burrito veggie Chicken in Garlic** \$8.50
Brown rice with mixed vegetables, salsa, avocado black beans and salad.
Vegan cheese and sour cream add \$1.00
- 30B Hugo's Burrito veggie Chicken in tomato** \$9.50
Brown rice with mixed vegetables, salsa, avocado, tomatoes, black beans, vegan cheese and sour cream.
- 31. Beto's Veggie Chicken** \$9.50
Soy protein sautéed with onions, green and red peppers in house sauce.
- 33. Beto's Veggie Chicken Rice Plate** \$7.50
- 35. Hugo's Veggie Taquito** \$4.50
Non-GMO Corn tortilla filled with soy protein, onion, tomato, cilantro, jalapeno, green bell pepper, avocado, lemon and Hugo's special sauce.
- 36. Veggie Chicken Enchilada** \$10.50
Non-GMO Corn tortilla topped with vegan cheese and green salsa, served with black beans, brown rice cooked with mixed vegetables, salad and tomato salsa.
- 36A. Amour Mexicana** \$10.50
Soy protein Cutlet with spices, brown rice with mixed vegetables, organic salad, cucumber, avocado tomato and lemon.
- 37. Oceanal Tostada** \$5.99
Non-GMO Tostada. Yam Crescent, avocado, tomatoes, onion, cilantro, jalapeño and seasoning.
- 38. Cuatro (Quatro) Amigos Clay pot** \$10.50
Soy fish, Yam Crescent, celery, Tofu, tomato broth and spices, cooked in a clay pot.
- 39. Amour Tierra i Mar** \$10.50
Lightly battered Yam Crescent served with house special cream dipping sauce, fried black beans, brown rice with mixed vegetables, cabbage salad.
- 40. Flauta** \$7.95
Fried corn tortillas filled with seasoned soy chicken. topped with guacamole, sour cream and lettuce.
*(for extra guacamole \$2.00 or extra sour cream \$.050)

Noodle Soup

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| ◆ Pho-Au-Lac thin Rice noodle soup – Served with soy ham, tofu, soy beef, onion and cilantro. | \$7.50 | \$8.75 |
| ◆ Vegetable pho – served with assortment of vegetables, and tofu onion and cilantro. | \$7.50 | \$8.75 |
| ◆ Combination Pho – Served with soy ham, soy beef, vegetables, tofu, onion and cilantro. | \$8.50 | \$9.75 |
| ◆ Pho-Au-Lac II thin Rice noodle soup – Served with soy chicken, onion and cilantro. | \$8.75 | \$9.75 |

All Pho soups include a side dish of bean sprouts, basil, lemon and jalapeno pepper (**upon request**).

Friday & Saturday: Royal Au-Lac Spicy noodle soup (Bun Hue)

A favorite soup from central Au-Lac, served with tofu, soy beef, soy ham and onion. Includes a side dish of bean sprouts, basil and mint leaves, lettuce, lemon and jalapeno.

Regular \$7.50 Large \$8.75

For extra beef, veggie. tofu or ham add \$1.00

- HS5. Au-Lac Vermicelli (Bun Bi)** \$7.50
Rice vermicelli, lettuce, bean sprouts, fresh herbs and shredded cucumber, topped with peanut, spring rolls and tofu, bean thread, veggie ham mixed with roasted rice powder, served with house dressing.

Soup

- ◆ **50. Fiesta House special soup** \$7.75
Whole corn, potato, jalapeno, carrot, celery, cilantro and zucchini.
- 51 House Soup** \$1.95 (cup) \$2.95(SB) \$7.75
Pumpkin, chayote, zucchini and cilantro.
- 52. Light creamy white bean soup** \$7.75
Corn, potato, celery, seasoning and soy cream.
- ◆ **53. Fiesta House special soup II** \$7.75
Zucchini, celery, potato, carrot, jalapeno and chayote with tomato broth, seasoning and cilantro.
- ◆ **54. Beto's Cauliflower soup** \$7.95
Lightly battered chunks of cauliflower florets with a simple touch of tomato broth, seasoning and cilantro.

**** Cup or Small bowl (SB) of soup for Dine-In only**

Western Specialties

- 14. Spaghetti** \$7.50
Spaghetti sauce, served with salad.
- ◆ **14A. Spicy Spaghetti** \$7.75
House special spicy Spaghetti sauce, served with salad.
- 15. Hungarian Goulash** \$7.50
Fresh tomatoes, onion, mushroom, sweet red and green roasted peppers and spices.
Served with steamed rice or pasta
(Sour cream optional).

Side order

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| Black Beans | \$1.60 |
| White or Brown Rice (per bowl) | \$1.50 |
| French Fries | \$2.25 |
| Organic mixed salad w/ house dressing | \$3.95 |

Drinks:

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| Iced Tea | \$1.50 |
| Fresh Limeade | \$2.50 |
| Bottled water | \$1.50 |
| Soda Cans. Soy milk can | \$1.50 |
| Hot Tea (Organic Green Tea) | \$1.99 |
| Honest Tea | \$2.25 |
| Vietnamese Hot or Ice Coffee (strong) | \$2.95 |

Desserts: All Vegan

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| ◆ German Chocolate Cake | \$3.50 |
| ◆ Vegan Chocolate Cake | \$3.50 |
| ◆ Vegan Mocha Chocolate Cake | \$3.50 |

*Whole 8 inch cake can be ordered one week in advance for \$28

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| Vegan Caramel Flan | \$2.50 |
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Uncle Eddies Vegan Cookies \$5.50 per bag

- ◆ **Chocolate Chip with walnuts**
- ◆ **Oatmeal with chocolate**
- ◆ **Oatmeal with raisins**
- ◆ **Trail Mix**