



SAIWALKS™

Delightful "SAI" of Vietnamese Street Food



Bonjour Saigon ☘ ☘ ☘ Hello Hanoi

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

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

POPULAR SAIGON SOUVENIR: ORIGINAL STYLE, POACHED SHRIMP, SLICED PORK, LETTUCE, MANGO, MINT, BEAN SPROUT, RICE NOODLE. 9.95

VEGAN VEGETARIAN SPRING ROLL: SAUTE TOFU, GREEN BEANS, MUSHROOM, LEEKS, ONION, LETTUCE, MANGO, MINT, BEAN SPROUT, RICE NOODLE. 9.95

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

POPULAR SAIGON SEGWAY: ORIGINAL STYLE, GROUND PORK, EGG, CARROTS, BLACK MUSHROOMS, TARO ROOTS, CELLOPHANE NOODLE 9.95

VEGAN VEGETARIAN CRISPY ROLL: TOFU, CARROTS, MUSHROOMS, TARO ROOTS, LEEKS, CELLOPHANE NOODLE 9.95

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

PORK BELLY STREET TACO: BRAISED PORK BELLY IN COCONUT JUICE, LETTUCE, CHEESE, PICO DE GALLO. 3 TACOS. 9.95

BASA FISH STREET TACO: FRIED BASA FISH, LETTUCE, CHEESE, PICO DE GALLO. 3 TACOS. 9.95

GARLIC NOODLE: A SIDE OF GARLIC NOODLE 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

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

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

FRENCH FRIES: SHOES STRING STYLE 4.95

SWEET POTATO FRIES: TOPPED WITH COCONUT FLAKES 4.95

TOFU FRIES: CRISPY TOFU STRIPS, SALT AND PEPPER 4.95

GREEN LIGHT: STEAMED BROCCOLI, GREEN BEAN, CARROT, CABBAGE 4.95

FRIED EGG or BRAISED EGG: EVERYBODY LIKES FRIED EGG 1.95 - 2.95

WARM MINI BAGUETTE: served with condensed milk. 1.95

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

HAPPY HOUR:
Mon – Fri: 3 pm – 6 pm
\$2 off all beers, wines, sake, cocktails

SANDWICHES (BÁNH-MÌ was introduced by the French during its 100-year colonial period. OOH LA LA!)

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 9.95

BBQ PORK SANDWICH: ALL-NATURAL GRILLED PORK 9.95

POPULAR NOISY NOSTALGIA: USDA BLACK ANGUS STEAK 9.95

PORK BELLY SANDWICH: BRAISED PORK BELLY IN COCONUT JUICE 9.95

CRISPY FISH SANDWICH: FRIED BASA FISH 9.95

VEGAN VEGETARIAN SANDWICH: TOFU, MUSHROOM, GREEN BEANS, SAUTE IN LEMONGRASS (VEGAN: SKIP THE AIOLI) 9.95

ADD A
FRIED
EGG!
\$1.95

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

* CURBSIDE CHAOS: CURLY CABBAGE, SHREDDED WHITE CHICKEN, MANGO, CARROT, RED CHILLI, MINT, BASIL, PEANUT 12.95

* MO-PED MAYHEM: JULIENNE PAPAYA, GRILLED BLACK ANGUS STEAK, MANGO, CARROT, RED CHILLI, MINT, BASIL, PEANUT 12.95

* 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 VEGAN BY SUBSTITUTING MEAT WITH TOFU ***

HOT NOODLE SOUP (PHỞ is the PERFECT way to cure a common cold, BUT more importantly, A HANG OVER.)

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. GLUTEN FREE AND NO MSG!

TRADITIONAL PHO GA (CHICKEN): CHICKEN BONE BROTH, SHREDDED ALL-NATURAL WHITE CHICKEN BREAST. (GF) 13.95

TRADITIONAL PHO BO (BEEF): BEEF BONE BROTH, USDA BLACK ANGUS RARE STEAK, BEEF BRISKET, BEEF MEAT BALL (GF: SKIP THE MEATBALLS) 13.95

POPULAR PHO COMFORT CHICKEN: CHICKEN BONE BROTH, SHREDDED ALL-NATURAL WHITE CHICKEN BREAST, VEGETABLES. (GF) 14.95

POPULAR PHO COMFORT BEEF: BEEF BONE BROTH, BLACK ANGUS RARE STEAK, BRISKET, BEEF MEATBALL, VEGETABLES. (GF: NO MEATBALL) 15.95

VEGAN PHO BUDDHA: (VEGAN BROTH FROM APPLES, CARROTS, KOHLRABI, CABBAGE) TOPPED WITH TOFU AND VEGETABLES. (GF) \$13.95

POPULAR PHO 9-SPICE: 9-SPICE CHICKEN, CHICKEN BONE BROTH, VEGETABLES. (GF) 15.95

POPULAR PHO ROASTED CHICKEN: ROASTED CHICKEN LEG, CHICKEN BONE BROTH, VEGETABLES. (GF) 17.95

POPULAR PHO FANTA-SEA: TIGER PRAWNS, CHICKEN BONE BROTH, VEGETABLES. (GF) 17.95

ADD A
BRAISED
EGG!
\$2.95

VERMICELLI BOWLS (BÚN Vermicelli noodle is Pho noodle's street cousin, and so, just as popular and as delicious.)

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

POPULAR TIPSY TOURIST: BBQ ALL-NATURAL CHICKEN THIGH. 13.95

BBQ PORK VERMICELLI BOWL: BBQ ALL-NATURAL PORK. 13.95

BBQ STEAK VERMICELLI BOWL: BBQ USDA BLACK ANGUS STEAK. 13.95

VEGAN VEGETARIAN VERMICELLI BOWL: SAUTE LEMONGRASS TOFU, MUSHROOM, GREEN BEAN, ONIONS, LEEKS. 13.95

POPULAR TIGER PRAWN VERMICELLI BOWL: BBQ TIGER PRAWN, 17.95

SALMON VERMICELLI BOWL: GRILLED SALMON. 17.95

ADD A
FRIED
EGG!
\$1.95

GARLIC NOODLES (THE original fusion dish, part Vietnamese, part French, whole-heartedly AMAZING!)

Wok-tossed egg noodle saute with broccoli, cabbage, green bean, and carrot, topped with cilantro. Indulge yourself!

BBQ CHICKEN GARLIC NOODLE: 13.95

BBQ PORK GARLIC NOODLE: 13.95

BBQ STEAK GARLIC NOODLE: BBQ USDA BLACK ANGUS STEAK 13.95

CHICKEN WING GARLIC NOODLE: 14.95

VEGETARIAN GARLIC NOODLE: SAUTE LEMONGRASS TOFU, MUSHROOM, GREEN BEAN, ONIONS, LEEKS, 13.95

9-SPICE GARLIC NOODLE: 9-SPICE CHICKEN, BAKED, LIGHTLY FRIED 15.95

POPULAR PORK CHOP GARLIC NOODLE: 15.95

RIB-EYE STEAK GARLIC NOODLE: 15.95

CRISPY ROASTED CHICKEN GARLIC NOODLE: ROASTED, LIGHTLY FRIED 17.95

TIGER PRAWN GARLIC NOODLE: 17.95

CRISPY BASA FISH GARLIC NOODLE: 14.95

POPULAR SALMON GARLIC NOODLE: GRILLED SALMON 17.95

ADD A
BRAISED
EGG!
\$2.95

MIGHTY VIETNAMESE ("It's a country filled with proud cooks and passionate eaters." The beloved Anthony Bourdain)

CÓM CHIÊN TÓI: GARLIC FRIED RICE with a pork belly and egg. 13.95

THỊT KHO TRỨNG: BRAISED PORK SHOULDER in coconut juice with a braised egg. 13.95

CÀ RI GÀ: CHICKEN CURRY in coconut milk with roasted potato. 13.95

BÁNH-XÈO: CRISPY COCONUT CREPE with shrimp & Pork. RICE FLOUR, COCONUT MILK, and a pinch of TURMERIC. Gluten Free. 13.95 (Vegan avail)

PLEASE ALLOW 20 MINUTES FOR CREPES.

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

Serve with Grade-A Jasmine Rice OR Brown Rice, and a side of salad.

NINE SPICE CHICKEN: NOT JUST FIVE SPICES, BAKED CHICKEN THIGH. (Flavorful and MILDLY SPICY.) 15.95

BBQ LEMON CHICKEN: BBQ CHICKEN BREAST. 15.95

PORK CHOP RICE PLATE: LEMON GRASS PORK CHOP, GRILLED, BONE-IN, FINGER LICKIN GOOD. Please allow 20 minutes. 15.95

POPULAR RIB EYE RICE PLATE: RIB EYE MARINATED IN SESAME SAUCE, BBQ, LIPS SMACKING GOOD 15.95

VEGAN GRILLED PORTABELLO: GRILLED PORTABELLO MUSHROOM, with LEMONGRASS TOFU SAUTE 15.95

CRISPY ROASTED CHICKEN: ROASTED CHICKEN LEG. THEN FRIED LIGHTLY. CRISPY AND JUICY. 17.95

FISH AND CHIPS: FRIED BASA AND SWEET POTATO FRIES 17.95

POPULAR SAI GONE WILD: SHAKEN BEEF FILET MIGNON, RED AND YELLOW PEPPERS, GREEN ONION. 17.95

DISCO DIVE: GRILLED TIGER PRAWNS MARINATED IN GARLIC & SHALLOT (Please allow 20 minutes) 17.95

HANOI HUSTLER: GRILLED SALMON. (Please allow 20 minutes) 17.95

ADD A
FRIED
EGG!
\$1.95



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Bonjour Saigon ☰ ☰ ☰ Hello Hanoi

COCKTAILS ~

SRIRACHA MARGARITA ~ Tequila Sabe Blanco (sake tequila fusion), pomegranate juice, lime juice, sriracha salt rim	glass/pitcher	10/36
GOLD N STORMY ~ Rum Sabe Gold, ginger beer, triple sec, lime juice		10/36
LYCHEE MARTINI ~ Yuzu Vodka Sabe, rose, lychee juice, apple cider, lime juice		10/36
MIMOSA ~ Mumm Brut Reserve with OJ		10/36
POMOSA ~ Mumm Brut Reserve with PJ ("POM" Juice)		10/36

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BUBBLES ~

MUMM Brut Reserve, Napa, California. Crafted in the French tradition, Brut Reserve melds old world methods with effortless Napa Valley elegance.	glass/bottle	9/32
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ROSÉ ~

Chateau Ste Michelle, Columbia Valley, 2017: beautiful color, dry, elegant rose with bright aromas of watermelon, raspberry, and watermelon.	glass/bottle	9 / 32
Listel, Grain de Gris Rose, IGP Sable de Camargue, France 2015: attractive color, dry rose with flavors of red currant, ruby-red grapefruit, white melon and peach,		9 / 32

WHITE WINES ~

RIESLING, Kung Fu Girl, Washington State, 2015: juicy and lively, with lots of citrus blossom, and a touch of lychee.	glass/bottle	9 / 32
SAUVIGNON BLANC, Kim Crawford, Marlborough, New Zealand 2013: bursts with passionfruit, citrus, and ripe stonefruit flavors.		11 / 40
SAUVIGNON BLANC, Benziger, Graton, California, 2014: exceptional aromas of bright lemon, grapefruit, and lemon.		8 / 30
CHARDONAY, Black Stallion, Napa Valley, 2016: opens with overflowing aromas of melon, white peaches, lemon and vanilla.		10 / 36
PINOT GRIGIO, Francis Coppola, Geyserville, California, 2014: smooth flavors of tangerine, peaches, and pink grapefruit.		9 / 32

RED WINES ~

PINOT NOIR, Rodney Strong, Sonoma, California, 2017: toasty vanilla from French oak aging and a silky texture with rose petal and red cherry flavor.	glass/bottle	11 / 40
ZINFANDEL, Zinfandelic, Sierra Foothills, California, 2017: bright raspberry and black cherry fruit with a hint sweet oak.		9 / 32
CABERNET SAUVIGNON, Imagery, Ripon, California 2016: dark mocha berry blended with petite sirah for added spice and complexity.		9 / 32
RED BLEND, Siena, Ferrari-Carano, Sonoma County, California, 2016: a union Sangiovese, Malbe, Cabernet Sauvignon, and Petite Sirah.		10 / 36

SAKE ~

TRADITIONAL:		glass/bottle
Nigori Sake: unfiltered, creamy, sweet		8 (5oz) / 14 (10oz)
Ginjo Premium Sake: delicate, dry, silky smooth		9 (5oz) / 15 (10oz)
Junmai Daiginjo Pure Night: elegant tropical aroma of melon, lychee, with a hint of honey suckle		11 (5oz) / 17 (10oz)
Hot Sake		7 (4 oz) / 12 (8 oz)
NEW & MODERN:		
SABE BLANCO: sake and tequilla from Jalisco, Mexico		11 (6oz) / --
SABE GOLD: sake and rum from the Carribean		11 (6oz) / --
SABE YUZU: sake and vodka from the Netherlands.		11 (6oz) / --
SABE COPPER: sake and bourbon whiskey		11 (6oz) / --

BEERS ~ bottles & cans (SAKE BOMB 3/shot)

SAIGON BEER. Vietnam. Pale Lager. 4.9%	SAPPORO. Japan. Lager. 4.9%
33 BEER, Vietnam, Pale Lager, 4.5%	DRAKES IPA, California. 7%.
FORT POINT KSA, San Francisco. 4.7%	ANCHOR STEAM. San Francisco. 4.9%.
FORT POINT IPA, San Francisco. 6.3%	GINGER BEER, FEVER TREE \$3
BLONDE, SUFFERFEST, 5.7%, gluten removed	CIDER, ANGRY ORCHARD CRISP APPLE
PILSNER, SUFFERFEST, 5.1%, gluten removed	

COCONUT BOMB 8
(Fresh coconut with a shot of tequila sake)

COFFEE AND TEA

CAFÉ SUA HOT (Vietnamese Coffee HOT) – for those cold lazy morning. 4.⁹⁵
CAFÉ SUA ICED (Vietnamese Coffee COLD) – for those hot active afternoon. 4.⁹⁵

ICE TEA SELECTION:

SAI ICED TEA ~ HOMEMADE THAI ICED TEA with organic half and half. 4.⁹⁵
POMEGRANATE JASMINE ICE TEA 3.⁹⁵

HOT TEA SELECTION:

CHINA POWDER GUN (GREEN TEA) 4.⁹⁵
VANILLA ORCHID (BLACK TEA) 4.⁹⁵
AFRICAN SOLSTICE (HERBAL TEA) 4.⁹⁵
GINGER HONEY TEA ~ HOMEMADE, HOT or ICE. 4.⁹⁵

STREET KIDS MENU

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*

***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.

JUICES AND SODA

FRESH YOUNG COCONUT: "IN THE HUSK" FRESH! 4.⁹⁵
PEACH LIMEADE 3.⁹⁵
ORANGE JUICE 3.⁹⁵
PURITY ORGANIC STRAWBERRY WATERMELON 3.⁹⁵
MEXICAN COKE 3.⁹⁵ / DIET COKE 3.⁹⁵
ROOT BEER 3.⁹⁵
SAN PELLGRINO BLOOD ORANGE 2.⁹⁵
SAN PELLGRINO SPARKLING WATER 3.⁹⁵

DESSERT

6

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.

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