



Saigon House

VIETNAMESE CUISINE

OPEN : MONDAY TO SUNDAY 10:30AM - 10PM

Saigon House serves authentic Vietnamese Pho, is part of the famous 'Green Garden Pho' on Silverdale Way NW in Silverdale and one of the first time in Tacoma to bring you true authentic, classic Vietnamese cooking whether it is dine in, online ordering or takeout. We at Saigon House, will provide you with all the pleasures of the Vietnamese table, a captivating taste of an irresistible cuisine, that you can't find another Vietnamese restaurant.

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SCAN ME

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Saigon House

VIETNAMESE CUISINE



Saigon House gets its name from the city of Vietnam. Saigon is familiar to many Travelers from all corners of the globe who have known and visited there before other places in Vietnam. The name was chosen as it represents the city who hosts and feeds weary shoulders for their next adventures.

Saigon House is unlike other restaurants of its kind. Not only does it contain the heart and soul of the owner, but also expresses the vibrant history of Vietnam and its countrymen. Vietnam, besides its old history and cultures, has always been talked about and respected for its food cultures - which until this day, continue to stay relevant and have their recipes passed down for generations. Take "Pho" as an example of a known staple of Vietnamese food cultures. It was met and loved by many people from different venues for a long time. Now, it has been adopted and tweaked to cater to other cultures and countries, especially in Southeast Asia. "Pho" came to America during

the Vietnam War between the 1960s and 1970s, it however did not get the popularity and welcoming it does now until the 90s and 2000s. Just like many households of Viet communities in America who are open to share their unique recipes of the Vietnamese heritage, Saigon House's owner would also like to share his.

Dung Tran emigrated to America in 1994 with his family. Coming from immigrant parents, Tran takes on various jobs to make ends meet, but still holds on to the American Dream — to run a successful business. Tran works tirelessly to save, and with the support of family and friends, mostly from his sister Uyen Thi, he's gained the confidence to open his first Phd restaurant in Silverdale, which has now expanded to Saigon House in Tacoma.

Saigon House's chef describes his style of cooking as "the nouvelle cuisine of Asia." Our foods rely on an abundance of fresh herbs, vegetables, and exotic ingredients. Exotic ingredients such as cloves and anises are to boost a contrasting flavor and texture within every bite. Tran's family recipe does not rely on meat to flavor the broth. The meats rather are additive after the food is served. This allows our guests to taste the dish's beautiful and unique flavor before further adding in more choices of meats and condiments to their own unique taste.

HAPPY HOURS

HAPPY HOURS FOOD

Everyday 4:00pm - 6:00pm & 9:00pm-Close



DRAFT BEER

Elysian, Space Dust IPA	5
Mac & Jack's	5
Modela Esp	5
Sky Kraken, Hazy Pale Ale	5

WINE

House Red	7
House White	7

BEER BOTTLES

Cambodian Player	4
Saigon Street Beer "54"	4
Saigon Tropical IPA	4
Thai IPA	4
Singha	4
Corona	4
Heineken	4

COCKTAILS

Smokey Saigon Drop	8
Strawberry Margarita	8
Saigon Mule	8
Tamarind Whiskey Sour	8
Peach Cosmo	8
Vietnamese Coffee	8



FRESH SPRING ROLLS 6.95



FRIED EGG ROLLS 6.50



FISH CAKES 7.95



VIETNAMESE TACOS 6.50



CHICKEN WINGS 8.95



HOUSE PHO 10

SPECIALTY COCKTAILS

Smokey Saigon Drop 11

Our house vodka, triple sec, passion fruit puree with our homemade sour mixed.

Saigon Mule 10

Infused vodka with chili, galangal and ginger, lime and ginger beer.

Vietnamese Coffee 10

Vietnamese Phin coffee, Captain Morgan Spiced rum, Malibu coconut rum, with cream.

Matai 11

A classic cocktail, Bacardi rum, Malibu coconut rum, lime, and pineapple juice and topped off with Dark rum.

Strawberry Margarita 11

Muddled fresh strawberry with tequila, lime, triple sec and strawberry syrup.

Tamarind Whiskey Sour .. 12

This tamarind spiked whiskey sour has been our top seller, with our house bourbon, tamarind concentrate, lime and simple syrup.

Negroni 11

A popular Italian cocktail with our house gin, Campari and sweet vermouth

Brooklyn 12

Brooklyn is one of the five cocktails named for the boroughs of New York City. Rye whiskey, dry vermouth, Ramazzotti and Maraschino liqueur.

Passion Fruit Suckle 11

Honeysuckle cocktail with a twist of passion fruit puree, light rum, honey and lime juice.

Peach Cosmo 11

A cosmopolitan, or informally a Cosmo with vodka, peach schnapps and cranberry juice.

Old Fashioned 12

The old fashioned is a cocktail made by muddling sugar with bitters, water, whiskey and garnishing with orange zest and cocktail cherry.

Singapore Sling 12

The Singapore Sling is nuanced with Gin, Grand Marnier, liqueurs, pineapple juice and lime juice.

Pineapple Mojito 11

Whether lounging by the pool or sitting at bar, this is nothing short of delicious with pineapple, rum and mint leaves

Smokey Saigon Drop



Tamarind Whiskey Sour



18% gratuity will be included for a party of 6 or more.
Price are subject to change without notice.

BEER / SAKE

DRAFT BEER

Mac & Jack's	6
Elysian, Space Dust IPA	7
Sky Kraken, Hazy Pale Ale	6
Modelo Esp.	6

BOTTLES

Michelob Ultra	5
Kirin Ichiban	5
Heineken	5
Corona	5
Chang	5
Thai IPA	5
Cambodian Player	5
Saigon Street Beer "54"	5
Saigon Tropical IPA	5

CIDERS

Stella Artois Cidre	4
Seattle Dry Cider	5

SAKE

Gekkeikan	6.50
Mio Sparkling Sake	7
Kizakura	7.50
Hakutsuru Unfiltered	7.50
Nigori Genshu	10



BEVERAGES / HOT TEA

SOFT DRINKS

Coke	2.50
Diet Coke	2.50
Dr. Pepper	2.50
Lemonade	2.50
Sprite	2.50
Iced Tea	2.50
Soymilk	4
Thai Iced Tea	4
Vietnamese Milk Coffee	5

JUICE

Apple Juice	4
Coconut Juice	4
Cranberry Juice	4
Orange Juice	4
Pineapple Juice	4

BLENDED MILKTEA

(Topping: Coconut Telly, Rainbow Jelly and Tapioca \$.75)

Avocado	6.00
Coconut	4.50
Honeydew	4.50
Mango	4.50
Peach	4.50
Strawberry	4.50
Taro	4.50
Watermelon	4.50

HOT TEA

Jasmine Chun Hao 4.50

A perfumy tea from the Fujian province of China, infused with the delicate scent of jasmine flowers.

Earl Grey Moonlight 4

Comforting flavors of vanilla and cream combine to soften the citrus notes of traditional Earl Grey.

Turmeric Bliss 4

Bright and sunny, our turmeric tea has the fruity, sweet taste of juicy mangos and zest of Florida oranges.

Jade Oolong 4.50

Jade Oolong tea from the Tung Ting mountain in Nantou County, Taiwan. A highly prized tea, jade oolongs are beautiful deep green in appearance, with large, tightly rolled leaves.

Chocolate Truffle 4.50

Our rich black tea is blended with cocoa nibs, chicory, chocolate chips, and even a dash of cocoa powder to create our most lusciously decadent indulgence yet.

Decaf Hazelnut Cin Creme 4.50

Our Decaf Ceylon tea blends with the warm, soothing flavors of hazelnut and cinnamon, paired with silky crème, to evoke happy memories.

Coconut 4

Few things can pull off sweet and savory quite like coconut and few teas can play with other flavors quite as seamlessly as a classic Ceylon. In one cup, you will get the dense, creamy texture of fresh coconut with the balanced brightness and tang of Ceylon black tea.



WHITE WINE

RIESLING

Starling Castle10 | 36

Riesling, Germany

Jones of Washington ... 8 | 28

Riesling, Washington

CHARDONNAY

Murphy Goode 8 | 28

Chardonnay, California

Castle Rock10 | 36

Riesling, Washington

Twenty Acres 40

Chardonnay, California

SAUVIGNON BLANC

Peter Yealands12 | 40

Sauvignon Blanc, New Zealand

The Better Half10 | 36

Sauvignon Blanc, New Zealand

ROSÉ

Flying Solo 8 | 28

Rosé, France

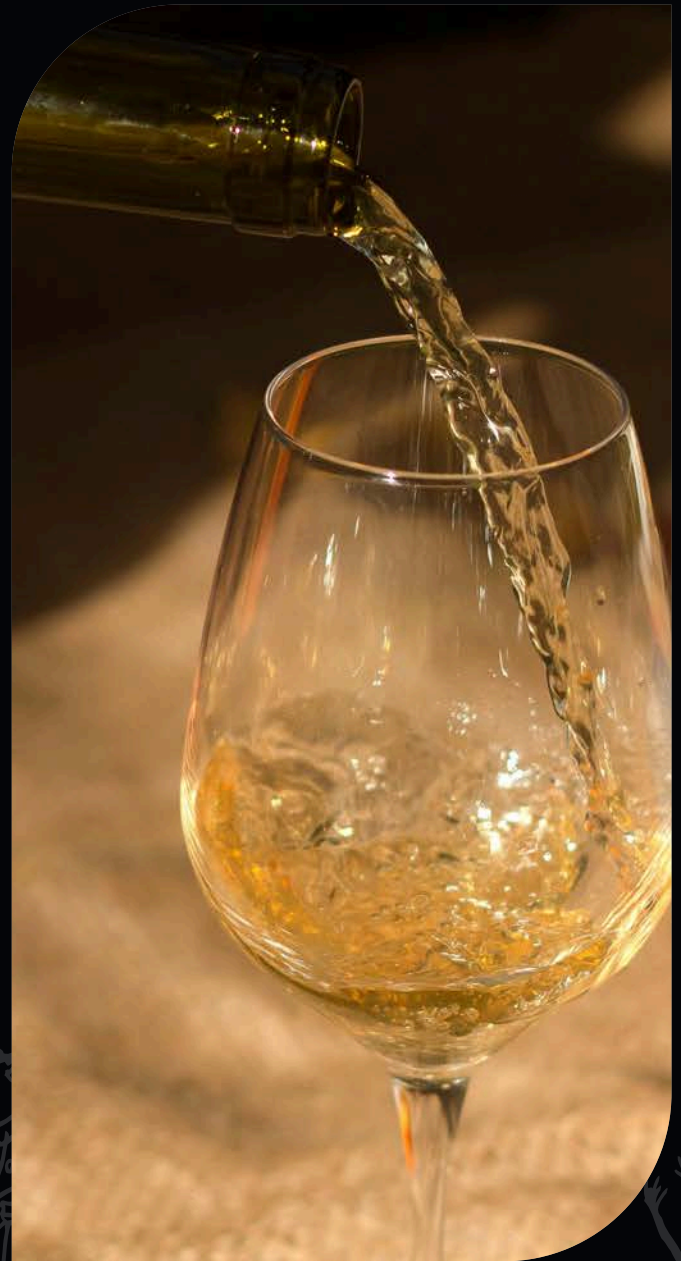
Murphy Goode 8 | 28

Rosé, California

PINOT GRIGIO

Ca'Del Sarto 10 | 28

Pinot Grigio, Italy



SPARKLING WINE

Lunetta Trentino 9

Rosé, Italy

Maschio 9

Prosecco, Italy

Jp Chenet 8

Brut, California

RED WINE

MERLOT

Rare Wine 9 | 32
Merlot, California

PINOT NOIR

Portlandia 12 | 44
Pinot Noir, Oregon

CABERNET SAUVIGNON

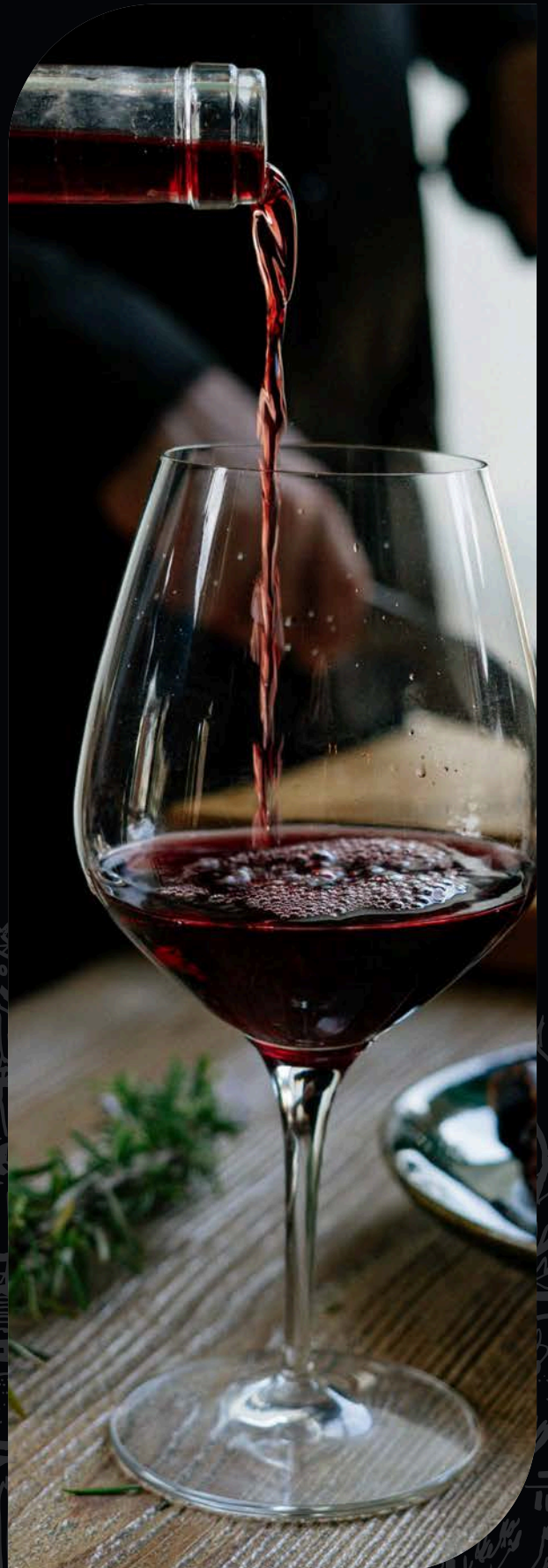
Murphy Goode 8 | 28
Cabernet Sauvignon, California

Twenty Acres 42
Cabernet Sauvignon, California

Buried Cane 10 | 36
Cabernet Sauvignon, California

MALBEC

Zolo 9 | 32
Malbec, Argentina



APPETIZERS



SAIGON ROLLS 9.95

Grilled pork sausage wrapped in rice paper with lettuce, cucumbers, cilantro, chives, and mint. Served with our house peanut sauce.



FRESH SPRING ROLLS 8.95 🌱

(Pork and Shrimp or Tofu)

A Vietnamese dish, traditionally consists of pork and prawns wrapped in rice paper with vermicelli, lettuce, chives, and bean sprouts. Served with our house peanut sauce.



FRIED VEGGIES ROLLS 7.95 🌱

Crispy fried spring roll stuffed with vegetables. Served with sweet and sour sauce.



FRIED EGGROLLS 8.95 🌱

Filled with ground pork, cabbage, bean thread noodles rolled with rice paper and fried to a golden brown. Served with sweet and sour sauce.



BUTTER GARLIC CHICKEN WINGS 10.95 🌱

Marinated with butter and deep-fried chicken wings, tossed with garlic and onion.

APPETIZERS



SAIGON APPETIZER SAMPLER 15.95 🍴

Three fried veggie spring rolls, three coconut prawns, three fish cakes.
Served with our house sauce.



GRILLED PORK SKEWERS 8.95

Pork shoulder marinated with oyster sauce, soy sauce and granulated sugar. Served with sweet chili sauce.



GRILLED BEEF SKEWERS 9.95

These beef skewers are marinated with a flavorful lemongrass marinade, garlic and sesame oil. Served with sweet chili sauce.



FISH CAKES 9.95 🍴

The fresh taste of the fish with spices, garlic, ground coriander and red chili. Served with cucumber salad and plum sauce.



COCONUT PRAWNS 10.95 🍴

Whole Prawns tossed with lots of coconut flakes, battered deep-fried to golden brown. Served with sweet chili sauce.



SAIGON SANDWICH 8.00 🍴

(Fried tofu, Grilled Chicken, Grilled Pork, Meatball for \$1, Grilled Beef for \$2, Buster Crab for \$4)

Vietnamese baguette, pate, mayo, cucumber, pickle carrots and daikon radish, cilantro, jalapenos, salt and pepper, soy sauce.



Soup

SOUP



TOM YUM 12.95 🍲

(Fried Tofu, Chicken, Pork, Beef for \$2, and Shrimp for \$3)

Hot and sour soup with mushrooms, onions, lemongrass, kaffir lime leaves and cilantro.



TOM KA 12.95 🍲

(Fried Tofu, Chicken, Pork, Beef for \$2, and Shrimp for \$3)

This coconut soup features mushrooms, lemongrass, kaffir lime leaves and cilantro.

PHO/SPECIALTY NOODLE SOUP



SAIGON SPECIAL PHO R. 12.95 | L. 13.95 🍲

Rice noodle soup with slices of rare beef well done brisket, meatball, tendon and tripe. Served with fresh bean sprouts, lime and Thai basil.



HOUSE PHO R. 11.95 L. 12.95 🍲

(Pick Two Choices of Meat)

(Brisket, Meatball, Tendon, Tripe, Steak, Shrimp for \$3)

Rice noodle soup with your choice of meat. Served with fresh bean sprouts, lime and Thai basil.



TOFU PHO R. 11.95 L. 12.95 🍲

Rice noodle soup with fried tofu and veggies served with our slow-cooked vegetarian broth. Served with fresh bean sprouts, lime, jalapenos and Thai basil.



CHICKEN PHO R. 11.95 L. 12.95 🍲

Rice noodle soup with chicken served with our grandma's secret recipe five-spice beef broth. Served with fresh bean sprouts, lime, jalapenos and Thai basil.



SHORT RIB PHO 17.95

Cook in a big stone pot with juicy beef back ribs are slow roasted then simmered with charred onion, ginger, shallot with a soft kick of chilly and fragrant spice aromas, this is best and most delicious slow-cooked pho ever.



WONTON EGG NOODLE SOUP 13.95 🍲

Our wonton stuffed with premium ground pork wrapped in egg-based wonton skin. BBQ pork, shrimp and Bok choy with egg noodles.



HUE SPICY NOODLE SOUP* 13.95

Spicy and richly flavored beef soup with rice noodles, beef shank, beef tendon, and Vietnamese ham.



Noodles

NOODLES



PAD THAI 14.95 🌱🍌

(Chicken, Pork, Fried Tofu, Beef for \$2 and Shrimp for \$3)

A delicious stir-fry rice noodles, ground peanuts, egg, green onion, beansprouts and tamarind sauce.



KEE MAO NOODLES 15.95 🌱🍌

(Chicken, Pork, Fried Tofu, Beef for \$2 and Shrimp for \$3)

Fresh large, soft noodles stir-fried with egg, basil, tomato, bell peppers and bamboo shoots. Mixed with a delicate sauce.



PAD SEE EW 14.95 🌱🍌

(Chicken, Pork, Fried Tofu, Beef for \$2 and Shrimp for \$3)

Fresh wide rice noodles stir-fried with Chinese broccoli, egg and blend with our traditional Thai sauce.



CRISPY EGG NOODLES 14.95 🌱🍌

(Chicken, Pork, Fried Tofu, Beef for \$2 and Shrimp for \$3)

Wok-fried fresh seasonal vegetables served with dry fried egg noodles.



SINGAPORE STYLE RICE NOODLES 14.95 🌱🍌

(Chicken, Pork, Fried Tofu, Beef for \$2 and Shrimp for \$3)

Simple One Pan Singapore Noodles recipe made from rice vermicelli (thin rice noodles), curry powder, bean sprouts, spring onion, carrots, and red bell pepper.



VERMICELLI SALAD BOWL 12.95 🌱🍌

(Pick One Choice of Meat - Fried Tofu, Egg Rolls, Grilled Chicken, Grilled Pork Skewers, Sugarcane Fried Shrimp)

Vermicelli Noodles served with shredded lettuce, carrot, cucumber, bean sprouts and topped with a sprinkle of toasted peanuts, fried onions and sauteed green onions with our house fish sauce.



BEEF SKEWERS VERMICELLI SALAD BOWL 13.95 🍌

Vermicelli noodles served with shredded lettuce, carrot, cucumber, beansprouts and topped with a sprinkled of toasted peanuts, fried onions and sauteed green onions with our house fish sauce.



SAIGON SPECIAL VERMICELLI BOWL 15.95 🍌

Vermicelli noodles with fried egg rolls, fried shrimp on sugarcane, grilled pork skewers and grilled pork paste served with shredded lettuce, carrot, cucumber, beansprouts and topped with a sprinkle of toasted peanuts, fried onions and sauteed green onions with our house fish sauce.



OBAMA, HANOI STYLE VERMICELLI BOWL 15.95 🍌

It is a refreshing and light dish, made up of rice noodles, pork patties (cha), and thinly sliced fatty pork shoulder. Served with fresh mints, lettuce and pickled carrot and daikon.



Rice

RICE PLATTERS/ FRIED RICE



HOUSE FRIED RICE* 13.95 🍴🌿

(Chicken, Pork, Fried Tofu, Beef for \$2 and Shrimp for \$3)

Our house fried rice is a combination of jasmine rice, mixture of warm peas, carrots and onions with scrambled eggs mixed all together.



HOUSE RICE PLATTER 12.95 🍴

(Grilled Chicken, Lemongrass Tofu, Beef Skewers \$2)

Served fresh romaine lettuce, cucumber, pickles, carrots and our house sweet sour garlic sauce



GRILLED PORKCHOPS AND RICE 13.95 🍴

(Grilled Chicken, Lemongrass Tofu, Beef Skewers \$2)

Our charbroiled porkchop and rice plate served fresh romaine lettuce, cucumber, pickles, carrots and our house sweet and sour garlic sauce.



SAIGON SPECIAL AND RICE 16.95 🍴

Charbroiled marinated porkchop, egg quiche

With fried shrimp cake, shrimp paste wrapped sugar cane with egg sunny side up. Served with fresh romaine lettuce, cucumber, pickles, carrots and our house sweet and sour garlic sauce.



PINEAPPLE FRIED RICE* 13.95 🍴🌿

(Chicken, Pork, Fried Tofu, Beef for \$2 and Shrimp for \$3)

Jasmine rice stir fried with yellow curry powder, pineapple, egg, cashew nuts, peas, carrots and onions.



BUSTER CRAB FRIED RICE 18.95

Buster Crab referred to a soft-shell that had yet to complete molting. Jasmine rice stir fried with seafood sauce, egg, peas, carrots, onion with a generous portion of soft shell crab meat.



XO SHRIMP FRIED RICE 15.95

Jasmine rice stir fried with egg, onion with our XO sauce.



Curry

CURRY



PANANG CURRY** 14.95 🍲

(Fried Tofu, Chicken, Pork, Beef for \$2 and Shrimp for \$3)

Panang Curry with coconut milk, bell pepper and lime leaves. Served with jasmine rice or brown rice \$2.



RED CURRY** 14.95 🍲

(Fried Tofu, Chicken, Pork, Beef for \$2 and Shrimp for \$3)

Red curry paste with coconut milk, bell pepper and lime leave. Served with jasmine rice or brown rice \$2.



GREEN CURRY** 14.95 🍲

(Fried Tofu, Chicken, Pork, Beef for \$2 and Shrimp for \$3)

Green Curry paste with coconut milk, eggplant, bell pepper and basil. Served with jasmine rice or brown rice \$2.



YELLOW CURRY** 14.95 🍲

(Fried Tofu, Chicken, Pork, Beef for \$2 and Shrimp for \$3)

Yellow curry paste with coconut milk, potatoes, onions. Served with jasmine rice or brown rice \$2.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



Entrees

ENTREES



SAIGON CREPE 15.95 🌱🥬

Prawns, pork slices, shiitake mushroom, beansprouts, carrot, green onion fried rice batter topped with coconut milk. Served with green vegetables and our house fish sauce.



GOLDEN CASHEW NUT* 14.95 🌱🥬

(Chicken, Pork, Tofu, Beef \$2 and Shrimp \$3)

Stir fried with red and green bell peppers, celery, carrots, onions with cashew nuts sauce. Served with jasmine rice or brown rice \$2.



MIXED VEGGIES 14.95 🌱🥬

(Chicken, Pork, Tofu, Beef \$2 and Shrimp \$3)

Stir-fried in a lightly oiled wok, seasoned with garlic mushroom, zucchini, cabbage, bell peppers and broccoli served with jasmine rice or brown rice \$2.



CRISPY GARLIC CHICKEN 15.95

Our house specialty, deep fried chicken with house garlic sauce and topped with sesame seeds and scallions, served with jasmine rice or brown \$2.



STIR FRIED EGGPLANT 14.95 🌱

(Chicken, Pork, Tofu, beef \$2 and Shrimp \$3)

Purple eggplant with bell pepper, Thai basil in our tasty homemade sauce. Served with jasmine rice or brown \$2.



CRYING TIGER 19.95

Grilled flat-iron strips tossed with lime chili pepper vinaigrette, sweet basil, shallot, mint, green onion and cilantro. Served with cucumber and green lettuce wedges.



SHAKE-SHAKE STEAK CUBES 19.95

Wok seared flat-iron cubes, stir fried with garlic, bell pepper and onions. Served with a jasmine rice or brown \$2.



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