

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 3:00 p.m. only, not available on Saturday & Holidays

Chef's Specials

Low sodium available upon request	
Cashew Chicken	\$8.95
Kung-Pao Chicken	\$8.95
Broccoli ChickenGluten Free	\$8.95
Broccoli Beef	\$9.95
Stir-fried Squid	\$10.95
Pork with Napa Cabbage	

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	\$10.95

House Special Fried Rice

Low sodium available upon request

Egg Fried Rice	.\$7.95
Nimchee Fried Rice	.\$8.95
Chicken Fried Rice	.\$8.95
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









green onions, and house made garlic vinegar sauce)





Soup

Spicy pork bone & potato stew	\$12.95
Gluten Free 辣味猪骨土豆汤(Pork bone stew with potato, napa cabb	
WonTon Soup	ith chicken
broth soup, baby bok choy, mushroom, carrot) Dumpling Soup 水饺汤(Dumplings with ground pork & chives filling, with	\$10.95
水饺汤(Dumplings with ground pork & chives filling, with broth soup, baby bok choy, mushroom, carrot)	chicken
Egg Flower SoupGluten Free Bowl	
蛋花汤Cup	
Hot & Sour SoupBowl	•
酸辣汤Cup	\$2.50

Salad

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

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

Noodles

Stir-fried Handmade Noodles with your Choice of Meat or Veggie

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



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

Chicken or Veggie Broth Soup Noodles 汤面

(prepared with fresh baby bok choy, mushroom, carrot, includes chicken or veggie broth) (You have a choice of hand pulled wheat flour noodles or gluten free rice noodles)



Vegetarian	\$9.95
Tofu	. \$10.95
Chicken Breast (Marinated, sliced	.\$11.95
Beef	.\$12.95
Shrimp	.\$13.95
Squid	

Low sodium available upon request

Handmade Noodles with Black Bean Sauce

炸酱面

(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 烤鸡排
BBQ Pork\$11.95 烤五花肉
BBQ Chicken Gizzard\$14.95 烤鸡胗
BBQ Quail
BBQ Beef Short Ribs\$12.95 烤牛小排
Bulgugi Sliced Beef\$12.95 韩国风味炒牛肉









Chef's Specials

Low sodium available upon request

	Cashew Chicken\$10.95 Marinated chicken thighs & cashew nuts stir-fried with red sauce
	腰果鸡 add hand pulled noodles \$4 to go with this dish, yum KungPao Chicken\$10.95 Marinated chicken thighs & peanuts stir-fried with KungPao sauce
	宫保鸡 add hand pulled noodles \$4 to go with this dish, yum Broccoli ChickenGluten 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 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
	Broccoli Beef. \$12.95 Marinated beef steak slice, broccoli, carrots stir-fried with brown sauce
	芥蘭牛 add hand pulled noodles \$4 to go with this dish, yum String Beans / Beef
•	四季豆牛 add hand pulled noodles \$4 to go with this dish, yum Stir-Fried Squid
1	幹烹鱿鱼 Stir-Fried Octopus
1	幹烹八爪鱼 Salty Pepper SquidGluten free\$14.95 椒盐鱿鱼 Breaded calamari squid deep fried and then stir fried with
	green/white onions and bell peppers with salt & pepper seasonings

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

.....\$13.95

(Small bowl of white rice costs \$0.50 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)

五花肉炒白菜

House Special Fried Rice

Low sodium available upon request



	9.95
Kimchee Fried Rice\$	10.95
Chicken Fried Rice\$	10.95
	10.95
Beef Fried Rice\$	11.95
Shrimp Fried Rice\$ 虾炒饭	11.95
	泡菜炒饭 Chicken Fried Rice\$ 鸡肉炒饭 Pork Fried Rice\$ 猪肉炒饭 Beef Fried Rice\$ 牛肉炒饭 Shrimp Fried Rice\$

Vegetarian Specials

Low sodium available upon request

General Tso's Tofu	\$12.95
KungPao Tofu 官保豆腐	\$10.95
Napo Tofu	\$10.95
Shanghai Baby Bok Choy	\$10.95
Szechuan Style String Beans	\$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)

Drinks

Beverages

Soda coke, diet coke, sprite......\$1.50 per can

Hot Tea Jasmine Green tea.....\$1.50 per pot



Beer

Tsing	Tao	(Chinese beer)Sappor	O(Japanese beer).	Hite(Korean beer).	12oz	\$4.50
					20 oz	\$7.50

House Premium Sake

.....\$7.00 / bottle



House Wine



Cabernet Sauvignon, Merlot, Chardonnay......\$7.00 Per glass Corkage fee.....\$10.00 per 750 ml bottle (wine only)

For bottle Pricing, please ask server for selection list

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.

Limit 3 credit cards per table, there is an ATM across the street if needed, and we charge 0.25 for credit card transactions under \$10, thank you for your understanding.

Gratuity will be added to party of 6+



(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