

BUSINESS HOURS

TUESDAY - THURSDAY

11AM - 8:30PM

FRIDAY & SATURDAY

10AM - 9PM

SUNDAY

10AM - 8:30PM

CLOSED MONDAYS



FOLLOW US ON
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

SWEET

COCONUT PANDAN WAFFLE 6

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

COCO DUTCH BABY 11

*topped with house coconut whip cream,
fresh fruit, and house pandan syrup
(labor of love, allow 20 minutes)*

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****

XÍU MẠI CHẢO / MEATBALL 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 / FILET MIGNON 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 same 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, basils, lime, jalapeños)

- beef 17
- chicken breast 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 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 **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:
 beansprouts, 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) 12
- 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

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 CRAB RANGOONS 12

fried hand-wrapped wontons filled with lump crab meat and cream cheese served with balsamic chili sauce for dipping

ENTREES

SHAKY SHAKY BEEF 23

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

HOMEY TOMATO CRAB SOUP 22 **GF**

flavor-packed Vietnamese rice noodle soup with tomatoes, super lump crab meat, & fried tofu in a rich broth garnished with cilantro & scallions

TUMERIC DILL COD SKILLET 23 **GF**

turmeric-marinated cod served in a sizzling skillet topped with fresh dill, peanuts, fried shallots and house shrimp paste sauce with a side of vermicelli noodles and veggies **P**

LAGUNA RAGU-NA 22

braised beef and carrots in a brandy and red wine sauce served over pappardelle pasta

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

unsweetened green tea (hot/iced) 4

no free refills on housemade drinks

BOTTLED DRINKS

sparkling water 3

coke bottle 3

root beer 3

water bottle 2

SAIGON SPARKLER 7
choice of housemade limeade
and champagne

DESSERTS

COCO FOR PANDAN 7

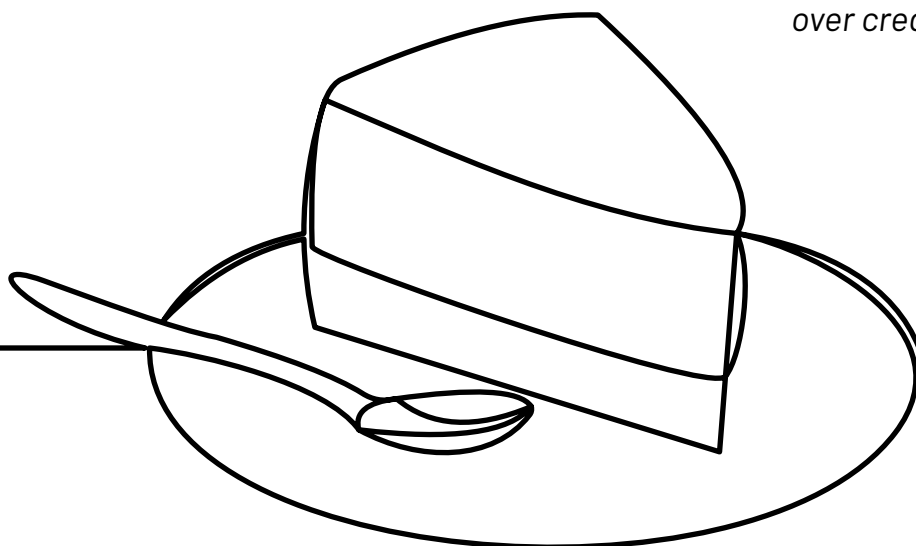
coconut pandan panna cotta
topped with pineapple

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



WINE

by glass or bottle

RED

- + Cabernet Sauvignon, Oak Farm Vineyards 12 / 25
- + CAB, Cass Vineyard & Winery 15 / 40
- + GSM, Cass Vineyard & Winery 10 / 20
- + 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

- | | |
|--------------------------|------------|
| + Asian Brothers Brewing | + Sapporo |
| + Saigon Bia Export | + Fat Tire |
| + Stella Artois | + Heineken |
| + Lagunitas IPA | + Asahi |
| + Tsingtao | |

