

REFRESHERS

Made in-house daily. \$3 each.

E&O GINGER ALE

house made ginger syrup, sweet and spicy

FRESH HOUSE MADE LEMONADE

ORGANIC GINGER PEACH ICED TEA

BOTTLED TEAS

From Republic of Tea, unsweetened and all-natural teas. \$5 each.

BLUEBERRY GREEN DECAF

MANGO CEYLON

POMEGRANATE GREEN

PASSION FRUIT GREEN

SPIRIT-FREE COCKTAILS

Blended juice drinks. \$5 each.

BAHIA GEORGE

a blend of banana and coconut

DRAGON'S TAIL

a mix of refreshing and exotic juices served over ice

PASSION FRUIT POTION

sweet passion fruit smoothie

OTHER BEVERAGES

MIGHTY LEAF

selection of premium full-leaf hot teas

ILLY COFFEE AND ESPRESSO DRINKS

BOTTLED WATER

SODA



We proudly serve all natural, humanely raised meats from Niman Ranch, Petaluma Poultry, and other local sources.

E&O Trading company is committed to environmentally responsible business standards. Our comprehensive recycling, composting, energy saving, and local product sourcing efforts have been at the forefront of the restaurant industry since 1997.

Validated Parking

Free Wireless Internet

Hours of Operation:

m-th 11:30 AM – 10 PM

fri 11:30 AM – 10:30 PM

sat 5 PM – 10:30 PM

sunday 5 PM – 9 PM

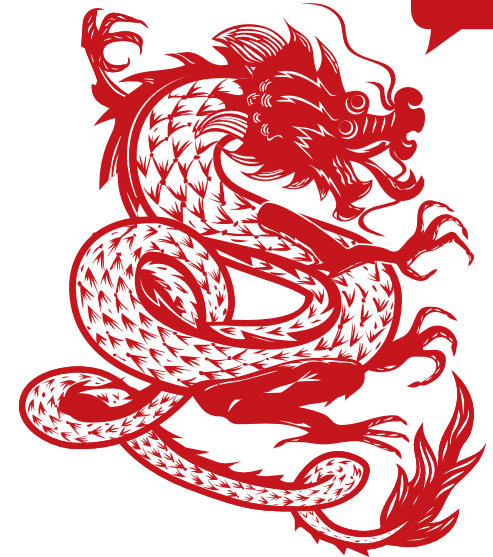
Planning a party? Let E&O help you plan the perfect event. Private rooms and banquet menus available.



EOTRADING.COM

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To Go



“Downtown San Jose's Best. Seriously.”

HUNGRY? GUIDES


E&O TRADING Co
SOUTHEAST ASIAN GRILL

96 SOUTH FIRST STREET, SAN JOSE, 408.938.4100

EOTRADING.COM



SALADS & SOUP

 BUTTER LETTUCE • 7
miso dressing, panir cheese, cucumbers,
tomatoes, toasted pumpkin seeds

ASIAN CAESAR • 7
whole romaine leaves, papadam crisps,
tangy dressing

BURMESE GINGER • 10
green papaya, napa cabbage, peanuts,
toasted coconut, dried shrimp

ORGANIC CHICKEN AND MINT • 13
petaluma chicken, peanuts, cabbage, carrots,
crispy shallots and chili lime dressing

SESAME CRUSTED AHI • 13
local market vegetables, crispy wontons,
cilantro-hoisin dressing

STREET MARKET SOUP • 6
today's selection from the spice routes

SANDWICHES

Traditional Vietnamese-style "banh mi" featuring all-natural meats. Grilled or roasted to order with chili aioli, peppers and pickled vegetables on artisan french roll. Served with housemade lotus root and taro chips. Ask for peppers on the side for a little less heat!

 ROASTED NIMAN RANCH ALL-NATURAL PORK • 9

 GRILLED NIMAN RANCH ALL-NATURAL STEAK • 10

 GRILLED PETALUMA ORGANIC CHICKEN BREAST • 9

  GINGER PORTOBELLO MUSHROOM • 8

 vegetarian  spicy

Many menu items can be prepared vegetarian. Please enquire when ordering.


Please notify your server of any food allergies or special dietary restrictions.

SPICE GRILL SATAY

Grilled to order and served with selection of housemade dipping sauces and pickled vegetables. 3 pieces per order.

PEANUT CHICKEN • 8
indonesian spices, soy, and peanut sauce


SESAME STEAK • 10
marinated with soy, garlic and ginger



 GINGER PORTOBELLO • 8
glazed with sweet soy

SMALL PLATES

Perfect for sharing, or sampling our broad array of tropical Asian flavors

 SHISO SALT EDAMAME • 4

 INDONESIAN CORN FRITTERS • 8
our signature dish. market fresh corn lightly
fried with chili soy dipping sauce


  THAI CURRY FRIED RICE • 8
sweet corn, green beans, yellow curry, and
red chili vinegar


PORK LETTUCE CUPS • 11
shiitake mushrooms, crisp butter lettuce,
and pickled vegetables

MANDALAY SPARE RIBS • 12
sweet soy braised, glazed with
mango mustard sauce


AHI "MIANG KUM" • 11
traditional thai appetizer of fresh ahi, coconut,
and peanuts wrapped in butter lettuce leaves

BBQ BEEF • 11
sweet and spicy papaya mint slaw

 MARKET GREENS • 5
wild mushrooms and seasonal greens braised
in gingery hoisin sauce


 EGGPLANT • 5
braised hakka style with thai basil

BIG PLATES AND BOWLS

 SHRIMP AND BBQ PORK FRIED RICE • 12
peas, eggs, carrots, and onions

LEMONGRASS CHICKEN NOODLE BOWL • 12
warm rice noodles, spring peas, and coconut

SHRIMP PAD THAI • 14
fresh rice noodles, chilies, peanuts and lime

 FIRECRACKER CHICKEN • 14
stir-fried with asparagus, cashews,
oyster mushrooms and chilies

BARBEQUE CHICKEN • 16
buddha's hand squash slaw, honey
pomegranate glaze

SHISO PEPPER GRILLED SALMON • 19
watercress and grilled asparagus
with crispy taro ribbons


HARDWOOD GRILLED AHI • 24
rare, with brown mushroom rice and
baby bok choy

FLAT BREADS

Indian-style flat breads made from scratch daily and served with our signature sauces and fresh chutneys.

THREE-SEEDED • 4
cucumber raita and tomato sambal

ROTI PARATHA • 5
griddle fired, spicy singaporean chili sauce

 SPICY SWEET POTATO • 5
cucumber raita and mango chutney

PANIR CHEESE • 6
mango chutney and tomato sambal

CURRIED LAMB • 6
cucumber raita

Prices and selection subject to change.