



SAIGON SURFACE

eat | drink | relax

LUNCH

324 S. 14TH STREET | 402.614.4496 | WWW.SAIGONSURFACE.COM

SALADS & APPETIZERS

- Fresh Spring Rolls**, wild prawns, steamed pork, mint, cilantro, bean sprouts, lettuce 6 🌿
- Vegetarian Tofu Rolls**, lettuce, bean sprouts, cilantro, mint 6
- Saigon Egg Rolls**, kurobuta pork, shredded shrimp, glass noodles, carrots 6 (add lettuce wrap 2.5)
- Crab Rangoon**, imitation crab meat, cream cheese 5.75
- Fried Calamari**, marinated with Asian spices 8 🌿
- Crispy Chicken Wings**, pressed with five spices 7
- Green Papaya Mango Salad**, grilled prawns, herbs, lime sauce 9

VERMICELLI BOWLS

(SERVED W/ BEAN SPROUTS, PICKLED CARROTS & DAIKON, LETTUCE, CUCUMBER, ROASTED PEANUTS, HERBS, HOUSE SAUCE)

- Grilled Wild Prawns**, Saigon egg roll 12
- Grilled Chicken**, Saigon egg roll 10.5
- Grilled Pork**, Saigon egg roll 10.5
- Grilled Lemongrass Beef**, garlic crumbles, Saigon egg roll 10.5
- Grilled Combo**, wild prawns, chicken, pork, Saigon egg roll 14 🌿
- Wokked Tofu**, broccoli, mushrooms, bok choy, bell peppers, snow peas, carrots, onions 10.5 🌿

NOODLE SOUP

(SERVED W/ LIME, JALAPENO PEPPER, BEAN SPROUTS, CILANTRO, BASILS OR LETTUCE)

- Oxtail Pho**, brisket, beef meatballs, thinly sliced beef 10.5 🌿
- Oxtail Pho**, thinly sliced chicken 10.5
- Mi Vit Tiem**, roasted duck breast, egg noodle, bok choy, pickled papaya, shiitake mushrooms 16 ★
- Vegetarian Pho**, tofu, broccoli, mushrooms, bok choy, bell peppers, snow peas, carrots, chayote, Vietnamese squash 10.5 🌿
- Hu Tieu Mi**, roasted pork, prawns, pork and shrimp wontons 10.5
- Bun Bo**, spicy beef with sautéed chili and lemongrass 10.5

ENTREES

- Grilled Lemongrass Chicken**, pickled radish, tomatoes, cilantro, cucumber, lettuce 11.5
- Signature Grilled Pork**, shrimp & pork sausage, radish, tomatoes, cucumber, fried egg 11.5
- Ginger Chicken Clay Pot**, broccoli, sweet onions, carrots, bell peppers, green onions 10.5 🌿
- Yellow Curry Chicken**, coconut milk, peanuts, potatoes, carrots, sweet onions, bell peppers 9.5
- Crispy Drunken Chicken**, broccoli, sesame 9.5 🌿
- Crispy Chicken Sot Ca**, bell peppers, sweet onions, pineapple puree, cilantro 10
- Vietnamese Shaken Beef**, sweet onions, tomatoes, Frenel butter, pickled carrots, peanuts, cucumbers, cilantro 15 🌿
- Wokked Pepper Beef**, sweet onions, carrots, mushrooms, bell peppers 9.5
- Pork Clay Pot**, sweet onions, carrots, bell peppers, green onion & black pepper 10.5
- Sautéed Prawns with lemongrass**, bell peppers, sweet onions, carrots, broccoli 12
- Wokked Crispy Tofu Pillows**, lemongrass, mushrooms, cilantro, broccoli, snow peas, bok choy, carrots, onions 10
- Curry Tofu Clay Pot**, onions, broccoli, bell peppers, potatoes, mushrooms, carrots, peanuts 11 ★
- Tofu with Egg Noodle**, mushrooms, bell peppers, carrots, broccoli, snow peas, bok choy 10
- Eighteen Hour Boneless Short Ribs**, green onions, congee croquette, pho jus 16 🌿
- Pineapple Fried Rice**, grilled wild prawns, chicken, pork, Vietnamese sausage, egg, bell peppers, green onions 14 🌿
- Wokked Crispy Noodle**, prawns, beef, chicken, mushrooms, broccoli, snow peas, bok choy, bell peppers, carrots, sweet onions 12.5

DESSERTS

- Mango Sweet Rice (seasonal) 6
- Surface Flan 6
- Apple Crispy Cheesecake 8
- Chocolate Raspberry Crisp Cake 8

SOUPS

- Egg Drop 4
- Spicy Hot & Sour 4
- Wonton Miso 4

BANH MI

- Signature Grilled Pork 9
- Grilled Chicken 9
- Wokked Tofu 10

STORE HOURS

- Mon - Sat: 11 am - 3 pm
- Fri - Sat: 5 pm - 10 pm
- Sun - Thurs: 5 pm - 9 pm

GENERAL MANAGER - Ngoc Nguyen

EXECUTIVE CHEF - Be Lam

POPULAR DISHES 🌿

NEW DISHES ★

Please advise your server of any food allergies.

Consuming raw or undercooked meat, fish, or poultry can be hazardous to your health.

Please no split checks for parties of 6 or more.

18% Gratuity will be added to parties of 6 or more.

SURFACE COCKTAILS

Pineapple Upside Down Martini 8

Three Olives cake vodka, pineapple and sweet and sour juices

Ginger Lemonade Cocktail 8

Absolut vodka, artisanal ginger syrup, fresh squeezed lemon and lime juices

Lemongrass Cocktail 8

Malibu Coconut rum, artisanal lemongrass syrup, fresh squeezed lime juice

Lychee Martini 8

Grey Goose La Poire, Soho Lychee liqueur served straight up

Cocojito (seasonal) 12

Malibu rum, Sailor Jerry rum, mint leaves, fresh lime and coconut juices

Coconut Cosmo 8

Malibu Coconut rum, fresh squeezed lime juice, triple sec, cranberry juice

Ginger Cosmo 8

Skyy Ginger vodka, artisanal ginger syrup, triple sec, cranberry and lime juices

Nha Trang Beach Martini 8

Reyka vodka, Grand Marnier, pineapple juice

Cucumber Midoritini 8

Effen Cucumber vodka, sweet & sour, midori

Sake Sunrise 8

Gekkeikan sake, peach schnapps, orange and cranberry juices

Dragon Fruit Cocktail 8

Midori, Barcardi dragon berry fruit, pineapple juice

Koi 8

TYKU Citrus liqueur, whiskey and splash of peach bitters

Geisha Girl 8

TYKU Citrus liqueur, gin, lychee juice, and fresh squeezed lime juice

BEER BY THE BOTTLE

Domestics

Bud Light 3

Ranger IPA 4

Fat Tire Amber Ale 4

Blue Moon 4

O'douls (non-alcoholic) 3

Imports

Lucky Buddha 4.75

Tsingtao 4

Singha 4

Sapporo 4

Guinness Draught 4

Stella Artois 4

Sake

Gekkeikan (6oz) 6 22 (btl)

Fuki (6oz) 8 30 (btl)

Gekkeikan Black & Gold (6oz) 10 38 (btl)

Gekkeikan Nigori (10oz) 12

Gekkeikan Plum (6oz) 8 30 (btl)

Gekkeikan Ultra Premium Horin (10oz) 20

Sparkling Hana Awaka (8.5oz) 11

Ozeki Karatamba (6oz) 10 38 (btl)

Beverages

Coke, Diet Coke, Sprite, Mr. Pibb 2.75

Victrola French Press Coffee 5

Fresh Squeezed Lime Soda 4

Jasmine Green Tea (by the cup) 2.75

Matcha Green Tea (caffeine free) 2.75