



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!) **9.99**

SPRING ROLL: FRESH SPRING ROLLS, NOODLES, LETTUCE & OUR HOME-MADE PEANUT SAUCE.

FAMOUS SAIGON SOUVENIR: ORIGINAL STYLE, POACHED SHRIMP, SLICED PORK, MANGO, MINT, BEAN SPROUT

VEGAN VEGETARIAN SPRING ROLL: TOFU, GREEN BEANS, MUSHROOM, LEEKS, ONION, MANGO, MINT, BEAN SPROUT

IMPERIAL ROLL: CRISPY, FRIED IMPERIAL 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

SANDWICHES (BANH-MI) was introduced by the French during its 100-year colonial period. OOH LA LA! **9.99**



Served on an airy French baguette stuffed with homemade aioli, cucumber, tomatoes, carrot, cilantro, jalapeno, with a small 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 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.) **12.99**

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

FAMOUS * **MO-PED MAYHEM:** PAPAYA, MANGO SALAD WITH GRILLED STEAK, CARROT, RED CHILLI, MINT, BASIL, PEANUT

*** BOTH 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.) **12.99**

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

PHO GA (CHICKEN): SHREDDED ALL NATURAL WHITE CHICKEN BREAST. GLUTEN FREE

PHO BO (BEEF): GRASS FED USDA PRIME RARE STEAK, BEEF BRISKET, BEEF MEAT BALL (GLUTEN FREE: SKIP THE MEATBALLS)

FAMOUS **PHO COMFORT:** SHREDDED ALL NATURAL WHITE CHICKEN BREAST, BROCCOLI, CABBAGE, CARROT. GLUTEN FREE

VEGAN **PHO BUDDHA:** (VEGETARIAN BROTH MADE FROM APPLES, CARROTS, KOHLRABI, NAPA CABBAGE), TOPPED WITH TOFU, BROCCOLI, CABBAGE, CARROTS. GLUTEN FREE!

VERMICELLI BOWLS (Vermicelli noodle is Pho noodle's THINNER cousin, but just as popular and as delicious.) **13.99**



Fresh springy NOODLE SALAD, shredded lettuce, sprout, pickled carrot, roasted peanut, fresh mint, frizzled shallot, shrimp crackers, and Saiwalks' lemon dressing. **WHEAT FREE NOODLE!**

FAMOUS **TIPSY TOURIST:** BBQ ALL NATURAL CHICKEN THIGH, MANGO, JICAMA, CUCUMBER, AND PINAPPLE

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

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

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

COCONUT CREPES (BANH-XEO) THE original fusion dish, part Vietnamese, part French, whole-heartedly AMAZING! **12.99**

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!

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

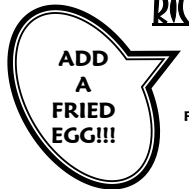
CHICKEN CREPE: SAUTE SHREDDED ALL NATURE WHITE CHICKEN BREAST. **GLUTEN FREE!**

STEAK CREPE: SAUTE GRASS FED BEEF. **GLUTEN FREE!**

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



RICE PLATES (Rice is a staple in Vietnamese cuisine as it beautifully ties all the BOLD flavors together.) **14.99**



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

NINE SPICE CHICKEN: NOT JUST FIVE SPICES, BAKED ALL NATURAL CHICKEN THIGH. (Flavorful but NOT spicy.)

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

GRILLED STEAK RICE PLATE: BLACK ANGUS BEEF, GRILLED, LIPS SMACKING GOOD

VEGAN **GRILLED PORTABELLO:** (VEGETARIAN) GRILLED PORTABELLO MUSHROOM, with LEMONGRASS TOFU, GREEN BEANS

SAIWALKS' SPECIAL (From family recipes, perfected with time.) **17.99**



FAMOUS **SAI GONE WILD:** SHAKEN BEEF TENDERLOIN, RED AND YELLOW PEPPERS, GREEN ONION, JASMINE OR BROWN RICE

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

FAMOUS **PHO FANTASEA:** TIGER PRAWNS, BROCCOLI, CARROT, CABBAGE, PHO NOODLE, CHICKEN BROTH. GLUTEN FREE!

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

BEER FOOD (All you need is a cold beer. Live the street life through beer food: JACKPOT!) **4.99**

GARLIC NOODLE: TOPPED WITH CILANTRO (6.95)

CHICKEN WINGS: A CLASSIC SAIGON STREET FOOD (7.95)

CHICKEN SKEWERS: BBQ CHICKEN BREAST, ON A BAMBOO STICK (3 sticks) (6.95)

CUP OF BROTH: PHO BROTH: CHICKEN, BEEF, OR VEGETARIAN

ABACUS: GRILLED CORN ON THE COB, SCALLION OIL, STREET STYLE

SWEET POTATO FRIES: TOPPED WITH COCONUT FLAKES

TOFU FRIES: CRISPY TOFU STRIPS, SPRINKLED WITH SALT AND PEPPER

JAPANESE JADE: STEAMED THEN CHILLED GREEN EDAMAME

GREEN LIGHT: STEAMED VEGETABLE MIX of BROCCOLI, CARROTS, CABBAGE

VIETNAMESE SHRIMP CRACKERS: (3.95)

FRIED EGG: EVERYBODY LIKES FRIED EGG (1.95)

WARM MINI BAGUETTE: (1.95)

SAIWALKERS LOVE TO ADD A FRIED EGG OVER GARLIC NOODLE

STREET KIDS (Street Smart or Book Smart, both agree eating healthy starts early. FOR KIDS 12 & UNDER.) **6.99**

KIDS PHO BO: BEEF NOODLE SOUP

KIDS PHO GA: CHICKEN NOODLE SOUP

KIDS BBQ CHICKEN SANDWICH

KIDS BBQ CHICKEN RICE PLATE

BEERS, WINE, DRINKS ON NEXT PAGE.



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WINE COCKTAILS ~

	gl/ptch
SRIRACHA MARGARITA ~ Agave wine, mango juice, lime juice, sriracha salt rim	10/40
MANGO MAI TAI ~ Rum wine, Triple Sec, pineapple juice, mango juice, pomegranate, lime juice	10/40
MIMOSAI ~ Lamarca Prosecco with "POM" Juice	10/40

BUBBLES ~

	gl/btl
PROSECCO, Lamarca, Italy *** 90 points on Wine Spectator	9/36

WHITE WINES ~

	gl/btl
RIESLING, Brass Tacks, Monterey, California, 2012: crisp clean notes of fresh peach, honey, and apricot.	9/36
SAUVIGNON BLANC, Benziger, Graton, California, 2014: exceptional aromas of bright lemon, grapefruit, and lemon.	9/36
SAUVIGNON BLANC, Kim Crawford, Marlborough, New Zealand 2013: bursts with passionfruit, citrus, and ripe stonefruit flavors.	11/44
CHARDONNAY, 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

ROSE ~

	gl/btl
Château de Campuget, Grenache Noir, Syrah, Rhône, France, 2015: traditional rose with fine scents of red berries.	9/36
Elouan, Oregon's Coast, 2015: A gorgeous pale pink color with ripe raspberry and strawberry aromas with hints of citrus.	12/48

RED WINES ~

	gl/btl
PINOT NOIR, Goyette, Sonoma Coast, California, 2013: delicate tastes of brown sugar, plum, and nectarine.	12/48
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.	12/48
CABERNET SAUVIGNON, J. Lohr, Paso Robles, California 2012: ripe flavors of black currant, cherry, and a bouquet of vanilla.	9/36
RED BLEND, the FEDERALIST, Rutherford, California, 2014: a union of merlot, zinfandel, and cabernet sauvignon.	9/36

BEERS ~ bottle

SAIGON BEER. Vietnam. Pale lager. 4.9%	BOONT AMBER. Anderson Valley. 5.8%.
33 BEER. Vietnam. Pale lager. 4.5%	ANCHOR STEAM. San Francisco. 4.9%.
SAPPORO. Japan. Lager. 4.9%	DRAKES IPA, California. 7%.
HEINEKEN. Holland. Pale lager. 5%	

DARING BETS ~ NON ALCOHOLIC, HAND MADE

- FRESH YOUNG COCONUT: HOW FRESH? "IN THE HUSK" FRESH ! (4.95)**
- CAFÉ SUA HOT** (Hot Vietnamese Slow Drip Coffee w Condensed Milk) – for those lazy cold 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
- GINGER HONEY TEA ~ HOMEMADE**, hot or iced. PERFECT for SOUL SEARCHING or SOUL SOOTHING
- POMEGRANATE JASMINE TEA ~ Hot or Iced.** A leaf of mint, a slice of lemon, a piece of HEAVEN
- COCONUT WATER** by PURITY ORGANIC

TRIED AND TRUE ~ NON ALCOHOLIC, BOTTLE

- JASMINE TEA (hot or iced)
- ORGANIC JUICE BOTTLE: WATERMELON STRAWBERRY, ORANGE, OR LEMONADE by PURITY ORGANIC
- COCA COLA BOTTLE ~ Popular here in America but EVEN MORE SO POPULAR on the streets of SAIGON
- DIET COCA COLA
- HENRY WEINHARD ROOT BEER ~ Draught Style Head Gourmet Root Beer
- SAN PELLIGRINO FRUIT DRINKS: ORANGE, BLOOD ORANGE, or LIMONATA
- SAN PELLIGRINO SPARKLING WATER

DESSERT

- MOCHI ICE-CREAM:** choose three from the following flavors: CHOCOLATE, GREEN TEA, MANGO, STRAWBERRY.
- PEACH PIE:** Juicy peaches, cinnamon, flaky pastry. A true taste sensation. (Gluten free)
- BERRY SUPREME PIE:** A berry lovers' dream come true. (Gluten free)

THANK YOU! CAM ON! MERCI!
CATERING & DELIVERY
AVAILABLE
\$4-\$6 delivery fee
\$20 minimum

*** Corkage is \$20 per 750-ml bottle.
 ***There is a carry-in dessert charge of \$3 per person.
 ***California sales tax (8.75%) will be added to all checks.
 ***An 18% 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. 3.5% service charge added to all checks for San Francisco Affordable Healthcare legislation.

WORD ON THE STREET

HAPPY HOURS: MONDAY – FRIDAY 3PM – 6PM
ALL WINES = 6 ** ALL BEERS = 4**

Open Daily
11:30 am to 9:30 pm

SAIWALKS.COM

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SAN FRANCISCO, CA 94123

SAIWALKS IS ON FACEBOOK