

bites

SUMMER ROLL (GOI CUON) 🕞 🔻

Fresh rolls with vermicelli, cucumber, carrot, and mint. Choose shrimp or vegetable, with peanut hoisin sauce - 10.5

CRISPY SPRING ROLL (CHA GIO) (V)

Choose traditional, pork or vegan. Served with classic Nuoc Cham, lettuce and herb - 12

CRAB CHEESE PUFFS

With homemade sweet-chili dip - 10

SWEET POTATO CURRY PUFFS (V)

With cucumber ajard - 9.5

POTSTICKERS

Classic Asian potstickers, fried with spicy sweet soy - 10

STICKY WINGS 11

Tossed in sweet-fish sauce-garlic. Choose spicy, or not - 15

CALAMARI 🌶

Crisp-fried with makrut leaf. Served with sweet chili sauce, spicy lime - 14

LEMONGRASS SAUSAGE) GF

Northern Thai Sai Ua style pork sausage, with lemongrass and other herbs and spices. Served with spicy lime, mixed greens - 14

banh mi sandwich

Pickled daikon, carrot, cucumber, jalapeno, pate, cilantro, maggi, sriracha, house mayo on a french baguette.

GRILLED LEMONGRASS TUMERIC CHICKEN - 13

RED PORK

Asian-style BBQ pork - 13

TOFU-GINGER - 13

SPICY LEMONGRASS BEEF - 14

salads

YUM NUA 🔰 📴

Grilled beef sliced, grilled and tossed in spicy lime dressing, tomatoes, mint, cucumber, onion, cilantro - 18

SHRIMP COOL CUCUMBER SALAD 🜶 🖼

Shrimp, cucumber, pineapple, carrot, mint, peanut, crispy shallot in Nuoc Cham vinaigrette - 18 With tofu - 16

SPICY PORK BELLY SALAD 19 GF

Cabbage, mints, cilantro, onion, mixed

greens in spicy lime dressing - 18 SAIGON SALAD 🌶 🕞

Poached chicken, cabbage, rau thom, crushed peanut, crispy shallot, rau ram, Nuoc Cham vinaigrette - 16

CRISPY RICE SALAD 11 (V)

Popular tangy, savory Nam Khao salad with crisp-fried coconut rice, crunchy peanut, fresh herbs and spices. Served with lettuce leaf - 15

I JUST WANT A SMALL SALAD GF

Peanut or spicy-lime dressing - 9

vermicelli noodle

Served with vermicelli, lettuce, cucumber, bean sprouts, pickles, fresh herbs, peanut, crispy spring roll, and crispy shallot. Served with Nuoc Cham

With beef, chicken, and shrimp - 20.5

GRILLED LEMONGRASS TUMERIC CHICKEN - 17.5

GRILLED SHRIMP - 18.5 SPICY LEMONGRASS BEEF - 18.5 TOEL-GINGED - 17

rice

GRILLED LEMONGRASS TURMERIC CHICKEN

Marinated mix grill of breast and thigh, served on top of rice. Fresh cucumber, with Nuoc Cham - 18

KHAO MOO DANG (RED PORK RICE)

Pork Asian BBQ style, Chinese sausage, served on rice with peanut savory gravy. Cucumber, 6-minute-egg, and smoky sweet sauce - 17

SPICY CAMBODIAN BEEF

Marinated spicy coconut, lemongrass, ginger. Served with jasmine rice and daikon pickle - 19.5

MAMA FRIED RICE (F) (V)

With choice of red pork, chicken, tofu. Stir-fried with jasmine rice, cabbage, onion, scallions, carrot, bok choy - 17 Shrimp add 2

VIET PORK CHOP

Marinated lemongrass grilled pork chop, shredded pork skin. Served with Nuoc Cham sauce - 19

noodles

PAD THAI (F) (V)

Rice noodles, egg, sweet tamarind, scallion, crushed peanut, bean sprout. Choose chicken or tofu - 17 Shrimp add 2

SUKO THAI NOODLES 🐠

Spicy lime rice noodle with crispy minced pork belly, peanut, scallion. Choose BBQ Asian pork or pulled chicken. Choose dry or soup style - 17

BA MHEE JJ

Egg noodle, crispy minced pork belly, pork won ton, bok choy, bean sprouts. Choose pulled chicken or BBQ Asian pork. Choose dry or soup style. Choose spicy, or not - 18

PHOM PENH NOODLES

Rice noodle soup with shrimp, pullled chicken, crispy minced pork belly, cilantro, scallions, bean sprouts, roasted garlic - 18

KHAO SOI SOUP 🌶 🙃

Chiang Mai-style ramen noodle soup. Choose chicken, tofu or veggie - 19. Shrimp or grilled beef brisket add 2

BOAT NOODLE SOUP 11 GF

Spicy, tangy beef and basil street-style soup - 18

PHO (6F) (V)

Choose poached chicken, tofu or vegan - 17 For Traditional (tender steak, brisket, meat ball)

DRUNKEN NOODLES 11 GF

Wide rice noodles with spicy garlic basil sauce, cabbage, onion, carrot. Choose chicken or tofu - 17 Shrimp add 2

CHAR KWAY TEOW

Singapore-Cantonese wide rice noodle dish with smoky soy, bean sprouts, onion. Choose spicy, or not. Choose chicken or tofu - 17. Shrimp add 2

GREEN CURRY

NOODLE SOUP 11 6F (V)

Bamboo, basil, kra chai, served with rice vermicelli noodles. Choose chicken, tofu, or veggie - 19 Shrimp or grilled beef brisket add 2

TEIW GAI GROB 11

Thin rice noodle, crispy chicken, crispy pork belly, bean sprouts, cilantro, in sweet spicy tangy lime juice, neanut - 19

lunch

Served Monday-Friday 11am-3pm (excluding holidays).

Served with sweet potato curry puffs.

KHAO MOO DANG (RED PORK RICE)

sauce - 14 FARMER'S CURRY 6F (V)

Farm veggies (pumpkin, carrot, cabbage) in yellow curry sauce with rice or baguette. Choose chicken or tofu - 14 For Shrimp add 2

MAMA ERIED RICE (F) (V) With choice of red pork, chicken, tofu. Stir-fried with jasmine rice, cabbage, onion, scallions, carrot - 14

For Shrimp add 2 **SUKO THAI HEANG**

Dry version of Suko Thai lime rice noodle with crispy minced pork belly, peanut, scallion. Choose BBQ Asian pork or pulled chicken - 14

SHIITAKE & CABBAGE (F) (V)

Simple stir with Sam Gler paste. Choose chicken or tofu - 14 - Shrimp add 2, pork belly add 3

dishes

SZECHUAN CHILI CHICKEN (V)

Indo-Chinese crispy chicken tossed in spicy Szechuan peppercorn, ginger, onion. Tofu available. Served with jasmine rice - 19

BURMESE CHICKEN @

Rich fragrant braised chicken spiced with tomato, ginger, garlic, chili. Served with jasmine rice - 19

EARMER'S CURRY @ (v)

Farm veggies (pumpkin, carrot, cabbage) in yellow curry sauce with rice or baquette. Choose chicken or tofu - 19 Shrimp add 2.

BEEF BRISKET GREEN CURRY @

With bamboo, kra chai, basil. Served with jasmine rice - 19.5

SHIITAKE & CABBAGE @ (v)

Simple stir with Sam Gler paste. Choose chicken or tofu - 16 Shrimp add 2, pork belly add 3.

PRARAM GRILLED CHICKEN

Grilled marinated chicken topped with our famous spicy Thai peanut sauce and served with rice - 18

add-ons

SON IN LOW

Mard boiled eggs fried with crispy scallions and chili. Topped with sweet tamarind sauce and cilantro - 8

● VEGETARIAN DISH CAN BE MADE WITHOUT MEAT | ● GLUTEN-FREE: WHILE WE HAVE GLUTEN-FREE OPTIONS, WE CANNOT GUARANTEE THAT THEY ARE COMPLETELY FREE OF GLUTEN DUE TO POSSIBLE CROSS-CONTAMINATION IN OUR KITCHEN



weekend food

Served Friday - Sunday

MIANG PLA TOD 📴

Branzino fish, crisp-fried with vermicelli, spicy lime and sweet tamarind sauces, roasted peanut, lime, ginger, herbs. Served as lettuce wraps - 32

THE PLATTER

Mix of grilled pork, turmeric lemongrass chicken, lemongrass sausage, grilled shrimp, fresh herbs and lettuce, vermicelli, spicy lime sauce, Nuoc Cham. Fun for sharing! - 42 TAMARIND FISH 6F

Branzino fish, crisp-fried with spicy tamarind sauce, roasted pepper, onion and garlic. Served with iasmine rice - 32

brunch

Served Saturday & Sunday 11am - 3pm

CRAB OMELETTE 6F

Asian-style crab omelette with onion, tomato. Served with jasmine rice, fresh cucumber, sriracha sauce - 19

EGG BANH MI

Banh Mi sandwich with eggs cooked to order - 13

cocktails

THE PASSION PROJECT

Our specialty! Malibu East, guava, passion fruit, lemon, lime, fresh mint, basil - 12

Gin, mandarin, grapefruit, bird's eye chili, tonic - 12

COME BACK FROM VACATION

Coconut rum, coconut syrup, pineapple, lime leaves - 11

GUAVA MAI TAI

Light and dark rum, guava puree, pineapple juice, Grand Marnier, orgeat syrup and crushed mint - 12

HANOI OLD FASHIONED

Maker's Mark bourbon, tamarind, black walnut bitters - 11

LYCHEE GANG

Vodka, sloe gin, lime, honey, lychee, elderflower - 11

MATCHA HONEY LEMON DROP

Vodka, limoncello, matcha, honey, lemon - 12

SAIGON MOJITO

White rum, lemongrass, mint, lime juice, butterfly pea flower syrup, club soda - 12

HIBISCUS MARGARITA

Mezcal, Aperol, hibiscus, lime, pomegranate, prikua rim - 12

PEACH BOURBON SMOSH

Four Roses Bourbon, peach schnapps, pineapple, lemon, Peychaud's bitters, mint - 11

BANGKOK BEEHIVE

Asian herb-infused bourbon, lime, pineapple, honey, Angostura bitters, chili - 12

STRAWBERRY MOSCOW MULE

Vodka, strawberry, lime, ginger beer, mint - 11

mocktails

MOCKTAIL MONDAY

Passionfruit, soda water, lime, honey, Thai basil - 7

TROPICAL TIME

Coconut milk, pineapple, Pandan syrup, soda water - 7

JAZZ JASMINE

Jasmine green tea, lemon, honey, soda water - 7

Pineapple, Thai basil, palm sugar, lime juice - 7

heer

DRAFT BEER Rotating beer selections on tap

SAPPORO

Japanese beer - 5

CHANG

Thailand beer - 5

white wine

SAUVIGNON BLANC Coastal Vines - California 2018-8/22 **PINOT GRIGIO**

Riff - Veneto, Italy 2019 - 9/22

LEMONGRASS SODA - 5

Served hot or cold - 5

LEMONGRASS HONEY TEA

red wine

PINOT NOIR

Silver Ridge Vineyards - California - 9/26

Forest Glen - Sonoma, California 2015 - 9/22

other wine

CHAMPAGNE

JFJ Extra Dry - California - 9

SAKE Oseki - Japanese Rice Wine - 8/22 **CHOYA SPARKLING**

Japanese Ume Fruit - 8

homemade drinks

THAI ICED TEA / **JASMINE GREEN TEA - 6**

THAI TEA CREMOSA Served Iced. Choose Viet-style, coconut, or ube - 6.5

PASSION LEMONADE

Fresh squeezed lemonade with fresh passionfruit - 6

coffee

VIET LATTE - 6 MOTCHO LOTTE - 6

LATTE - 5.5

AMERICANO - 4.

CAPPUCHINO - 5 MOCHA - 5

PHIN COFFEE

Served Iced. Choose Viet-style, coconut, or ube - 6

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