

From Auntie with ove.



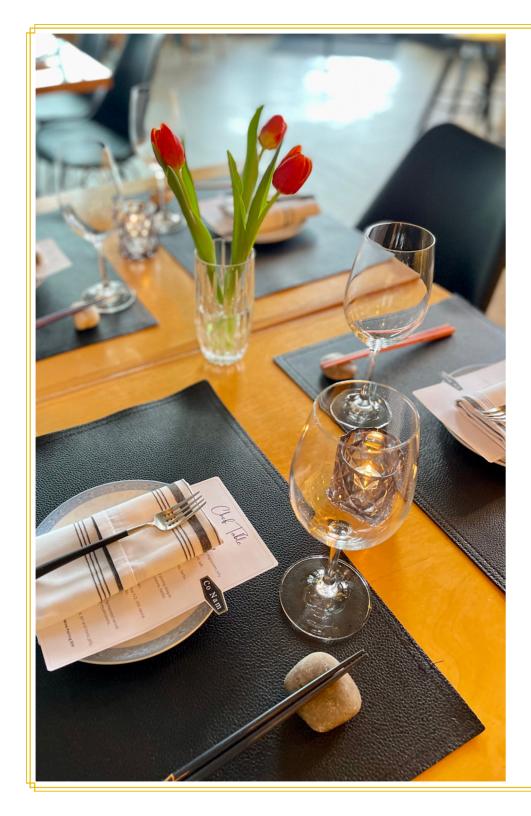
Co Nam

Co Nam, lovingly referred to as "the fifth aunt," embodies the warmth and affection of the universally beloved aunt. Her home is the heart of every gathering—a sanctuary where family and friends come together to celebrate, share stories, and make memories. Whether it's a quiet evening or a grand celebration, Auntie's table is always a feast for the senses.

Her home-cooked meals bring comfort and nourishment, with each dish crafted from tradition. On special occasions, the humble kitchen transforms into a stage for culinary artistry—a dazzling symphony of flavors and textures, as captivating to the eyes as it is to the palate. Every bite reflects her generosity, her care, and her ability to bring people together.

At Co Nam, we honor this spirit. We invite you to gather, to savor, and to experience the vibrant flavors, the warmth, and the joy that define Auntie's home. Step into a place where food isn't just nourishment—it's a celebration of life, family, and culture.

Trung Nguyen and Vy Lieou Chef / Owner / Mixologists



Beers, Wines, Sakes

Our beer, wine and sake selection is thoughtfully curated to complement the bold and vibrant flavors of our dishes. Each pour is chosen to elevate your dining experience, creating perfect harmony between food and drink.



(Glass / Bottle)

Konteki Tears of Dawn

Daiginjo \$14 / \$69

This soft and pure sake has hints of anise and banana peel with a clean, lingering finish.

Higashiyama Brewery, Tokyo, Japan. 15.5%, 720ml





Asahi Super Dry

Japanese lager. Crisp refreshing & crushable. Tokyo, Japan. 5.0%, 40 cl. \$7.5



Mai Tai P.A.

Alvarado St. Brewing, WC IPA. Aromas of passion fruit, guava and lychee. Salinas, CA. 6.5%, 40 cl. \$7.5



Hoi Polloi Brewing, Rotating Taps

Always Delicious. Oakland, CA 40 cl. \$7.5



Fieldwork Brewing, Rotating Taps

Albany, CA, 40 cl. \$7.5



Hitachino Nest Red Rice (Can)

Kiuchi Brewery, Red Rice Ale. Hints of strawberries on the nose and palate. Japan 7.0%, 35 cl. \$11



Red	Nines
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	(Glass / Bottle)		(Glass / Bottle)
JP. Chenet, Original <i>Brut Blanc de Blanc</i> , France NV.	\$9 / \$36	Molo 8 <i>Lambrusco</i> , Lombardy, Italy NV. Served chilled.	\$9 / \$36
J Vineyard Cuvée 20 Sparkling, Russian River Sonoma, California NV.	\$18 / \$64	Cloudline <i>Pinot Noir</i> , Willamette Valley, Oregon 2023.	\$13 / \$52
Scarpetta Frico Rosato <i>Rosé,</i> Tuscany, Italy 2023.	\$11 / \$47	Bouchaine <i>Pinot Noir</i> , Carneros, Napa Valley, California 2019.	\$16 / \$64
Oberon <i>Sauvignon Blanc</i> , Napa Valley, California 2023.	\$12 / \$48	Combe <i>Trousseau,</i> Santa Barbara, California 2022.	\$16 / \$64
La Legende de Saint-Martin <i>Sancerre</i> , Sancerre, France 2022.	\$16 / \$64	La Nerthe, Les Cassagnes <i>Red Blend,</i> Côtes du Rhône, France 2020.	\$15 / \$60
Sandhi <i>Chardonnay,</i> Santa Rita Hills, California 2021.	\$17 / \$68	Altos Las Hormigas <i>Malbec,</i> Mendoza, Argentina 2021.	\$13 / \$52
Inniskillin Vidal Ice Wine, Niagara, Canada NV. (375ml)	\$10 (2oz) / \$69	Chateau St-André Corbin <i>Bordeaux,</i> Bordeaux, France 2020.	\$16 / \$64
		Boomtown <i>Cabernet Sauvignon</i> , Columbia V., Washington 2021.	\$12 / \$48





Chef Bar Experience

Our Chef Bar Experience is a five-course cocktail tasting with tapas pairings. This curated journey highlights the current season's offerings and R&D cocktails, featuring Asian and locally sourced spirits paired thoughtfully with our culinary creations. The experience evolves with the seasons, ensuring every visit is unique.

It's more than just dinner—it's a show. Seated at our open bar with a full kitchen view, you'll witness the art and theatrics of mixology as we craft each cocktail. Meanwhile, our culinary team will dazzle you with their own creative surprises.

We look forward to welcoming you to this unforgettable experience.

Sincerely, Trung Nguyen and Vy Lieou Chef / Owner / Mixologists



Advance Reservations Required.

Chef Bar Experience \$125/guest Low / No ABV and Vegan / Vegetarian options available We accept Private Group: max 26 guests | Off-site Private Events available