

~DINNER MENU~

At Anise Cafe, we offer a menu bursting with the flavors of Southeast Asia while embracing the uniqueness of California's diverse agricultural bounty. We use only the freshest ingredients from local farmers and growers combining them with herbs and spices rooted to the homeland. Emerging from this philosophy is the realization of a cuisine that truly embodies the notion of fusion.

Choose from our selections of thoughtfully designed rice paper rolls or perhaps indulge in our selections of slowly simmered stews made with just the right blend of spices and choicest cut of meats.

Served to you in a variety of small plates, eating at the Anise Cafe is conducive to sharing and laughing with friends and family.

Call it "tapas" or "family style" or just old fashion fun. One thing's for certain, once you've dined the Anise Cafe way, you'll call it heaven or better yet, home.

Anise
cafe

California Style
Vietnamese Cuisine

ACT ONE:

Hear ~ in the arms of Anise

Allow yourself to be caressed by journeying out of time into European lounge music. Brass ~ bass ~ acoustic ~ mesmerize ~ melody ~ deep ~ rich ~ sensual ~ voices

SMALL PLATES

ANISE SWEET RICE CAKE

With chicken, onion, shiitake mushrooms, and shallots paired with Anise soy dipping sauce (please allow 30 minutes for this dish)
\$6.95

CORN FRITTERS

Crisp fresh white corn in turmeric rice flour batter, served w/sesame soy vinaigrette
\$6.95

HEAVENLY WINGS

Crispy chicken wings caramelized with roasted garlic sauce
(5) \$6.95

GARLIC PRAWNS WITH MANGO SALSA

Colossal tiger prawns served w/mango salsa
(2) \$9.95

ROCKET SHRIMP

Crispy shrimp sautéed with garlic, white pepper, wrapped with jicama & scallions
\$8.95

ESCARGOT

Periwinkle meat fused with pork, garlic, black pepper and ginger, steamed then served with ginger & lime vinaigrette (please allow 30 minutes for this dish)
(3) \$6.95

CRISPY CALAMARI

Calamari breaded in wheat flour, lightly fried served w/sesame soy vinaigrette
(5) \$8.95

*SWEET POTATOES SHRIMP TEMPURA

Anise signature small plate julienne sweet potatoes, shrimp in turmeric rice flour batter, lightly deep fried served on a bed of lettuce, served with lime and garlic vinaigrette
\$8.95

ANISE SMALL PLATE PLATTER

Colossal tiger prawns pan seared, Rocket Shrimp (2), and corn fritter
\$16.95

ANISE SATAY & SKEWER

CHICKEN SATAY

Tender Boneless Chicken thigh glazed in peanut, garlic & turmeric sauce served with cucumber and basil salad
(2) \$7.95

PORK SATAY

Grilled lemongrass pork tenderloin, sesame seed, served with cucumber and basil salad
(2) \$7.95

TUMERIC FISH

Grilled skewered fish fillets served with onions and dill, topped w/roasted peanuts and paired with shrimp paste dipping sauce
(2) \$9.95

GRILLED ROYAL TIGER PRAWN

Jumbo tiger prawns, tamarind glazed served with cucumber salad
(2) \$9.95

ANISE SATAY & SKEWER PLATTER

Chicken Satay (2), pork Satay (2), Royal Tiger Prawn Satay (2) served with Cucumber and basil salad
\$21.95

ANISE SPRING ROLLS

CRISPY SHRIMP IMPERIAL ROLLS

Filled with shrimp, chicken, cellophane noodles, tree ear mushrooms, shiitake mushrooms, jicama, taro, onion, served w/lime & garlic vinaigrette
\$6.95

ANISE LEMONGRASS ROLL PLATTER

Lemongrass beef roll (2), lemongrass chicken roll (2), paired with homemade crispy taro strips and Vietnamese traditional peanut dipping sauce
\$8.95

ANISE SPRING ROLL PLATTER

Traditional spring roll (2), pork & mango roll (2), and vegetarian roll (2), paired with homemade crispy taro strips and Vietnamese traditional peanut dipping sauce
\$7.95

*VEGETARIAN ROLLS

Tofu, rice vermicelli, shiitake mushrooms, lettuce, mint, cucumber, served with homemade crispy taro strips served with Vietnamese traditional peanut dipping sauce
(4) \$5.95

PORK AND MANGO ROLLS

Freshly roll with mango, roasted pork, rice vermicelli, lettuce, mint, cucumber, served with homemade crispy taro strips served with Vietnamese traditional peanut dipping sauce
(4) \$5.95

LEMONGRASS BEEF ROLLS

Freshly rolled with lemongrass beef, rice vermicelli, lettuce, mint, cucumber, paired w/homemade crispy taro strips & Vietnamese traditional peanut dipping sauce
(4) \$6.95

CRISPY VEGETARIAN IMPERIAL ROLLS

Filled with shiitake mushrooms, jicama, taro, carrots, onion, served w/soy vinaigrette
\$4.95

LEMONGRASS CHICKEN ROLLS

Freshly rolled with lemongrass chicken, rice vermicelli, lettuce, mint, cucumber, paired w/homemade crispy taro strips & Vietnamese traditional peanut dipping sauce
(4) \$6.95

LEMONGRASS PORK ROLLS

Freshly rolled with lemongrass pork, rice vermicelli, lettuce, mint, cucumber, paired w/homemade crispy taro strips & Vietnamese traditional peanut dipping sauce
(4) \$6.95

VIETNAMESE TRADITIONAL SPRING ROLLS

Freshly rolled with shrimp, roasted pork, rice vermicelli, lettuce, mint, cucumber, served w/homemade crispy taro strips & Vietnamese traditional peanut dipping sauce
(4) \$5.95

*Indicates item is either vegetarian or a vegetarian version is available, please ask your server for more information

ACT TWO:

Look ~ ladies and gentlemen...

Woo her, be appreciative of her cozy and delicate décor and Anise will respond and try to seduce you with her most delightful dishes presentations

SOUP

VIETNAMESE TAMARIND SOUP

Tamarind soup with pineapple, celery, tomatoes, and shrimp in chicken broth topped w/basil, roasted garlic & shallots
(1) cup \$4.95 (4) bowl \$10.95

CRAB MEAT & ASPARAGUS SOUP

with crab and asparagus
(1) cup \$5.95 (4) bowl \$12.95

HANOI STYLE DILL SOUP

Hanoi style soup with dill, and lightly fried white fish fillet topped with roasted garlic & shallots
(1) cup \$5.95 (4) bowl \$12.95

THAI STYLE SOUP

Thai style soup with lemongrass, thai spices, pineapple, celery, tomatoes, and shrimp in chicken broth topped w/basil, roasted garlic & shallots
(1) cup \$4.95 (4) bowl \$10.95

ANISE SIGNATURE SALADS

*GREEN-APPLE SALAD WITH GRILLED BEEF

Julienne apple with seared lemongrass flank steak, tossed in lime & garlic vinaigrette topped with basil, roasted garlic and roasted shallots
\$10.95

*GREEN PAPAYA SALAD

Shredded green papaya tossed with dried sesame beef, basil, roasted peanuts lightly tossed with Anise soy vinaigrette, topped with basil, roasted garlic and roasted shallots (choice of shrimp or dried sesame beef, or vegetarian)
\$8.95

*BANANA BLOSSOM SALAD

Banana blossoms, lotus stems, jicama, roasted pork and seasonal fruits tossed in lime & garlic vinaigrette topped with basil, roasted garlic and roasted shallots (choice of shrimp or roasted pork, or vegetarian)
\$8.95

*WATERCRESS & MANGO SALAD WITH LEMONGRASS DRESSING

Fresh mangoes, cucumber, tossed in lemongrass vinaigrette topped with basil, roasted garlic and roasted shallots (choice of shrimp or roasted pork or vegetarian)
\$8.95

*LOTUS & JICAMA SALAD

Lotus stems and jicama w/shrimp, tossed in lime & garlic vinaigrette topped w/basil, roasted garlic & roasted shallots
\$8.95
(choice of shrimp or roasted pork or vegetarian)

ACT THREE:

Taste ~ empowerment...

Take over the control for your own pleasure, Anise's seductive table treats come in a range of exquisite and original palate ~ teasing plates.

BIG PLATES

CURRIED CHICKEN

Boneless chicken sautéed with garlic, shallots, white wine then simmered with lemon grass, sweet potato, taro root, carrots, onions served with steamed rice
\$8.95

CARAMELIZED CHICKEN IN GINGER

Slices of boneless chicken w/garlic, onions, scallions, and ginger in a our signature Caramelized sauce
\$10.95

CARAMELIZED FISH IN CLAY POT

Slices of white fish fillet with garlic, scallion, onion, and ginger in caramelized sauce served with steam rice
\$13.95

SAIGON CREPE

Rice flour infused with beer, coconut and turmeric filled then with roasted pork, shrimp, onions, scallions, bean sprout, served on a bed of lettuce & mints paired w/lime & garlic Vinaigrette dipping sauce
\$9.95

ROCK N ROLL BEEF

Cubed rib eye steak marinated with pinot noir; shallots, garlic, fresh ground pepper then pan seared and served on a bed of water-cress salad tossed in our signature House Vinaigrette – served with steam rice
\$17.95

FRENCH INSPIRED STIR-FRIED SKIRT STEAK

Skirt Steak & green bean or French fries are sautéed in olive oil with garlic and shallots
\$13.95

*ANISE FRIED RICE

Coconut infused rice tossed, garlic, onions, pineapple, scallions, and raisin (choices of shrimp, chicken or vegetarian)
\$10.95

RIB EYE STEAK

Marinated with cabernet, shallots, garlic, fresh ground pepper served on a bed of green beans served with fried rice
\$18.95

DEEP FRIED FISH

Fillet of catfish marinated with garlic, salt & pepper scallion and spices dusted with flour then lightly fried, served with steamed rice and Anise Lime & Garlic Vinaigrette
\$13.95

GRILLED LEMONGRASS CHICKEN

Boneless chicken thigh marinated w/ garlic, shallots, scallion, and lemongrass served with steam rice
\$10.95

PASTAS

TAMARIND-GLAZED ROYAL TIGER PRAWNS

Tamarind glazed Royal tiger prawns served on a bed of Anise signature garlic noodles, lightly topped with roasted garlic, parmesan cheese and Italian parsley
(4) \$17.95

PEPPERED PRAWN

Colossal tiger prawns marinated in garlic and black pepper, sautéed with butter, garlic white wine & drizzled w/tamarind glazed served on a bed of Anise signature garlic noodles, lightly topped with roasted garlic, parmesan cheese and Italian parsley
(4) \$17.95

*PAD THAI NOODLES

Rice noodles and shrimp tossed in a delicious sauce with lime, green onions, roasted dried shrimp, julienne carrots, jicama, topped w/roasted, peanuts, garlic, shallots, and basil
\$11.95
(If requested this dish can be made spicy)

BEEF STIR FRIED W/LEMONGRASS

Skirt steak marinated with garlic, shallots, black pepper, scallions, lemongrass sautéed then served on a bed of rice vermicelli noodles, lettuce, mint, topped with roasted peanuts, shallots, and garlic paired with Anise lime & garlic vinaigrette
\$12.95

DONG XUAN PORK

Grilled tenderloin pork marinated in garlic, black pepper, served on a bed of rice vermicelli noodles, lettuce, mint, topped w/roasted peanuts, shallots, and garlic paired with Anise lime & garlic vinaigrette
\$11.25

HANOI CATFISH

Grilled skewered Mekong basa fillets on a bed of rice vermicelli noodles, lettuce, mint, topped with roasted peanuts and rice vermicelli noodles paired with shrimp paste dipping sauce
(2) \$13.95

GRILLED COLLOSAL TIGER PRAWNS

Grilled Tiger Prawns served on a bed of rice vermicelli noodles, lettuce, mint topped with roasted peanuts, shallots, and garlic paired with Anise lime & garlic vinaigrette

VEGETARIAN PLATES AND SIDES

VEGETARIAN SAIGON CREPE

Rice flour infused with beer, coconut and tumeric filled with tofu, shiitake mushrooms, onions, bean sprout, served on a bed of lettuce & mints, paired with Anise soy dipping sauce
\$8.95

VEGETARIAN PAD THAI NOODLES

Rice noodles tossed in a delicious sauce with shrimp, lime, green onions, roasted dried shrimp, julienne carrots, bean sprouts, topped with roasted peanuts, garlic, shallots and basil, sautéed in garlic sauce
\$10.95

GARLIC NOODLES

Anise signature garlic noodles sautéed in butter, garlic, parmesan cheese, and white wine, topped with roasted garlic
\$7.95

VEGETARIAN DELIGHT

Green beans, shiitake mushrooms, tofu, and carrots sautéed in garlic soy vinaigrette
\$7.95

GREEN BEANS

sautéed in garlic sauce
\$7.95

EGG PLANTS

sautéed in garlic and scallions
\$7.95

HANOI STYLE TOFU

Crispy silken tofu tossed in garlic & scallions vinaigrette
\$6.95

RICE

\$1.00

FRIED RICE

\$2.00

ACT FOUR:

Feel ~ abandon...

Falling under the spell of Anise shall you become ~ when you will fully explore her wines and cocktails temptations ~ thus slowly drifting toward and intimate feeling of continuous satisfaction.

DESSERTS

BANANA SPRING ROLL

Caramelized Banana, coconut, and jackfruit wrapped in a lumpia wrapper a delicate Asian tradition served with coconut & pineapple ice cream
\$7.95

BANANA FLAMBEE

with Grand Marnier
\$10

MANGO FLAN

Mango custard infused with coco rum served with fresh mango
\$4.95

GINGER FLAN

Delicious Hazelnut custard with a kick of ginger
\$5.95

RASPBERRY-MANGO CHEESECAKE

Raspberry puree swirled atop a mango cheesecake
\$5.95

SORBET (CIAO BELLA GELATO)

Choose from the following flavors: Mango, Black Cabernet, Lemongrass-Coconut served w/fruits
\$5.95

TROPICAL FRUIT DELIGHT

Fresh cut tropical fruit delight
\$4.95

CREME BRULE

velvety, sinfully rich creme brule. Sprinkle with sugar and torch to finish
\$4.95

COCONUT & PINEAPPLE ICE CREAM

served with fresh mango
\$4.95

CHOCOLATE MOUSSE

Luscious European chocolate mousse with a hint of hazelnut praline
\$4.95

GRAND SEQUOIA

Bittersweet chocolate mousse with orange liqueur
\$4.95

18% gratuity will be added to parties of six or more. We gladly accept Visa, M/C and Amex.
Corkage fee - \$15 per 750ml bottle. Cake fee \$2 per person.

SPECIALTY DRINKS - \$7

CHAMPAGNE

individual bottle, \$7

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ANISE COCKTAIL

aphrodite's blend of hypnotiq,
anisetto, & passion, \$3

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APPLETINI

Van Gogh Vodka infused with Dekuyper's
Sour Apple Pucker

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BLUE TOOTH

a tropical infusion of vodka, blue
curacao and pineapple

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BUDDHA BONSAI

guava flavored cocktail shaken with
Bacardi rum

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CHOCOLATE DECADENT

a chocolate sensation shaken w/Frangelico

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COOL BLUE

vodka & Hypnotiq shaken to perfection

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FRENCH MARTINI

vodka infused with small black
raspberries and honey

GUAVA MOJITO

guava juice, rum muddled with fresh mint
leaves & limes

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LAVATINI

a fiery concoction of Vodka, Malibu rum,
Mango and Peach

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LYCHEE MARTINI

vodka infused with tropical sweetness
of lychee

MAI TAI

classic Polynesian tropical drink with light
and sweet dark rum

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MISTY MANGO

vodka fused with Mango & Peach liqueurs

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MOJITO

bacardi rum muddled with fresh mint
leaves and limes

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PEACH PASSION

a true delight for lovers of peaches

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PEARTINI

vodka infused with juicy flavor of the Asian
yellow pear

•

PINAPPLE MOJITO

pineapple, rum muddled with fresh mint
leaves and limes

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PINA COLADA

rum blended with fresh pineapple and
coconut crème, \$8

•

RISING SUN

a refreshing blend of peach schnapps
and vodka

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POMEGRANATE MOJITO

pomegranate juice, Bacardi rum
muddled with fresh mint leaves & limes

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MANGO MOJITO

mango juice, rum muddled with fresh mint
leaves & limes

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TROPICAL BREEZE

a fruity rum punch with strawberry and
peach liqueurs

PRIX FIXE MENU (\$30/person food only)

FIRST COURSE

Small Plates or rolls

Please choose 2 items

SECOND COURSE

Salad or Soup

Please choose 1 item

THIRD COURSE

Big Plates or Pastas

Please choose 3 items

FOURTH COURSE

Dessert

Please choose 1 item

DESSERT WINE

CHAMBERS MUSCAT - Rosewood Vineyard, Australia, \$5

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FERNET-BRANCA - Italy, \$5

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REMY MARTIN VSOP - \$13.5

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FONSECA - 10 year old porto, Portugal, \$5

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OTIMA - 10 year old tawny porto, Portugal, \$5

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GRAND MARNIER - \$10

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CHAMPAGNE - Quiros, Argentina Champagne, \$7

NON-ALCOHOLIC DRINKS

SOFT DRINKS - coke, diet coke, lemonade, orange soda,
root beer, sprite, \$2

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FLAVORED SODA - Mango, Peach, Raspberry, Strawberry, \$3.5

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COFFEE - regular, decaff or Vietnamese style-choices of:
hot, iced, black or w/condensed milk, \$4

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FLAVORED ICE TEA - Ginger, Mango, Peach, Raspberry,
Strawberry & Tamarind, \$3.5

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GREEN TEA - Hot tea, or Ice Tea, \$4

18% gratuity will be added to parties of six or more. We gladly accept Visa, M/C and Amex.
Corkage fee - \$15 per 750ml bottle. Cake fee \$2 per person.

Catering for all occasions

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Gift Certificate available

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All Major credit cards

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No personal checks

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Delivery services: Minimum \$100 - Delivery Fee \$10.00 + Service Charge 10%

NEED CUSTOMER REVIEWS

Anise
cafe

California Style
Vietnamese Cuisine