



1001 S. MAIN ST. SUITE #151
FORT WORTH, TX 76104
(682) 385-9353

@FOURSISTERSFW

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**ADD A FRIED EGG
TO ANY DISH 1.5**

SPICY

VEGETARIAN

ADD PROTEIN
Tofu +1 Chicken +2
Shrimp +3 Tenderloin +4

SHARED

MOM'S FRIED SHRIMP Tom Chien 9

Black tiger shrimp battered and fried in breadcrumbs

EGG ROLLS Cha Gio 4

Pork and shrimp made daily in Nuoc Mam sauce

FRIED SUMMER ROLLS Nem Ran 6

A pork and shrimp mixture wrapped in rice paper, deep fried with a side of Nuoc Mam sauce

BEEF WRAPS Bo La Lot 9

Marinated seasoned ground beef wrapped in betel leaf, grilled and topped with green onions, roasted peanuts, and pineapple anchovy sauce

DUCK CONFIT BAO Banh Bao Vit 9

Duck breast slow roasted in duck fat with honey hoisin glaze, garlic mash, and green onion

BEER BRAISED PORK BELLY BAO Banh Bao Heo 8

Local beer-braised pork belly, soy, cane sugar, spices, and cilantro

LEMONGRASS TOFU Dau Hu Chien Sa 7.5

Fresh tofu, lemongrass, shallots, and garlic with a side of lime soy and chili

FRIED WINGS Ga Chien Sot Nuoc Mam 8.5

Brined wings drizzled with a Nuoc Mam glaze topped with green onions and Thai chillies

VIETNAMESE CABBAGE SALAD Goi 5

Garden salad with pickled lotus root, carrot, daikon, purple onions, and puffy chips

LEMONGRASS PORK Thit Heo Nuong Xa 6

Cured ground pork wrapped around a fresh lemon grass stalk, grilled then brushed with local honey

NOODLES

BEEF PHO Pho Bo 9.5

Family recipe 18 hour broth, meatballs, tenderloin, and brisket served over fresh house-made pho noodles

GRILLED PORK CHOP Bun Thit Heo Nuong 8.5

Grilled pork, egg roll, fresh veggies, and topped with roasted peanuts over vermicelli noodles with a side of sweet Nuoc Mam sauce

STIR-FRIED EGG NOODLES Mi Xao 8

Fresh egg noodles and mixed veggies with your choice of protein

SEAFOOD NOODLE SOUP Mi Nuoc Do Bien 10

Fresh egg noodles, shrimp, fish patty, spinach, fried shallots, garlic, quail eggs, and green onions

SPECIALTY

STIR-FRIED LOBSTER Tom Hum Xao 36

Poached live Maine lobster, grilled and stuffed with minced crab meat, fried shallots, fried garlic, then served on the half shell (please allow additional time for preparation)

SHAKEN BEEF TENDERLOIN Bo Luc Lac 16

Fried filet over watercress salad topped with purple onions and fried shallots with a side of salt, pepper and lime sauce

STEAMED RICE ROLLS Banh Cuon 12

Fresh house made rice sheets filled with ground pork and mushrooms, topped with pork sausage, bean sprouts, mint, and fried shallots with a side of Nuoc Mam sauce (Available Thursday-Saturday)

RICIE

FRIED RICE Com Chien 6

Traditional fried rice with Chinese sausage and veggies

BRAISED PORK BELLY Thit Kho 8.5

Cane sugar and soy braised pork belly, quail egg, roasted garlic, and Thai chili

CRAB FRIED RICE Com Chien Cua 12.5

Crab fried rice served with stir-fried lump crab meat in red bean and minced crab sauce topped with fried shallots

SPECIALTY DRINKS

LESLIE Tu-Chynh 12

12 Botanicals Gin, Marie Brizard Parfait Amour Liqueur, Maraschino, Lemon Sour, Jamaican Bitters, Luxardo

MICHELLE Tu-Nhi 12

Makers Mark, Green Chartreuse, Angostura Bitters, Orange Peel

JENNY Tu-Uyen 12

Tito's, Fraises des Bois, Grand Marnier, Lemon Juice, Agave

VYVY Tu-Vy 12

Grander Panama Rum, Fraises des Bois, Jackfruit Puree, Lemon Sour, Egg White

DRINKS

FRESH SOY MILK 2.5

HOUSE BLEND VIETNAMESE COFFEE 4

Hot, Cold, or Black

SODA 1.75

IMPORTED BEER 4.5

DOMESTIC BEER 3

LOCAL CRAFT BEER 5.5

RED WINE 11

WHITE WINE 10

GREEN TEA 1.75

Hot or Cold



HAPPY HOUR

**TUESDAY TO SATURDAY
2PM TO 6PM**

**HALF PRICE GLASSES OF WINE
\$2 OFF DRAFT BEERS**