

SIP HAPPENS!

SAIWALKS™

Vietnamese Street Food in the Heart of San Francisco

SAIWALKS.COM

COCKTAILS

"When the sip hits the fan." Glass Pitcher

✓ SRIRACHA MARGARITA – Tequila Blanco Sabe, pomegranate, lime, sriracha rim.	12	44
MARINA MULE – Vodka Straight Sabe, fresh ginger, and lime.	12	44
LYCHEE MARTINI – Yuzu Vodka Sabe, rose, lychee juice, apple cider, lime juice.	12	44
GOLD N STORMY – Rum Gold Sabe, ginger beer, triple sec, lime juice.	12	44

BUBBLES

"Let's get fizzical!" Glass Bottle

MUMM BRUT. – Napa, California.	12	44
SOFIA COPPOLA. – Sparkling Rose.	11	40
MIMOSA. – Mumm Brut with OJ.	12	44
POMOSA. – Mumm Brut + Pomegranate Juice.	12	44

ROSÉ

"Love at first sip!" Glass Bottle

CHATEAU ST MICHELLE. » Columbia Valley, 2020.	11	40
LISTEL, GRAIN DE GRIS ROSE, IGP. » Sable de Camargue, France 2020.	11	40

WHITE

"We are on cloud wine!" Glass Bottle

KUNG FU GIRL RIESLING. » Washington State, 2019.	11	40
KIM CRAWFORD SAUVIGNON BLANC. » Marlborough, New Zealand 2021.	12	44
BENZINER SAUVIGNON BLANC. » North Coast, CA 2019.	11	40
BLACK STALLION CHARDONNAY. » Napa Valley, 2019.	12	44
FRANCIS COPPOLA PINOT GRIGIO. » Geyserville, California, 2020.	11	40

RED

"Love the wine you're with!" Glass Bottle

ZINFANDELIC. ZINFANDEL. » Sierra Foothills, California, 2017.	11	40
RODNEY STRONG. PINOT NOIR. » Sonoma, California, 2018.	12	44
INTRINSIC. CABERNET SAUVIGNON. » Columbia Valley, 2018.	12	44
FERRARI-CARANO. RED BLEND SIENA. » Sonoma, California, 2018.	12	44

BEERS

"How sip is your love?" Bottle

COMING SOON... SAIGON BEER. » Summer 2022.		
SAPPORO. » Japan. Lager. 4.9%		7
FORT POINT IPA. » San Francisco. 6.3%.		7
TRUMER PILS » Berkeley, CA. 4.9%.		7
ANCHOR STEAM. » San Francisco. 4.9%.		7
HARD KOMBUCHA. – Natural and Organic. » Striange Beast. 7.0%.		6
WHITE CLAW. – Black Cherry.		6
GINGER BEER. – Fever Tree.		6
APPLE CIDER. – Angry Orchard.		6
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, rich, tropical aroma.	16

COFFEE

CAFÉ SÛA NÔNG. – Add boba +1. » Vietnamese Hot Coffee.	6
CAFÉ SÛA ĐÁ. – Add boba +1. » Vietnamese Ice Coffee.	6

COLD TEAS

"Sweet dreams are made of teas."

SAI ICED TEA. – Add boba +1. » Thai Ice Tea + organic half n half.	6
GINGER HONEY TEA – Add boba +1. » HOME MADE. Serve HOT or COLD.	6
JASMINE MILK TEA. – Add boba +1.	6
POMEGRANATE JASMINE TEA – Add boba +1.	6

HOT TEAS

GREEN TEA. – By Tea Forté.	5
BLACK TEA. – By Tea Forté.	5
WHITE TEA. – By Tea Forté.	5
HERBAL TEA. – By Tea Forté.	5

JUICES & SODA

FRESH YOUNG COCONUT. – "In the husk" fresh!	7
ARNOLD PALMER. – Add boba +1.	6
LYCHEE LIMEADE. – Add boba +1.	6
ORANGE JUICE	5
COKE/DIET COKE/SPRITE/ROOT BEER	4
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
COPA CAFÉ GELATO. » Latte macchiato gelato swirled with coffee, chocolate covered coffee bean.	8
TRIPLE CHOCOLATE CAKE. » Chocolate cake layered with milk, dark & ivory mousses.	8
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 (8.625%) 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 2 cards max per party. Each additional card is 25c. We are not responsible for lost or stolen items. **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. The possibility exists for cross contact and we are unable to guarantee that any menu item is completely free of any allergen. Please practice caution and consult your doctor if you have any food allergies.

Open Daily 11:30 am - 9:00 pm * Catering available.

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