



SACRAMENTO INTERNATIONAL AIRPORT

Food & Beverage

Terminals A & B

July 7, 2023

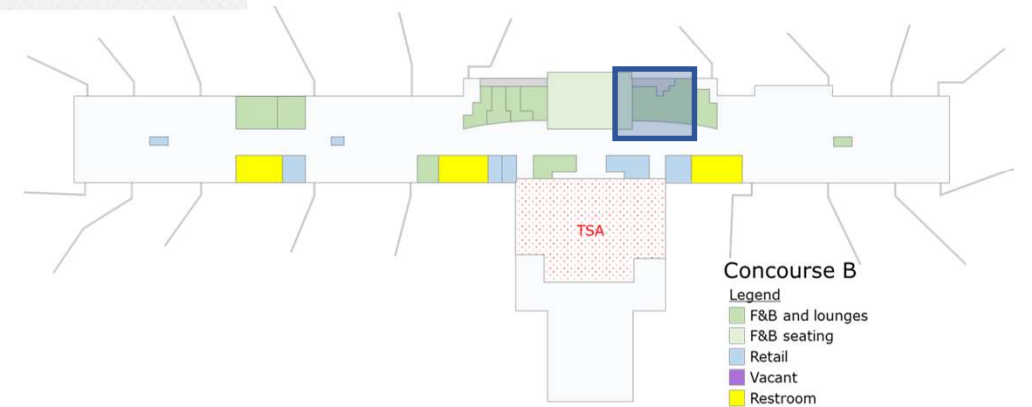
**Request for Proposals
SMF Food & Beverage 2023**

PREPARED BY
Sacramento County Department of Airports

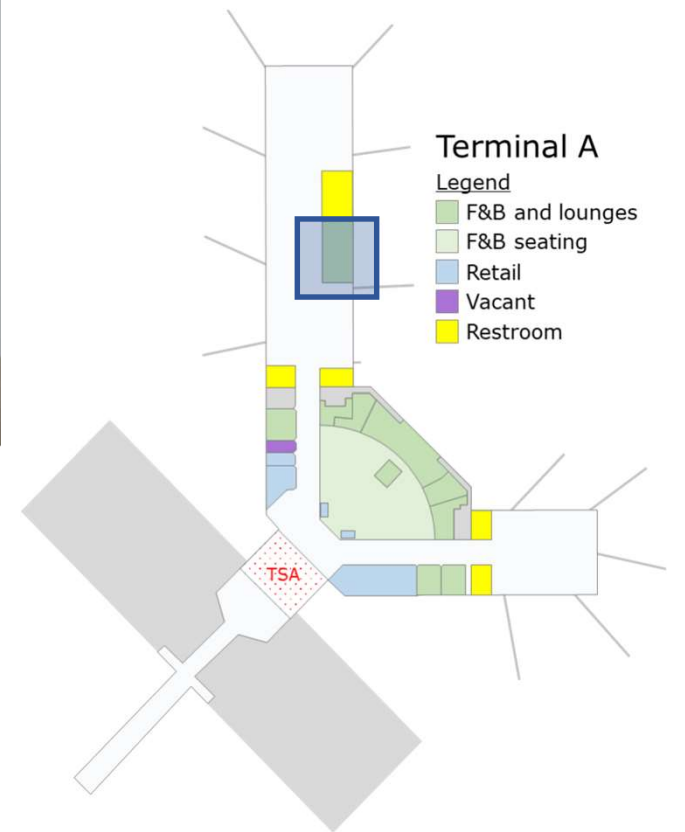
SMF F&B RFP 2023 Results – Concept Images



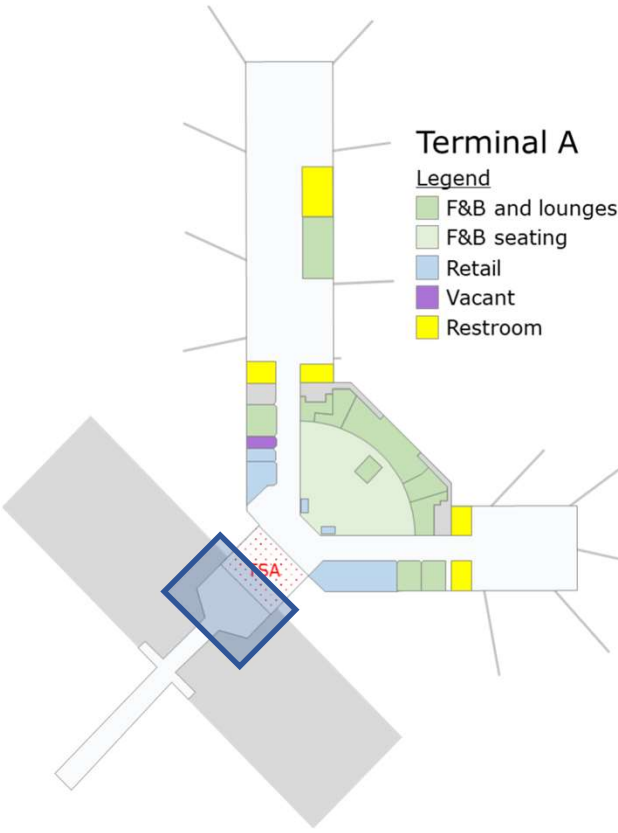
Café Bernardo, Terminal B



Starbucks Terminal A, Post Security



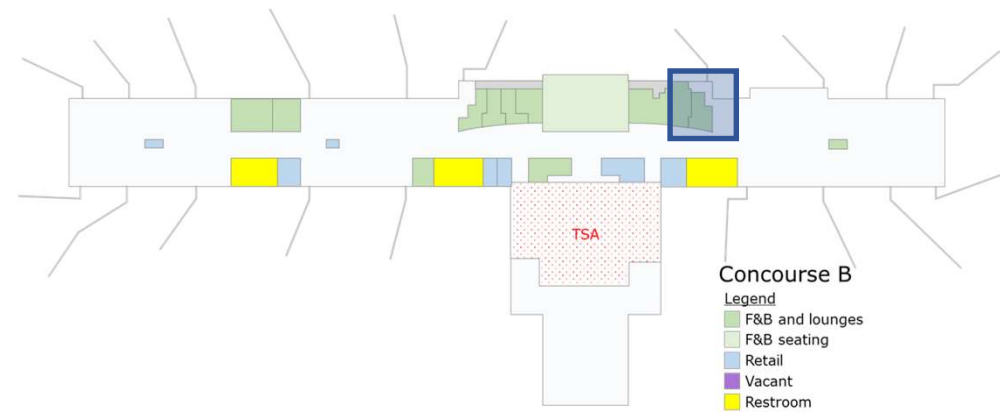
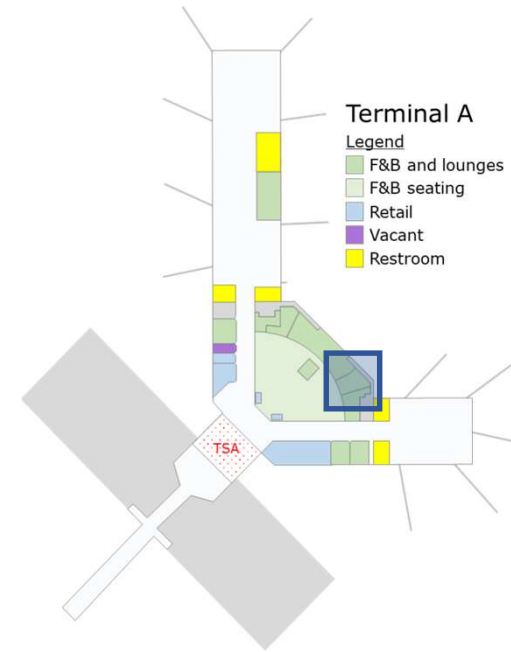
Starbucks Terminal A, Pre-Security



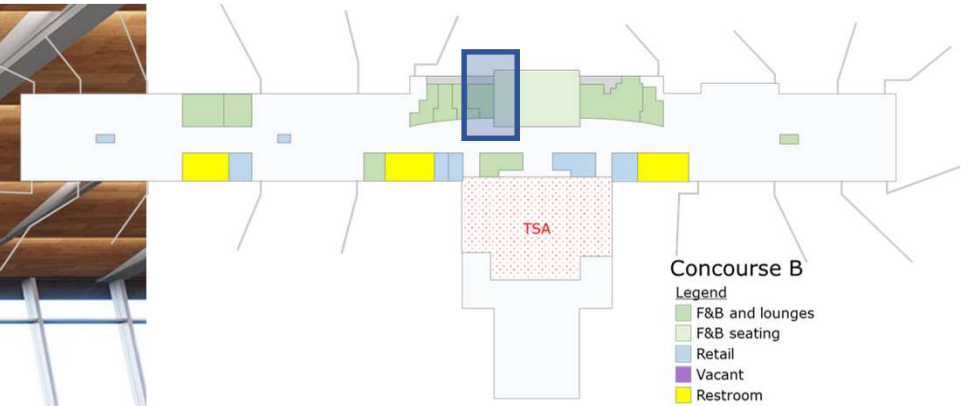
Starbucks, Terminal B



Wendy's Terminals A & B



Nixtaco Cantina, Terminal B



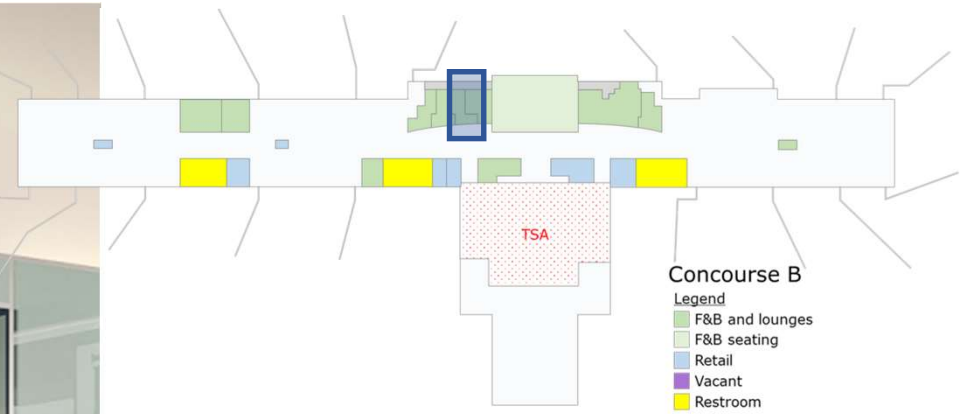
Nixtaco Cantina, Terminal B



Temple Coffee, Terminal B



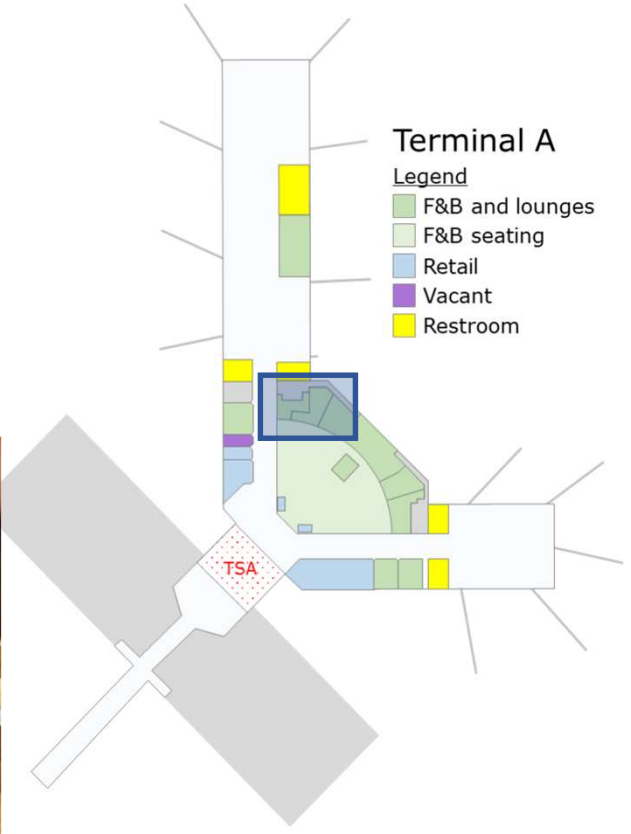
Bawk! Terminal B



Concourse B
Legend
F&B and lounges
F&B seating
Retail
Vacant
Restroom



West Coast Sourdough, Terminal A



West Coast Sourdough, Terminal A



West Coast Sourdough, Terminal B



Bambuza Vietnam Kitchen & Bar Terminal A



Bambuza Vietnam Kitchen & Bar Terminal A

APPETIZERS

Crispy Spring Rolls (V)
Filled with tofu, served with homemade vegetarian dipping sauce. **8.95**

Grilled Satay Skewers
Fresh grilled shrimp skewers, topped with caramelized onions and crunchy shallots. Choice of chicken, pork or shrimp. **9.50**

Fresh Salad Rolls (G)
Choice of Shrimp or Tofu (V) wrapped in rice paper and lettuce rolls with noodles, carrot, basil, and bean sprouts. Served with a side of homemade peanut sauce. **9.50**

BREAKFAST

Op La La!
Vietnam's most popular breakfast. Sunny-side up eggs, fried pork & sausage, housemade mayo and pate, served on a sizzling plate with a crispy baguette. **14.00**

Breakfast Bowl
Scrambled eggs, pickled carrots, cilantro & jalapeño, served with steamed rice and your choice of chicken, pork, tofu or Chinese sausage. **11.99**

Lettuce Wraps (G, V)
Your choice of stir-fried chicken or tofu and fresh vegetables, served in a cold and crisp lettuce leaf. **11.00**

Potstickers
Six pan-fried dumplings with seasoned ground pork and vegetables. Served with plum dipping sauce. **8.50**

Honey Hoisin Spare Ribs
Tender, lightly seared baby back pork ribs with a sweet and tangy glaze. **12.00**

Breakfast Sandwich
French Baguette with eggs & Chinese sausage with pickled carrots, cucumber & cilantro. **10.00**

Classic Breakfast
Hashbrowns or toast with two eggs and two pieces of bacon or sausage. **12.00**

Sunrise Parfait
Fresh berries, kiwi, & mango puree, crunchy granola & honey over plain yogurt. **8.50**



Tempura Garlic Green Beans
Fresh cut green beans battered and crisped to perfection. Served with a creamy, spicy dipping sauce. **8.50**

Coconut Shrimp
Coconut panko crusted butterflied shrimp served with sweet chili dipping sauce. **9.00**

Edamame (V)
Steamed to order, sprinkled with sea salt. **7.00**



Avocado Toast
Seasoned avocado smash spread over two slices of sourdough bread. Garnished with cilantro and sriracha. **10.00**

SALADS & SOUPS

Mandarin Chicken Salad
Thinly sliced cabbage, carrots and green onion, grilled chicken (or substitute tofu), mandarin orange slices and fresh almonds served with a fresh citrus vinaigrette. **15.50**

Chicken Cabbage Salad
Mixed cabbage, fried shallots, and cilantro tossed in lime vinaigrette. **14.50**

Bambuza House Salad (V)
Mixed greens with carrots, cilantro, green onion, and a lime vinaigrette. **13.50**

Pho
Classic Vietnamese noodle soup with fresh rice noodles & vegetables in a fragrant broth, served with bean sprouts, basil, jalapeño & lime.

Vegetarian 16.95
Chicken 16.95
Beef Rib-Eye Steak 17.50

Ramen
Japanese soup with fresh wheat noodles in a miso broth, served with scallions & nori.

Vegetarian 16.95
Chicken 16.95
Beef Rib-Eye Steak 17.50

Wonton Dumpling Soup 15.50
With handmade pork dumplings.

SUSHI

Spicy Shrimp Roll
Fresh cooked shrimp, cucumber, sriracha sauce. **10.50**

Tempura Shrimp Roll
Tempura shrimp, cucumber, avocado, signature savory sauce. **11.50**

Dynamite Roll
Avocado, crab stick, cucumber and crispy tempura shrimp topped with our house-made sauce for the perfect combination of sweet, spicy, creamy and crunchy. **13.50**

Vegetable Roll
Avocado and cucumber roll. **9.50**

California Roll
Crab stick, avocado, cucumber. **10.00**



Page 109

WOK-FIRED SPECIALTIES



Drunken Crispy Chicken (G)
Flavorful bites of chicken marinated in rice wine & crispy fried in a caramelized soy glaze. Served with steamed broccoli & jasmine rice. **17.00**

Pad Thai
Rice noodles, Thai spices, tofu, green onion, peanuts. Thai-style stir-fried rice noodle dish with your choice of shrimp or tofu, topped with peanuts, scallions, julienned carrots, and bean sprouts. Garnished with cilantro and lime. **16.00**

Wok Green Beans & Tofu (G, V)
Crispy tofu with rice wine & garlic in a black bean sauce. Served with jasmine rice. **16.00**

Soba Noodles
Yakisoba noodle with soft tofu, fresh garden vegetables stir-fried with tangy sauce. **15.50**



Fried Rice (G, V)
Freshly prepared wok-fried rice with mixed vegetables & egg. **15.00**

Coconut Curry (G)
Sweet potatoes, carrots, broccoli, bamboo shoots, & jasmine rice. Choice of: Tofu (V), Chicken, Shrimp. **17.00**

Lemongrass Chili Chicken (G)
Tender, sliced chicken breast wokked with lemongrass, turmeric & chili, served with jasmine rice. **17.00**

Cognac Luc Lac Beef
Cubed filet mignon wokked with butter, red onions, & French brandy. Served with mixed greens & rice. black bean sauce. Served with jasmine rice. **19.50**

GRILL BOWLS

Choice of rice noodles or jasmine rice. Served with greens, cucumbers, pickled carrots, garnished with fried onions, scallions, and shallots with housemade nước mắm sauce.

• **Saigon Combination 18.50**
Chicken, Pork, and a Springroll
• **Honey Glazed Chicken (G) 17.50**
• **Garlic Glazed Pork Loin 17.50**

• **Sauteed Lemongrass Tofu (V) 15.95**
• **Grilled Shrimp Skewers 19.50**
• **Crispy Spring Rolls 16.50**



GRAFT BURGERS & SANDWICHES

Includes your choice of a small side salad or fries



Banh Mi Sandwich
A fresh baguette topped with cucumber, pickled carrots, cilantro, soy sauce & housemade mayo. Choice of chicken, pork, or tofu. **15.00**

Sriracha Pulled Pork Sliders
Tender pulled pork glazed in sriracha sauce, creamy house slaw on sweet Hawaiian bread rolls. Served with fries. **14.50**

Classic Burger
The traditional burger with the lettuce, onions and tomatoes. Choice of American, pepperjack, or cheddar cheese. Served with fries. **14.50**

Teriyaki Pineapple Burger
Teriyaki glazed burger, creamy house slaw, topped off with a grilled pineapple. Served with fries. **15.50**

BEVERAGES

Vietnamese Iced Coffee 5.25
Rich, dark iced coffee served over ice.

Thai Iced Tea 4.50
Creamy, sweet tea served over ice.

Orange • Lime Juice • Mango 5.00

Coke • Diet Coke • Sprite 3.00

Milk Tea 5.50
Choice of Black, Matcha, Jasmine Green Tea, or Specialty Tea of the Day

Boba Tea 6.25
Choice of Black, Matcha, Jasmine Green Tea, or Specialty Tea of the Day

Hot Tea • Coffee (regular or decaf) 2.50

DESSERT

Ice Cream Mochi
A favorite Japanese dessert – five sweet ice cream-filled mochi in an assortment of flavors. **7.50**

Truffle Mochi 9.50

Seasonal Sorbet 8.00
Mango, coconut & lime also



Matcha Green Tea Tiramisu
Rich, creamy green tea tiramisu with matcha-soaked ladyfingers layered with a light and airy custard filling. **9.50**

Sesame Balls
Four crisp and chewy fried dough rounds filled with sweetened red bean paste and sprinkled with sesame seeds. **5.50**

Chocolate Torte
Rich chocolate cake served with french vanilla ice cream. **9.00**

KIDS MEALS

Served with steamed rice and broccoli or carrots. Bowls are served with your choice of rice or noodles. **7.00**

Chicken Bowl • Chicken Soup • Tofu Bowl • Kids Fried Rice

COCKTAILS

Sweet Ginger Martini
Our housemade sweet ginger mix, lime juice & vodka, with a splash of cranberry

Cucumber Martini
Refreshing cucumber-infused vodka shaken with freshly squeezed lemon

Vietnamese Bloody Mary
Spicy, sweet & tangy, combining flavors like sriracha, hoisin sauce & lime. Garnished with fresh herbs & a pickled carrot

Tongue Thai Tea
Traditional Thai iced tea with coconut rum & cream

Tamarind Whiskey Sour
Whiskey, freshly squeezed lemon-lime & tamarind soda on the rocks

Spicy Mango Margarita Sweet mango, fresh lime, triple-sec & tequila on the rocks with a chili-salt rim

Lime Drop Martini
Fresh lime, triple-sec & vodka, sugar rim

MICROBREWS

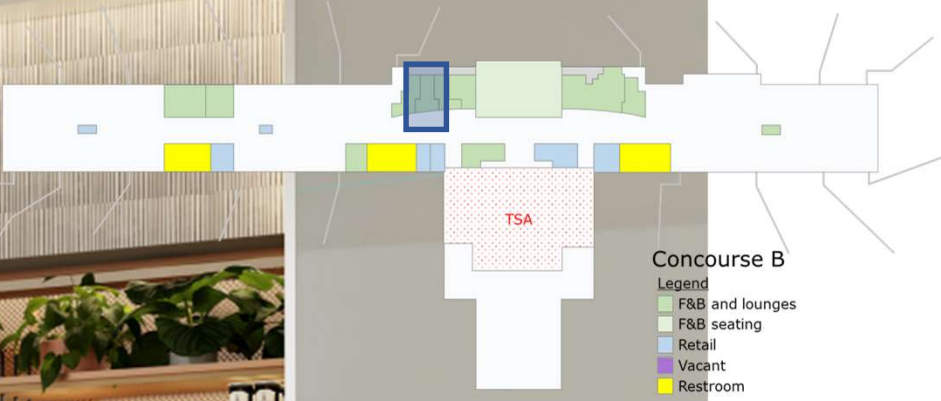
Aphrodite Belgian Blonde Ale, Shades Brewing 13
Bobcat Nut Brown Ale, Red Rock Brewing 13
Trader IPA, Uinta Brewing Co. 9
Great Deceiver Imperial IPA, Wasatch Brewery 10
Northern Red Pale Ale, T.F. Brewing 16
Black Currant Sour, Toasted Barrel 14
Imperial Mole Porter, Bewilder Brewing 12

IMPORTS

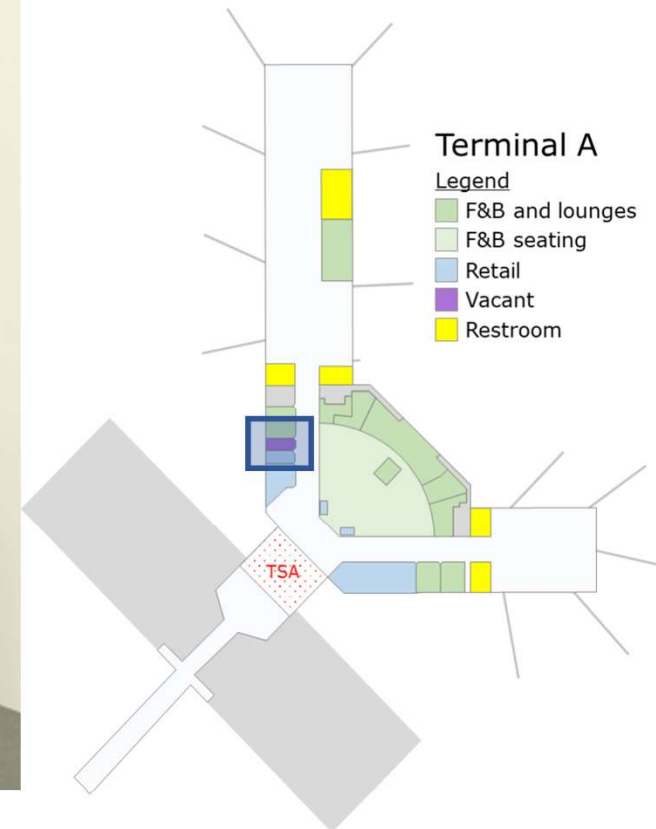
Saigon 6
Sapporo 6
Tsingtao 5
Asahi 6

* Please see our bartender for a full list of our beers, including seasonal selections. Page 111

Bambuza Vietnam Kitchen & Bar Terminal B



Sidewalk Juice Terminal A



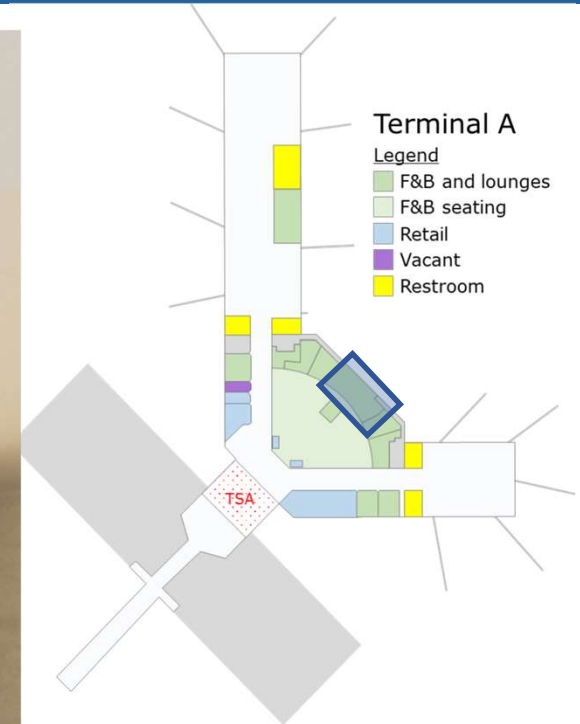
Sidewalk Juice Terminal B



Bar New Helvetia, Terminal A



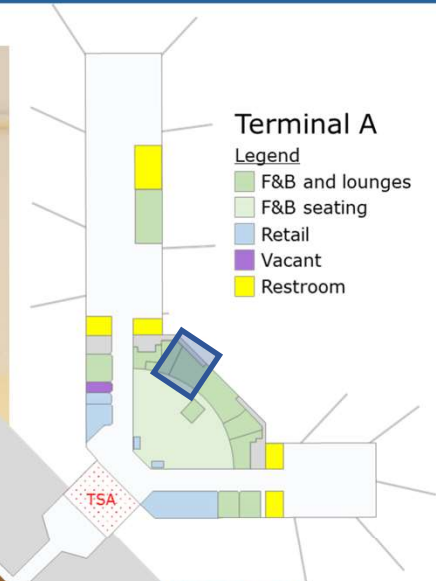
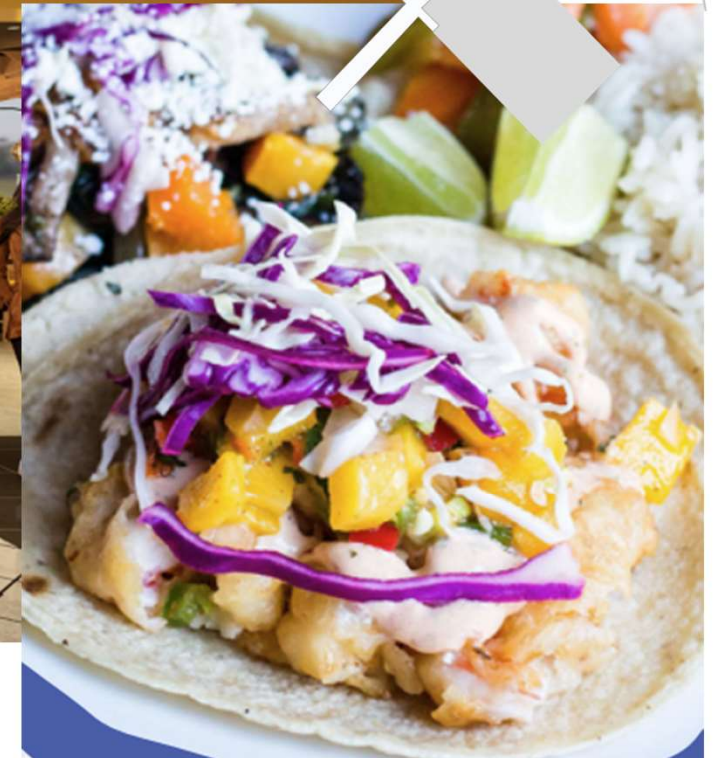
MAGPIE, Terminal A



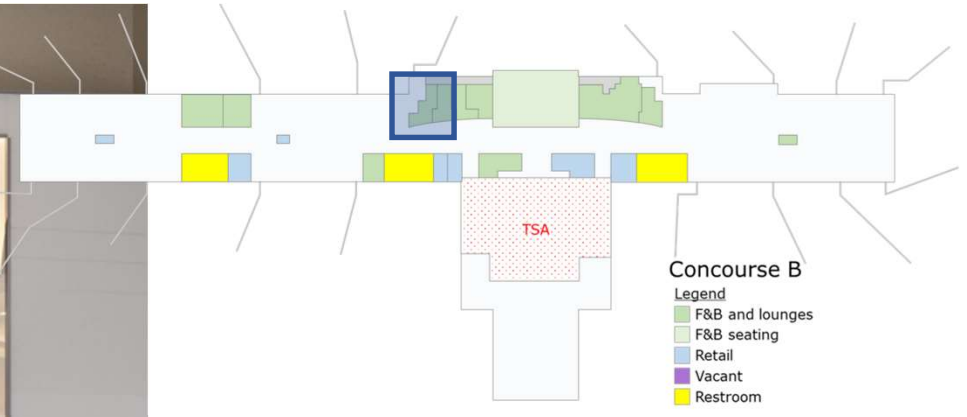
MAGPIE, Terminal A



Centro Cocina Mexicana, Terminal A



One Speed Pizza, Terminal B



Midtown Spirits, Terminal B



Midtown Spirits, Terminal B



BAR BITES & Greenery

DISTILLERY BOARD \$21

Artisanal Cheese, Charcuterie, Preserves, Nuts, Pickled Veggies, Toast

DEVILED EGGS \$7

Remoulade Egg Yolk, Pickled Dilly Beans & Bloody Mary Seasoning

WINGS \$11 - (PICK YOUR FLAVOR)

6 Wings - Bloody Mary BBQ (Dry), Lemon Pepper (Dry), Sweet Chili, or Buffalo. (1 flavor per order please)

CHICKEN LUMPIA \$10

Seasoned Ground Chicken, Carrots, Onions, Sweet Chili Sauce

CHOPPED SALAD \$14

Romaine Lettuce, Tomato, Cheddar, Onion, Bacon, Hard Boiled Egg, Ranch Dressing

BEET SALAD \$14

Roasted Beets, Romaine Lettuce, Goat Cheese, Almonds, Balsamic Vinaigrette

MIXED BAR NUTS \$4

Roasted, Salted, Lightly Spiced

MIDTOWN Fries

DEVIL FRIES \$14

All Beef Frank, Bacon, Thousand Island, Cheese Sauce, Jalapenos, Onions, Tomato, Served Over Bloody Mary Fries

PHILLY FRIES \$14

Philly Steak, Cheese Sauce, Onions, Served over Bloody Mary Fries

BAKED POTATO FRIES \$14

Chester Fries, Cheese Sauce, Bacon, Green Onion, Sour Cream

PORK BELLY SISIG FRIES \$15

Pork Belly, Jalapeno, Calamansi, Onion, Chicharron, Seasoned Fries

BASKET OF FRIES \$5

Tossed in Bloody Mary Seasoning
Chester Fries - Tossed in Cheddar Powder - \$6

FOOD MENU HAPPY HOUR (HH) 3PM - 6PM WEEKDAYS

Let's Be Friends

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BUNS & More

*Veggie
PATTY
AVAILABLE*

STILL BURGER w/ FRIES \$16

1/3 lb Grass Fed Beef, Cheddar, French Mayo Butter, Grilled Onions, Dill Relish, on a Brioche Bun

BARB BURGER w/ FRIES \$16

1/3 lb Grass Fed Beef, Ketchup, Mustard, Onion, Dill Relish, Cheddar, Bacon, Lettuce, on a Brioche Bun

DEVIL BURGER w/ FRIES \$16

1/3 lb Grass Fed Beef, Onion, Jalapenos, Tomato, Cheese Sauce, Bacon, 1000 Island, on a Brioche Bun

TOCINO CHICKEN SANDWICH w/ FRIES \$16

Tocino Marinated Chicken Thighs, Calamansi Spicy Mayo, Lettuce, Pickle, Tomato, on a Brioche Bun

PHILLY CHEESE STEAK \$14

Grilled Beef, Bell Peppers, Jalapeno, Onion, Provolone Cheese

CLASSIC DOG \$7

1/4 lb All Beef Frank, Stone Ground Mustard, Onion, Relish, Toasted Bun

DEVIL DOG \$10

1/4 lb All Beef Frank, Bacon, Thousand Island, Cheese Sauce, Jalapenos, Onions, Tomato

PORTOBELLO PHILLY SANDWICH \$11

Grilled Portobello, Bell Peppers, Onion, Brie, Garlic Aioli, Stone Ground Mustard, on Pub Roll

MIDTOWN DIP \$14

1/2lb Thin Sliced Grilled Beef, Garlic Aioli, Brie, Served with Beef Jus

ADD A PATTY \$5

Add a Second 1/3 lb Patty to any Burger

DESSERT

ROTATING CHEESECAKE \$7

SEE BOARD OR ASK THE BARTENDER FOR
AVAILABLE FLAVORS