

MISS PHAY CAFE

BRUNCH

GRANOLA 6
With coconut yogurt, fresh fruit

MORNING MARKET 5
Baguette and butter, Chinese Donut and condensed milk, with Bonne Maman jam or Nutella

FRESH FRUIT 5
Seasonal selection

ROTI PANDAN 5
With coconut custard

CONGEE

TOFU, CHICKEN, OR PORK BELLY COMBO 11
Savory rice porridge with ginger, 6 Minute Egg, scallion, tasty Chinese donut

PHO

PHO 14
Traditional 12+ ingredients/8 hour slow cooked beef broth with steak, brisket, and meatball
WITH POACHED CHICKEN - 12 OR VEGAN STYLE - 12

CHA GIO *(Crispy Spring Roll)*

TRADITIONAL (2) 6
Shrimp and Pork spring roll with classic nuoc cham, lettuce and herb

VEGAN (2) 6
Our Vegan version of Crispy Spring Roll with lettuce and herb

FRESH SUMMER ROLL

SHRIMP (2) 6
Vermicelli, shrimp, carrot, mint with peanut hoisin sauce

RED PORK (2) 6
Vermicelli, red pork, carrot, mint with peanut hoisin sauce

VEGAN (2) 5
Vermicelli, cucumber, carrot, mint with peanut hoisin sauce

WEEKEND FOOD *Fri-Sat-Sun Only*

PLA TOD 30
Crispy whole red snapper, vermicelli noodles, fresh herbs, spicy tamarind and spicy garlic sauces

SMALL PLATES

LEMONGRASS CHICKEN SKEWER (2) 8
Dark-meat chicken, grilled with a fresh lemongrass marinade

PORK BELLY SKEWER (4) 8
Grilled and served with spicy lime vinaigrette

POTSTICKER (4) 8
Classic Asian potsticker with spicy sweet soy

FIRECRACKER WONTONS 6
Spicy wontons with homemade dipping sauce

FRESH CUCUMBER 6
Cucumber, pineapple, daikon radish, mint, red onion, crispy shallot, lemon vinaigrette and PEANUT

LUK SHIN PING (4) 8
Homemade beef or fish balls, grilled and topped with chili-tamarind sauce. Served with fresh cucumber

LAO JERKY 8
Vientiane-style beef jerky. Served with tomato-Jaew sauce, and fresh cucumber

ENTREE SALAD

SAIGON CHICKEN SALAD 12
Cabbage, poached chicken, rau thom, crushed peanut, crispy shallot, rau ram, Nuoc Cham vinaigrette

BEEF WATERFALL 16
Toasted medium-grilled NY steak in spicy dressing with roasted rice, mint, onion, cilantro

BANH MI SANDWICH

Pickled Daikon, carrot, cucumber, jalapeno, pate, cilantro, maggi, Sriracha, house mayo on a French baguette

THE TRADITIONAL 11
With red pork, viet ham, head cheese

GRILLED LEMONGRASS-TURMERIC CHICKEN 11

SPICY LEMONGRASS BEEF 12

TOFU-GINGER 10

ADD RED PORK, ADD \$2

ADD VIET HAM, ADD \$1.5

CURRY & ROTI

Plates with rich Mussamun curry, Malayu-style and roti (Thai pan-fried bread) to be enjoyed together. Served with cool cucumber salad

BRAISED CHICKEN OR VEGETABLE 12

VERMICELLI NOODLE

Bun Bowl served with Vermicelli, lettuce, cucumber, bean sprouts, pickles, fresh herbs, peanut, Crispy Spring Roll, and crispy shallot. Served with Nuoc Cham

GRILLED LEMONGRASS-TURMERIC CHICKEN	13
SPICY LEMONGRASS BEEF	14
GRILLED SHRIMP	14
COMBO	16
Beef, chicken, and shrimp	
TOFU-GINGER	12

RICE PLATE

VIET PORK CHOP	14
Marinated lemongrass grilled pork chop, shredded pork skin. Served with Nuoc Cham sauce	

GRILLED LEMONGRASS-TURMERIC CHICKEN	13
Marinated mix grill of breast and thigh, served on top of rice. Fresh cucumber, with Nuoc Cham	

KHAO MUN GAI (CHICKEN RICE)	13
Poached chicken served on top of ginger rice, with a spicy ginger garlic soy sauce	

KHAO MOO DANG (RED PORK RICE)	13
Pork Asian BBQ style, Chinese sausage, pork belly, served on rice with PEANUT savory gravy. Cucumber, 6 Minute Egg and spicy sweet sauce.	

MAMA FRIED RICE	13
Choice of red pork, chicken, tofu, or veggie. Stir-fried with jasmine rice, onion, scallions, carrot, bok choy. Prik Nam Pla alongside. Shrimp or Pork Belly add 2	

PORK BELLY GRA POW	15
Famous spicy stir fried Thai Pork Belly with bell pepper, onion and basil served on top of rice. Prik Nam Pla alongside.	

DRINKS

LEMONGRASS HONEY TEA	3.5
THAI TEA OR JASMINE GREEN TEA	4.5
VIETNAMESE COFFEE <i>Hot or Iced</i>	4.5
FRESH BREWED ICE TEA <i>Free Refills</i>	2.7
FRESH BREWED COFFEE <i>Free Refills</i>	2.7
SAN PELLEGRINO WATER	2.5
KOMBUCHA	5
PEPSI-PRODUCTS POP <i>Free Refills</i>	2.7

NOODLE

Add Chinese donut - 2 / Add Pork Wonton - 2 / Add Summer Roll - 2.5

BUN BO HUE	14
Spicy lemongrass broth & vermicelli, brisket, Viet ham	

SUKOTHAI NOODLES	13
Rice noodles in spicy lime broth, pork belly, BBQ pork, ground pork, 6 Minute Egg, crushed peanut, scallion.	

BA MHEE (MOO DANG) <i>Contains peanuts</i>	13
Egg noodles, pork belly, braised BBQ pork, ground pork, 6 Minute Egg, bok choy, bean sprout. Choose dry or soup style & choose spicy, or not.	

KEE MAO SEN LEK	13
Famous Thai thin rice noodles, with egg, bell pepper, onion, basil in spicy garlic-chili sauce. Choose chicken or tofu, or Shrimp or Pork Belly add 2.	

PAD THAI NOODLE <i>Contains peanuts</i>	13
Choose chicken, tofu, or veggie. Shrimp add 2.	

KUYTEAV PHNOM PENH	14
Cambodian rice noodle soup, ground pork, viet ham, pork belly, shrimp, fish ball. Choose spicy, or not.	

HOME COMFORT

GREEN CURRY NOODLES	14
Green Curry sauce, bamboo, basil, kra chai, served with rice vermicelli noodles. Asian veggies alongside. Choose pulled chicken, tofu, or veggie. Shrimp add 2.	

KHAO SOI	14
Egg noodles, pickled mustard, crispy shallots in a khao soi curry soup. Choose pulled chicken, or tofu.	

LUC LAC STEAK	16
NY steak seared Viet-style, with scallions. Served with jasmine rice, on top of bok choy	

GARLIC BOK CHOY	13
Simply stir bok choy, shiitake mushrooms and garlic. Served with jasmine rice. Choose chicken or tofu. Shrimp add 2. Pork Belly add 2	

THE PLATTER (SERVES 2-3)	28
Wrap your own grilled pork chop, pork belly, lemongrass chicken, vermicelli, lettuce, cucumber, fresh herb with Nuoc Cham	

KHAO POON	14
Lao vermicelli noodle with coconut, pulled chicken, fish ball, fresh herbs	



HOME MADE DRINKS	ASIAN INSPIRED COCKTAILS
THAI ICED TEA OR JASMINE GREEN TEA 4.5 THAI TEA CREMOSA 4.5 House made Thai Tea, lemongrass syrup, soda water, whipped cream LEMONGRASS HONEY TEA 3.5 PASSION LEMONADE 4	THE PASSION PROJECT* <i>Our specialty!</i> 8 Malibu East, guava, passion fruit, lemon, lime, fresh mint, basil SAIGON MOJITO 8 White rum, lemongrass, mint, lime juice, butterfly pea flower syrup, club soda SASSY SOUR 8 Four Roses Bourbon, triple sec, mango, lime CUCUMBER BASIL SMASH 8 Hendricks Gin, cucumber, sugar, basil LYCHEE BELLINI 8 Lychee Puree, champagne LOVE POTION* <i>Seasonal!</i> 9 Champagne, passionfruit vodka, pomegranate sorbet, lemon SPICY SMOKE* <i>Seasonal!</i> 12
FRESH SQUEEZED	
LEMONADE 4 PASSION LEMONADE 4 PEACH LEMONADE 4 PINEAPPLE JUICE 4 ORANGE JUICE 4 THE GREEN 7.5 Cucumber, apple, lemon, mint, basil THE SUNNY 7.5 Pineapple, orange, lemon, ginger, cayenne THE BEET UP 7.5 Beet, apple, carrot, turmeric	
PHIN COFFEE <i>Served Iced</i>	
CA PHE SUA DA 4.5 Viet Iced Coffee CA PHA DUA 4.5 Viet Coconut Iced Coffee UBE COFFEE 4 Purple Jam Viet Iced Coffee <i>EXTRA SHOT - .80 CONDENSED MILK - .75</i> <i>ALMOND / SOY MILK - .75 WHITE MOCHA/MOCHA/CARAMEL SAUCE - .75</i>	
ESPRESSO BAR <i>Served Hot</i> <i>Iced - Addtl. .25</i>	
VIET LATTE 4.5 MATCHA LATTE 4.5 LATTE 4 AMERICANO 3.5 CAPPUCINO 4 MOCHA 4	
DESSERT	
MIXED FRUIT 7 Mixed fruit in lemongrass syrup, mint MOCHI ICE CREAM 7 Choose green tea or viet coffee CREPE CAKE 7 Choose green tea or viet coffee	
	WHITE WINE
	SAUVIGNON BLANC 8/22 Coastal Vines - California 2018 PINOT GRIGIO 9/25 Riff - Veneto, Italy 2019
	RED WINE
	PINOT NOIR 8/22 Silver Ridge Vineyards - California MERLOT 9/26 Forest Glen - Sonoma, California 2015
	OTHER WINES
	CHAMPAGNE 9 JFJ Extra Dry - California CHOYA SPARKLING 8 Japanese Ume Fruit SAKE 8/22 Oseki - Japanese Rice Wine
	ASIAN BEER
	SAPPORO 4.5 Japan CHANG 4.5 Thailand
	DRAFT BEER
	ROTATING SELECTIONS