



KHAI VI / STARTERS

01 CHA GIO	7.5
Crispy spring roll, pork, shrimp, crab meat, wood ear, water chestnut, glass noodles, nuoc mam	
02 CHA GIO CHAY 🌱	6.5
Crispy veggie spring rolls, cabbage, carrots, celery, glass noodles, shiitake, taro, nuoc mam	
03 NEM NUONG CUON	8.5
Spring rolls, grilled pork patties, crispy roll, lettuce, fresh herbs, vermicelli, nuoc mam	
04 GOI CUON 🌱	7.5
Spring rolls, shrimp, lettuce, fresh herbs, vermicelli, peanut sauce	
05 GOI CUON CHAY 🌱	6.5
Veggie spring rolls, jicama, lettuce, fresh herbs, vermicelli, peanut sauce	
06 GOI CUON CON HOI 🌱	12.5
Grilled salmon wrapped in lettuce, fresh herbs, vermicelli. Served with nuoc nam sauce	
07 CANH GA CHIEN NUOC MAM 🌶️	10.5
Fried chicken wings in caramelized sauce, onions, crispy garlic	
08 BANH XEO	11.5
Vietnamese rice flour crepe, shrimp, pork, bean sprouts, onions, lettuce, fresh herbs, nuoc mam	
09 MUC CHIEN 🌶️	10.5
Fried calamari, jalapeños, onions, lemon mint dipping sauce	
10 SATAY GA NUONG	10.5
Grilled chicken with Satay sauce, peanuts	
11 GOI DU DU	12.5
Green papaya salad, grilled beef, fresh herbs, peanuts, sesame seeds, nuoc mam	
12 GOI TOM GA 🌱	12.5
Shrimp, chicken, green & red cabbage, fresh herbs, peanuts, sesame seeds, nuoc mam	

CHAY / VEGETARIAN 🌱

lunch price ends at 3 pm.		Lunch/Dinner
31 CAI XAO DAO HU	12.5/14.5	
Stir fry vegetables, broccoli, bok choy, carrots, shiitake, snow peas, and fried tofu. Served with jasmine or brown rice. Substitute steamed vegetables for \$3		
32 BUN DAU HU CHIEN CHA GIO CHAY 🌱🌱	15.5	
Crispy fried tofu. Served with two crispy veggie spring rolls		
33 COM CHIEN CHAY 🌱🌱	10.5/14.5	
Broccoli, bean sprouts, snow peas, eggs, onions, peas, carrots		
34 DAU HU XAO XA 🌶️	13.5/15.5	
Stir fry lemongrass tofu with chili and onions. Served with jasmine or brown rice		
35 CA RI DAU HU 🌱🌶️	13.5/15.5	
Yellow curry, tofu with carrots, potatoes, and green onions. Served with jasmine or brown rice		
36 XAO DAU XANH	12.5/14.5	
Stir fry green beans, garlic, black bean sauce. Add tofu for \$3		

BUN /VERMICELLI

served with lettuce, fresh herbs, onions, peanuts, and nuoc mam sauce	
13 BUN BO XAO CHA GIO 🌶️	18.5
Stir fry lemongrass beef, jalapenos, onions, crispy spring rolls	
14 BUN GA NUONG CHA GIO	16.5
Grilled chicken, crispy spring rolls	
15 BUN THIT NUONG CHA GIO	16.5
Grilled pork, crispy spring rolls	
16 BUN TOM XAO XA CHA GIO 🌶️	19.5
Stir fry lemongrass shrimp, jalapenos, onions, crispy spring rolls	
17 BUN NEM NUONG CHA GIO	17.5
Grilled Vietnamese pork patties, crispy spring rolls	
18 BUN TOM HEO NUONG CHA GIO	22.5
Grilled shrimp & pork, crispy spring rolls.	
19 BUN CHA GIO	12.5
Crispy meat or veggie spring rolls	

PHO / NOODLE SOUP

served with bean sprouts, basil, cilantro, jalapeños, and lime	
22 PHO TAI 🌱	12.5
Beef soup, pho noodles, sliced rare beef, onions	
23 PHO TAI BO VIEN 🌱	13.5
Beef soup, pho noodles, sliced rare beef, beef meatballs, onions	
24 PHO DAC BIET 🌱	14.5
Beef soup, pho noodles, sliced rare beef, beef meatballs, beef tendon, onions	
25 PHO DELUXE 🌱	22.5
Beef soup, pho noodles, sliced rare beef, beef meatballs, beef tendon, beef short ribs	
26 PHO GA 🌱	12.5
Chicken soup, pho noodles, pulled chicken, onions	
27 MI HOANH THANH 🌱	13.5
Wonton egg noodle soup, shrimp wontons, char sui pork, bok choy, onions, chicken soup	
28 HU TIEU DAC BIET	14.5
Seafood clear noodle soup, shrimp, scallops, calamari, crab meat, fish balls, onions, chicken broth	
29 MEIN GA	13.5
Pulled chicken, glass noodles, wood ear mushroom, onions, cilantro	
30 BUN REIU	18.5
Vietnamese crab noodle soup, crab, pork, jumbo shrimp, fried tofu, Vietnamese slaw, onions, fried onions, tomato broth(available Thursday-Saturday)	

🌱 vegetarian
🌱 vegan

🌱 gluten-free
🌶️ spicy



10 N EUCLID, ST LOUIS, MO 63108
/SAIGONSTL || SAIGONCAFESTL.COM

Alert your server to any allergies. 20% gratuity for parties of 5 or more. We politely decline any substitutions* Thank you for dining with us.



ENTREES

served with jasmine or brown rice. substitute steamed vegetables for \$3. lunch price ends at 3pm.

37 BO LUC LAC

Tender steak cubes stir fried with onions black pepper, lettuce, tomato, cucumbers, nuoc mam

14.5/18.5

38 CA KHO TO

Braised salmon in caramalized sauce, bok choy, onions, cooked in a clay pot

20.5

39 CA RI GA 🌶️

Yellow curry, chicken with carrots, potatoes, green onions

13.5/15.5

40 GA XAO XA OT 🌶️

Stir-fry lemon grass chicken, chili peppers, onions, and garlic

16.5

41 COM SUON DAC BIET

Grilled lemongrass pork-chop served with fried egg, lettuce, tomato, cucumbers, and nuoc mam sauce

16.5

42 MI XAO TOM

Stir fry egg noodles, shrimp, bean sprouts, bok choy, carrots, celery, onions, shiitake

16.5/19.5

43 COM GA HAINAN

Ginger rice cooked in clay pot topped with marinated ginger soy chicken, cilantro, onions. Served with a side of cabbage salad with peanuts. Available after 3pm.

16.5

44 BO KHO

Bo Kho is a delicious Vietnamese pot-roasted beef stew, cooked with beef shank, carrots, and topped with spring and white onions. Served with jasmine or brown rice.

18.5

COM / FRIED RICE DISHES

45 COM CHIEN DAC BIET

Vietnamese fried rice, chicken, Chinese sweet lap cheong sausage, egg, onions, peas, carrots, nuoc mam

14.5

46 COM CHIEN TRAI KHOM

Pineapple fried rice with shrimp, chicken, eggs, onions, peas, and carrots

14.5

47 COM CHIEN GA

Chicken fried rice

10.5/14.5

48 COM CHIEN TOM

Shrimp fried rice

12.5/14.5

49 COM CHIEN BO

Beef fried rice

12.5/15.5

50 COM CHIEN DAO HU 

Tofu fried rice

10.5/14.5

SIDES

VEGGIE MEDLEY

5.5

Steam broccoli, carrots and snow peas

GREEN BEANS

5.5

Garlic, black bean sauce

FRIED TOFU

5.5

SIDE SALAD

6.5

JASMINE RICE

2.5

BROWN RICE

3

VERMICELLI

4

DESSERTS

KEM FLAN

6

Coconut creme caramel flan, seasonal fruit

KEM

6

Made in house coconut ice cream

Made in house Vietnamese ice coffee ice cream

TIRAMISU

10.5

Savoiardi lady fingers dipped in Vietnamese ice coffee, layered with a whipped mascapone, cocoa powder

HOURS

Mon-Fri:

11:00 AM - 9:00 PM

Saturday:

11:00 AM - 9:00 PM

Sunday:

CLOSED

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 vegan

 gluten-free

 spicy



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WHITE WINE

PINOT GRIGIO

Lagaria (Italy)

7.5/19

CHARDONNAY

Hess (Monterey)

8.5/22

SAUVIGNON BLANC

Honig (Napa)

11/34

ROSE

Gio (Italy)

7/26

RIESLING

Selbach (Germany)

8/23

RED WINE

PINOT NOIR

Ryder (Monterey)

8/22

CABERNET SAUVIGNON

Ramsey (Central Coast)

11/42

MALBEC

Altos Las Hormigas (Argentina)

8/23

MERLOT

Grayson (California)

7/26

SOJU

JINRO CHAMISUL \$12

FRESH, STRAWBERRY, GREEN GRAPE, GRAPEFRUIT

(314) 361-8881



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BEERS

SINGHA	5
TSINGTAO	5
HITICHINO NEST WHITE OR RED ALE	9
SAPPORO	5
TIGER	5
NEWCASTLE	5
4 HANDS SINGLE SPEED, DIVIDED SKY, RIPPLE	6

COCKTAILS

MAI TAI Aged rum, lime juice, Cointreau, simple syrup, orgeat, dark rum	10
LYCHEE MARTINI Vodka, lychee juice, lychee liqueur	9
MANGO MARTINI Mango vodka, mango juice, triple sec	9
LEMON DROP MARTINI Citrus vodka, homemade lemonade, sugared rim	9
MANGO MARGARITA Tequila, mango juice, fresh lime juice, Cointreau, chili salt	10
PICK ME UP AT SAIGON Bourbon, Vietnamese iced coffee	10

SERENITY Citrus vodka, chilled oolong tea, fresh lemon juice, lemongrass syrup	9
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NON-ALCOHOLIC DRINKS

CAFE SU DA Vietnamese iced coffee	4.5
THAI ICED TEA	4
SODA CHANH Fresh lime juice, kosher salt, soda	3.5
LEMONADE	4
COCONUT JUICE	4
COCONUT WATER	3.5
OOOLONG ICED TEA	2.5
HOT TEA Jasmine or green tea	3
SODA Coke, Diet Coke, Sprite	2
SAN PELLEGRINO	3

SANGRIA \$20

"Vietnamese Sangria"
lychee, longan, jack fruit,
lemongrass syrup,
Cointreau, Merlot