

BUSINESS HOURS

CLOSED MONDAY

TUESDAY - SUNDAY

8AM - 9PM

dining room closes 30 minutes early

morning menu ENDS at 3PM
evening menu STARTS at 4Pm

P peanuts

VG vegetarian

V vegan

GF gluten free by request only

SWEET

COCONUT PANDAN WAFFLE 6

*topped with house coconut whip cream
and house pandan syrup
+ add fruit 3*

COCO DUTCH BABY 11

*topped with house coconut whip cream,
fresh fruit, and house pandan syrup*

SAVORY

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****

SHROOMS BAGUETTE TOAST 12 **VG**

*creamy sauteed mushrooms, sliced avocado,
arugala, and mascarpone spread on a
open face toasted baguette*

AVOCADO MAC AND CHEESE 9 **VG**

*orecchiette noodles in an avocado white sauce
+ charred prawns 7*

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

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

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

- + pork belly
- + brisket beef
- + grilled pork
- + grilled turmeric chicken
- + 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)

- + beef & boneless pork hock 17
- + chicken breast & boneless pork hock 16
- + shrimp 17
- + 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

+ tofu & mushroom **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

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

+ shrimp dip 14

+ brisket beef dip 13

+ chicken breast dip 13

+ tofu and mushroom vegan dip **V** 14

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

+ 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
starts at 4PM
DINING ROOM CLOSING 30 MINUTES EARLY

P peanuts **VG** vegetarian **V** vegan **GF** gluten free by request only

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 SB balsamic sauce and topped with scallions and a drizzle of sate chili oil

ENTREES

SHAKY SHAKEY BEEF 23

wok seared filet mignon and red onions, served with mixed greens and jasmine rice
+ sub jasmine rice for garlic noodles 3

WONTON NOODLE SOUP 17

thin wheat noodles in a flavorful chicken broth topped with hand-wrapped shrimp & pork wontons, napa cabbage, scallions, fried garlic, and sate chili oil

GOLDEN STATE CURRY 13 **V** **GF**

tomato ginger curry with a drizzle of chili oil and creamy coconut milk, served with jasmine rice
+ seared tofu steak 5
+ braised chicken thigh 7
+ tender stewed beef 7
+ charred prawns 7

items and prices subject to change

please notify staff of any allergies

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

jasmine green milk tea with grass jelly **V** 5.50

early bird aka thai tea & viet iced coffee **VG** 5.75

unsweetened green tea (hot/iced) 4

seasonal kumquat black tea 5

BEERS & WINES

ASK SERVER

corkage fee 15

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*

SAIGON SPARKLER 7
*choice of housemade limeade
and champagne
(can be made virgin)*

