



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

@FOURSISTERSFW
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UPGRADE YOUR DISH

Add a fried egg to any dish **+1.5**

Add protein to your rice or noodles:

Tofu **+1** Chicken **+2**
Shrimp **+3** Tenderloin **+4**

- GLUTEN FREE**
- VEGAN**
- VEGETARIAN**
- SPICY**

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 with 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

LEMONGRASS TOFU Dau Hu Chien Sa **7.5**
House-made tofu, lemongrass, shallots, and garlic with a side of lime soy and chili

FRIED WINGS Ga Chien Sot Nuoc Mam **9**
Brined wings drizzled with a Nuoc Mam glaze topped with green onions and Thai chillies

VIETNAMESE CABBAGE SALAD Goi **5**
Cabbage salad with pickled lotus root, carrot, daikon, and purple onions in a tamarind vinaigrette

LEMONGRASS PORK Thit Heo Nuong Xa **6**
Pork sausage wrapped around a fresh lemon grass stalk, grilled then brushed with local honey

BEER BRAISED PORK BELLY BAO
Banh Bao Heo **8**
Local beer-braised pork belly, soy, cane sugar, spices, and cilantro

BANH MI BAO Banh Mi Bao **9**
Grilled pork, pâté, Beurdell butter, pickled daikon, carrots, and cilantro

RICIE

FRIED RICE Com Chien **6**
Traditional fried rice with Chinese sausage and veggies

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

GRILLED PORK CHOP Com Thit Nuong **9.5**
Grilled pork over broken rice, pickled veggies, and a fried egg

CARAMELIZED SPARE RIBLETS
Thit Kho Suon **10.5**
Caramelized pork riblets over rice and pickled veggies

NOODLES

BEEF PHO Pho Bo **9.5**
Family recipe 18 hour broth, meatballs, flank steak, and brisket served over fresh house-made pho noodles

GRILLED PORK CHOP Bun Thit Heo Nuong **8.5**
Grilled pork, egg roll, and fresh veggies 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

STIR-FRIED PHO NOODLES Pho Xao **9.5**
Fresh pho noodles stir-fried in a sweet and savory sauce with bean sprouts, bok choy, and choice of protein

SPECIALTY

STIR-FRIED LOBSTER Tom Hum Xao **38**
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)

WOK FRIED DUNGENESS CRAB Cua Rang Muoi **58**
Serves 2 — Sautéed in minced crab meat, green onions, and garlic
(Available Thursday through Saturday)

SHAKEN BEEF TENDERLOIN Bo Lu Lac **16**
Fried filet over watercress salad topped with purple onions and fried shallots with a side of rice and a dip bowl 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 through Saturday)

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

Coke, Diet Coke, Dr. Pepper, Sprite, Fanta Orange, or Lemonade

IMPORTED BEER 4.5

Tsingtao, Heineken, or Dos Equis

DOMESTIC BEER 3

Miller Lite

LOCAL CRAFT BEER 5.5

Rahr Blonde, Go Easy IPA, Austin Eastciders Pineapple, Toadies Bockslider, Revolver Blood & Honey, or Hop Fusion Feisty Redhead

RED WINE 11

WHITE WINE 10

GREEN TEA 1.75

Green or Jasmine



DESSERTS

AVOCADO SLUSH 5.5

Avocado, crushed ice, and condensed milk

VIETNAMESE COFFEE FLAN 6

Traditional flan flavored with our house coffee

HAPPY HOUR

TUESDAY TO SATURDAY
2PM TO 6PM

HALF PRICE GLASSES OF WINE
\$2 OFF DRAFT BEERS