

APPETIZERS

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|-----|--|--|--|
| 1. | Cha Gio (4) | Vietnamese crispy fried spring roll filled with pork, shrimp, mushrooms, clear noodles, taro root and turnip, served with lettuce, cucumber fresh herbs and Nuoc Cham sauce | 8.95 |
| 2. | Cha Gio Chay (4) | Vietnamese crispy fried vegetarian spring roll filled with vegetables and peanuts served with lettuce, cucumber fresh herbs and Nuoc Cham sauce | 8.75 |
| 3. | Goi Cuon Tom (Shrimp Summer Roll) (2) | Soft salad roll, filled with shrimp, bean sprouts, lettuce, fresh herbs and Rice vermicelli, served with peanut plum dipping sauce | 8.95 |
| 4. | Goi Cuon Chay (Vegetarian Summer Roll) (2) | Soft salad roll, filled with julienne vegetables, fresh herbs, Rice vermicelli, lettuce, crushed peanuts served with peanut plum dipping sauce | 8.25 |
| 5. | Goi Cuon Ga (Chicken Summer Roll) (2) | Soft salad roll, filled with chicken breast meat, bean sprouts, lettuce, fresh herbs and rice vermicelli, served with peanut plum dipping sauce | 8.50 |
| 6. | Chao Tom (Sugar Cane Shrimp "Corndogs shape") (2) | Corndog battered shrimp on sugar cane sticks, served with pickled cucumber and Nuoc Cham sauce | 9.75 |
| 7. | Five Spice Fried Chicken Wings (5 full wings) | | 8.75 |
| 8. | Bo Nuong Sate (4) | Grilled beef skewers, served with pickled cucumber, crushed peanuts and Sate dipping sauce | 11.00 |
| 9. | Ga Nuong Sate (4) | Grilled chicken skewers marinated with lemongrass, served with pickled cucumber, crushed peanuts and Sate dipping sauce | 10.00 |
| 10. | Tom Nuong Sate (2) | Grilled Prawn skewers, served with pickled cucumber, crushed peanuts and Sate dipping sauce | 10.95 |
| 11. | Rau-Cai Nuong (2) | Grill assorted vegetables and tofu on a stick. Served with Sate dipping sauce | 8.95 |
| 12. | Barbecued Spareribs with Plum Sauce (rack of 5) | | 14.50 |
| 14. | Steamed or Fried Shrimp Fingers (5) | Shrimp filling wrapped in thin wonton skin then steamed or deep fried. Top with fried shallots. | 9.25 |
| 15. | Steamed Crystal Dumplings (6). | Choice of: | |
| | Vegetable | 7.25 | Chicken 8.25 Shrimp 8.75 Assorted 8.50 |
| 16. | Pot Stickers (5) | Stuffed with pork and vegetables | 8.50 |
| 17. | Fried Calamari | | 10.75 |
| 18. | Appetizer Platter | (1 of each) Spring roll, vegetarian spring roll, sugar cane shrimp corndogs, grilled beef, grilled chicken, served with pickled salad, Nuoc Cham sauce and Sate dipping sauce | 13.25 |
| 19. | **Goi Du Du | Shredded green papaya salad, grilled beef, basil and slightly spicy dressing with crushed peanuts | 11.00 |
| 20. | Assorted Baby Greens Salad | Served with taro chip and our homemade dressing top with crushed peanuts | 9.50 |
| 21. | **Goi Muc | Steamed calamari over assorted baby greens with slightly spicy tamarind dressing and crushed peanuts | 12.00 |
| 22. | **Goi Tom Nuong | Grilled shrimp over assorted baby greens with slightly spicy tamarind dressing and crushed peanuts | 12.75 |
| 23. | **Goi Ga | Steamed sliced chicken breast meat over mixture of baby greens, shredded cabbage, onions, and herbs, tossed with our slightly spicy homemade dressing . Top with crushed peanuts | 11.00 |
| 24. | **Fried Tofu over Baby Green Salad | Deep fried tofu with sliced pickle cucumber, shredded carrots, and crunchy fried clear noodles over baby green in Nuoc Cham sauce. | 11.00 |

SOUP

25. **Canh Chua	Hot and sour soup with pineapple, tomato, celery, straw mushrooms, bean sprouts, fresh basil.	Sm.	Lg.
Choice of:			
A. Fish and Shrimp		7.25	12.75
B. Chicken		6.75	11.75
C. Shrimp Wonton		6.95	11.95
D. Vegetables		5.75	11.25
26. **La Sa Tom	Curry coconut shrimp soup, rice vermicelli, bean sprouts, basil	7.25	12.75
27. **La Sa Ga	Curry coconut chicken soup, rice vermicelli, bean sprouts, basil	6.25	11.25
28. Pho Bo	A hearty ox tail soup with rice noodles, thinly sliced beef and beef shank, top with chopped scallion and cilantro. Served with bean sprouts, basil, and hoisin sauce on the side	6.25	11.25
29. Pho Ga	Vietnamese clear chicken broth soup w. rice noodles and sliced chicken breast meat top with chopped scallion and cilantro	6.00	10.75

CHICKEN

32. **Cari Ga (Curry Chicken)	Sautéed slices of chicken breast meat with eggplant, onion, green beans, and bell peppers with curry and coconut milk. Served with pancakes	17.50
33. **Spicy and Tasty Chicken	Sautéed slices of chicken breast meat with bell peppers and onions in our spicy tasty sauce surrounded with steamed broccoli	17.50
34. **Ga Xai Xa Ot (Chicken Lemongrass)	Sautéed slices of chicken breast meat with bell peppers, and onions in a lemongrass chili sauce	17.50
35. Ga Xao Gung (Ginger Honey Chicken)	Vietnamese style sautéed slices of chicken breast meat in ginger honey sauce with bell peppers and onions	17.50
36. Ga Saté	Sautéed slices of chicken breast meat in slightly spicy sate sauce on top of pineapple, cucumber, bean sprouts, tomato, herbs and crushed peanuts	17.50
37. Ga Nuong Xa Platter	Grilled boneless chicken marinated with lemongrass and seasonings, served with pickled salad and sticky rice	17.50
38. Ga Xao Cai (Chicken Mixed Vegetables)	Sautéed slices of chicken breast meat with assorted vegetables and a touch of peanut oil	17.50
39. Ga Xao Dau Ve (Chicken String Beans)	Sautéed slices of chicken breast meat with string beans, onion, scallion and garlic in brown sauce	17.50
39B. Ga Xao Bong Cai (Chicken Broccoli)	Sautéed slices of chicken breast meat with broccoli, onion, scallion, garlic	17.50
C1. **Basil Chicken	Sautéed slices of chicken breast meat with tomato, snow peas, mushroom, squash, Napa cabbage, bean curd, and basil in our Chef's spicy sauce	17.50

PORK

40. Suong Nuong (Pork Chop)	Grilled marinated pork chops with lemongrass, served with pickled salad, tomato, cucumber and Nuoc Cham sauce	18.95
41. **Thit Xao Xa Ot (Pork Lemongrass)	Sautéed slices pork with bell peppers and onions in a lemongrass and chili sauce	17.50
42. **Cari Thit (Curry Pork)	Sautéed slices pork with vegetables in coconut milk and curry sauce, served with pancakes	17.50
43. Thit Saté	Sautéed slices pork with sate sauce on bean sprouts, pineapple, cucumber, tomato, herbs and crushed peanuts	17.50
44. Thit Xao Gung (Ginger Honey Pork)	Vietnamese style sliced pork sautéed in a ginger honey sauce with bell peppers and onions	17.50
44b. Pork Broccoli	Sautéed slices of pork with broccoli, onion, scallion, garlic with brown sauce	17.50
P1. **Basil Pork		17.50

All entrée comes with choice of white, brown or sticky rice (except soup/noodle dishes)

****Slightly Spicy**

BEEF

45. Bo Luc Lac	23.50
Stir-fried teriyaki steak cubes over high flame served with house made vinaigrette Watercress or mixed baby greens (when in season), tomato and homemade taro chips	
46. Bo Xao Broccoli (<i>Beef Broccoli</i>)	18.25
Sautéed slices beef with broccoli, onion, scallion, garlic in special brown sauce	
47. **Cari Bo (<i>Curry Beef</i>)	18.25
Sliced beef with eggplant, green beans, onion and bell peppers in curry coconut sauce, served with pancakes	
49. Bo Xao Dau Ve (<i>Beef String Bean</i>)	18.25
Sautéed slices of beef with string beans in garlic sauce and a touch of peanut oil	
50. **Bo Xao Xa Ot (<i>Beef Lemongrass</i>)	18.25
Sautéed slices of beef with bell peppers and onion in a lemongrass chili sauce	
81. **Basil Beef	18.25
Sautéed slices of beef with tomato, snow peas, mushroom, squash, napa cabbage, bean curd, and basil in our Chef's spicy sauce	

SEAFOOD

51. **Cari Tom (<i>Curry Prawns</i>)	20.75
Curry prawns in lemongrass and coconut milk sauce, stir-fried with eggplant, green beans, bell peppers, Okra and onions, served with pancakes	
53. Tom Xao Bong Cai (<i>Prawns Broccoli</i>)	20.75
Sautéed prawns with broccoli, onion, scallion, garlic in special brown sauce	
54. **Tom Xao Xa Ot (<i>Lemongrass Prawns</i>)	20.75
Stir-fried prawns with lemongrass and red chili with bell peppers and onions	
55. Tom Xao Gung (<i>Ginger Honey Prawns</i>)	20.75
Vietnamese style prawns sautéed in a ginger honey sauce with bell peppers and onions	
56. Tom Nuong (<i>Grilled Prawns</i>)	20.75
Grilled prawns, served with crushed peanuts, pickled salad and sticky rice	
57. **Spicy and Tasty Prawns	20.75
Sautéed prawns with bell peppers and onions in our spicy and tasty sauce surrounded w. steamed broccoli	
58. Ca Nuong (<i>Grilled Salmon</i>)	22.75
Grilled filet of salmon marinated with lemongrass, Tamarind and basil served with sautéed Napa cabbage, mushrooms and snow peas	
59. Ca Hap (<i>Steamed Salmon</i>)	22.75
Steamed filet of salmon in black bean sauce, ginger, scallion, and coriander served with sautéed Napa cabbage, mushrooms and snow peas	
61a **Crispy whole Fish Fried (seasonal).....Please ask server	M/P
Crispy whole fried fish with traditional Vietnamese sweet and sour sauce (slightly spicy)	
61b **Cari Ca (<i>Curry Salmon</i>)	22.75
62. **Vietnamese Seafood Bouillabaisse	25.75
Special hot and sour seafood broth with prawns, scallops, crabmeat, fish, mussels, calamari, and vegetables, seasoned with lemongrass, tamarind, and herbs in a casserole	
63. **Royal Seafood Bouillabaisse	25.75
Prawns, scallops, crabmeat, fish, mussels, calamari, vegetables, and clear noodles in a curry sauce	
64. Crispy Twin Delicacies	22.75
Fried crispy prawns and scallops in a tamarind, ginger, garlic sauce surrounded w. steamed broccoli	
66. **Spicy Twin Delicacies	22.00
Sautéed prawns and scallops with bell peppers and onions in our spicy and tasty sauce surrounded w. steamed broccoli	
81. **Basil Prawns	21.00
Sautéed prawns with tomato, snow peas, mushrooms, Napa cabbage, squash, bean curd and basil in our Chef's spicy sauce	
82. **Basil Prawns and Scallops	22.50
83. **Basil Seafood Bouillabaisse	25.75

VEGETARIAN

67. **Cari Tau Hu (Curry Tofu)	Bean curd, Chinese mushrooms, bell peppers, broccoli. Sautéed in coconut curry sauce	15.50
68. **Cari Rau Cai (Curry Mixed Vegetable)	Assorted vegetables stir-fried in coconut curry sauce over clear noodles	15.50
69. Mixed Vegetables	Stir-fried assorted vegetables and soy bean skin	15.50
70. **Ca Tim Nuong (Grilled Eggplant)	Grilled eggplant then removed skin, seasoned, top with fried shallots, scallions, crushed peanuts and Nuoc Cham sauce	15.50
71. String Beans (Dau Ve Xao)	Stir-fried string beans with shallots and garlic sauce	15.50
71B. Sautéed Broccoli	Sautéed broccoli with onions, scallions, garlic and special brown sauce	15.50
72. Vegetarian Basket	Stir-fried diced assorted daily greens and roasted peanuts in a special sauce in a crispy thin dough basket	15.50
75. Bamboo Steamed Vegetables	Mixed vegetables and bean curd steamed in a bamboo basket. Served with saté dipping sauce and dumpling sauce	15.50
76. Vegetarian Casserole	Mixed vegetable and small amount of clear noodles in a casserole	15.50
77. **Cari Dau Bap (Curry Okra)	Okra, green beans, eggplant, onions, bell peppers in a coconut curry sauce, served with pancakes	15.50
V1. **Basil Vegetables	Sautéed bean curd, tomato, snow peas, mushrooms, squash, Napa cabbage, broccoli, and basil in our Chef's spicy sauce	15.50

NOODLES

78. Bun Xao (Vietnamese Pad Thai)	Stir-fried rice noodles with shredded vegetables, egg and crushed peanut, served with Nuoc Cham sauce (Choice of sliced chicken breast meat, beef, or vegetarian)			78S. Shrimp	14.95	15.50
79. Mi Xao Don (Crispy Pan Fried Noodles)	Crispy pan fried egg noodles topped with sautéed vegetables, and choice of:					
	Chicken or Beef	18.50	Seafood	20.95	Vegetarian	16.75
80. Rice Vermicelli (Bun)	Room temperature rice vermicelli with cucumber, lettuce, bean sprouts, crushed peanuts, herbs, Nuoc Cham sauce, topped with choice of:					
	Grilled Chicken Skewers	15.95	Grilled Beef Skewers		16.95	
	Grilled Shrimp Skewers	18.25	Grilled Pork Chop		17.95	
	Sautéed Vegetables	14.95	Meat or Vegetarian Spring Roll		14.95	
NEW 80BX. (Bun Bo Xao)	Sautéed Flank Steak with Garlic, Onions and Bell Peppers			16.95		
81. Banh Hoi (Woven Thin Rice Vermicelli)	Steamed thin rice vermicelli woven into intricate w. scallion, fried shallots, greens, and crushed peanuts, served with Nuoc Cham sauce, topped with choice of:					
	Grilled Chicken Skewers	17.25	Grilled Beef Skewers	17.25	Grilled Prawn Skewers	19.95
	Sautéed Vegetables	15.95	Meat or Vegetarian Spring Roll		16.85	
82. Goi Banh Cuon	Steamed thin rice crepe rolled with ground baby shrimp and scallion, served with cucumber, lettuce, bean sprouts, crushed peanuts, and fresh basil in Nuoc Cham sauce, with choice of					
	Grilled Chicken Skewers	17.25	Grilled Beef Skewers		17.25	
	Grilled Prawn Skewers	19.85	Sautéed Vegetables		16.50	

All entrée comes with choice of white, brown or sticky rice (except soup/noodle dishes)

****Slightly Spicy**

RICE

83. House Special Fried Rice						15.50
Fried rice with shrimp, Chinese sausage, egg, scallion						
84. Com Chien (Fried Rice)						
Fried rice with egg, vegetables, and choice of:						
Chicken	14.95	Beef	14.95	Shrimp	15.95	
Vegetables	13.95					
85. **Curry Vegetarian Fried Rice						14.25

SIDES

86. Soi Nep		3.50
Sticky Rice cooked with coconut milk		
87. Jasmine Rice		2.50
High quality rice grains		
88. Brown Rice		2.75

Saigon Seasonal Special

SP5. SAIGON BEEF, Chicken or Tofu	22.95
SP5P.....SAIGON PRAWN	25.95
Sautéed with asparagus, fresh shiitake mushroom and ginger in our Chef's Special Sauce	
SP7. SPICY BEEF, Chicken or Tofu Saigon Style	22.95
SP7P.....SPICY PRAWN	25.95
Sautéed with long mild chilli pepper, red bell-pepper, fresh shiitake mushroom and asparagus in our Special Sauce	
59CS. STEAMED CHILEAN SEA BASS (filet)	28.95
Steam with fresh shiitake mushroom, asparagus, ginger and scallion in soy dressing and drizzled with Perfected Temperature Olive Oil.	
SP8. SAIGON MUSSEL	23.25
Sautéed with Spicy Basil Sauce	
SP8M. SAIGON STYLE STEAM	
*S*Salmon (filet)	23.25
or *CS*Chilean Sea Bass (filet)	28.95
Steam with asparagus, fresh shiitake mushroom, red bell-pepper, long hot pepper, ginger and garlic in Chef's Special Innovation Sauce	

**The ingredients in some dishes may contain small amounts of peanuts. If you are/or suspect you are allergic to it or any other ingredient please inform your wait staff.*

**We use many ingredients such as peanuts, sesame, soybean, etc. Please inform your server or the Management if you are allergic to any ingredients*

****Slightly Spicy**

~~~~~ LUNCH SPECIALS ~~~~~

Monday-Friday 11:30am-4:00pm (Except Holidays)

L 01. **La Sa Tom	Curry shrimp soup with coconut milk, rice vermicelli, bean sprouts and herbs	10.95
L 02. **La Sa Ga	Curry chicken soup with coconut milk, rice vermicelli, bean sprouts, and herbs	10.50
L 03. Pho Bo	A hearty ox tail soup broth w. rice noodles, thinly sliced rare beef and cooked beef shank, top with chopped scallion and cilantro. Served w. bean sprouts, lemon wedge, basil, and hoisin sauce on the side	10.50
L 04. Pho Ga	Vietnamese clear chicken broth with sliced chicken breast meat and rice noodles topped with chopped scallion, cilantro and fried shallots	9.95
L 05. **Cari Ga (Curry Chicken)	Sliced chicken breast meat with eggplant, onion, green beans, bell peppers with coconut curry sauce, served with pancakes	10.65
L 06. **Spicy and Tasty Chicken (or Beef add \$0.50)	Sautéed chicken breast meat in our spicy and tasty sauce surrounded with steamed broccoli	10.65
L 07. **Ga Xao Xa Ot (or Beef add \$0.50)	Sautéed chicken breast meat with bell peppers and onions in a lemongrass chili sauce	10.65
L 08. Ga Xao Gung (Ginger Honey Chicken)	Vietnamese style chicken breast meat sautéed in a ginger honey sauce with bell peppers and onions	10.65
L 09. Suong Nuong (Pork Chop)	Grille marinated pork chop served with pickled salad, tomato, cucumber and Nuoc Cham sauce on the side	11.95
L 10. **Cari Bo (Curry Beef)	Sliced beef with eggplant, green beans, bell peppers, onions in a curry coconut sauce served with pancakes	10.95
L 11. **Cari Tom (Curry Prawns)	Curry prawns in a lemongrass, coconut sauce stir-fried with eggplant, green beans, bell peppers, Okra, and onions, served with pancakes and rice	11.95
L 12. Tom Xao Gung (Ginger Honey Prawns)	Vietnamese style prawns sautéed in a ginger honey sauce with bell peppers and onions	11.95
L 13. **Cari Rau Cai (Curry Mixed Vegetable)	Assorted vegetables stir-fried in a coconut curry sauce over small amount of clear noodles, and pancakes	10.50
L 14. Bun Xao (Vietnamese Pad Thai)	Stir-fried soft rice noodles with shredded vegetables, egg, and crushed peanuts, served with Nuoc Cham sauce on the side. (Choice of chicken, beef, or vegetarian)	10.75
L 15. Bun	Room temperature rice vermicelli with cucumber, lettuce, bean sprouts, crushed peanuts, and fresh herbs in Nuoc Cham sauce, topped with choice of:	
	Grilled Chicken Skewers 10.65 Grilled Beef Skewers 10.95 Grilled Shrimp Skewers 14.50	
	Sautéed Vegetables 10.65 Meat or Vegetable Spring Roll 10.65	
	NEW L15BX. (Bun Bo Xao) Sautéed Flank Steak with Garlic, Onions and Bell Peppers	13.50
L 16. Goi Banh Cuon	Steamed thin rice crepe rolled with ground baby shrimp and scallion, served with cucumber, lettuce, bean sprouts, fresh basil and crushed peanuts in Nuoc Cham sauce with choice of:	
	Chicken Skewers or Beef Skewers 10.95 Shrimp Skewers 14.50	
L 17. Com Chien (Fried Rice)	Fried rice with egg, vegetables and choice of:	
	Chicken or Beef 10.50 Shrimp 11.25 Vegetarian 10.50	
L 18. **Basil Beef	Sautéed slices of beef with tomato, snow peas, mushrooms, squash, Napa cabbage, bean curd, and basil in our Chef's spicy sauce	10.95
L 19. Ga Sate	Sautéed slices of chicken breast meat in a slightly spicy sate sauce on top of pineapple, cucumber, bean sprouts, tomato, herbs, and crushed peanuts	10.65
L 20. Ga Xao Dau Ve (or Beef add \$0.50)	Sautéed slices of chicken breast meat with string beans in garlic sauce and a touch of peanut oil	10.65
L 21. Ga Xao Cai (or Beef add \$0.50)	Sautéed slices of chicken breast meat with assorted vegetables and a touch of peanut oil	10.65
L 22. **Basil Chicken	Sautéed slices of chicken breast meat with tomato, snow peas, mushrooms, squash, Napa cabbage, bean curd, and basil in our Chef's spicy sauce	10.65
L 23. Chicken Broccoli (or Beef add \$0.50)	Sautéed slices of chicken breast meat with broccoli, onion, scallion, garlic with brown sauce	10.65

Wines by the Glass

White		Red	
Sauvignon Blanc, Monkey Bay, New Zealand	9/34	Cab & Merlot Red Blend, Blackstone, California	9/34
Chardonnay, Mark West, California	9/34	Pinot Noir, Woodbridge, California	9/34
Pinot Grigio, Rex Goliath, California	9/34	Merlot, Ravenswood, California	9/34
Riesling, Chateau St. Michelle, Columbia Valley	9/34	Cabernet, Ravenswood, California	9/34
White Zinfandel, Montevina, California	8/30	Rioja (light, fruity Spanish wine), Rioja Vega, Spain	9/34
		Malbec, Woodbridge, California	9/34
		Plum Wine	8/30

Wines by the Bottle

White		Red	
Riesling, Blufeld, Germany	35	Pinot Noir, Five Rivers, Santa Barbara, CA	39
Pinot Grigio, Estancia, Monterey, CA	35	Pinot Noir, Simi, Sonoma Coast, CA	45
Sauvignon Blanc, Kim Crawford, New Zealand	45	Merlot, Casa Lapostolle, Chili	41
Chardonnay, Robert Mondavi Private Select, CA	39	Merlot, Franciscan, Napa Valley, CA	45
Chardonnay, Franciscan, Napa Valley, CA	39	Zinfandel, Ravenswood, "LODI", CA	38
		Zinfandel, Rosenblum, Alexander Valley, CA	35
		Malbec, Terrazas, "Reserve", Argentinian	43
		Cabernet, Clos du Bois, Sonoma, CA	45
		Cabernet, Hess, Napa Valley, CA	45
		Cabernet, Robert Mondavi, Napa Valley	49

Beer

Draft 8.00		Bottle 6.50	
Blue Moon		Vietnamese 33	Tsing Tao
Goose Island (IPA)		Heineken	Corona
Kirin		Sapporo	Kirin Light
Sapporo		Singha	Budweiser
Sam Adams		Amstel Light	Sam Adams
Stella			
Sodas (Coke, D.Coke, Sprite, Ginger Ale, Club Soda)			2.75
Juices (Orange, Cranberry, Pineapple)			4.00
Aqua Panna	250 ml 3.75	750 ml	7.50
S. Pellegrino	250 ml 3.75	750 ml	7.50

House Special Drinks

Vietnamese Hot Coffee	5.00
Vietnamese Ice Coffee	5.50
Vietnamese Frozen Coffee	6.50
Thai Iced Tea	5.50
Ginger Iced Tea	5.25
Lemon Iced Tea	5.25
Fresh Lemonade Soda	5.25
Frozen Virgin Pina Colada	8.00
Frozen Virgin Strawberry Daiquiri	8.00
Pot of Hot Tea (Oolong or Green)	4.95

House Sake

Hot or Cold 8.00

Ginjo Premium Sake

Hakushiuka Junmai, Ginjo (cold)	300 ml	12.95
Kara Tamba (cold)	300 ml	13.95
Hakkaisan (cold)	300 ml	27.75

Junmai

Naturally Pure Brewed Sake		
Hakushika Chokara (cold)	300 ml	11.25
Kikumasa-mune Taru Sake (cold)	300 ml	12.75
Yamada Nishuki (cold)	300 ml	12.75

Nigori

Naturally Brewed, Unfiltered Sake		
Shochikubai Nigori Sake (cold)	300 ml	11.25
Perfect Snow (cold)	300 ml	17.75

Cocktails

Mojito	10.50	Long Island Iced Tea	10.50	Mango Martini	10.25
Frozen Margarita	10.50	Blue Hawaiian	10.50	Orangetini	10.25
Frozen Pina Colada	10.50	Cosmo	10.25	Fuzzy Navel	10.00
Frozen Mango Daiquiri	10.50	Appletini	10.25	Sex on the Beach	10.00
Strawberry Daiquiri	10.50	Margarita	10.25	Sea Breeze	10.00
Mai Tai	10.50	Lychee Martini	10.25	French Martini	10.50

Saigon Signature Cocktails

12.00

Mojitos (Bacardi)

Saigon Coconut Sensation
Superior Rum Classic
Torched Cherry
Dragon Berry
Peach Red
Pomegranate

Margaritas

Spicy Jalapeno Tanteo
Avion Silver Pomegranate
Avion Reposado Agave Nectar
Coconut Signature (1800 Teq.)

Leblon Caipirinha

*Leblon Cachaca, Muddled Lime and Sugar,
Shaken and Served on Ice.*

Skinny Colada Martini

*Svedka Colada Vodka, Pineapple Juice, Club Soda
Garnished with Fresh Pineapple Slice*

Tropical Sensation

*Mint Infused Vodka, Guava Juice, Lemon Juice,
Aromatic Bitters, Dash of Club Soda*

Saigontini

*Bulldog Gin, St-Germaine, Lillet Blanc, Fresh
Lemon Juice, Aromatic Bitters, Dash of Club Soda.*

Bacardi Launch

*Bacardi Apple, Bacardi Limon, Bacardi Watermelon,
Sour Mix, Top w. Lychee Juice & Lychee Garnish.*

Cherry Lane

*Cherry Vodka, Benedictine, Lemon Juice,
Simple Syrup and a Splash of Bitter*

Blue Goose Lemonade

*Citron Vodka, Blue Curacao, Sweet & Sour Mix
and Club Soda.*

Stoli White Pom Fizz

*Pomegranate Vodka, Pomegranate Liqueur,
Pineapple Juice and a Champagne Splash*

The French Pear

*La Poire Vodka, St-Germaine and Xante with
a Splash of Champagne.*

Blood Orange Martini

*Orange Vodka, Solerno Blood Orange Liqueur,
Lemon Juice, Bitters and Ginger Ale*

Desserts

Belgian Chocolate Mousse Cake	6.00	Fresh Pineapple	5.00
Tiramisu Cake	6.00	Logan	4.50
Ice Cream... <i>Green Tea, Red bean Chocolate or Vanilla</i>	5.00	A Southeast Asia tropical fruit similar to lychee, served on ice	

15% gratuity will be included for party of 7 or more