

The Best Hand Pulled Noodles in Town Family style noodle recipe with no chemical added

www.franksnoodlehousepdx.com



Monday to Friday 11 a.m. to 2:30 p.m. only, not available on Saturday& Holidays

Chef's Specials

(Served with	one	bowl	of	white rice)	
Low sodium	availa	ble upo	n re	equest	

Cashew Chicken	\$8.95
Kung-Pao Chicken	\$8.95
Broccoli ChickenGluten Free	\$8.95
Orange Chicken	\$9.95
General Tso's Chicken	\$9.95
Broccoli Beef	\$9.95
Stir-fried Squid	\$10.95
Pork with Napa Cabbage	
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Stir-Fried Handpulled Noodles

Low sodium available upon request

Vegetarian Handpulled Noodles	\$7.95
Handpulled Noodles with Tofu	\$8.95
Handpulled Noodles with Pork Belly	\$8.95
Handpulled Noodles with Chicken	\$8.95
Handpulled Noodles with Shrimp	\$9.95
Handpulled Noodles with Beef	. \$9.95
Handpulled Noodles with Squid	

House Special Fried Rice Low sodium available upon request

Egg Fried Rice	\$7.95
Nimchee Fried Rice	
Chicken Fried Rice	
Pork Fried Rice	\$8.95
Beef Fried Rice	\$9.95
Shrimp Fried Rice	\$9.95

(We provide one complimentary cup of your choice of egg flower or hot & sour soup during lunch special hour, Dine in Only)

(You can choose spicy levels for your food from level 0-4)





Hand pulled noodles (LaMian) - A taste of Northwest China:

According to LaMian history, a Hui Muslim chef from city of Lanzhou first invented LaMian(hand pulled noodles) in the early 1800s, during the Qing Dynasty (1644-1911). His descendants continued in the tradition of making noodles and the fame and popularity of the dish quickly grew among the local population.

LaMian is a type of Chinese noodle made by stretching and folding the dough into strands. The noodles should be made fresh and dropped into boiling water immediately. Often customers can watch the whole process from their table.

Frank's Noodle House:

Frank was born in a traditional Chinese family in the late 1950s. Like most families at that time, his mother was in charge of cooking for the family. Frank loved cooking when he was young; he always helped in the kitchen and learned to cook the family style noodles from his mother.

In August, 2010, Frank's noodle house opened, Frank believes that from all these years of noodle making experience, the key to a good dish of handmade noodles is high quality, fresh, simple ingredients.

The Noodles provide a good choice for a healthy meal of the day. Wheat flour noodles provide carbohydrates, vegetables (cabbage, green/red bell pepper, onion, and celery) fibers, and with the additional meat options provide extra protein you need.

Appetizers





Handmade Dumplir	ngs	\$7.95
水饺 (Fillings made with ground	pork & chives,1 orde	r 10 pieces)
Fried Spring Rolls		\$4.95
春卷 (Vegetarian fried flour pape	er roll, 1 order 2 piece	
Crab Puff		\$5.95
炸蟹角(Crab meat & cream cheese	ball deep fried in batt	er, 1 order 4pieces
Fresh Salad Rolls	Gluten Free	\$4.95
色拉卷 (Vegetarian fresh rice pa	per roll, 1 order 2 pie	ces cut into half)
Fried Fish (Macker	el)Gluten Fre	e\$9.95
香煎鱼(Deep fried mackerel fish	with a slice lemon on	the side)
Chinese Herbal Slic 五香牛肉(Prepared with fresh sh green onions, and hou	redded Cabbage, sli	ced cucumber,
Chinese Herbal Pol		
五香猪蹄(Prepared with fresh sh green onions, a		





Soup

Spicy pork bone & potato stew\$12.95
Gluten Free 辣味猪骨土豆汤(Pork bone stew with potato, napa cabbage, etc) WonTon Soup\$10.95
馄饨汤(WonTon with ground pork & green onion filling, with chicken broth soup, baby bok choy, mushroom, carrot) Dumpling Soup
broth soup, baby bok choy, mushroom, carrot)
Egg Flower SoupGluten FreeBowl \$6.95 蛋花汤Cup \$2.50
Hot & Sour SoupBowl \$6.95 酸辣汤Cup \$2.50
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Seafood Salad

¶Jelly Fish Salad	\$15.95
凉拌海蜇(Prepared with shredded cu	ıcumber & green
onions, and garlic vinegar	sauce)
Squid Salad	. \$15.95
凉拌鱿鱼(Prepared with shredded cu	ucumber & green
onions and garlic vinegar Kore	

(You can choose spicy levels for your food from level 0-4) (Additional meat or add extra veggie will cost additional charge)

Noodles

Frank's signatureStir-fried Handmade Noodles with your Choice of Meat or Veggie

(Hand pulled noodles stir-fried with shredded cabbage, red/green bell pepper, sliced onions, chopped celery) 正宗西北炒手工拉面

(炒拉条)



Vegetarian	\$9.95	Tofu	\$10.95
Pork Belly\$	311.95	Squid	\$14.95
Beef	\$12.95	Shrimp	\$13.95
Chicken Breast	Marinated,sliced)		\$11.95

Low sodium available upon request

Hot & Spicy Sour Sweet Potato Glass Noodles(Gluten Free&Vegetarian)

重口味特色:酸辣粉......\$11.95

Thai Style Stir-fried Curry Rice Noodles (Gluten Free) (Vegetarian, add tofu for \$2, add chicken breast/pork/beef/shrimp/squid for \$3) 泰式咖喱炒米粉......\$10.95

Traditional Biang Biang Noodles 油泼辣子裤带面 (巙巙面)......\$12.95

Szechuan Style Dan Dan Noodles /Pork



Chicken or Veggie Broth Soup Noodles 汤面 Low sodium available upon request (prepared with fresh baby bok choy, mushroom, carrot, includes chicken or veggie broth)

Vegetarian

machine cut \$9.95 gluten free rice noodles \$9.95 hand pulled \$9.95

Tofu

hand pulled \$11.95 machine cut \$10.95 gluten free rice noodles \$10.95

Chicken (Marinated chicken breast)

hand pulled \$11.95 machine cut \$10.95 gluten free rice noodles \$10.95

Shrimp

hand pulled \$13.95 machine cut \$12.95 gluten free rice noodles \$12.95

Squid

hand pulled \$14.95 machine cut \$13.95 gluten free rice noodles \$13.95



Frank's Family Style Beef Soup Noodles 家庭式兰州牛肉汤面

(prepared with thin sliced beef & daikon radish, chopped coriander and green onion, includes special prepared beef broth)

hand pulled noodles (手工拉面)\$12.95 hand prepared fresh machine cut noodles (机器切面)......\$11.95 gluten free rice noodles (米粉面条))......\$ 11.95

Low sodium available upon request

Handmade Noodles with Black Bean Sauce 炸器面

(Black Bean Sauce Stir-fried with chopped pork and onions, or vegetarian with chopped onions)

.....\$12.95 Low sodium available upon request





Side of plain hand pulled noodles cost \$4.00 per order (You can choose spicy levels for your food from level 0-4) (Additional meat or add extra veggie will cost additional charge)

Korean Style BBQ

BBQ Chicken	.\$11.95
BBQ Pork	.\$11.95
BBQ Chicken Gizzard 烤鸡胗	.\$14.95
BBQ Quail	.\$14.95
BBQ Beef Short Ribs 烤牛小排	.\$12.95
Bulgugi Sliced Beef	.\$12.95

韩国风味炒牛肉







Chef's Specials

Low sodium available upon request

Chicken 鸡肉类





Marinated chicken thighs & peanuts stir-fried with KungPao sauce 宫保鸡 add hand pulled noodles \$4 to go with this dish, yum

Broccoli Chicken...Gluten Free...\$10.95 Marinated chicken breast stir-fried with white sauce

芥蘭鸡 add hand pulled noodles \$4 to go with this dish, yum

Orange Flavor Chicken....\$13.95
Breaded chicken thighs deep fried and then stir-fried with orange flavor sauce
陈皮鸡 broccoli on the side add hand pulled noodles \$4 to go with this dish, yum

Mongolian Chicken\$13.95 Marinated chicken breast and stir-fried with green onions in a savory 蒙古鸡 brown sauce with deep-fried rice noodles

General Tso's Chicken....\$12.95
Breaded chicken thighs deep fried and then stir-fried with red sweet sauce 左宗鸡 broccoli on the side add hand pulled noodles \$4 to go with this dish, yum

Honey Glazed Chicken....\$14.95
Breaded chicken breast deep fried and then stir-fried with sweet honey mixed 蜜汁鸡块 sauce add hand pulled noodles \$4 to go with this dish, yum



(Small bowl of white rice costs \$1.00 per order) Side of plain noodles cost \$4.00 per order

(You can choose spicy levels for your food from level 0-4) (Additional meat or add extra veggie will cost additional charge)

Chef's Specials

Low sodium available upon request

Beef

Sesame Beef	\$14.95 in a sweet brown sauce
Mongolian Beef	\$14.95
Flank steak, and stir-fried with green onions in 蒙古牛 with deep-fried rice noodles	a savory brown sauce
String Beans / Beef Marinated beef steak slice, string beans stir-fried	\$12.95 d with brown sauce
四季豆牛 add hand pulled noodles \$4 to go with the Broccoli Beef	
Marinated beef steak slice, broccoli, carrots stir-	fried with brown sauce
芥蘭牛 add hand pulled noodles \$4 to go with thi Stir-Fried Super Hot&Spic 爆炒麻辣牛筋	y Beef Tendon





Seafood 海鲜类





1	Stir-Fried Squid	
1	Stir-Fried Octopus	\$14.95 spicy red paste
1	Salty Pepper SquidGluten free 椒盐鱿鱼 Breaded calamari squid deep fried and then stir fried with green/white onions and bell peppers with salt & pepper seaso	
1	Salty Repper ShrimpGluten free W 盐虾 Breaded large shrimp deep fried and then stir fried with green/white onions and bell peppers with salt & pepper season	
	Honey walnut Shrimp	\$17.95
	蜜汁核桃虾 Sesame Shrimp	\$15.95
	Deveined shrimp stir-fried with sesame seeds in a sweet 芝麻虾 with deep-fried rice noodles	brown sauce

Pork Belly 五花肉 Stir-Fried Pork & Napa Cabbage Sliced napa cabbage, pork belly stir-fried with Korean red paste

Sliced napa cabbage, pork belly stir-fried with Korean red paste

(Small bowl of white rice costs \$1.00 per order) Side of plain noodles cost \$4.00 per order

(You can choose spicy levels for your food from level 0-4) (Additional meat or add extra veggie will cost additional charge)

House Special Fried Rice

Low sodium available upon request



	Egg Fried Rice 蛋炒饭	\$9.95
9	Kimchee Fried Rice	310.95
	Chicken Fried Rice	\$10.95
	Pork Fried Rice	310.95
	Beef Fried Rice	311.95
	Shrimp Fried Rice 虾炒饭	311.95

Vegetarian Specials Low sodium available upon request

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	General Tso's Tofu	\$12.95
	KungPao Tofu g保豆腐	\$10.95
1	Mapo Tofu	\$10.95
	Shanghai Baby Bok Choy	\$10.95
	Szechuan Style String Beans	\$10.95
	Steamed Chinese Broccoli with Oyster Sauce	\$10.95
	Side of steamed Veggie(ask wait-staff for choices)	\$7.00







(You can choose spicy levels for your food from level 0-4)

(Additional meat or add extra veggie will cost additional charge)

Gratuity will be added to party of 6+



For our customers with food sensitivities/allergies: Our kitchen uses MSG, egg, fish, nuts, wheat, etc. We can exclude some ingredients from some dishes, and we always wash our wok between orders. However, we cannot guarantee and absolute absence of trace amounts of those ingredients.

(Small bowl of rice costs \$1.00 per order)

We provide a small free sample sized dish of Kimchee & Radish (Dine in Only)

Additional full size or take-out dish of Kimchee & Radish costs \$1.00 per dish