

VISIT US AT EATVIETNOMNOM.COM

SAUCES

ALL SAUCES ARE HOUSEMADE & GLUTEN FRIENDLY!

PEANUT DIPPING SAUCE

Creamy, smooth, nutty. Our rockstar and most popular sauce, featuring organic peanut butter! This is what peanut sauce dreams are made of.

No heat.

Contains: Soy, Peanut, Sesame, Tree Nuts (Coconut)



VIETNAMESE VINAIGRETTE

Tangy & bold, we put our own twist on the Vietnamese classic - nuoc cham (fish sauce)!

Low heat.

Contains: Fish



VEGAN VINAIGRETTE

The Vietnamese classic, but we've made it veggie friendly!

Low heat.

Contains: Soy



CILANTRO AIOLI

Fresh, creamy, umami goodness.

No heat.

Contains: Egg, Soy



SPICY HOISIN

Sweet, tangy. Think Viet BBQ sauce.

Medium heat.

Contains: Soy, Sesame



GINGER SOY SAUCE

Savory, fragrant.

No heat.

Contains: Soy, Sesame



SRIRACHA MAYO

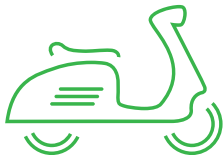
Tangy, creamy.

Medium heat.

Contains: Egg



DELIVERY & CARRY-OUT



To place your order, visit us at eatvietnomnom.com

HEALTHY JUST GOT TASTIER

OUR FOOD

We all know the age-old perception: tasty food isn't healthy, and healthy food isn't tasty. Our kitchen, however, aims to solve that conundrum. Our Vietnamese-inspired menu features a modern, unique fingerprint on traditional Vietnamese concepts. From our banh mi to housemade peanut sauce, the Viet Nom Nom team always prepares every meal The NOM Way: housemade & from-scratch recipes that highlight local ingredients and cater to the growing dietary needs of today's modern diners.



OUR STORY

Viet Nom Nom was started right here in Evanston! In 2015, the early seed concept was developed on campus at Northwestern University. Owner, Alan Moy, helped quickly grow the business from its original focus on campus catering and grab & go to its first storefront, as well as multiple new campus operations and across Evanston.

Alan is a lifelong Chicagoan and a third-generation restaurant owner. The year he was born, his parents also opened a restaurant and, to say the least, Alan's first love was food! Although he began his career in finance & corporate strategy, Alan was always committed to following his dream of opening his own restaurant. That dream came true in 2017 when Viet Nom Nom opened its doors on Church Street.

Alan always has partnership & community in mind and has an unwavering commitment to use Viet Nom Nom as a medium for good. Viet Nom Nom partners with numerous community organizations, like Accion, Curt's Café, and Youth Job Center, to regularly serve food to and employ local individuals in need. As Viet Nom Nom is primed to rapidly expand soon, Alan looks forward to further developing the many community relationships he has built, as well as cultivating new meaningful partnerships!

We cater to you!

FRESH VIETNAMESE INSPIRED KITCHEN

Buffets • Boxed Lunches • Platters

Carry out, Drop off, or On-site set-up available

CALL: 847-859-6680

catering@eatvietnomnom.com

VIET NOM NOM

FRESH VIETNAMESE INSPIRED KITCHEN



DINE IN & CARRY OUT



MON-SAT: 11AM-8PM SUN: CLOSED

For carry-out & general inquiries call: 847-859-6326

For catering services call: 847-859-6680

618 1/2 Church Street, Evanston, IL 60201

eatvietnomnom.com



@eatvietnomnom

Now Delivering: Visit us at eatvietnomnom.com to place your order!

ENTREES

BANH MI

\$9.49

It all starts with our bread. We use ORGANIC bread rolls baked LOCALLY by our friends from Hewn (Evanston, IL) just a half mile away! We toast up our rolls, then fill them with our housemade pickled carrot & daikon, sliced cucumber, and cilantro. Served with Bragg's Liquid Aminos (no MSG!) & our housemade sriracha mayo.



Not feeling bread or want to skip the gluten? Make it a Banh Mi BOWL with spring mix lettuce as your base (gluten friendly)!

SUMMER ROLLS

\$9.49

Gluten-free rice paper wraps filled to the brim with spring mix, carrot, cucumber, red bell pepper, fresh mint & basil, and chilled vermicelli noodles. Served with our housemade peanut sauce. Gluten friendly!



VERMICELLI NOODLE SALAD

\$9.49

Fresh spring mix and chilled vermicelli noodles, topped with chopped cucumber, carrot, red bell pepper, bean sprouts, fresh cilantro & mint, and crushed peanuts. Served with our housemade Vietnamese or vegan vinaigrette. Gluten friendly!



SPICY PEANUT PASTA

\$9.49

Chilled lo mein egg noodles (made LOCALLY in Chicago, IL!) mixed with cucumber, carrot, red bell pepper, bean sprouts, fresh cilantro & mint, lime wedge, and peanuts. Tossed in our housemade spicy peanut sauce. Not feeling spicy? Have it made with our creamy peanut dipping sauce or half spicy & half creamy!



Make it vegan & gluten friendly with rice noodles!

RICE BOWL

\$9.95

Warm bed of white rice filled with our green papaya salad, Saigon veggie slaw, housemade pickled carrot & daikon, scallions, cilantro, and crispy shallots. Gluten Friendly! Choose one of our housemade & gluten friendly sauces!



And, if you're not feeling rice, you can swap for spring mix or do half rice & half spring mix!

BEEF PHO

\$10.95

The Vietnamese classic! Warm, rich, and delicious soup with beef bone broth and aromatic spices; served with your choice of protein, FRESH rice noodles, and a fresh medley of bean sprouts, cilantro, Thai basil, scallions, dash of black pepper, and lime wedge. Gluten-friendly!



PROTEINS

All of our proteins are gluten friendly!

CHICKEN

Tender, boneless chicken. Marinated in our scratchmade lemongrass recipe overnight, then flame grilled.

PORK

Juicy, hand trimmed pork. Marinated in our scratch made lemongrass recipe overnight, then flame grilled.

TOFU

Savory, LOCALLY sourced extra firm tofu from Phoenix Bean (Chicago, IL). Pressed & combined with our SCRATCHMADE lemongrass marinade overnight, then baked. Never fried!

STEAK

\$2

Certified Angus beef! Hand trimmed in-house, then marinated in our scratch made lemongrass recipe overnight, then flame grilled.

Extra Sauce \$0.75

SHRIMP

\$2

Succulent, whole jumbo shrimp. Garlic poached!

Extra Protein	\$3.00	Extra Sauce	\$0.75
Extra Noodles	\$3.00	Jar of Peanut Sauce	\$7.95
Crispy Shallots	\$0.50		

BEVERAGES

ICED COFFEE

\$3.49 (M) / \$3.95 (L)

We've partnered with Dark Matter Coffee, the finest, LOCAL roaster in town (Chicago, IL)! Our iced coffee features DMC's Giant Steps roast. Notes of molasses & baker's chocolate? Yes, please!

VIET ICED COFFEE

\$3.95 (M) / \$4.49 (L)

Vietnam's ultimate drink done the NOM Way. We pair our iced coffee with our own SCRATCHMADE blend of coconut milk, organic coconut sugar, and organic agave. Served over ice.



HOT TEA

\$1.95

Premium specialty tea flavors from Stash, including organic & decaf options available.

** All prices are subject to change without notice **

SIDE NOMS & SWEETS

SAIGON VEGGIE SLAW

\$2.95

Fresh and savory with a mild kick. Our slaw combines shredded purple cabbage, carrots, fresh mint & basil, scallions, crispy shallots, and chopped peanuts. We then toss all the fresh ingredients in our housemade jalapeno garlic dressing.



GREEN PAPAYA SALAD

\$2.95

Fresh & crunchy meets sweet & tangy. Young, unripened green papaya and carrots topped with chopped peanuts, scallions, crispy shallots, and fresh basil & mint. Tossed in our housemade sweet and tangy dressing.



SPICY PEANUT PASTA (VEGGIE)

\$3.49

Same delicious spicy peanut pasta from our entrée menu, noodles & veggies only. Just served up in a side portion so you can double down on your favorite NOMs.



SIDE OF BEEF PHO

\$4.49

A side portion of the Vietnamese classic! Warm, rich, and delicious soup with beef bone broth and aromatic spices; served with a fresh medley of bean sprouts, cilantro, and scallions. Gluten-friendly!



GREAT LAKES POTATO CHIPS

\$1.95

Skin on, small batch kettle cooked chips from Traverse City, MI. Original, Sea Salt & Vinegar, Barbeque, Salt Pepper & Onion.



ALMOND COOKIES

\$1.95 (1) / \$19.95 (12)

Our take on a classic! SCRATCHMADE & baked fresh with sliced almonds.

