

BUSINESS HOURS

TUESDAY - THURSDAY

11AM - 8:30PM

FRIDAY 11AM - 9PM

SATURDAY 10AM - 9PM

SUNDAY 10AM - 8:30PM

CLOSED ON

MONDAYS

***take out only 30 minutes before close*



FOLLOW US ON
INSTAGRAM AND **FACEBOOK!**

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

call for takeout
(657) 392-4424

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, basils, 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, basils, 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 BOWL 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

GF

TURMERIC DILL SALMON SKILLET 21

turmeric-marinated salmon prepared in a sizzling skillet topped with fresh dill, peanuts, crispy fried onions and served with a side of vermicelli noodles, veggies, and house shrimp paste sauce.

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  5.25

vietnamese iced coffee  5.50

early bird (thai tea & viet iced coffee)  5.75

unsweetened green tea (hot/iced) 4 

**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

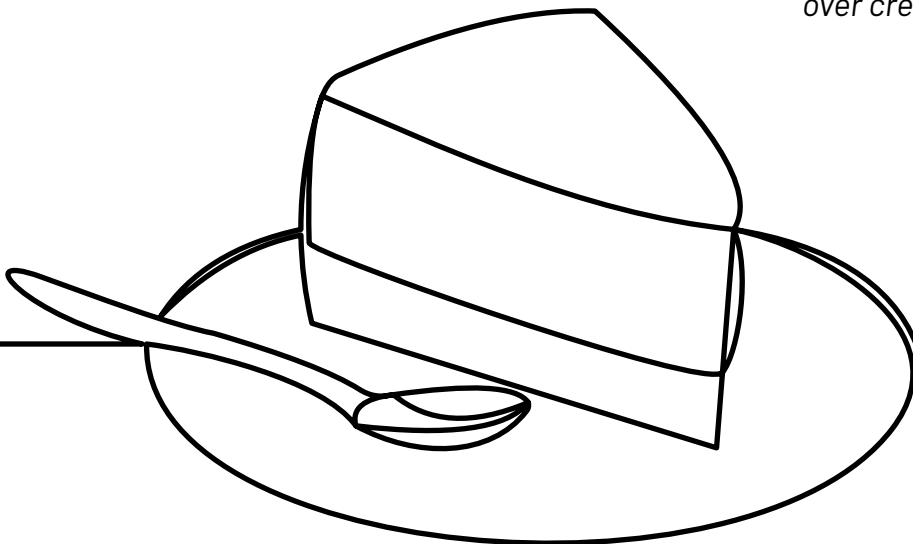
coconut pandan panna cotta
topped with pineapple

MANGO MOUSSE CAKE 7

topped with housemade tropical syrup

TEA FLOAT 7 

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



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**, Rombauer Vineyards 38 (**bottle only**)
- + **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

