

# Vegetarian House

520 E Santa Clara St 95112-2012 · +14082923798 · Updated: Jan 14, 2026

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## APPETIZERS & SALADS 9

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<b>Crispy Spring Rolls</b>	<b>\$7.50</b>
Crispy deep-fried rolls with carrot, peas, jicama, taro, tofu, onion & bean thread; served with an Au Lac dipping sauce	
<b>Fresh Rolls</b>	<b>\$7.50</b>
Fresh rice paper rolls with mint, soy protein, jicama, cucumber, carrot, rice noodles & lettuce; served with a peanut dipping sauce	
<b>Japanese Tempura</b>	<b>\$8.50</b>
Deep fried mixed vegetables served with a mildly spicy dipping sauce	
<b>Quinoa Sushi</b>	<b>\$13.00</b>
Quinoa with avocado, portobello mushroom, pickle & carrot in a creamy sauce; wrapped in sushi nori	
<b>Middle Eastern Hummus</b>	<b>\$7.50</b>
chickpeas with sesame tahini and spices; served with pita bread	
<b>Heavenly Salad</b>	<b>\$11.00</b>
Shredded red & green cabbage, soy protein, tofu, onion, carrot & fresh mint tossed in a light vinaigrette; topped with crushed peanuts	
<b>Raw Avocado Tartar</b>	<b>\$11.00</b>
Avocado with jicama, onion, garlic & fresh chili in a creamy tartar sauce	
<b>Raw Spicy Thai Wrap</b>	<b>\$13.00</b>
Shredded cabbage, carrot, red bell pepper, onion, cilantro & fresh mint in a lightly spiced Thai almond sauce with coconut & wrapped in a marinated collard green leaf	
<b>Celestial Kale</b>	<b>\$13.00</b>
Kale, avocado, carrot, hemp hearts, goji berry and shaved vegan mozzarella in our house made citrus dressing	

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## GLUTEN FREE SOUPS 5

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<b>House Special Soup</b>	<b>\$11.00</b>
Fresh tofu with bean curd, peas, carrots, seaweed, mushroom & cilantro	
<b>Au-Lac Spicy Hot Pot</b>	<b>\$16.00</b>
Pineapple, tomato, banana stem, tofu, fresh herbs, basil, mushroom, bean sprouts & yam flour crescents	
<b>Flying Buddha Hot Pot*</b>	<b>\$15.00</b>
Napa cabbage, tofu, taro, mushroom, yam flour crescents, carrot, Chinese date, ginko nut, ginger and cilantro	
<b>Tom Ka Thai</b>	<b>\$11.00</b>
Pineapple, tomato, tofu, yam flour crescents, mushroom, carrot, onion, coconut milk & fresh basil	

## Dal Soup

### AVAILABLE OPTIONS

Channa and moongi dal with onion and tomato.

\$4.50

\$10.50

## NOODLE SOUPS 3

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### Pho

### AVAILABLE OPTIONS

Thin rice noodles in broth, soy protein, mushroom, onion, tofu, bean sprouts, basil & herbs

\$11.00

\$14.00

### Bun Hue

### AVAILABLE OPTIONS

Rice noodles in spicy broth, fresh tofu, soy protein, mushroom, onion with bean sprouts & au lac mint

\$11.00

\$14.00

### Formosa Noodle Soup\*

### AVAILABLE OPTIONS

Wheat noodles, soy protein, mushroom, carrot, bok choy, onion, pickled cabbage; contains peanut

\$11.00

\$14.00

## HOUSE SPECIALTIES 8

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### Guru Curry

**\$13.00**

An exotic blend of curries, soy protein, potato, tomato, peas, onion & spices in a rich curry with green cardamom, cumin & cloves

### Dancing Asparagus Sizzler\* \*\*

**\$14.00**

Fresh asparagus with soy protein, red bell pepper, mushroom, garlic, onion & spiced sauce; contains peanut

### Claypot Sensation

**\$14.00**

Bean curd cakes wrapped in seaweed & braised in a rich gravy, topped with black pepper & green onion

### Queen's Joy

**\$13.00**

Soy protein with onions & garlic pan fried in our house special sauce

### Rainbow

**\$18.00**

House made bean curd wrapped in crispy seaweed with vegetables & mushroom in sweet & sour sauce

### Spicy Cha Cha

**\$16.00**

Crumbed yam flour crescents seasoned with mixed spices, red bell pepper, onion, garlic & chili

### Kung Pao Tofu\*

**\$12.00**

Fresh tofu, zucchini, peanuts, red & green bell pepper; sautéed in a spicy sauce with chilli

### Spicy Mambo

**\$16.00**

Lion's mane mushroom seasoned with blended spices, red bell pepper, onion, garlic & chili.

## DO IT YOURSELF 1

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### Sea Fruit Grill\*

**\$26.00**

Bean curd wrapped in seaweed, pan-fried & topped with crushed peanuts, sesame seeds & green onion. Includes fresh mints, noodles, lettuce, cucumber, rice paper & lemongrass dipping sauce

## GLUTEN FREE RICE PLATES 3

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<b>Happy Crispy Rice</b>	<b>\$13.00</b>
Fried rice with vegetables, tofu, shiitake mushroom & ginger cooked golden brown in a metal pot	
<b>Gourmet Fried Rice</b>	<b>\$12.00</b>
Traditional Chinese fried rice with cabbage, broccoli, peas, tofu & carrot	
<b>Seven Seas Rice*</b>	<b>\$13.00</b>
Brown & wild rice, pine nuts, sesame seed, seaweed, red bell pepper, kale, lettuce, cucumber, mild tangy sauce	

## ASIAN NOODLES 5

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<b>Chow Mein* **</b>	<b>\$11.00</b>
Stir-fried wheat noodles with mixed vegetables, mushroom, tofu & Chinese BBQ paste with peanuts	
<b>Pad Thai*</b>	<b>\$11.00</b>
Stir fried rice noodles with tofu, vegetables, bean sprouts & yam flour crescents and crushed peanuts	
<b>Malaysian Chow Mein Curry**</b>	<b>\$11.00</b>
Wheat noodles stir fried in a curry sauce with broccoli, coconut milk, tofu, cabbage, carrot & napa cabbage	
<b>Spring Roll Noodles* **</b>	<b>\$14.00</b>
Spring rolls served with rice noodles, cucumber, soy protein, lettuce, bean sprouts & fresh mint; Au Lac vinaigrette with pickled daikon, carrot and crushed peanuts	
<b>Chow Fun* **</b>	<b>\$13.00</b>
Soft flat rice noodles with tofu, soy protein, mushroom and mixed vegetables; contains peanuts	

## GLUTEN FREE VEGETABLE CLASSICS 7

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<b>Deluxe Combination Vegetables</b>	<b>\$11.00</b>
Bok choy, broccoli, carrot, cauliflower, napa cabbage, mushroom & onion stir fried in mushroom sauce	
<b>Curry Masala</b>	<b>\$11.00</b>
Jicama, broccoli, carrot, cauliflower, cabbage, onion, mushroom & coconut milk	
<b>Golden Thai Vegetables</b>	<b>\$13.00</b>
Pumpkin, broccoli, mushroom, eggplant, carrot, cauliflower, onion & red bell pepper in a spicy Thai lemon grass sauce w/coconut milk	
<b>Eggplant Bliss</b>	<b>\$12.00</b>
Tender crispy eggplant coated in potato flour & topped with a spiced mushroom sauce with onion	
<b>Crispy Mushroom Delight</b>	<b>\$15.00</b>
Farm fresh oyster mushrooms, deep fried & topped with basil, sesame seeds; sweet & sour brown sauce	
<b>Eggplant Tofu</b>	<b>\$11.00</b>
Fresh tofu with eggplant, sautéed in a spiced mushroom sauce with onion	
<b>Broccoli Shiitake Tofu</b>	<b>\$11.00</b>
Stir-fried broccoli, tofu, carrot and shiitake mushroom in a light mushroom sauce	

## WESTERN FAVORITES 6

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<b>Smiling Gyro</b>	<b>\$14.00</b>
Stir fried soy strips, bell peppers, napa cabbage, onion, lettuce & tomato with tzatziki sauce; rolled in pita	
<b>California Tacos</b>	<b>\$14.00</b>
Baked portobello mushroom, sweet potato, cashew, chili, tomato, cucumber, corn, onion and cilantro in a soft taco.	
<b>Avocado BLT</b>	<b>\$12.00</b>
House tempeh seasoned with smoked paprika & mixed spices; layered with avocado, lettuce & tomato on multigrain bread with vegenaïse; served with a side soup	
<b>Jolly Burger</b>	<b>\$13.00</b>
Breaded soy protein patties with onions, mushroom, tomato, pickle & lettuce; served with basil fries	
<b>Spaghetti O**</b>	<b>\$11.00</b>
Soy protein topped with vegan mozzarella cheese and Italian tomato sauce; served with bread	
<b>Stroganoff**</b>	<b>\$14.00</b>
Fettuccine in a creamy white sauce with soy protein, mushroom, onions & garlic; served with bread	

## SIDES 9

<b>Jasmine Rice</b>	<b>AVAILABLE OPTIONS</b>
	\$1.50
	\$2.50
<b>Brown Rice Blend</b>	<b>AVAILABLE OPTIONS</b>
	\$2.50
	\$3.50
<b>Basil Fries</b>	<b>\$7.50</b>
with ketchup	
<b>Roti Bread</b>	<b>\$1.50</b>
<b>Crispy Mini Roll</b>	<b>\$1.50</b>
with Vegan Butter	
<b>Steamed Broccoli &amp; Carrot</b>	<b>\$3.00</b>
<b>Tofu</b>	<b>\$3.50</b>
steamed or fried	
<b>Noodles</b>	<b>\$2.00</b>
rice or wheat	
<b>Side Salad</b>	<b>\$3.50</b>

## KIDS MENU 4

<b>Crispy French Fries</b>	<b>\$4.00</b>
with ketchup	

<b>Golden Nuggets</b>	<b>\$6.50</b>
<b>Steamed Broccoli, Carrot &amp; Tofu</b>	<b>\$5.00</b>
<b>Spaghetti</b>	<b>\$7.00</b>
Topped with vegan mozzarella & Italian tomato sauce Served with roll	

## SPECIALTY DESSERTS <sup>4</sup>

<b>Deep Fried Ice Cream</b>	<b>\$12.00</b>
<b>Coffee Crumb Cake with Ice Cream</b>	<b>\$8.00</b>
<b>Root Beer Float</b>	<b>\$6.00</b>
With Vanilla Soy Ice Cream	
<b>Chocolate Raspberry Ganache</b>	<b>\$9.00</b>

## GLUTEN & SOY FREE DESSERTS <sup>4</sup>

<b>Raw Meyer Lemon Tart</b>	<b>\$5.50</b>
<b>New York Cheezecake</b>	<b>\$5.00</b>
<b>Coconut Ice Cream</b>	<b>\$7.00</b>
Dark Chocolate, Mint, Coconut	
<b>Chocolate Chip Cookie</b>	<b>\$2.50</b>

## TEA & COFFEE <sup>5</sup>

<b>House Tea</b>	<b>\$2.00</b>
<b>Decaf Herb Tea</b>	<b>\$2.50</b>
Chamomile, peppermint, lemon lavender, mint, ginger	
<b>Green Tea</b>	<b>\$2.50</b>
<b>Organic Coffee</b>	<b>AVAILABLE OPTIONS</b>
	\$3.50
	Refill: \$1.00
<b>Teccino Herbal Coffee</b>	<b>\$3.00</b>

## SPECIALTY COLD BEVERAGES <sup>4</sup>

<b>Thai Iced Tea with Soy Creamer</b>	<b>\$5.00</b>
<b>Jasmine Milk Tea with Soy Creamer</b>	<b>\$5.00</b>

## Iced Tea

### AVAILABLE OPTIONS

\$2.00

Refills: \$2.00

## Kombucha

Mango, Gingerade

**\$4.00**

## FRESH JUICE 5

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### Pressed Carrot

### AVAILABLE OPTIONS

\$5.00

Add Apple, Beet or Ginger (per item): \$0.30

### Pressed Apple Juice

**\$6.50**

### Squeezed Orange Juice

**\$5.00**

### Squeezed Lemonade

**\$4.00**

### Young Thai Coconut

**\$6.50**

## FROM THE BAR (NON- ALCOHOLIC) 4

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### German Beer

**\$4.00**

### Chardonnay

**\$14.00**

### Navarro White Grape Gewürztraminer

**\$16.00**

### Brut Champagne

**\$14.00**

## SPARKLING 5

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### Natural Cola

**\$3.50**

### Zevia Diet Cola

**\$3.00**

### Virgil's Root Beer

**\$3.00**

### Sparkling Apple Cider

**\$3.00**

### Sparkling Water

**\$2.50**