



SAIWALKS™

Delightful "SAI" of Vietnamese Street Food



Bonjour Saigon === Delightful "SAI" of Vietnamese Street Food === Hello Hanoi

ROLLS (Known as FINGER FOOD because it's the best way to eat them. The ONLY way to eat them!) 9.95

SPRING ROLL: FRESH ROLLS. RICE PAPER & OUR HOME-MADE PEANUT SAUCE.

FAMOUS SAIGON SOUVENIR: ORIGINAL STYLE, POACHED SHRIMP, SLICED PORK, LETTUCE, MANGO, MINT, BEAN SPROUT, RICE NOODLE.

VEGAN VEGETARIAN SPRING ROLL: SAUTE TOFU, GREEN BEANS, MUSHROOM, LEEKS, ONION, LETTUCE, MANGO, MINT, BEAN SPROUT, RICE NOODLE.

IMPERIAL ROLL: CRISPY, FRIED ROLLS. OLD-FASHIONED (WRAPPED IN RICE PAPER, NOT EGG PAPER)

FAMOUS SAIGON SEGWAY: ORIGINAL STYLE, GROUND PORK, EGG, CARROTS, BLACK MUSHROOMS, TARO ROOTS, CELLOPHANE NOODLE

VEGAN VEGETARIAN CRISPY ROLL: TOFU, CARROTS, MUSHROOMS, TARO ROOTS, LEEKS, CELLOPHANE NOODLE

BEER FOOD (Hustle the street life through beer food: THE PETITE BOURGEOISIE!) 1.95 - 7.95

GARLIC NOODLE: TOPPED WITH CILANTRO (6.95)

CHICKEN WINGS: A CLASSIC SAIGON STREET FOOD (7.95)

JAPANESE JADE: WOK-TOSSED GARLIC EDAMAME (6.95)

GARLIC GREEN BEANS: WOK-TOSSED, OVER A BED OF VERMICELLI NOODLE (6.95)

CHICKEN SKEWERS: BBQ CHICKEN BREAST, ON A BAMBOO STICK (3 sticks) (7.95)

CUP OF BROTH: PHO BROTH: CHICKEN, BEEF, OR VEGETARIAN (4.95)

ABACUS: CHARRED CORN ON THE COB, SCALLION OIL, STREET STYLE (4.95)

SWEET POTATO FRIES: TOPPED WITH COCONUT FLAKES (4.95)

TOFU FRIES: CRISPY TOFU STRIPS, SPRINKLED WITH SALT AND PEPPER (4.95)

GREEN LIGHT: STEAMED VEGETABLE MIX OF BROCCOLI, GREEN BEAN, CARROT, CABBAGE (4.95)

VIETNAMESE SHRIMP CRACKERS. (3.95)

FRIED EGG: EVERYBODY LIKES FRIED EGG (1.95)

WARM MINI BAGUETTE: served with condensed milk. (1.95)

SAIWALKERS :
ENJOY BEER FOOD
WITH A
SAIGON BEER
OR A
33 BEER

SANDWICHES (BANH-MI was introduced by the French during its 100-year colonial period. OOH LA LA!) 9.95

Served on an airy French baguette stuffed with homemade aioli, cucumber, tomatoes, carrot, cilantro, jalapeno, a side of edamame and shrimp crackers.

BBQ CHICKEN SANDWICH: ALL NATURAL CHICKEN THIGH, GRILLED TO PERFECTION

BBQ PORK SANDWICH: BBQ ALL NATURAL PORK

FAMOUS NOISY NOSTALGIA: BBQ USDA BLACK ANGUS STEAK

VEGAN VEGETARIAN SANDWICH: TOFU, MUSHROOM, GREEN BEANS, LEEKS, ONION SAUTE IN LEMONGRASS (VEGAN: SKIP THE AIOLI)



SALADS (Papaya & cabbage salads epitomize the Vietnamese love of contrasting flavors and crunchy textures.) 12.95

* CURBSIDE CHAOS: CURLY CABBAGE, SHREDDED WHITE CHICKEN, MANGO, CARROT, RED CHILLI, MINT, BASIL, PEANUT

* MO-PED MAYHEM: JULIENNE PAPAYA, GRILLED BLACK ANGUS STEAK, MANGO, CARROT, RED CHILLI, MINT, BASIL, PEANUT

* HOUSE GREEN SALAD: RED LETTUCE, PICKLED CARROT, CUCUMBER, TOMATO. (small = 3.95. Large = 8.95. Add any bbq meat = 3.95)

*** SALADS CAN BE MADE VEGETARIAN BY SUBSTITUTING WITH TOFU ***

HOT NOODLE SOUP (PHO is the PERFECT way to cure a common cold, but more importantly, A HANG OVER.) 13.95 - 17.95

Homemade, slow-cooked (10-hour!) bone broth served steamy hot in a big bowl with rice noodle, cilantro, basil, onions, lemon wedges, and bean sprout.

YUMMY! GLUTEN FREE AND NO MSG!

PHO GA (CHICKEN): CHICKEN BONE BROTH, SHREDDED ALL-NATURAL WHITE CHICKEN BREAST. GLUTEN FREE

PHO BO (BEEF): BEEF BONE BROTH, USDA BLACK ANGUS RARE STEAK, BEEF BRISKET, BEEF MEAT BALL (GLUTEN FREE: SKIP THE MEATBALLS)

FAMOUS PHO COMFORT CHICKEN: CHICKEN BONE BROTH, SHREDDED ALL-NATURAL WHITE CHICKEN BREAST, BROCCOLI, GREEN BEAN, CARROT, CABBAGE. GLUTEN FREE

PHO COMFORT BEEF: BEEF BONE BROTH, BLACK ANGUS RARE STEAK, BRISKET, BEEF MEATBALL, BROCCOLI, GREEN BEAN, CARROT, CABBAGE. (GLUTEN FREE: NO MEATBALL) (15.95)

PHO BUDDHA: (VEGAN BROTH FROM APPLES, CARROTS, KOHLRABI, CABBAGE) TOPPED WITH TOFU, BROCCOLI, GREEN BEAN, CABBAGE, CARROTS. GLUTEN FREE.

PHO 9-SPICE: 9-SPICE CHICKEN, CHICKEN BONE BROTH, BROCCOLI, GREEN BEAN, CARROT, CABBAGE. GLUTEN FREE. (15.95)

PHO ROASTED CHICKEN: ROASTED CHICKEN LEG, CHICKEN BONE BROTH, BROCCOLI, GREEN BEAN, CARROT, CABBAGE. GLUTEN FREE. (17.95)

PHO FANTA-SEA: TIGER PRAWNS, BROCCOLI, GREEN BEAN, CARROT, CABBAGE, CHICKEN BONE BROTH. GLUTEN FREE! (17.95)

VERMICELLI BOWLS (BUN Vermicelli noodle is Pho noodle's THINNER cousin, but just as popular and as delicious.) 13.95 - 17.95

Fresh springy RICE NOODLE SALAD, red lettuce, sprout, pickled carrot, roasted peanut, fresh mint, frizzled shallot, shrimp crackers, and Saiwalks' lemon dressing.

FAMOUS TIPSY TOURIST: BBQ ALL-NATURAL CHICKEN THIGH, MANGO, JICAMA, CUCUMBER, AND PINEAPPLE

BBQ PORK VERMICELLI BOWL: BBQ ALL-NATURAL PORK, MANGO, JICAMA, CUCUMBER, AND PINEAPPLE

BBQ STEAK VERMICELLI BOWL: BBQ USDA BLACK ANGUS STEAK, MANGO, JICAMA, CUCUMBER, AND PINEAPPLE

VEGAN VEGETARIAN VERMICELLI BOWL: SAUTE LEMONGRASS TOFU, MUSHROOM, GREEN BEAN, ONIONS, LEEKS, MANGO, JICAMA, CUCUMBER, AND PINEAPPLE

TIGER PRAWN VERMICELLI BOWL: BBQ TIGER PRAWN, MANGO, JICAMA, CUCUMBER, PINEAPPLE (17.95)

SALMON VERMICELLI BOWL: GRILLED SALMON, MANGO, JICAMA, CUCUMBER, PINEAPPLE (17.95)



GARLIC NOODLES (Garlic level: Not enough to scare the vampire, but enough to make the Dragon Lady happy, whatever that means.) 13.95 - 17.95

BBQ CHICKEN GARLIC NOODLE: BBQ CHICKEN, GARLIC NOODLE, BROCCOLI, GREEN BEAN, CABBAGE, CARROT, CILANTRO

BBQ PORK GARLIC NOODLE: BBQ PORK, GARLIC NOODLE, BROCCOLI, GREEN BEAN, CABBAGE, CARROT, CILANTRO

BBQ STEAK GARLIC NOODLE: BBQ USDA BLACK ANGUS STEAK, GARLIC NOODLE, BROCCOLI, GREEN BEAN, CABBAGE, CARROT, CILANTRO

VEGETARIAN GARLIC NOODLE: SAUTE LEMONGRASS TOFU, MUSHROOM, GREEN BEAN, ONIONS, LEEKS, BROCCOLI, CABBAGE, CARROT, CILANTRO

9-SPICE GARLIC NOODLE: 9-SPICE CHICKEN, BROCCOLI, GREEN BEAN, CABBAGE, CARROT, CILANTRO (15.95)

CRISPY ROASTED CHICKEN GARLIC NOODLE: ROASTED CHICKEN LEG, LIGHTLY FRIED, BROCCOLI, GREEN BEAN, CABBAGE, CARROT, CILANTRO (17.95)

TIGER PRAWN GARLIC NOODLE: BBQ TIGER PRAWN, BROCCOLI, GREEN BEAN, CABBAGE, CARROT, CILANTRO (17.95)

SALMON GARLIC NOODLE: GRILLED SALMON, BROCCOLI, GREEN BEAN, CABBAGE, CARROT, CILANTRO (17.95)

COCONUT CREPES (BANH-XEO: THE original fusion dish, part Vietnamese, part French, whole-heartedly AMAZING!) 13.95

We make our CRISPY crepes from RICE FLOUR, COCONUT MILK, and a pinch of TURMERIC, thinly spread on a skillet with coconut flakes, diced green onion, jicama, sprout and served with lettuce leaves and mint herbs. Bon appétit, mon petit ami!

FAMOUS SHRIMP & PORK CREPE: ORIGINAL RECIPE, SAUTE SHRIMP, SAUTE PORK, SPROUT. GLUTEN FREE!

CHICKEN CREPE: SAUTE SHREDDED ALL NATURE WHITE CHICKEN BREAST. GLUTEN FREE!

STEAK CREPE: USDA BLACK ANGUS BEEF. GLUTEN FREE!

VEGAN VEGETARIAN CREPE: TOFU, MUSHROOM, ONIONS. GLUTEN FREE!

PLEASE ALLOW 20 MINUTES FOR CREPES.

RICE PLATES (Rice is a staple in Vietnamese cuisine as it beautifully ties all the BOLD flavors together.) 15.95

Serve with Grade-A Jasmine Rice OR Brown Rice, green lettuce salad with Saiwalks' lemon dressing, cucumber, red tomatoes, topped with scallion oil.

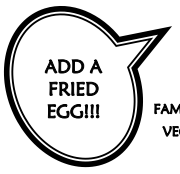
NINE SPICE CHICKEN: NOT JUST FIVE SPICES, BAKED CHICKEN THIGH. (Flavorful and MILDLY SPICY.)

BBQ HONEY CHICKEN: BBQ CHICKEN BREAST IN HONEY BBQ SAUCE.

PORK CHOP RICE PLATE: LEMON GRASS PORK CHOP, GRILLED, BONE-IN, FINGER LICKIN GOOD. Please allow 20 minutes.

FAMOUS RIB EYE RICE PLATE: RIB EYE MARINATED IN SESAME SAUCE, BBQ, LIPS SMACKING GOOD

VEGAN GRILLED PORTABELLO: (VEGETARIAN) GRILLED PORTABELLO MUSHROOM, with LEMONGRASS TOFU SAUTE WITH GREEN BEAN



SAIWALKS' SPECIAL (From family recipes, perfected with time.) 17.95

BASA IRON POT: DELICATE WHITE BASA FISH, BRAISED WITH CARAMELIZED PORK BELLY, RED CHILLI, RICE, & A BAGUETTE (for dipping)

FISH AND CHIPS: VIETNAMESE VERSION. FRIED WHITE BASA, SWEET POTATO FRIES, SMALL SIDE SALAD, JASMINE or BROWN RICE,

CRISPY ROASTED CHICKEN: ROASTED CHICKEN LEG. THEN FRIED LIGHTLY. CRISPY AND JUICY.

SAI GONE WILD: SHAKEN BEEF FILET MIGNON, RED AND YELLOW PEPPERS, GREEN ONION, JASMINE OR BROWN RICE

DISCO DIVE: GRILLED TIGER PRAWNS MARINATED IN GARLIC, SHALLOT, TOMATOES, CUCUMBER, JASMINE RICE

HANOI HUSTLER: GRILLED SALMON RICE PLATE with LETTUCE, TOMATOES, CUCUMBER. (Please allow 20 minutes)



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WINE COCKTAILS ~

	glass/pitcher
SRIRACHA MARGARITA ~ Sabe Blanco (sake tequila fusion), mango juice, pomegranate juice, lime juice, sriracha salt rim	10/40
MANGO MAI TAI ~ Rum wine, Triple Sec, pineapple juice, mango juice, lime juice	10/40
POMOSA ~ Mumm Brut Reserve with "POM" Juice	10/40

BUBBLES ~

	glass/bottle
MUMM Brut Reserve, Napa, California. Crafted in the French tradition, Brut Reserve melds old world methods with effortless Napa Valley elegance.	9/36

WHITE WINES ~

	glass/bottle
RIESLING, Kung Fu Girl, Washington State, 2015: juicy and lively, with lots of citrus blossom, and a touch of lychee.	9/36
SAUVIGNON BLANC, Kim Crawford, Marlborough, New Zealand 2013: bursts with passionfruit, citrus, and ripe stonefruit flavors.	11/44
SAUVIGNON BLANC, Benziger, Graton, California, 2014: exceptional aromas of bright lemon, grapefruit, and lemon.	9/36
CHARDONAY, Acacia, Carneros, 2012: intriguing hint of ginger, seductive honeycomb fragrance, and silky lemon custard.	10/40
PINOT GRIGIO, Francis Coppola, Geyserville, California, 2014: smooth flavors of tangerine, peaches, and pink grapefruit.	9/36

ROSÉ ~

	glass/bottle
Fleurs de Praireiec Cotes de Provence France 2016: delicate flavors of strawberry and rose petals with a bright refreshing acidity.	11/44
Listel, Grain de Gris Rose, IGP Sable de Camargue, France 2015: attractive flavors of red currant, ruby-red grapefruit rind, white melon and peach,	9/36

RED WINES ~

	glass/bottle
PINOT NOIR, Goyette, Sonoma Coast, California, 2013: delicate tastes of brown sugar, plum, and nectarine.	11/44
ZINFANDEL, Zinfandelic, Sierra Foothills, California, 2012: bright raspberry and black cherry fruit with a hint sweet oak.	9/36
MERLOT, Benziger, Napa, California, 2013: notes of blueberry and pepper with soft tannins adding to the round mouthfeel.	10/40
CABERNET SAUVIGNON, Josh Cellars, Hopland, California, Vintage 2014: expressive and bold, but smooth and approachable.	9/36
RED BLEND, the DIVINING ROD by Marc Mondavi's, California, 2015: a union 56% Zinfandel, 24% Petite Sirah, 20% Cabernet Sauvignon.	9/36

BEERS ~ bottles & cans

6.⁰⁰

33 BEER. Vietnam. Pale lager. 4.5%	FORT POINT WHEAT BEER, San Francisco. 4.7%
SAIGON BEER. Vietnam. Pale lager. 4.9%	BOONT AMBER. Anderson Valley. 5.8%
SAPPORO. Japan. Lager. 4.9%	ANCHOR STEAM. San Francisco. 4.9%
FORT POINT IPA, San Francisco. 6.3%	DRAKES IPA, California. 7%.

DARING BETS ~ NON-ALCOHOLIC, HAND MADE

4.⁹⁵

- FRESH YOUNG COCONUT: HOW FRESH? "IN THE HUSK" FRESH! (4.95)
- CAFÉ SUA HOT (Hot Vietnamese Slow Drip Coffee w Condensed Milk) – for those cold lazy morning.
- CAFÉ SUA ICED (Iced Vietnamese Slow Drip Coffee w Condensed Milk) – for those hot active afternoon.
- SAI ICED TEA ~ HOMEMADE THAI ICED TEA with organic half and half.
- PINK LIMEADE ~ Limeade with Pomegranate Juice
- TEA SELECTION: JASMINE GREEN TEA, ENGLISH BREAKFAST, OR CHAMOMILE (herbal)
- GINGER HONEY TEA ~ HOMEMADE, HOT or ICE. Perfect for soul searching or soul soothing.
- POMEGRANATE JASMINE ICE TEA

TRIED AND TRUE ~ NON-ALCOHOLIC, BOTTLE

3.⁹⁵

- COCA COLA BOTTLE
- DIET COCA COLA
- ROOT BEER
- ORGANIC COCONUT WATER
- ORGANIC JUICE BOTTLE: WATERMELON STRAWBERRY, ORANGE, OR LEMONADE
- SPARKLING FRUIT DRINKS: ORANGE, BLOOD ORANGE, or LIMONATA
- SPARKLING WATER

DESSERT

7.⁹⁵

La vie est belle avec dessert. Si c'est vrai, Je veux plus.

GREEN TEA TIRAMISU:

Sponge cake soaked in green tea, mascarpone cream, powdered green tea.

EXOTIC MANGO GELATO:

Mango, passion fruit & tropical guava gelato.

TRIPPLE CHOCOLATE CAKE:

Chocolate cake layered with milk, dark & ivory mousses.

ASSORTED MACARONS:

Delicate airy macarons in 6 flavors: chocolate, vanilla, lemon, coffee, & raspberry.

LATTE MACCHIATO GELATO:

Latte macchiato gelato swirled with coffee, chocolate covered coffee bean.

***There is a carry-in dessert charge of \$3 per person.

***California sales tax (8.50%) will be added to all checks.

***An 20% gratuity will be added for parties of 5 or more, for one or separate checks.

Subject to 3 cards max per party.

***Prices and menu subject to change without notice.

We buy local and all natural when possible and practical. We do not use MSG. We use peanuts, shrimps, meat, cage free eggs, sugar, salt, soy, oyster sauce, and honey in our preparations. Please practice caution and consult your doctor if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

STREET KIDS

6.⁹⁵

Street Smart or Book Smart, both agree, eating healthy starts early.
FOR KIDS 10 & UNDER

KIDS BEEF NOODLE SOUP

KIDS CHICKEN NOODLE SOUP

KIDS VEGETARIAN NOODLE SOUP

KIDS BBQ CHICKEN SANDWICH

KIDS BBQ CHICKEN RICE PLATE

WORD ON THE STREET

HAPPY HOURS:

MONDAY – FRIDAY 3PM – 6PM

\$2 OFF ALL WINES AND BEERS

OPEN DAILY 11:30 am to 9:30 pm

DELIVERY AND CATERING AVAILABLE ON SAIWALKS.COM

PHOLLOW US ON FACEBOOK