

Shop*Lingo

Vietnamese Baguette Thin and crispy on the outside, soft and airy on the inside. Inspired by the era of French colonialism (1874-1954).

Vietnamese Meatballs Proteins marinated in honey, caramel, and onion. Formed into flat patties and chargrilled to burn sweetness away and create a complex grilled flavor. We make ground pork and ground chicken Vietnamese style meatballs.

Bean Thread Noodles Clear, firm textured Asian noodles made from low carb mung beans

Daikon Mild flavored central Asian radish that looks like a large, bright white carrot

Aioli Provençale mayonnaise-like sauce made from olive oil, egg yolk, and lemon juice. We use pasteurized eggs for health safety.

Nuoc Mam Vietnamese vinaigrette made from rice vinegar, fish sauce, lime juice, and palm sugar

Sriracha Spicy red chili garlic sauce made from red peppers, garlic, vinegar, and sugar. Named after the Thailand town where it was first made.

Mortadella Cured pork sausage originally produced in Bologna, Italy. Popular sandwich meat available throughout Vietnam.

Tamarind A subtropical plant originally brought to southeast Asia from Africa along the spice route trails. Within the plant pods lies a fleshy fruit known for both sweet and sour tastes.

Bánh Mì Sandwiches

A traditional Vietnamese "street sandwich" offering the best of French Colonial influence - the baquette - combined with the vibrant and bold ingredients of Vietnam. The result: a freshly made sandwich bursting with flavor!

Baquettes are piled high with layers of flavor: cilantro, Thai basil, pickled shredded carrrot & daikon, ribbon-cut cucumber & aioli.

#1 Grilled Steak

Marinated sirloin steak, sliced and char-grilled with honey-caramel glaze; with cucumber-cilantro aioli.

#2 Grilled Pork Meatball

Minced pork marinated with black pepper, Vietnamese caramel glaze and scallions; with cucumber-cilantro aioli.

#3 Grilled Chicken Meatball

Minced chicken with red onion, scallion, and bean thread noodles, char-grilled with a caramel glaze; with honey-garlic aioli.

#4 Coconut Chicken Breast

Sliced chicken breast marinated in chili-coconut and chargrilled; with cucumber-cilantro aioli.

#5 Grilled Tofu

Locally made firm tofu, marinated and char-grilled with chili-coconut glaze; with honey-garlic aioli.

#6 The American

Sliced smoked ham, Genoa salami, and mortadella; with chopped lettuce, cilantro, tomato-cucumber relish, and mayonnaise.

#7 Breakfast All Day

2-egg omelet with ground seasoned pork & sliced smoked ham, with ribbon-cut cucumber & cilantro; laced with honey-garlic aioli.

#8 Grilled Steak & Egg

2-egg omelet with marinated & grilled sirloin steak, ribbon-cut cucumber, pickled carrot & daikon, with honey-garlic aioli.

Soup & Salads

#9 Vietnamese-Style Chicken Soup

Seasoned chicken broth with Asian spices (coriander, clove, ginger), scallions, bean sprouts, cilantro, red onion, lime and bean thread noodles. Add any chargrilled protein.

#10 Vietnamese Noodle Salad (Bun)

Vermicelli rice noodles, lettuce, cucumber, carrot, basil, mint, cilantro, peanuts, red onion and bean sprouts. Tossed in a Vietnamese vinaigrette (nuoc mam). Add any chargrilled protein.

#11 Field Green Salad

Mixed greens, cucumber, carrot, corn, red cabbage and red onion. Tossed in a ginger-peanut dressing. Add any chargrilled protein.

Wok'd Bowls

#12 Classic Fried Rice

Wok-seared white rice, egg, broccoli, scallions, bean sprouts, and cherry tomatoes tossed in our garlic soy sauce. Choice of protein.

#13 Drunken Noodles

Stir-fried rice noodles tossed with Thai basil, broccoli, carrots, red onions, cherry tomatoes and smothered in our sweet drunken sauce. Choice of protein.

#14"Banh Fire" Bowl

Journey to the spicy side of our street! A lively stir-fry of carrots, bean sprouts, red onion, scallion and cilantro tossed in a spicy tamarind sauce and topped with peanuts, "Banh Fire" jalapeño pesto and a dollop of cooling sour cream. Served over white rice. Choice of protein.

Sides

A. Spice-Dusted Wonton Chips

B. Saigon"Street Stall" Corn Cup

A warm cup of sweet corn kernels, Saigon sauce (coconut milk, butter, nuoc mam), red pepper, scallion, crumbled white cheese.

C. Cool Fresh Summer Rolls

Lettuce, bean sprouts, carrots, mint, Thai basil, cilantro, daikon, and rice vermicelli rolled in rice paper. With nuoc mam and ginger-peanut sauces.

D. Sweet and Spicy Peanut Slaw

Shredded cabbages, carrot, cilantro, mint and scallion in ginger-peanut dressing.

