

# 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*

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## 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 tumeric 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**

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## 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 CLOSSES 30 MINUTES EARLY

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## 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)*

