

MISS PHAY CAFE

BRUNCH

MORNING MARKET

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

5

ROTI PANDAN

With coconut custard

5

FRESH FRUIT

Seasonal Selection

5



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Traditional 12+ ingredients/8 hour slow cooked beef broth with steak, brisket, and meatball

14

WITH POACHED CHICKEN - 13 OR VEGAN STYLE - 13

CHA GIO

(Crispy Spring Roll)

TRADITIONAL (2)

Shrimp and Pork spring roll with classic nuoc cham, lettuce and herb

6

VEGAN (2)

Our Vegan version of Crispy Spring Roll with lettuce and herb

6

FRESH SUMMER ROLL

SHRIMP (2)

Vermicelli, shrimp, carrot, mint with peanut hoisin sauce

6

RED PORK (2)

Vermicelli, red pork, carrot, mint with peanut hoisin sauce

6

VEGAN (2)

Vermicelli, cucumber, carrot, mint with peanut hoisin sauce

5

SMALL PLATES

POTSTICKER (4)

Classic Asian potsticker, fried with spicy sweet soy

8

FIRECRACKER WONTONS

Spicy wontons with homemade dipping sauce

7

FRESH CUCUMBER

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

6

LUK SHIN PING (4)

Homemade beef or fish balls, grilled and topped with chili-tamarind sauce. Served with fresh cucumber

10

GRILLED VIET SKEWER

Beef marinated with lemongrass then grilled. Sprinkled with scallion oil & peanut

12

LEMONGRASS CHICKEN SKEWER

Dark-meat chicken, grilled with a fresh lemongrass marinade

12

PORK BELLY SKEWER

Grilled and served with spicy lime vinaigrette

12

ENTREE SALAD

SAIGON CHICKEN SALAD

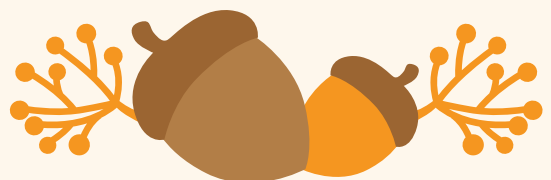
Cabbage, poached chicken, rau thom, crushed peanut, crispy shallot, rau ram, Nuoc Cham vinaigrette

12

GRILLED SHRIMP SALAD

Grilled shrimp, tossed in spicy lime dressing, lemongrass, mint, cucumber, onion, cilantro

16



Asian Kitchen Traditions!

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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	15
SPICY LEMONGRASS BEEF	16
GRILLED SHRIMP	17
COMBO Beef, chicken, and shrimp	18
TOFU-GINGER	14

RICE PLATE

VIET PORK CHOP Marinated lemongrass grilled pork chop, shredded pork skin. Served with Nuoc Cham sauce	14
GRILLED LEMONGRASS-TURMERIC CHICKEN Marinated mix grill of breast and thigh, served on top of rice. Fresh cucumber, with Nuoc Cham	14
KHAO MOO DANG (RED PORK RICE) Pork Asian BBQ style, Chinese sausage, pork belly, served on rice with PEANUT savory gravy. Cucumber, 6 Minute Egg and spicy sweet sauce.	14
MAMA FRIED RICE 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	14

WEEKEND FOOD

Fri-Sat-Sun Only

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

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

BUN BO HUE Spicy lemongrass broth & vermicelli, brisket, Viet ham	14
SUKOTHAI NOODLES Rice noodles in spicy lime broth, pork belly, BBQ pork, ground pork, 6 Minute Egg, crushed peanut, scallion.	14
BA MHEE (MOO DANG) <i>Contains peanuts</i> 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.	14
PAD THAI NOODLE <i>Contains peanuts</i> Choose chicken, tofu, or veggie. Choose spicy, or not	14
KUYTEAV PHNOM PENH Cambodian rice noodle soup, ground pork, viet ham, pork belly, shrimp, fish ball. Choose spicy, or not.	14
BA MHEE (GAI YANG) <i>Contains peanuts</i> Egg noodle, grilled chicken, 6-minute egg, bok choy, bean sprouts. Served dry style. Choose spicy, or not	15
JUST WONTON Savory Won Ton Soup red pork, bok choy, garnished with scallions and crispy garlic	14

HOME COMFORT

GREEN CURRY NOODLES Green Curry sauce, bamboo, basil, kra chai, served with rice vermicelli noodles. Asian veggies alongside. Choose pulled chicken, tofu, or veggie. Shrimp add 2.	15
THE PLATTER (SERVES 2-3) Wrap your own grilled pork chop, pork belly, lemongrass chicken, vermicelli, lettuce, cucumber, fresh herb with Nuoc Cham	32
CA RI CURRY Viet-style curry with lemongrass, finger potatoes, sweet onion, carrot. Served with choice of steamed rice or baguette. Choose chicken or tofu. Add Extra Shrimp \$2	15



Not all ingredients listed. Please make your server aware of any allergies.

A 15% gratuity automatically added to your bill for parties of 6 or more. Prices subject to change.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DRINKS

HOME MADE DRINKS

THAI ICED TEA OR JASMINE GREEN TEA	4.5
THAI TEA CREMOSA House made Thai Tea, lemongrass syrup, soda water, whipped cream	4.5
LEMONGRASS HONEY TEA	3.5
PASSION LEMONADE	4
BUBBLE TEA Choice of Thai Iced Tea or Green Jasmine Tea	5.5

FRESH SQUEEZED

LEMONADE	4
PASSION LEMONADE	4
PEACH LEMONADE	4
PINEAPPLE JUICE / ORANGE JUICE	4
THE GREEN Cucumber, apple, lemon, mint, basil	7.5
THE SUNNY Pineapple, orange, lemon, ginger, cayenne	7.5
THE BEET UP Beet, apple, carrot, turmeric	7.5

PHIN COFFEE

Served Iced

CA PHE SUA DA Viet Iced Coffee	4.5
CA PHA DUA Viet Coconut Iced Coffee	4.5
UBE COFFEE Purple Jam Viet Iced Coffee	4

EXTRA SHOT - .80
ALMOND / SOY MILK - .75

CONDENSED MILK - .75 WHITE
MOCHA/MOCHA
CARAMEL SAUCE - .75

ESPRESSO BAR

Served Hot
Iced - Addtl. .25

HOLIDAY LATTE	5
VIET LATTE	4.5
MATCHA LATTE	4.5
LATTE	4
AMERICANO	3.5
CAPPUCINO	4
MOCHA	4

DESSERT

MIXED FRUIT Mixed fruit in lemongrass syrup, mint	7
MOCHI ICE CREAM Choose green tea or viet coffee	7

ASIAN INSPIRED COCKTAILS

THE PASSION PROJECT* Our specialty! Malibu East, guava, passion fruit,lemon, lime, fresh mint, basil	10
SAIGON MOJITO White rum, lemongrass, mint, lime juice, butterfly pea flower syrup, club soda	10
SASSY SOUR Four Roses Bourbon, triple sec, mango, lime	9
CUCUMBER BASIL SMASH Hendricks Gin, cucumber, sugar, basil	9
GUAVA MAI TAI Light & dark rum, guava puree, pineapple juice, Grand Marnier, Orgeat syrup and crushed mint	10
ASIAN PEAR Pear vodka, honey, lemon, amaretto, cardamom bitters, cinnamon sugar	11
WHITE CHRISTMAS Cody Road bourbon, cinnamon schnapps, guava juice, apple cider, fresh lemon, and rimmed with brown sugar	11

WHITE WINE

SAUVIGNON BLANC Coastal Vines - California 2018	8/22
PINOT GRIGIO Riff - Veneto, Italy 2019	9/25
RED WINE	
PINOT NOIR Silver Ridge Vineyards - California	9/22
MERLOT Forest Glen - Sonoma, California 2015	9/26

OTHER WINES

CHAMPAGNE JFJ Extra Dry - California	9
CHOYA SPARKLING Japanese Ume Fruit	8
SAKE Oseki - Japanese Rice Wine	8/22

ASIAN WINES

SAPPORO Japan	4.5
CHANG Thailand	4.5

DRAFT BEER

ROTATING SELECTIONS