

SAAM

Three Flavors. One soul.

Dinner Menu 5:00 PM - 9:00 PM

BITE

Nuea Dad Deaw \$25

เนื้อแดดเดียว

Thai-style sun dried **Beeman Ranch** beef, E-sarn style sauce, and sriracha sauce

IN BETWEEN



Som Tum Peaches \$25

ส้มตำพืช

Marinated raw shrimp, peach, fermented fish sauce
(Vegan option available)

Tuna Za Jin \$35

ทูน่าซาจิ้น

Akami, **Balakian** tomato, crispy shallots, and
Vietnamese coriander sauce

Goong Tod Nam Pla Waan \$35

กุ้งทอดน้ำปลาหวาน

Gulf shrimps, sweet fish sauce, and mango salad

FRESHLY POUNDED CURRIES

Our curry pastes are freshly made in-house daily,
each curry is cooked to order



Pad Ped Ped \$39

ผัดเผ็ดเป็ด

Root Down Duck, shrimp paste, finger root, kaffir leaf, and
young coconut



Gaeng Kua Clams \$29

แกงควัหอย

Manila clam, curry paste, and kiffir leaf



Gaeng Khaaw \$29

แกงขาว

White curry, cauliflower, mushrooms, pearl onions, and
toasted coconut

LARGE PLATES

Pla Phao \$69

ปลาเผา

Salt-crusted catch of the day, served with tomato
dipping plara sauce, and peanut Thai seafood sauce



Om Pork Chop \$49

อ่อมหมู

Grilled **Snake River farm** pork chop, northern-style Om
sauce, coriander, and Szechuan pepper

Tiger Prawn Kapi \$68

กุ้งลายเสือผัดกะปิ

Wild-caught Tiger prawn, shrimp paste, fava bean, and
chili



Khao Mun Gaeng Pla Yang \$38

ข้าวมันแกงปลาย่าง

Catch of the day, coconut rice, and Trout roes

Khao Soi Haeng Seafood \$49

ข้าวซอยแห้งทะเล

Dry-style northern Thai curry noodle, local seafood,
and shrimp paste

SIDES



Garlic Broccolini \$22

บล็อกโคลินีผัดกระเทียม

Wok-fried broccoli, oyster sauce, and garlic
(Vegan Option available)



Ka Lum Pad Nam Pla \$19

กะหล่ำผัดน้ำปลา

Cabbage, garlic, and fish sauce
(Vegan option available)

Jasmine Rice \$3

ข้าวหอมมะลิ

Sticky Rice \$5

ข้าวเหนียว

DESSERTS

Soft Cheesecake Thai Tea \$18

ชีสเค้กชาไทย

Mango Sticky Rice Meringue \$25

เบอแรงค์ข้าวเหนียวมะม่วง

Kindly note that we are unable to accommodate substitutions and modifications
Consuming raw or undercooked foods may increase your risk of foodborne illness
20% gratuity will be added to parties of 6 or more

SAAM

Three Flavors. One soul.

BEVERAGES

WINES

SPARKLING WINES

- Crémant de Limoux**, Cuvée Françoise Brut
Limoux, France, NV (O)
- Lambrusco di Sorbara** (Red), Zucchi
Emilia-Romagna, Italy, NV

5 OZ GLASS

16

17

WHITE WINES

- Txakolina**, Gaintza
Getariako Txakoina, Spain, 2025
- Sauvignon Blanc**, Chacewater
Big Valley, Lake County, CA 2025 (O)
- Chenin Blanc**, Beaumont
Cape South Coast, South Africa, 2025
- Chardonnay**, Gainey
Sta, Rita Hills, Santa Barbara, CA, 2023

5 OZ GLASS

16

18

16

18

SKIN CONTACT WINE

- Orange Assyrtiko**, Sunset Cellars
Suisun Valley, CA, 2023 (O) *By Thai winemaker*

5 OZ GLASS

17

RED WINES

- Chilled Zinfandel**, K.C. lab
Calpella valley, Mendocino, CA 2025 (O)
- Pinot Noir**, Fort Ross
Fort Ross-Seaview, Sonoma Coast, CA 2022
- Cabernet Franc**, Domaine de la Chapelle
Chinon, Loire Valley, France 2023 (O,B)
- Syrah**, Domaine Belle
Crozse-Hermitage, Rhone Valley, France 2024 (O)

5 OZ GLASS

16

20

18

24

CELLAR RESERVE (CORAVIN)

- Brunello di Montalcino**, Caprili
Tuscany Italy, 2020
- Rioja Grand Reserva**, Cune
Rioja, Spain, 2018
- Chateaufneuf du Pape "Les Terrasses"**,
Nicolas Idiart, Rhône Valley, France, 2021
- Pauillac**, Château Bellegrave
Bordeaux, France, 2023

5 OZ GLASS

55

32

35

40

BEERS

FROM HOME (THAILAND)

- Singha** Thai Premium Lager
Thailand, 5% ABV
- Tom Yum Lager** Thai Premium Lager
Thailand, 5% ABV
- Pheebok** Thai Craft Beer IPA
Thailand, 5.8% ABV *born Thai, Brewed Cali*

GLASS

11

12

12

LOCAL

- Almanac LOVE** Hazy IPA
Alameda, CA 6.1% ABV

12

NON ALCOHOLIC BEER

- Hitachino**, zero proof
Japan, 0.3% ABV

11

NON ALCOHOLIC WINES

- Sparkling brut**, Pizzolato Muse
Italy, NV
- Sauvignon Blanc**, Lautus
Stellabosch, South Africa NV
- Cabernet Sauvignon**, Hand on Heart
California, NV

16

16

16

NON ALCOHOLIC DRINKS

- Lemongrass Lemon Honey**

9

- Pandan Spritz**

9

- Thai Iced Tea**

7

- Soda** coke, diet coke, sprite (refillable)

5

- San Pellegrino**

10

(O) : Organic
(B) : Biodynamic

Bottle Service Policy
\$50 for the first two 750 ml bottles and \$75 for each subsequent bottle.
For bottles exceeding 750 ml, please inquire with our management team.