SAIGON SISTERS

STARTERS

MAMA SUU NEMS IMPERIAL ROLLS (gf) • 17
Fried rice paper with pork, mushrooms, lettuce, herbs, nuoc cham

DUMPLINGS (choose) • 12
Steamed Chicken, Fried Chicken, or Fried BBQ Jackfruit (v)
Dipping sauce contains sesame oil

FRIED EGG ROLLS • 9
Vegetarian or pork

BANH XEO (gf) • 20
Sizzling turmeric crepe with shrimp and pork or vegetarian option

GREEN PAPAYA SALAD (gf) • 18
House-made beef jerky, peanuts, pork + shrimp, or vegetarian

FRESH SPRING ROLLS (choose)
Shrimp or tofu (v) • 12
Shrimp + pork (gf) • 13
Pickled beets + avocado (v+gf) • 12

SOUPS + CURRIES

PHO / VIETNAMESE SOUP (choose) • 18
Roast beef (gf) / add meatball (+2)
Poached chicken (gf)
Vegetarian with tofu (gf)

BUN BO HUE (gf) • 19
Pork, beef, shrimp paste, rice noodles, spicy sambal

VIETNAMESE RAMEN • 19
Pork Belly (+2) or Katsu chicken, chicken broth, chilis, gai lan, mushrooms, egg, sesame oil

GREEN OR RED CURRY WITH RICE (gf) • 20
Chicken (h), tofu, beef (+2), pork (+2), or shrimp (+3)
House made curry paste contains shrimp paste, coconut milk

LAKSA (gf) • 20
Yellow curry, coconut milk, vermicelli, chicken, shrimp, egg

SWEETS + SIDES

BANANA BROWN BUTTER CAKE • 13
SORBET or ICE CREAM • 8
FRIED BAOS • 8
FRENCH MACARON • 3

RICE • 4
Brown / white
SHRIMP CHIPS • 3
Spicy / mild
POTATO CHIPS • 3

KEY Please inform server of dietary restrictions or allergies.
(v) = vegetarian, (gf) = gluten free, (h) = halal

SIGNATURE DISHES

WHOLE BRANZINO (gf) • 40
Turmeric, dill, onions, shrimp paste, chilis, rice

BUN CHA HANOI (gf) • 26
Pork, nems egg rolls, lettuce, vermicelli, nuoc cham

BO LUC LAC • 32
Beef tenderloin, oyster sauce, rice, side salad

GRILLED BABY OCTOPUS (gf) • 26
Black squid ink rice, spicy togarashi sauce, sesame oil

GRILLED LEMONGRASS PORK CHOP (gf) • 25
White rice, side salad, sunny-side-up egg

BBQ EGGPLANT (v+gf) • 20
Chinese eggplant, chili bean paste, onions, rice

DELUXE VERMICELLI SALAD (gf) • 22
Traditional with curry chicken, shrimp, nems egg rolls, nuoc cham, peanuts or Vegetarian option

SWEET + SPICY FRIED CHICKEN (h) • 21
White rice, side salad, sunny-side-up egg, sesame seeds

BANH BAO

Open-faced steamed buns topped with pickled daikon, cilantro, and jalapenos

SELECT ANY

PORK BELLY • 7
VBQ BEEF • 7
BBQ JACKFRUIT (v) • 7
TERIYAKI TOFU (v) • 7
CARAMELIZED CHICKEN (h) • 7
SWEET & SPICY FRIED CHICKEN (h) • 7
CARAMELIZED SHRIMP • 8
CURRY CHICKEN (h) • 7

STIR-FRYS, RICE + NOODLES

SELECT YOUR PROTEINS
Chicken (h), Tofu (v), Beef (+2), Pork (+2), Shrimp (+3), Pork & Shrimp (+4)

SPICY NOODLE (gf) • 19
Togarashi sauce, rice noodle, mushrooms, sesame seeds, egg, sesame oil

PAD THAI (gf) • 16
Rice noodles, tamarind, fish sauce, chives, pickled radish, egg, bean sprouts, chilis, peanuts

PAD SEE EW • 16
Wide rice noodles, oyster sauce, dark soy, gai lan, onions, egg, fish sauce, chilis

HOLY THAI BASIL • 16
Oyster sauce, bell peppers, Thai basil, onions, chilis, mushrooms jasmine rice, sunny-side-up egg

HOUSE FRIED RICE (gf) • 15
White rice, fish sauce, sambal chiles, garlic, ginger, mushrooms, Fresno peppers, sesame oil

STIR-FRIED VEGETABLES (v+gf) • 15
Broccoli, cauliflower, carrots, onions, celery, cabbage, brown/white rice

BANH MI

Quintessential street food with French bread, topped with cucumbers, pickled daikon, cilantro, and jalapenos

CLASSIC • 13
Ham, pork, sesame oil, chicken pâté, mayo

PORKY • 14
Hoisin-glazed pork belly, mayo

CARAMELIZED SHRIMP • 15
Spicy mayo, ginger, scallions

MEATBALL • 13
Pork meatball, basil, scallion, ginger, sriracha, tomato sauce

CARAMELIZED OR CURRY CHICKEN (h) • 13
Mayo, pickled red onions

SWEET & SPICY FRIED CHICKEN (h) • 14
Mayo, pickled red cabbage

VBQ BEEF • 14
Beef, Viet BBQ sauce

TOFU (v) • 13
Teriyaki tofu, red peppers, sesame oil

BBQ JACKFRUIT (v) • 13
Young jackfruit, pickled red cabbage

CRAFT COCKTAILS • 16

+ Served only at dinner

SAIGON ROYALE Cognac, ginger ale, lime, sparkling rosé

SAIGON SPRITZ Aperol, sparkling rosé, lychee

LYCHEE MARTINI Vodka, lychee purée, lime

LYCHEE MARGARITA Tequila, lime, Lychee purée

PERFECT STORM Rum, ginger beer, lime, Thai basil

SAIGON 75 Gin, lime, sparkling rosé, Thai basil

DISTRICT OLD FASHIONED Maker's Mark Bourbon, bitter, orange

SWEET HOME KENTUCKY Maker's Mark Bourbon, lemon, brown sugar, ginger

SISTA RITA Tequila, lime

BALTHAZAR Cognac, tamarind, cardamom, brown sugar, orange juice, beef jerky

MEKONG AFTER DARK Vodka, cognac, Vietnamese coffee

SAKE

Tokubetsu Junmai SOUDEN (300 ml) **14/42**

BEER

Saigon or Hanoi Beer **8**

Beer Lao Gold **9**

Singha **8**

Sapporo **8**

La Chouffe Ale **12**

Houblon Chouffe, Ipa **12**

AFTER-DINNER SIPS

KELT VSOP **20**
Cognac, France

MAKER'S MARK **15**
Kentucky bourbon

ANGEL ENVY **19**

GLENLIVET SINGLE MALT SCOTCH **17**
Aged 12 years, Scotland

PINEAU des CHARENTES **18**
France

CASAMIGOS TEQUILA **18**

SAIGON SISTERS®

EST. 2009

Sharing Our Love of Vietnamese Cuisine

Growing up in Southeast Asia created our deep love of delicious food. Both our mother and grandmother were entrepreneurs with successful ventures in food distribution for specialty markets and embassies in Laos. These gifts surrounded our family with unique influences of Southeast Asian and French cuisines, paving the way for our lovestory with Vietnamese food.

Inspired by our history and excitement for the present, Saigon Sisters emerged in 2009, sharing culinary delights and phenomenal flavors with the world.

saigonsisters.com @saigonsisters

RARE TEA CELLARS • 9

Loose leaf

Moonlight Jasmine Blossom

Litchi Noir (black)

Emperor's Chamomile (decaf)

Gingerbread Dream Rooibos

Emperor's Genmaicha

COFFEE + TEA • 8

Vietnamese Iced Coffee

Vietnamese Hot Coffee

Thai Iced Tea

Lychee Tamarind Iced Tea

Boba Milk Tea Brown Sugar

CHAMPAGNE + SPARKLING WINE

NV FRANÇOIS MONTAND BRUT ROSÉ **15/60**
France

NV AYALA BRUT MAJEUR **125**
Champagne, France

RED WINE

'22 PINOT NOIR **15/60**
Domaine Geraud, France

'21 CÔTES du RHÔNE **15/60**
Kermit Lynch, France

'20 MALBEC **15/60**
San Felipe, Argentina

'18 BORDEAUX **15/60**
Chateau de Macard, France

'21 PINOT NOIR **95**
J.J Willamette Valley, Oregon USA

'21 PINOT NOIR **90**
King Estate Willamette Valley, Oregon USA

WHITE WINE

'21 SAUVIGNON BLANC **15/60**
Yalumba, Australia

'21 VIOGNIER **15/60**
Bernard et Olivier Coste Montrose, France

'21 PINOT GRIS **15/60**
Villa Wolf, Pfalz, Germany

'21 CHARDONNAY **15/60**
Chime, Oregon, USA

'21 RIESLING **15/60**
Dr. L, Mosel, Germany

'22 POUILLY FUME **95**
Régis Minet , Loire, France

NON-ALCOHOLIC

Aranciata Orange **4**

Pellegrino Sparkling Water **5**

Ginger Ale **4**

Pure Leaf Tea **5**

Coke/Diet Coke/Sprite **4**

Bottled Water **3**