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# PH SAIGON HOUSE



ho Saigon House welcomes you for an encounter of exceptional Vietnamese flavors, presented in a captivating atmosphere and served by our hospitable and attentive staff. You'll want to bring your friends, your camera and your appetite to this treasured destination. Whether for a casual afternoon lunch, happy hour, or a celebratory meal with loved ones, we guarantee every visit will be a special occasion.

Head Chef Dung Tran is the heart behind the magic that comes from our kitchen. He works hard to ensure that each member of our team has the tools and guidance they need to uphold the business name. Chef Dung was born with a gift and appreciation for culinary arts, rooted in his Vietnamese heritage and mastered through many years of training and professional experience. For Dung and his brother Dan, it was a dream come true to open Pho Saigon House in Tacoma, their beloved hometown since the early 1990's. Despite troubled times in 2020 when their restaurant doors first opened, the business held strong and prevailed by spreading peace and joy in

their community with their food and service. To this day, the space stirs up sentiments of delight as Chef Dung perfects each recipe and customers beam with satisfaction, from the first step into the restaurant to the last bite of every meal.

Beyond the daily dine-in, take out and bar service, Pho Saigon House is happy to offer customized catering packages in the South Sound region. We have had the honor of hosting office luncheons, on- and off-site wedding receptions, and anything in between. Our desire to serve the community is not limited to the dining room. Pho Saigon House is honored to have delivered meals to local hospital staff and military troops in addition to partnerships with Tacoma's Asia Pacific Cultural Center during Asian Heritage month.

Every visit to our family-owned eatery will be a unique and memorable one as you tour Vietnam and Thailand by sampling a wide selection of both classic and specialty dishes and craft cocktails among the scenic backdrops of our radiant, fully stocked bar and expansive murals inspired by a Southeast Asian adventure. Alluring fragrances fill the air as fresh, high-quality ingredients are carefully cooked with house-made sauces for delightful dishes ranging from sweet to savory and spicy. A comprehensive menu packed with delicious appetizers, entrees, soups, salads and desserts offers a treat for every palate.

Next time you wonder what and where to eat, look no further than Pho Saigon House on Tacoma's 38th Street. Open 7 days a week, from 10:30 am to 10 pm.

www.saigonhouse.us

## **HAPPY HOUR**

# **HAPPY HOUR FOOD**

Everyday 4:00pm - 6:00pm



### **DRAFT BEER**

E	Elysian, Space Dust IPA	5.00
ľ	Nac & Jack's	5.00
ľ	Modelo Esp	5.00
9	Sky Kraken, Hazy Pale Ale	5.00

### WINE -

House	Red	7.50
House	White	7.50

# **BEER BOTTLES** -

Cambodian Player	4.00
Saigon Street Beer "54"	4.00
Saigon Tropical IPA	4.00
Thai IPA	
Singha	4.00
Corona	
Heineken	4.00

# COCKTAILS

	///////////////////////////////////////	Miles and Market and M
Smokey Sagio	n Drop	8.50
Mango Marga	ırita	8.50
Saigon Mule		8.50
Tamarind Wh	iskey Sour	9.50
Peach Cosmo		8.50
Vietnamese C	offee	8.50





# SPECIALTY COCKTAILS

# Smokey Saigon Drop ...... 12 Our house vodka, triple sec, passion fruit puree with our homemade sour mixed. Saigon Mule ..... 11 Infused vodka with chili, galangal and ginger, lime and ginger beer. Vietnamese Coffee ...... 11 Vietnamese Phin coffee, Captain Morgan Spiced rum, Malibu coconut rum, with cream. Matai ......12 A classic cocktail, Bacardi rum, Malibu coconut rum, lime, and pineapple juice and topped off with Dark rum. Mango Margarita ..... 12 Mango puree, tequila, lime juice, triple sec with salt and chilles rim. Tamarind Whiskey Sour .. 13 This tamarind spiked whiskey sour has been our top seller, with our house bourbon, tamarind concentrate, lime and simple syrup. Negroni ...... 12 A popular Italian cocktail with our house gin, Cambari and sweet vermouth Manhattan ..... The Manhattan was the most famous cocktail in the world shortly after it was invented in New York City's Manhattan Club, Rye whiskey, Sweet Vermouth and dashes of bitter. Honeysuckle cocktail with a twist of passion fruit puree, light rum, honey and lime juice. Peach Cosmo ...... 12 A cosmopolitan, or informally a Cosmo with vodka, peach schnapps and cranberry juice. Old Fashioned ..... 13 The old fashioned is a cocktail made by muddling sugar with bitters, water, whiskey and garnishing with orange zest and cocktail cherry. Lady in Viollete ..... 13 Lady in Viollete combines with house gin, maraschino liqueur and fresh lemon juice alongside Pineapple Mojito..... 12 Whether lounging by the pool or sitting at bar, this is nothing short of delicious with pineapple, rum and mint leaves





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	6.00
Elysian, Space Dust IPA	7.00
Sky Kraken, Hazy Pale Ale	6.00
Modelo Esp	6.00

# **BOTTLES**

Michelob Ultra	5.00
Kirin Ichiban	5.00
Heineken	5.00
Corona	5.00
Coors Light	5.00
Thai IPA	5.00
Cambodian Player	5.00
Saigon Street Beer "54"	5.00
Saigon Tropical IPA	5.00

# **CI**DERS

Stella Artois Cidre	4.50
Ciderboys	4.50

# SAKE

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





# **BEVERAGES / HOT TEA**

SOFT DRINKS	HOT TEA
Coke	Jasmine Chun Hao
Lemonade 3 Sprite 3	Earl Grey Moonlight 4.50 Comforting flavors of vanilla and cream combine to soften the citrus notes of traditional Earl Grey.
Iced Tea 3 Soymilk 4.50 Thai Iced Tea 4.50 Vietnamese Milk Coffee 5.50	Turmeric Bliss
JUICE	Jade Oolong
Apple Juice	Chocolate Truffle
Pineapple Juice 4	Decaf Hazelnut Cin Creme5
The same	Our Decaf Ceylon tea blends with the warm, soothing flavors of hazelnut and cinnamon, paired with silky crème, to evoke happy memories.
	Coconut 4.50
	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 Castle ......10 | 36 Riesling, Germany

Jones of Washington ... 8 | 28 Riesling, Washington

## **CHARDONNAY**

Murphy Goode ...... 8 | 28 Chardonnay, California

Castle Rock ......10 | 36 Riesling, Washington

Twenty Acres 40 Chardonnay, California

# **SAUVIGNON BLANC**

Peter Yealands .....12 | 40

Sauvignon Blanc, New Zealand

The Better Half ......10 | 36 Sauvignon Blanc, New Zealand

ROSÉ

Flying Solo ...... 8 | 28

Rosé, France

# **PINOT GRIGIO**

Bolla 10 | 28

Pinot Grigio, Italy



# SPARKLING WINE

Rosé , Italy

Maschio 9 Prosecco, Italy

Jp Chenet Brut, California

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# **RED WINE**

# **MERLOT**

Noble Vines ...... 9 | 32 Merlot, California

# **PINOT NOIR**

Portlandia ......12 | 44 Pinot Noir, Oregon

# **CABERNET SAUVIGNON**

Buried Cane ......10 | 36

Cabernet Sauvignon, California

# MALBEC

Zolo ...... 9 | 32

Malbec, Argentina





# **APPETIZERS**



### SAIGON ROLLS 10.95

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



### FRESH SPRING ROLLS (Pork and Shrimp or Tofu)

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



#### **FRIED VEGGIES ROLLS** 8.50

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



### FRIED EGGROLLS

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

SMALL 10.95 (5pcs) AND LARGE 12.95 (8pcs) Marinated with butter and deep-fried chicken wings, tossed with garlic and onion. Served with sweet and sour sauce.



### VIETNAMESE TACOS 8.95

This is our signature dish, consists of lettuce, cucumbers, carrots and our house beef skewers wrapped with flour tortilla. Topped off with Siracha Sauce



# **APPETIZERS**



### **SAIGON APPETIZER SAMPLER 16.95**

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



### **GRILLED PORK SKEWERS 9.95**

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



### **GRILLED BEEF SKEWERS 10.95**

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



#### **FISH CAKES** 10.95

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



### **COCONUT PRAWNS**

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



### SAIGON SANDWICH

8.50

(Fried tofu, Grilled Chicken, Grilled Pork, 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.





# **APPETIZERS**



STIR FRY GREENBEANS 8.95

Fresh green beans cooked in a flavorful Asian-style green bean recipe with fresh garlic, oyster sauce and a bit of soy sauce.



#### STIR FRY CHINESE BROCCOLI 8.95

One of our most popular vegetable dishes, Chinese broccoli stir fry with our Asian sauce with fresh garlic, oyster sauce and dashes of soy sauce.



#### FRIED TOFU 7.95

Deep fry flour breaded soft tofu served with sweet and sour sauce.



### **FRIED CALAMARI**

11.95 Lightly breaded and deep-fried calamari, served with house sauce.



### **FRIED WONTONS 9.95**

Wonton stuffed with ground pork, shrimp and seasonings, deep fried to perfection. Served with sweet chili sauce.





# **PHO**



#### **SHORT RIB PHO** 20.95

Cooked 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 chill and fragrant spice aromas. Served with fresh beansprouts, lime, jalapenos and Thai basil.



# STEAK AND TRIPE R 12.95 | L 13.95

Rice noodle soup with steak and tripe with our grandma's secret recipe five spice beef broth. Served with fresh beansprouts, lime, jalapenos and Thai basil.



# STEAK AND TENDON R 12.95 | L 13.95

Rice noodle soup with steak and Tendon with our grandma's secret recipe five spice beef broth. Served with fresh beansprouts, lime, jalapenos and Thai basil.



# STEAK AND MEATBALL R 12.95 | L 13.95

Rice noodle soup with steak and meatball with our grandma's secret recipe five spice beef broth. Served with fresh beansprouts, lime, jalapenos and Thai basil.



# STEAK AND BRISKET R 12.95 | L 13.95

Rice noodle soup with steak and brisket with our grandma's secret recipe five spice beef broth. Served with fresh beansprouts, lime, jalapenos and Thai basil.





# PHO/SPECIALTY NOODLE SOUP



SAIGON SPECIAL PHO

R. 13.95 | L. 14.95

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



**TOFU PHO** R. 12.95 L. 13.95 🦄

Rice noodle soup with fried tofu and veggies served with our slow-cooked vegetarian broth.



**CHICKEN PHO** R. 12.95 L. 13.95

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



**WONTON EGG NOODLE SOUP 14.95** 

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

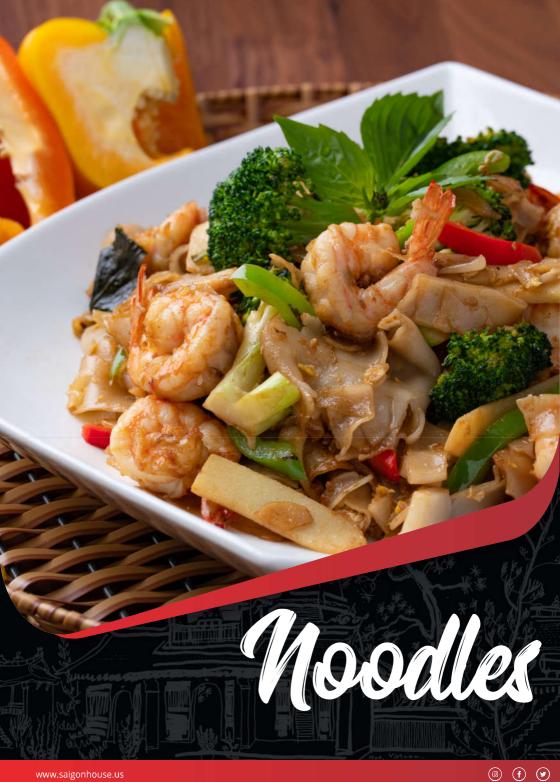


HUE SPICY NOODLE SOUP 14.95

# SOUP









# **NOODLES**



**PAD THAI 15.50** (Chicken, Pork, Fried Tofu, Beef for \$2.5 and Shrimp for \$3.50)

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



KEE MAO NOODLES 16.50 🕖 PAD SEE EW 15.50 🥡

(Chicken, Pork, Fried Tofu, Beef for \$2.5 and Shrimp for \$3.50)

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



(Chicken, Pork, Fried Tofu, Beef for \$2.5 and Shrimp for \$3.50)

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



**CRISPY EGG NOODLES** 15.95

(Chicken, Pork, Fried Tofu, Beef for \$2.5 and Shrimp for \$3.50)

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



SINGAPORE STYLE RICE NOODLES 15.95 //

(Chicken, Pork, Fried Tofu, Beef for \$2.5 and Shrimp for \$3.50)

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** 13.95

(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.



**PAN FRIED NOODLE** 

(Chicken, Pork, Fried Tofu, Beef for \$2.5 and Shrimp for \$3.50)

Pan fried egg noodles are tossed with broccoli, bell peppers, celery, cabbage and carrots and coated in a savory sauce.



SAIGON SPECIAL VERMICELLI BOWL

Vermicelli noodles with fried egg rolls, fried shrimp on sugarcane, grilled pork skewer's and grilled pork paste served with shredded lettuce, carrot, cucumber, beansprouts and topped with a sprinkle of foasted pearuls, fried onions and sauteed green onions with our bouse fish saure. our house fish sauce.



OBAMA, HANOI STYLE VERMICELLI BOWL 16.95

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







# RICE PLATTERS/ FRIED RICE



### HOUSE FRIED RICE 14.50 #

(Chicken, Pork, Fried Tofu, Beef for \$2.5 and Shrimp for \$3.5)

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



### **TERIYAKI CHICKEN 14.95**

Grilled chicken thighs, then sliced and drizzled with our delicious teriyaki sauce served in our hot iron skillet. Served with jasmine rice, brown rice \$2 or fried rice \$4.



### **GRILLED PORKCHOPS** AND RICE 14.95

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 17.95**

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\* 14.95

(Chicken, Pork, Fried Tofu, Beef for \$2.5 and Shrimp for \$3.5)

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



### **BUSTER CRAB FRIED RICE** 19.95

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** 16.95

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





# **CURRY**



### PANANG CURRY\*\* 15.95

(Fried Tofu, Chicken, Pork, Beef for \$2.5 and Shrimp for \$3.50) Panang Curry with coconut milk, bell pepper and lime leaves. Served with jasmine rice or brown rice \$2, fried rice \$4



### RED CURRY\*\* 15.50

(Fried Tofu, Chicken, Pork, Beef for \$2.5 and Shrimp for \$3.50) Red curry paste with coconut milk, bell pepper and lime leave. Served with jasmine rice or brown rice \$2, fried rice \$4



# **GREEN CURRY\*\* 15.50**

(Fried Tofu, Chicken, Pork, Beef for \$2.5 and Shrimp for \$3.50)

Green Curry paste with coconut milk, eggplant, bell pepper and basil. Served with jasmine rice or brown rice \$2, fried rice \$4



# YELLOW CURRY\* 15.50

(Fried Tofu, Chicken, Pork, Beef for \$2.5 and Shrimp for \$3.50)

Yellow curry paste with coconut milk, potatoes, onions. Served with jasmine rice or brown rice \$2, fried rice \$4



### **LEMONGRASS YELLOW CURRY\* 15.95**

(Fried Tofu, Chicken, Pork, Beef for \$2.5 and Shrimp for \$3.50)

Yellow curry paste stir fry with lemongrass, bell peppers, carrots, zucchini, celery, and broccoli. Served with jasmine rice, brown rice \$2 or fried rice \$4.





# **ENTREES**



SAIGON CREPE 16.95

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\***

(Chicken, Pork, Tofu, Beef \$2.5 and Shrimp \$3.5)

Stir fried with red and green bell peppers, celery, carrots, onions with cashew nuts sauce. Served with jasmine rice or brown rice \$2, Fried rice \$4.



MIXED VEGGIES 15.95

(Chicken, Pork, Tofu, Beef \$2.5 and Shrimp \$3.5)

Stir-fried in a lightly oiled wok, seasoned with garlic mushroom, zucchini, cabbage, bell peppers and broccol served with jasmine rice or brown rice \$2, Fried rice \$4.



**CRISPY GARLIC CHICKEN** 

Our house specialty, deep fried chicken with house garlic sauce and topped with sesame seeds and scallions, served with jasmine rice or brown \$2,Fried rice \$4.



### STIR FRIED EGGPLANT 15.95

(Chicken, Pork, Tofu, beef \$2.5 and Shrimp \$3.5)

Purple eggplant with bell pepper, Thai basil-in our tasty homemade sauce. Served with jasmine rice or brown \$2, Fried rice \$4.



### **BASIL DELIGHT DISH 15.95**

(Fried tofu, Chicken, Pork, Beef for \$2.5 and Shrimp for \$3.5)

Fresh Thai basil sauteed with garlic, zucchini, cabbage, carrots, and broccoli served with jasmine rice, brown rice \$2 or fried rice \$4.



# SHAKE-SHAKE STEAK CUBES 20.95

Wok seared flat-iron cubes, stir fried with garlic, oell pepper and onions. Served with a jasmine rice or brown \$2, Fried rice \$4.

# **DESSERT**



MANGO STICKY RICE (SEASONAL)

12.00

Sweet mango with sweet sticky rice topped with coconut milk and sesame seeds.



### SWEET STICKY RICE WITH ICE CREAM 10.00

Our home-made sweet sticky rice cooked with coconut juice with ice cream topping is a popular Vietnamese street dessert.



### TIRAMISU 8.00

Creamy dessert of espresso-soaked ladyfingers surrounded by lightly sweetened whipped cream and a rich mascarpone.



### CHEESECAKE 8.00

A rich dessert cake made with cream and soft cheese on a graham cracker, cookie, pastry crust and topped with strawberry or pineapple sauce.



ICE CREAM (VANILLA OR CHOCOLATE) 5.00



# Catering Service

Wedding | Anniversary | Birthday Events Decor|
Flowers | Showers Corporate Party | Rentals |
Personal



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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.

