



STREET FOOD STARTERS

SUMMER ROLL / VEGAN - 3.95

CHICKEN SATAY (2) - 5.95

ASIAN BRUSSELS SPROUTS - 5.95 (GF)

SPECIAL CHICKEN WINGS - 6.95

POTSTICKERS (4) - 4.95

TIGER PRAWN ROLL - 5.95

EDAMAME - 3.50 (GF)

WOK-FIRED ENTREES

vegan to start, or for an extra charge, add a protein topper

BOO KOO PEANUT - 8.95 eggless wheat noodles, mixed vegetables*, peanut sauce, peanuts, cilantro, bean sprouts, carrots, scallions, lime / **recommended topper: Hoisin Pork**

GCN - 7.45 (GF - WITH RICE NOODLES) eggless wheat noodles, mixed vegetables*, green curry sauce, kaffir lime-cilantro crush / **recommended topper: Spicy Ginger Beef or Wild Salmon**

NORCAL PAD THAI - 9.95 wide rice noodles, organic spicy yuba strips, mixed vegetables*, mushrooms, tamarind sauce, peanuts, cilantro, bean sprouts, carrots, scallions, lime** / **recommended topper: Surf & Turf or Organic Tofu**

ROOTED RED CURRY - 7.95 jasmine or brown rice, yams, carrots, daikon, mixed vegetables*, mushrooms, red curry sauce, bean sprouts, scallions / **recommended topper: Organic Tofu**

INDO RICE BOWL - 6.95 (GF) jasmine or brown rice, mixed vegetables*, carrots, scallions, bean sprouts / **recommended topper: Green Curry Chicken**

ADD A PROTEIN TOPPER

Sweet Garlic Organic Tofu / VEGAN

+2.95

Hoisin Pork

+3.50

Natural Chicken Teriyaki

+3.50

Green Curry Chicken (GCN) (GF)

+3.50

Spicy Ginger Beef (GF)

+3.75

Soy Yuba Strips

+5.95

Wild Salmon (Teriyaki or Chili Lime)

+6.95

Surf & Turf (3 Prawns + Spicy Ginger Beef)

+6.95

Marinated Flank Steak

+6.95

Teriyaki Tiger Prawns (6)

+6.95

* Mixed vegetables - seasonal fresh vegetables, wok-sauteed or steamed / ** Contains fish sauce

SOUPS / SALADS / SANDOS

SOUPS

CHICKEN PHO - 8.95 (GF)

Natural Chicken, napa cabbage, thin rice noodles, homemade broth, bean sprouts, thai basil, chiles, fresh limes

COCONUT SHROOM / VEGAN - 4.95 cup / 5.95 bowl

Napa cabbage, crimini, portobello & white mushrooms, coconut broth

BÁNH MÌ SANDOS

Vietnamese style sandos with marinated carrot & daikon, cilantro, jalapeño, chili aioli, served on a crunchy french baguette

- **ORGANIC TOFU / VEGAN / HOISIN PORK / TERIYAKI CHICKEN / SPICY GINGER BEEF / or GREEN CURRY CHICKEN - 7.75**
- **MARINATED FLANK STEAK / WILD SALMON or TIGER PRAWN - 9.75**

SALADS

SHAKING BEEF NOODLE SALAD - 13.75

Marinated wok-fired steak, thin rice noodles, beef steak tomatoes, organic watercress, marinated red onions, thai basil, lime marinade

CHILE LIME SALMON SALAD - 11.95 (GF)

Wild salmon, rice vermicelli noodles, cucumbers, bean sprouts, snap peas, red & green cabbage, mint, cilantro, marinated daikon & carrots, lime, toasted sesame seeds, nuoc cham

THAI BEEF SALAD - 10.95

Grilled flank steak, marinated carrots & daikon, mixed greens, red cabbage, peanuts, nuoc cham

MIGHTY MINT SALAD / VEGAN - 7.95 (GF)

Cucumbers, mango, avocado, mint, marinated carrots & daikon, mixed greens, mint vinaigrette, **with chicken - 9.45**

CHINESE CHICKEN SALAD - 8.95

Natural Chicken, eggless wheat noodles, avocado, cucumbers, mixed greens, marinated carrots & daikon, bean sprouts, chili-sesame vinaigrette / **VEGAN - 7.95**

SIDES

- Noodles 2.95 (eggless wheat, wide rice or thin rice)
- Mixed vegetables 3.75 (seasonal, wok sautéed or steamed)
- Jasmine rice 1.95 • Brown rice 2.25 • Peanut sauce 1.95

KIDDIE CORNER 6.95 / for the little ones

RED ROOSTER BENTO BOX - Natural Chicken or nuggets, mandarin orange or teriyaki dipping sauce, noodles or rice, fruit & vegetable of the day, and a sweet treat

JAKE'S BOWL - Natural Teriyaki Chicken, noodles or rice, mango

HOMEMADE SODAS 2.25

THE FUZZY G a tasty infusion of ginger, lemongrass, and a kick of spice
LEMON SQUEEZA fresh squeezed lemon juice, sweetened & "seltzered"
SUBLIME SODA tart & "seltzered"

ICED TEA 2.25

YOUR CHOICE OF JASMINE OR OOLONG
THE ARMY half iced tea, half fresh lemonade
GINGER TEA spicy, invigorating taste
THAI ICED TEA 3.50 black tea, organic half & half

(GF) = GLUTEN FREE

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DRAFT BEERS

Racer 5 IPA / Bear Republic - Healdsburg, CA - 5 American IPA, 7.5% ABV

Caramel-orange-tinged hue, with a rich, hoppy aroma. Malty sweetness turns into a bitter piney finish.

2009 Great American Beer Festival, American - Style Strong Pale Ale – Gold Medal

90 Minute IPA / Dogfish Head - Milton, DE - 6 American Double IPA, 9% ABV

Reddish, bitter and hoppy. Hints of caramel, while fruity and sweet. Finishes dry and leaves a fruitlike aftertaste. It's quite filling. Esquire Magazine called this "perhaps the best IPA in America," and we agree.

Anchor Steam Beer / Anchor Brewing Company - San Francisco, CA - 5

California Common / Steam Beer, 4.90% ABV

Anchor Steam Beer owes its deep amber color, thick, creamy head, and rich, distinctive flavor to a historic brewing process like none other. Made with a blend of pale and caramel malts, fermented with lager yeast at warmer ale temperatures in shallow open-air fermenters, and gentle carbonation.

Scrimshaw Pilsner / North Coast Brewing Company - Fort Bragg, CA - 5

German Pilsner Style, 4.8% ABV

The Scrimshaw Pilsner pours a clear, golden straw color and smells of grainy malt, grass & lemon. Sweet on the tongue at first, grassy notes and a buttery finish. We find it crisp & great with Asian food.

La Merle Farmhouse Saison / North Coast Brewing Company - Fort Bragg, CA - 6 (13 oz.) Saison, 7.9% AB

We love the way this sturdy golden colored Saison pairs with Asian styled food, particularly the curries. Sweet & earthy with hints of coriander & pepper.

Tangerine Wheat / Lost Coast Brewing Company - Eureka, CA - 5

Wheat Fruit Beer, 5% ABV

If you like creamsicles you will enjoy this beer. Particularly on warm days, this beer has a cold refreshing pop. This is a whole lot of tangerine, on top of a light, mildly hopped wheat.

2012 California State Fair - Gold Medal



DRAFT BEERS (cont.)

Allagash White / Allagash Brewing Company - Portland, Maine - 6 (13 oz.)

Wheat Beer (Belgian/French styled), 5% ABV

Allagash's interpretation of a traditional Belgian wheat beer. Cloudy, dark yellow, and great with a lemon wedge.

Point Bonita Rustic Lager / Headlands Brewing Company - Mill Valley, CA - 5

Bohemian Pilsner, 5.6% ABV

Spicy notes from the Rye, yet light, crisp & refreshing. These dudes live right behind Boo Koo & we love to support our neighbors. Well done guys!

Ace Cider / Sebastopol, CA - 6

Alcoholic Cider 5% ABV

Sweet tart and tangy like, well, like... an apple. A fresh, clean cider made of 6 different pressed dessert apple varieties, with a slight spritz. A gluten free alternative for beer drinkers. (GF)

Pabst Blue Ribbon (PBR) / brewed everywhere - 3.50

American macro brew, 4.7% ABV

Where hops meet hipster. Cold, light & refreshing. Great when you are drinking more than a couple. This is an American classic.

WINE

Angeline Sauvignon Blanc - 7

Russian River Valley, Sonoma - *The ideal refresher for warm weather. Enticing aromas of exotic spices, freshly picked limes and green apple lead to a crisp and lively finish. Crisp, Citrus, Melon, Light Bodied*

Martin Ray Russian River Chardonnay - 8

Russian River Valley, Sonoma - *Balanced aromas of baked apple, citrus, buttered toast and floral notes delight the nose. Elegant, smooth and buttery.*

2012 Hahn GSM Red Blend - 7

Central Coast, California - *Aromas of blueberry and dried loganberry with hints of vanilla and cloves. On the palate, bright fruit flavors of raspberries, red currants and blackberries make for a lovely wine.*

2012 Angeline Pinot Noir - 8

Sonoma, Santa Barbara, Mendocino - *Perfumed aromas of rose petal, cranberry, raspberry, and spice box continue as flavors in the bright, juicy mouth. Perfect with a Pork Bánh mì or Nor Cal Pad Thai!*

