

# BUSINESS HOURS

**TUESDAY - THURSDAY**

**11AM - 8:30PM**

**FRIDAY & SATURDAY**

**10AM - 9PM**

**SUNDAY**

**10AM - 8:30PM**

**CLOSED ON**

**MONDAYS**



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**INSTAGRAM** AND **FACEBOOK!**

LEAVE A REVIEW ON  
**GOOGLE** OR **YELP!**

call for takeout  
**(657) 392-4424**

*\*\*take out only 30 minutes before close*

# MORNING MENU

available until 3pm

**P** peanuts

**VG** vegetarian

**V** vegan

**GF** gluten free

## COCONUT PANDAN WAFFLE 6 **GF**

*served with house coconut whip cream*

## STICKY RICE MUNCHIES 11

*sticky rice topped with house crispy shallots and house roasted crushed peanuts **P***

- **combo: chicken, chinese sausage, and grilled pork**
- **tofu and mushroom **V****

## XÍU MẠI CHẢO SKILLET 13

*juicy pork meatballs, sunny-side up eggs, and house pickled carrots & jicama, served with a toasted baguette on a sizzling cast iron*

## ĐẶC BIỆT CHẢO SKILLET 16

*saucy filet mignon, house pâté, sunny-side up eggs, and roasted cherry tomatoes served with a toasted baguette on a sizzling cast iron*

## VEGAN CHẢO SKILLET 15 **V**

*seared tofu steak, mushrooms, jackfruit, house vegan pâté, and house pickled carrots & jicama, served with a toasted baguette on a sizzling cast iron*

items and prices subject to change

please notify staff of any allergies

**P** peanuts

**VG** vegetarian

**V** vegan

**GF** gluten free by request only

## BÁNH MÌ / BAGUETTE SANDWICH 11

toasted 6" baguette, house pickled carrots & jicama, cilantro, cucumber, house mayo, & jalapeño

- grilled pork
- pork belly
- brisket beef
- shredded chicken
- tofu, mushroom & veggie pâté **V**
- shredded jackfruit **V**

## CUỐN / FRESH SPRING ROLLS

clear rice paper wrap, vermicelli noodles, lettuce, cilantro, cucumber, house pickled carrots & jicama, house peanut sauce - 2 rolls per order **P**  
 (add shrimp \$2)

- shrimp & avocado **GF** 11
- grilled pork (house tangy sauce) 10
  - chicken breast **GF** 10
- tofu & mushroom **GF** **V** 10

## PHỞ / NOODLE SOUP **GF**

rice noodles, scallions, cilantro, onions  
 (by request: sprouts, basil, lime, jalapeños)

- shrimp 17
- combo: filet mignon & brisket 17
  - filet mignon (rare steak) 16
  - brisket beef 16
  - chicken breast 16
- tofu, mushrooms & veggie broth 16 **V**

## CRAZY RICH BAO

1 for 7 OR 2 for 12

(no mix and match)

steamed bao slider, house pickled carrots & jicama, cilantro, cucumber, house mayo, & jalapeño

- pork belly
- brisket beef
- grilled pork
- grilled tumeric chicken thigh
  - tofu & mushrooms **VG**
  - shredded jackfruit **VG**

## SPICY LEMONGRASS SOUP **GF**

\*ANTHONY BOURDAIN'S FAVORITE SOUP IN VIETNAM\*

special round rice noodles, house chili sate, scallions, cilantro, onions

(by request: sprouts, basil, lime, jalapeños)

- shrimp 17
- beef 17
- chicken breast 16
- + tofu, mushrooms & veggie broth 16 **V**

## CHẢ GIÒ / CRISPY EGGROLLS 9

piping hot, fried fresh hand-rolled eggroll  
 served with a side of veggies to wrap

3 rolls per order

- ground pork
- veggie **V**

**P** peanuts

**VG** vegetarian

**V** vegan

**GF** gluten free by request only

## RAINBOW SALAD 11 **V**

fresh herbs, red onions, bean sprouts, bell peppers,  
 cherry tomatoes, cucumbers, carrots, jicama,  
 spinach, romaine lettuce with ginger vinaigrette

- + charred prawns 7
- + grilled pork 7
- + chicken breast 5
- + seared tofu steak 5

## BÚN / VERMICELLI PLATE 15

romaine lettuce, cilantro, cucumber,  
 house pickled carrots & jicama,  
 house crispy shallots, house roasted peanuts **P**  
 (add choice of eggroll \$2.25)

- grilled pork
- grilled turmeric chicken thigh
  - tofu & mushroom **GF V**
- eggrolls (ground pork or veggie **V**)

## NAM NAM WINGS 9

five fried wings tossed in tangy sweet chili sauce,  
 topped with fresh cut scallions and house roasted  
 peanuts **P**

## SB SEASONED FRIES 7 **V**

mildly spiced seasoning

## PHỞ BAGUETTE DIP 14

toasted baguette filled with pho ingredients:  
 bean sprouts, thai basil, cilantro, house mayo,  
 sriracha, hoisin, & jalapeño served with  
 a warm cup of pho broth to dip

- shrimp dip
- brisket beef dip
- chicken breast dip
- tofu & mushroom vegan dip **V**

## 420 GREEN RICE

all natural, no artificial coloring, legally addictive  
 cilantro & garlic jasmine rice mixed with  
 shredded chicken or jackfruit

- shredded chicken 8
- downtowner (topped with grilled pork) 11
  - shredded jackfruit **V** 8

## GARLIC NOODS 13 **VG**

angel hair pasta tossed in a garlic butter sauce  
 finished with scallions and parmesan cheese  
 + charred prawns 7

# EVENING MENU

available *after 3pm*

**P** peanuts

**VG** vegetarian

**V** vegan

**GF** gluten free

## SHARE ME

### PORK BELLY LOLLIPOPS 11

*crispy pork belly tossed in SB house sauce topped with scallions, peanuts, fried shallots, and a drizzle of chili oil* **P**

### FRIED TOFU BITES 7 **V**

*crispy tofu tossed in SB house sauce topped with scallions, peanuts, fried shallots, and a drizzle of chili oil* **P**

### CRISPY WONTONS 11

*fried hand-wrapped shrimp & pork wontons with balsamic sauce*  
\*wontons contain sesame oil

## ENTREES

### SHAKEY SHAKEY BEEF 23

*wok seared filet mignon and red onions loaded with sweet and savory flavors, served with mixed greens and jasmine rice*  
+ upgrade to garlic noodles 3

### WONTON NOODLES SOUP 19

*thin wheat noodles in a flavorful chicken broth with hand-wrapped shrimp & pork wontons and napa cabbage, topped with scallions*  
\*wontons contain sesame oil

### FAR EAST CURRY 14 **VG**

*warm and delicious bowl of mixed potatoes, taro, & yam stewed in a rich and creamy yellow coconut curry broth served with choice of jasmine rice, rice noodle, or toasted baguette*  
+ chicken thigh 7  
+ tofu 5

### SAUCY BOSSY RIBS 16

*umami packed honey kumquat gravy poured over tender baby back ribs, served with golden turmeric jasmine rice*

items and prices subject to change

please notify staff of any allergies

# WINE

*by the glass or bottle*

## RED

- + Cabernet Sauvignon, *Oak Farm Vineyards* 12 / 25
- + Cabernet Sauvignon, *Cass Vineyard & Winery* 15 / 40
- + GSM, *Cass Vineyard & Winery* 15 / 40
- + Pinot Noir, *Balletto* 15 / 40

## WHITE

- + Chardonnay, *Carmenet Winery* 10 / 20
- + Sauvignon Blanc, *Oak Farm Vineyards* 12 / 25
- + Viognier, *Cass Vineyard & Winery* 15 / 40
- + Pinot Grigio, *Rare Earth Organic Winery* 10 / 20

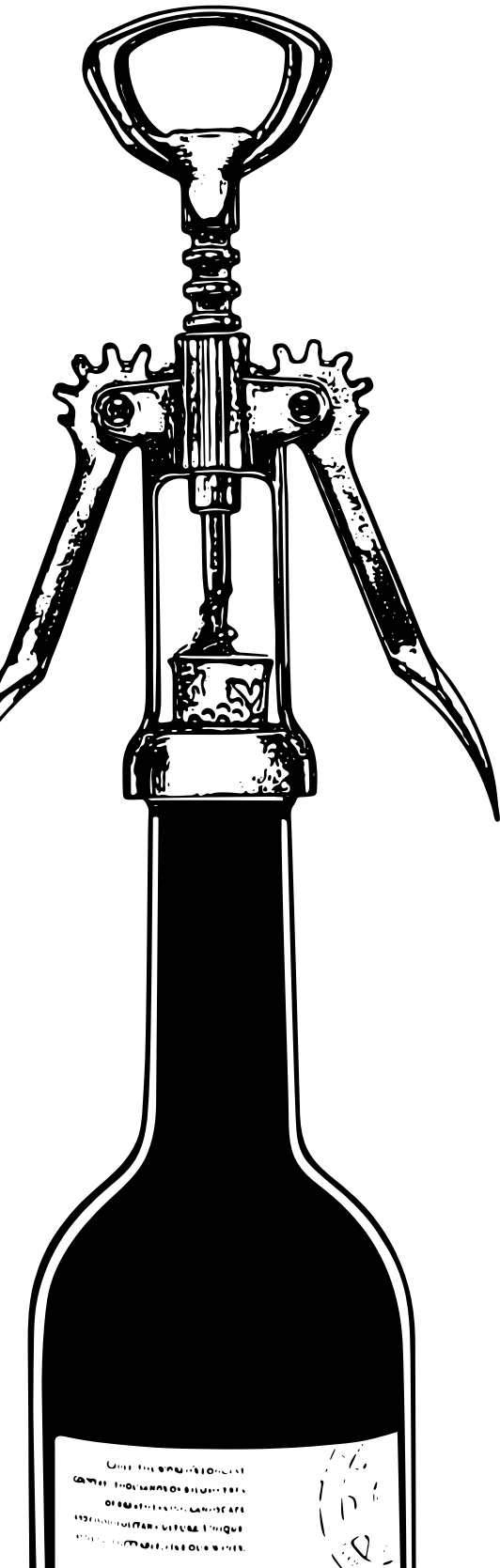
## ROSE

- + Rose, *Cass Vineyard & Winery* 14 / 35

**corkage fee 15**

# BEER

*check drink fridge*



## HOUSEMADE DRINKS

cucumber mint limeade 5

strawberry peach limeade 5

passionfruit mango limeade 5

thai iced tea **v** 5.25

green thai iced tea **v** 5.25

vietnamese iced coffee **VG** 5.50

early bird (thai tea & viet iced coffee) **VG** 5.75

unsweetened green tea (hot/iced) 4 **VG**

**SAIGON SPARKLER 7**  
choice of housemade limeade  
and sparkling wine

## BOTTLED DRINKS

sparkling water 3

coke bottle 3

root beer 3

water bottle 2

## DESSERTS

**COCO FOR PANDAN 7**

coconut pandan panna cotta  
topped with pineapple

**MANGO MOUSSE CAKE 7**

topped with housemade tropical syrup

**TEA FLOAT 7 **v****

choice of regular or green thai tea poured  
over creamy oatmilk vanilla ice cream

