



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

📷 @FOURSISTERSFW
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SHARED

MOM'S FRIED SHRIMP Tom Chien 9

Black tiger shrimp, hand battered and fried in breadcrumbs

EGG ROLLS Cha Gio 4

Pork and shrimp made daily with Nuoc Mam sauce

FRIED SUMMER ROLLS Nem Ran 7

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

🌿 LEMONGRASS TOFU Dau Hu Chien Sa 8

House-made tofu, lemongrass, shallots, and garlic with a side of chili lime soy

FRIED WINGS Ga Chien Sot Nuoc Mam 8

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

-or-

-Lemon Pepper - Chef's special wing recipe elevated lemon pepper seasoning, made with lemon zest, lime zest, kumquat zest, finished with roasted garlic

🌿 VIETNAMESE GARDEN SALAD Goi 4

Garden salad, pickled lotus root, carrot, daikon, and purple onions in a tamarind vinaigrette. Great w/ shrimp! +3.00

BAO SANDWICH Banh Bao Heo 9

-Pork belly bao - beer braised pork belly, garlic mash -or-

-Banh Mi bao w/ grilled pork, pâté, Vietnamese butter, pickled daikon, carrots, and cilantro

SPECIALTY

FOUR SISTERS GIFT CARD

STEAMED RICE ROLLS Banh Cuon 12

Fresh house made steamed 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. "

*Limited Availability

*Vegan option available upon request.

STIR-FRIED LOBSTER Tom Hum Xao 38

Crab stuffed Maine lobster grilled on the half shell topped with crispy shallots, fried garlic and fresh green onions. Prepared to be easy to eat.

"Available Thursday through Saturday, or upon advanced request." *Please allow additional time for preparation.

*Upon request 1 day in advance.

WOK FRIED DUNGENESS CRAB

Cua Rang Muoi 58

Serves 2 — Deconstructed, prepared for easy to eat. Wok fried in minced crab meat, minced garlic, and green onions. "Available Thursday through Saturday, or upon advanced request." *Please allow additional time for preparation.

RICE

🌿 FRIED RICE Com Chien 6

Traditional fried rice with Chinese sausage and veggies

CRAB FRIED RICE Com Chien Cua 12.5

Crab fried rice, red bean paste, and minced crab sauce topped with fried shallots and lump crab meat. *Great w/ a fried egg

GRILLED PORK CHOP Com Thit Nuong 9

Grilled pork chop over rice, pickled veggies, and a fried egg

SHAKEN BEEF TENDERLOIN Bo Lu Lac 16 .5

🌿 Wok fried filet, served over watercress salad topped with purple onions and fried shallots, salt, pepper, and lime dip. * Choice of white rice or fried rice.

NOODLES

🌿 BEEF PHO Pho Bo 10

Family recipe glorified bone broth, meatballs, filet mignon, and brisket, noodles made from scratch.

GRILLED PORK CHOP Bun Thit Heo Nuong 9

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, bok choy, broccoli, and carrots. Upgrade w/your choice of protein.

🌿 STIR-FRIED PHO NOODLES Pho Xao 9.5

Rice noodles made from scratch, stir-fried in a sweet and savory sauce with beansprouts and bok choy. "Upgrade w/ your choice of protein."

UPGRADE YOUR DISH

Fried egg +1.5

Add protein:

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

Items with symbols can be made with dietary restrictions. Please notify your server for any dietary restrictions or allergies.

🌿 GLUTEN FREE

🌿 VEGAN

🌿 VEGETARIAN



A TASTE OF VIETNAM

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SPECIALTY COCKTAILS

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, Blueberries, Agave

VYVY Tu-Vy 12

Hennessy, Ginger ale, orange bitters, Thai chili simple, candied Thai chili

HAPPY HOUR

TUESDAY THROUGH SATURDAY
2PM TO 6PM

SURPRISE ME WHITE 4.5

SURPRISE ME RED 4.5

\$1 OFF BOTTLES OF BEER

\$2 OFF DRAFT BEER

\$2 OFF SPECIALTY COCKTAILS

SPECIAL PRICED SHARED PLATES

*Excluding Grilled Trio and Fried Calamari

DRINKS

FRESH SOY MILK 2.5

VIETNAMESE LEMONADE 4.5

COCONUT DRINK 3.75

SODA 1.5

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

HOUSE BLEND VIETNAMESE COFFEE 4

Hot, Cold, or Black

EGG COFFEE 8

TEA 1.75

Green or Jasmine

IMPORTED BEER 4.5

Tiger, Tsingtao, or Dos Equis

DOMESTIC BEER 4

Miller Lite

LOCAL CRAFT BEER 5.5

Rahr Blonde, Go Easy IPA, Austin Eastciders Pineapple, Toadies Bockslider, Hop Fusion Feisty Redhead, Hop Fusion Vietnamese Sunrise

RED WINE 11

WHITE WINE 10

DESSERTS

EGG COFFEE 8

Add a shot of Hennessy VSOP +12

VIETNAMESE COFFEE FLAN 6

Traditional flan flavored with our house coffee

BAG OF COFFEE 18

6oz. bag of special blend Vietnamese coffee chosen by the chef

Disclosure about reservation time: After 15 minutes from reservation time, guests will forfeit to next party. Half of the party must be present to be seated.

Family meal table for secret menu. \$50 deposit.

*Reservation required

Ask server about chef specials.