

STARTERS & SOUPS

THAI LETTUCE WRAPS

9.50

Tender chicken, fresh cut jicama and button mushrooms wok-seared in our signature sauce. Carrots, red bell peppers and Thai peanut sauce served on the side.

POTSTICKERS

6 for 7.50

Plump teriyaki chicken stuffed dumplings, made complete with a zesty soy lime dipping sauce.

MOZZARELLA CHEESE BREAD

6.75

Four Mozzarella cheese-filled breadsticks complimented by a warm, robust marinara dipping sauce.

TOMATO BISQUE GF

cup 6.50 bowl 9.50

Thick, rich and creamy... Our spin on an old classic.

CHICKEN NOODLE

cup 6.50 bowl 9.50

Bite size pieces of chicken, carrots, green onion, mushrooms and egg noodles all come together in our freshly made chicken broth.

🔥 GREEN CHILE MAIZE

bowl 9.50

A delicious blend of chicken, scallions, sweet corn and cheddar cheese in green chile cream sauce and broth.

🔥 THAI CURRY

bowl 9.50

An array of chicken, carrots, red bell pepper, green onion, freshly cut basil and garlic cooked to order in our delicious Thai curry base.

SALADS

🔥 STEAK SALAD

11.50

Tender sirloin, roasted red bell peppers, grape tomatoes, fried onions, red onions and spinach with Cheddar Jack cheese atop a mound of Romaine lettuce tossed in a chipotle ranch dressing.

🔥 BBQ CHICKEN SALAD

11.50

Tender BBQ chicken, Napa cabbage, carrots, Romaine lettuce, basil, cilantro, sliced avocado, sweet corn, black beans, red onions, Roma tomato, fried onions and roasted red bell peppers tossed together in a chipotle ranch dressing.

🔥 ASIAN SALAD V

full 8.50 half 5.50

Thinly sliced crisp Napa cabbage, Romaine lettuce, Chow Mein noodles, basil, shredded carrots and cilantro tossed in our signature spicy sweet and sour dressing.

CAESAR SALAD GF

full 8.50 half 5.50

Crisp, chilled Romaine lettuce with grated Parmesan and Romano cheeses, tossed in an authentic Caesar dressing with croutons.

GARDEN FRESH SALAD GF V

full 8.50 half 5.50

Garden-fresh mixed greens, crispy croutons, plump tomatoes and red onions coupled with a Cheddar and Monterey Jack cheese blend. Served with your choice of dressing.

PEAR AND BALSAMIC SPINACH SALAD

full 8.50 half 5.50

Bosc pears, crunchy walnuts and spinach tossed with Bleu cheese crumbles and a tart balsamic vinaigrette.

🔥 CRANBERRY SPINACH SALAD GF V

full 8.50 half 5.50

Fresh spinach, dried cranberries and spiced almonds tossed with a sweet poppy seed dressing.

GREEK SALAD GF V

9

Fusilli pasta, house greens, Kalamata olives, tomatoes and red onions tossed in our house Greek dressing. Topped with crumbled Feta cheese and a pepperoncini pepper for an extra burst of flavor.

BREADSTICKS (2)

1

VEGGIES (3)

2

BEEF 4.5 oz.

4.50

Carrots

Red Bell Peppers

CHICKEN 5 oz.

4.50

Broccoli

Bean Sprouts

MEATBALLS (4)

4.25

Mushrooms

Napa Cabbage

SHRIMP 4.5 oz.

4.50

Tomatoes

Green Onions

TOFU 4 oz.

3.50

Yellow Onions

Whole Wheat Penne (sub) 1.50

AMERICAN Served with a breadstick.

BUTTERY NOODLES GF

10.50

Wavy egg noodles with a touch of butter and cream and your choice of three vegetables. Garnished with freshly chopped parsley with grated Parmesan & Romano cheese blend.

THREE-CHEESE MACARONI GF

11.50

Fusilli pasta with a special blend of melted cheeses and fresh cream, finished with a generous portion of shredded Cheddar and Monterey Jack cheeses.

BEEF STROGANOFF

14

Wavy egg noodles sauteed with tender beef and mushrooms, tossed in a classic stroganoff sauce.

🔥 SANTA FE

11.50

Penne pasta tossed with our signature green chile cream sauce, including sautéed onions, tomatoes and freshly grated Parmesan and Romano cheeses.

🔥🔥 SPICY CAJUN GF

11.50

Penne pasta tossed with our rustic tomato cream sauce, scallions, fresh yellow onions and red bell peppers.

🔥 SOUTHWEST CHIPOTLE GF

11.50

Penne pasta in a delicious roasted chipotle pepper cream sauce tossed with fresh red bell peppers and mild onions. Garnished with grated Parmesan and Romano cheeses.

ASIAN

SESAME LO MEIN V

11.50

Lo Mein noodles in a light sesame sauce with mushrooms, red bell peppers, Napa cabbage and scallions. Garnished with black sesame seeds.

🔥 SPICY JAPANESE V

11.50

Thick Udon noodles spiked with sugar-lime soy sauce and tossed with fresh broccoli, carrots and mushrooms. Topped with bean sprout and a lime wedge.

🔥 THAI PEANUT V

11.50

Rice noodles in a spicy peanut sauce with carrots, red peppers and crushed peanuts, bean sprouts, and scallions. Garnished with bean sprouts and a lime wedge.

🔥 PAD THAI

11.50

Rice noodles tossed in a classic Thai sauce with bean sprouts, scallions, crushed peanuts and fried egg. Garnished with freshly cut cilantro and a lime wedge.

🔥🔥 SHANGHAI NOODLES V

11.50

A full bowl of Lo Mein noodles caramelized in a spicy sweet and sour sauce, wok seared with pineapple chunks, red bell peppers, snow peas and carrots.

ITALIAN Served with a breadstick.

SPAGHETTI AND MEATBALLS

14

Four plump and juicy meatballs, smothered in our house-made marinara sauce and served atop a giant bed of pasta. Garnished with basil and freshly grated Parmesan and Romano cheeses.

BASIL PESTO GF

11.50

Farfalle pasta tossed with fresh mushrooms, tomatoes and our original basil pesto cream sauce. Garnished with fresh basil and grated Parmesan and Romano cheeses. (Sauce contains walnuts.)

🔥 MARGHERITA PASTA GF

11.50

Farfalle pasta tossed in our own made-to-order sauce of ripe tomatoes, fresh basil, fragrant garlic, red pepper flakes and extra virgin olive oil. Garnished with basil and fresh Parmesan and Romano cheeses.

FETTUCCINI ALFREDO GF

11.50

Fettuccini pasta tossed with our freshly-made cream sauce. Garnished with parsley and freshly grated Parmesan and Romano cheeses.

MARINARA GF V

11.50

Farfalle pasta topped with our soon-to-be-famous house-made marinara sauce, which is made with zesty onions and herbs. Garnished with fresh basil and grated Parmesan and Romano cheeses.

CAPELLINI PRIMAVERA GF V

11.50

Angel hair pasta tossed with fresh zucchini, yellow squash, tomatoes, broccoli and carrots in a white wine balsamic vinaigrette garlic sauce. Garnished with a grated Parmesan and Romano cheese blend and seasoned with cracked pepper.

POMODORO PASTA GF

11.50

Farfalle pasta and ripe Roma tomatoes meet a delightfully creamy wine-garlic sauce accompanied by sautéed spinach and basil. Garnished with a medley of Parmesan and Romano cheeses.

🔥 = Spicy GF = Can be made Gluten Free V = Can be made Vegan

SPECIALTIES Served with a breadstick.

DEE-LICIOUS BAKED 3 CHEESE MACARONI [New Item] 14

Fusilli pasta with a special blend of melted cheeses and fresh cream. Topped with breadcrumbs and baked to perfection. Garnished with shredded Cheddar and Monterey Jack cheese.

SHRIMP SCAMPI GF 15

A generous portion of shrimp and angel hair pasta sautéed in a tomato, garlic and lemon scampi sauce. Garnished with parsley and a freshly cut lemon wedge.

LOBSTER RAVIOLI 14

Ravioli stuffed with lobster meat and sweet Ricotta cheese. Baked under a slightly sweet and spicy chipotle cream sauce topped with Mozzarella.

EGGPLANT PARMESAN 13

Large slices of eggplant battered in bread crumbs, served over angel hair pasta, and covered by our house-made marinara sauce and Mozzarella. Garnished with Parmesan and Romano cheeses and freshly cut basil.

STUFFED SHELLS 14

Oven-baked pasta shells overflowing with slightly sweet Ricotta cheese and spinach, smothered in a tomato cream sauce topped with Mozzarella and fresh basil.

CHICKEN PARMESAN 14.50

Lightly breaded chicken, served over angel hair pasta, and covered by our house-made marinara sauce and Mozzarella. Garnished with Parmesan and Romano cheeses and freshly cut basil.

LOW CARB SPECIALTIES

CHEESY CHICKEN AND VEGETABLES GF 13.75

Wok-seared chicken, fresh mushrooms, carrots and broccoli stirred into our original three-cheese sauce. Served up proper with a fresh-mixed green medley.
A pasta-less dish.

THAI CURRY BEEF AND VEGETABLES 13.75

Beef, carrots, scallions, red bell peppers and peanuts sautéed with our Thai Peanut cream sauce. Perfected with a bed of freshly sliced Mozzarella, grape tomatoes and a garden fresh wedge. Garnished with a lime wedge. *A pasta-less dish.*

PRIMAVERA CHICKEN AND VEGETABLES GF 13.75

Chicken breast, carrots, broccoli, tomatoes, zucchini squash and garlic wok-seared in a white wine balsamic vinaigrette. Served in a lettuce bowl or on a bed of romaine. *A pasta-less dish.*

KIDS Age 12 and under. Add beef, chicken, meatballs, shrimp or tofu to any kids item for only \$2 (vegetables for \$1.50).

ALFREDO GF 6.50

Curly pasta tossed with a freshly made cream sauce and topped with Parmesan and Romano cheeses.

BUTTERY NOODLES GF 6.50

Curly pasta with a touch of butter and cream, topped with freshly grated Parmesan and Romano cheeses.

MACARONI AND CHEESE GF 6.50

Curly pasta tossed in our three-cheese sauce and topped with shredded Cheddar and Monterey Jack cheeses.

SPAGHETTI GF 6.50

Curly pasta topped with marinara sauce and grated Parmesan and Romano cheeses.

SPAGHETTI AND MEATBALLS 7.50

Spaghetti pasta and juicy meatballs in our house-made marinara sauce topped with grated Parmesan and Romano cheeses.

KIDS CHEESE PIZZA 6.50

Fresh zesty marinara sauce and mozzarella cheese atop a slightly crispy crust, sprinkled with freshly grated parmesan and romano cheeses.

CHICKEN TENDERS 7.50

Two chicken tenders with a choice of ranch, ketchup or BBQ sauce on side. Served with a fruit cocktail.

BEVERAGES

FOUNTAIN DRINKS/ICED TEA regular 2.80 large 3.25

DESSERTS

KEY LIME PIE 5

MANGO PIE 5

PEANUT BUTTER PIE 5

NEW YORK CHEESECAKE 6

TIRAMISU 5

CANNOLI 5

TRIPLE CHOCOLATE CAKE 6



NOTHING BUT NOODLES

Dine-In | Take-Out | Catering



Mountain Brook

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Mountain Brook, AL 35243
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Hours:

Sunday – Thursday: 11a – 8:30p
Friday – Saturday: 11a – 9p

www.nothingbutnoodles.com



PLEASE NOTE: The brief descriptions of menu items may not include all ingredients. Allergy guide is available upon request, including gluten-free and peanut-free options. Please speak to a manager regarding specific allergy questions as well as a description of the ingredients in our menu items.