



MISS PHAY CAFE

BANH MI SANDWICH

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

THE TRADITIONAL

With red pork, viet ham, head cheese

LEMONGRASS-TURMERIC CHICKEN

SPICY LEMONGRASS BEEF

VIET BRISKET

TOFU-GINGER

Add Red Pork, add \$2

Add Viet Ham, add \$1.5

12

12

12

12

11

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

WITH POACHED CHICKEN - 15 OR VEGAN STYLE - 14

16



CHA GIO

(Crispy Spring Roll)

TRADITIONAL (2)

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

8

VEGAN (2)

Our Vegan version of Crispy Spring Roll with lettuce and herb

8

FRESH SUMMER ROLL

SHRIMP (2)

Vermicelli, shrimp, carrot, mint with peanut hoisin sauce

9

RED PORK (2)

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

9

BRISKET (2)

Vermicelli, beef brisket, cucumber, carrot, mint with peanut hoisin sauce

9

VEGAN (2)

Vermicelli, cucumber, carrot, mint with peanut hoisin sauce

8

SMALL PLATES

POTSTICKER (4)

Classic Asian potsticker, fried with spicy sweet soy

10

CRAB CHEESE PUFFS

With homemade dipping sauce

10

EDAMAME

Steamed whole soybean pod, sprinkled with sea salt

7

LUK SHIN PING (4)

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

10

LEMONGRASS SKEWER

Choose chicken or beef, grilled with a fresh lemongrass marinade

12

PORK BELLY SKEWER

Grilled and served with spicy lime vinaigrette

12

SOM TUM TOD

Fresh Papaya, dried shrimp and peanut, flash-fried with Sesame Tempura. Served with a spicy & sweet sauce

10



ENTREE SALAD

SAIGON CHICKEN SALAD

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

14

GRILLED LEMONGRASS SALAD

Grilled chicken tossed in spicy lime dressing, lemongrass, mint, cucumber, onion, cilantro. Shrimp add 2

16

SHRIMP & CUCUMBER SALAD

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

16

Asian Kitchen Traditions!



VERMICELLI NOODLE		NOODLE	
<p><i>Bun Bowl served with Vermicelli, lettuce, cucumber, bean sprouts, pickles, fresh herbs, peanut, Crispy Spring Roll, and crispy shallot. Served with Nuoc Cham</i></p> <p>GRILLED LEMONGRASS-TURMERIC CHICKEN 16</p> <p>SPICY LEMONGRASS BEEF 17</p> <p>GRILLED SHRIMP 17</p> <p>COMBO 18 Beef, chicken, and shrimp</p> <p>TOFU-GINGER 15</p>		<p><i>Add Chinese donut - 2 / Add Pork Wonton - 2 / Add Summer Roll - 2.5</i></p> <p>BUN BO HUE 15 Spicy lemongrass broth & vermicelli, brisket, Viet ham</p> <p>SUKOTHAI NOODLES 15 Rice noodles in spicy lime broth, pork belly, BBQ pork, ground pork, 6 Minute Egg, crushed peanut, scallion.</p> <p>BA MHEE (MOO DANG) <i>Contains peanuts</i> 16 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.</p> <p>PAD THAI NOODLE <i>Contains peanuts</i> 16 Choose chicken, tofu, or veggie. Choose spicy, or not</p> <p>BA MHEE (GAI YANG) <i>Contains peanuts</i> 16 Egg noodle, grilled chicken, 6-minute egg, bok choy, bean sprouts. Served dry style. Choose spicy, or not</p> <p>JUST WONTON 15 Savory Won Ton Soup, with bok choy, carrot, bean sprouts & garnished with scallions and crispy garlic</p>	
RICE PLATE			
<p>VIET PORK CHOP 17 Marinated lemongrass grilled pork chop, shredded pork skin. Served with Nuoc Cham sauce</p> <p>GRILLED LEMONGRASS-TURMERIC CHICKEN 16 Marinated mix grill of breast and thigh, served on top of rice. Fresh cucumber, with Nuoc Cham</p> <p>KHAO MOO DANG (RED PORK RICE) 16 Pork Asian BBQ style, Chinese sausage, pork belly, served on rice with PEANUT savory gravy. Cucumber, 6 Minute Egg and spicy sweet sauce.</p> <p>MAMA FRIED RICE 15 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</p>			
WEEKEND FOOD			
		<i>Fri-Sat-Sun Only</i>	
<p>PLA TOD 30 Crispy whole red snapper, vermicelli noodles, fresh herbs, spicy tamarind and spicy garlic sauces</p>		HOME COMFORT	
BRUNCH		<p>KHAO MOO PHALO 16 Pork Belly simmered with 5 Spices. Six Minute Egg, veggies & Spicy Sauce served alongside</p> <p>CURRY & ROTI 16 Rich Mussamun curry with peanut, Malayu-style and roti (Thai pan-fried bread). Choose chicken or tofu. Shrimp add 2</p> <p>GREEN CURRY NOODLES 16 Green Curry sauce, bamboo, basil, kra chai, served with rice vermicelli noodles. Asian veggies alongside. Choose pulled chicken, tofu, or veggie. Shrimp add 2</p> <p>THE PLATTER (Serves 2-3) 32 Wrap your own grilled pork chop, pork belly, lemongrass chicken, vermicelli, lettuce, cucumber, fresh herb with Nuoc Cham</p>	
<p>MORNING MARKET 6 Baguette and butter, Chinese Donut and condensed milk, with Bonne Maman jam or Nutella</p> <p>ROTI PANDAN 6 With coconut custard</p> <p>FRESH FRUIT 5 Seasonal Selection</p>			



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.

HOME MADE DRINKS

THAI ICED TEA OR JASMINE GREEN TEA	5
THAI TEA CREMOSA House made Thai Tea, lemongrass syrup, soda water, whipped cream	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	7.5
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
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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 CONDENSED MILK - .75 WHITE
ALMOND / SOY MILK - .75 MOCHA/MOCHA
CAMEL SAUCE - .75

ESPRESSO BAR	Served Hot Iced - Addtl. .25
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COFFEE & PASTRY COMBO	10
COCOA KICK	5
HOLIDAY LATTE	5
PUMPKIN SPICE 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
VIET AFFROGATO	8

DRAFT BEER	ROTATING SELECTIONS
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ASIAN BEER

SAPPORO Japan	4.5
CHANG Thailand	4.5

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	10
CUCUMBER BASIL SMASH Hendricks Gin, cucumber, sugar, basil	10
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	12
CARAMEL APPLE MARTINI Vanilla Vodka, sour apple schnapps, syrup, lemon, caramel with brown-cinnamon sugar rim	12
COCONUT MARGARITA Tequila, orange liqueur, vanilla syrup, fresh lime juice, coconut milk & sea salt rim	12
SANGRIA Red wine, Cointreau, brandy, orange syrup, lemon juice, orange juice, mixed fruit	12

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	9/26
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

