

SIP HAPPENS!

SAIWALKS™

Vietnamese Street Food in the Heart of San Francisco

SAIWALKS.COM

COCKTAILS

"When the sip hits the fan."

	Class	Pitcher
✓ SRIRACHA MARGARITA – Tequila Sabe Blanco, pomegranate, lime, sriracha salt rim.	11	40
MARINA MULE – Vodka Sabe Straight, fresh ginger, and lime.	11	40
LYCHEE MARTINI – Yuzu Vodka Sabe, rose, lychee juice, apple cider, lime juice.	11	40
GOLD N STORMY – Rum Sabe Gold, ginger beer, triple sec, lime juice.	11	40

BUBBLES

"Let's get fizzical!"

	Class	Bottle
MUMM BRUT. – Napa, California.	11	40
SOFIA COPPOLA. – Sparkling Rose.	11	40
MIMOSA. – Mumm Brut with OJ.	11	40
POMOSA. – Mumm Brut + Pomegranate Juice.	11	40

ROSÉ

"Love at first sip!"

	Class	Bottle
CHATEAU ST MICHELLE. » Columbia Valley, 2017.	11	40
LISTEL, GRAIN DE GRIS ROSE, IGP. » Sable de Camargue, France 2015.	11	40

WHITE

"We are on cloud wine!"

	Class	Bottle
KUNG FU GIRL RIESLING. » Washington State, 2017.	11	40
KIM CRAWFORD SAUVIGNON BLANC. » Marlborough, New Zealand 2016.	11	40
BENZINER SAUVIGNON BLANC. » North Coast, CA 2019.	11	40
BLACK STALLION CHARDONNAY. » Napa Valley, 2018.	11	40
FRANCIS COPPOLA PINOT GRIGIO. » Geyserville, California, 2018.	11	40

RED

"Love the wine you're with!"

	Class	Bottle
ZINFANDELIC. ZINFANDEL. » Sierra Foothills, California, 2018.	11	40
RODNEY STRONG. PINOT NOIR. » Sonoma, California, 2018.	11	40
INTRINSIC. CABERNET SAUVIGNON. » Columbia Valley, 2016.	11	40
FLAT TOP HILL CELLARS » Red Blend. St Helene, California, 2016.	11	40

BEERS

"How sip is your love?"

	Bottle
SAIGON BEER. » Vietnam, Pale Lager, 4.9%.	6.5
SAPPORO. » Japan. Lager. 4.9%	6.5
FORT POINT IPA. » San Francisco. 6.3%.	6.5
FORT POINT KSA. » San Francisco. 4.7%	6.5
PILSNER, TRUMER PILS. » Berkeley, CA. 4.9%.	6.5
ANCHOR STEAM. » San Francisco. 4.9%.	6.5
WHITE CLAW. – Black Cherry.	5
GINGER BEER. – Fever Tree.	5
APPLE CIDER. – Angry Orchard.	5
COCONUT BOMB. – Coconut + sake shot.	9
SAKE BOMB. – Add a shot to your beer.	3

SAKE

"Loose lips sink sip."

	Bottle
HOT SAKE: JUNMAI GINJO » 8oz carafe	12
NIGORI SAKE. » unfiltered, creamy, sweet	12
GINJO PREMIUM SAKE. » Delicate, dry, silky smooth	14
PURE NIGHT JUNMAI DAIGINJO. » Elegant tropical aroma of melon, lychee, with a hint of honey suckle.	16

COFFEE

CAFÉ SÛA NÔNG. – Add boba for free. » Vietnamese Hot Coffee.	5
CAFÉ SÛA ĐÁ. – Add boba for free. » Vietnamese Ice Coffee.	5

COLD TEAS

"Sweet dreams are made of teas."

SAI ICED TEA. – Add boba for free. » Thai Ice Tea + organic half n half.	5
♥ GINGER HONEY TEA – Add boba for free. » HOME MADE. Serve HOT or COLD.	5
♥ JASMINE MILK TEA. – Add boba for free.	5
POMEGRANATE JASMINE TEA – Add boba for free.	5

HOT TEAS

GREEN TEA. – By Tea Forté. » CHINA POWDER GUN	5
BLACK TEA. – By Tea Forté. » VANILLA ORCHID.	5
HERBAL TEA. – By Tea Forté. » AFRICAN SOLSTICE.	5

JUICES & SODA

FRESH YOUNG COCONUT. – "In the husk" fresh!	6
♥ LYCHEE LIMEADE. – Like boba? Add it for free!	5
ORANGE JUICE	4
MEXICAN COKE / DIET COKE / ROOT BEER	3
SAN PELLIGRINO BLOOD ORANGE	3
LA CROIX SPARKLING WATER: LIME OR BERRY	3
SPARKLING WATER / REGULAR WATER	5/3

DESSERT

EXOTIC MANGO GELATO. » Mango, passion fruit & tropical guava gelato.	8
LATTE MACCHIATO GELATO. » Latte macchiato gelato swirled with coffee, chocolate covered coffee bean.	8
TRIPLE CHOCOLATE CAKE. » Chocolate cake layered with milk, dark & ivory mousses.	8
ASSORTED MACARONS. » Delicate macarons in 6 flavors: chocolate, vanilla, lemon, coffee, & raspberry.	8

***Corkage fee is \$20. Cake fee (carry-in dessert) is \$2 per person.
***California sales tax (8.50%) will be added to all checks. ***An 20% gratuity will be added for parties of 6 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. Our beef soup contains rare steak. Our aioli are made using raw eggs. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Please practice caution and consult your doctor if you have any food allergies.

Open Daily 11:30 am - 9:30 pm * Catering available.

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