BRUNCH Saturday & Sunday | 11–2p | Dine-in Only | Excluding Holidays

Inspired by the vibrant flavors of Vietnam and reimagined for the modern brunch table, our menu blends tradition with creativity. Crafted with fresh ingredients and bold seasonings, each dish brings a unique balance of comfort and culture.

Bánh Mì Bò Né | sizzling steak & egg 20.4
pate, onion, cucumber, tomato, French baguette.

Xà Lách Cá Hồi | salmon salad 18.4
boil egg, lettuce, cucumber, herbs, bean sprouts, kimchi, tomato.

Không Còn Là Bún | no noodle soup 16.4
spicy lemongrass chicken soup, mushroom, bell pepper, carrot, broccoli, bean sprouts, avocado.

Cơm Gà Sốt Bơ Tỏi
garlic butter chicken plate 16.4
rice, boil egg, lettuce, crispy garlic, cucumber, kimchi.

Mì Xào Tỏi & Trứng | garlic noodles & eggs 16.4
buttery garlic noodles, fried egg, mix veggies.

Cơm Chay Bát Nhã | Buddha symbolic 20.4
quinoa, mixed vegetables, edamame, sesame, soft tofu, rice, soy sauce.

Phở Mini Ăn Sáng | mini Phở brunch 13.4
pick 1: Sliced rare beef | Meatballs | Chicken

Bò Kho | beef stew 16.4
Vietnamese slow-braised beef stew w/ lemongrass, warm spices.

Phở French Dip 22.4
beef short rib & broth, cucumber, pickled carrot& daikon, jalapeno, cilantro, onion.

Bún Xả Thịt Heo Trứng
lemongrass pork & egg bowl 16.4
fried egg, vermicelli, pickled veggie, cucumber, lettuce, kimchi.

Cà-Ri Chay | tofu curry 20.4
taro, sweet potato, mushroom, bread or rice.

Phở Chay | vegan noodle soup 20.4
rice noodle, veggie broth, tofu, mixed vegetables, basil, bean sprout, jalapeño, onion.

SAIGON SIPS

Mimosa 4.4
pick 1: Classic | Mango | Lychee | Passion Fruit

Hà Nội Heat Margarita 11.4
tequila, lime, agave, tajin

Vietnamese Iced Coffee 5.4
strong coffee w/ silky condensed milk

Lemongrass Mojito 11.4
rum, lime, mint, lemongrass

Passion Fruit Spritz 11.4
sparkling, refreshing

Cucumber Melon (non-alcoholic) 9.4
sweetened w/ organic cane sugar