## STARTERS

<table>
<thead>
<tr>
<th>NEM'S IMPERIAL EGG ROLLS (gf)</th>
<th>11</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried rice paper with pork, mushrooms, lettuce, herbs, nuoc cham</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>DUMPLINGS</th>
<th>10</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pork or Fried BBQ Jackfruit (v)</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>BEEF DUMPLING SOUP</th>
<th>11</th>
</tr>
</thead>
<tbody>
<tr>
<td>Poached dumplings with pho broth</td>
<td></td>
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<table>
<thead>
<tr>
<th>FRIED EGG ROLLS</th>
<th>4 pieces for 5</th>
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<tbody>
<tr>
<td>Vegetarian or Pork</td>
<td></td>
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</tbody>
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<table>
<thead>
<tr>
<th>GREEN PAPAYA SALAD (gf)</th>
<th>15</th>
</tr>
</thead>
<tbody>
<tr>
<td>House-Made Beef Jerky, Pork &amp; Shrimp, or Vegetarian</td>
<td></td>
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</tbody>
</table>

## SOUPS & CURRIES

<table>
<thead>
<tr>
<th>PHO Vietnamese Soup</th>
<th>13.50</th>
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<tbody>
<tr>
<td>Roast Beef (gf) add beef meatball (+1.5)</td>
<td></td>
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<table>
<thead>
<tr>
<th>POACHED CHICKEN</th>
<th>15.50</th>
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<tbody>
<tr>
<td>Vegetarian with Tofu (gf)</td>
<td></td>
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</table>

<table>
<thead>
<tr>
<th>BUN BO HUE</th>
<th>16</th>
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</thead>
<tbody>
<tr>
<td>Pork, beef, shrimp paste, rice noodles, spicy sambal</td>
<td></td>
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<table>
<thead>
<tr>
<th>VIETNAMESE RAMEN</th>
<th>16</th>
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</thead>
<tbody>
<tr>
<td>Pork Belly (+2) or Katsu chicken, chicken broth, gai lan, mushrooms, egg</td>
<td></td>
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<table>
<thead>
<tr>
<th>GREEN CURRY with RICE (gf)</th>
<th>15</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken (h), Tofu, Beef +2, Pork +2, or Shrimp +3</td>
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</table>

<table>
<thead>
<tr>
<th>LAKSA (gf)</th>
<th>17</th>
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</thead>
<tbody>
<tr>
<td>Yellow curry, coconut milk, vermicelli, chicken, shrimp, egg</td>
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<table>
<thead>
<tr>
<th>CA RI GA</th>
<th>17</th>
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</thead>
<tbody>
<tr>
<td>Yellow curry, coconut milk, chicken, mixed vegetables, vermicelli</td>
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</tbody>
</table>

## BANH BAO

**Steamed Buns**

<table>
<thead>
<tr>
<th>Single bao 4.25 dollars or Three combo for 12</th>
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</thead>
</table>

**CHOOSE THE FOLLOWING PROTEIN CHOICES**

<table>
<thead>
<tr>
<th>Caramelized Chicken (h) / Curry Chicken (h) / Hoisin Pork Belly / VBQ Beef / Teryaki Tofu (v) / BBQ Jackfruit (v) / Caramelized Shrimp (+2)</th>
</tr>
</thead>
<tbody>
<tr>
<td>All baos are garnished with pickled daikon, carrots, jalapenos, and cilantro</td>
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</tbody>
</table>

**SPECIAL BAOS (1 per order):**

| Fried chicken with spicy mayo 5 / Bo luc lac beef tenderloin with oyster sauce 6 |

Please inform server of any dietary restrictions or allergies

(v) = vegetarian, (gf) = gluten free, (h) = halal
DRINKS

NON-ALCOHOLIC DRINKS
Aranciata Orange or Lemon  3
Pellegrino Sparkling Water  3.50
Bruce Cost Ginger Ale  3
Nirvana Coconut Water  3.50
Honest Tea Black or Lemon  3.5
Kombucha  5
Coke/Diet Coke/Sprite  3
Bottled Water  2

COFFEE & TEA
Vietnamese Iced Coffee  4.95
Vietnamese Hot Coffee  3.75
Thai Iced Tea  4.95
Matcha Turmeric Ginger Lemongrass Tea  5
Lychee Tamarind Iced Tea  4.95

RARE TEA CELLARS  6
Loose leaf
Moonlight Jasmine Blossom—soft, delicate
Litchi Noir (black)—earthy, silky
Emperor’s Chamomile (decaf)—pineapple
Gingerbread Dream Rooibos—holiday spice
Fields of France Rooibos—lavender, elderberry
Emperor’s Gensmaicha—green tea, puffed rice

RED WINE
17 PINOT NOIR  14/56
King Estate Willamette, Oregon
17 CÔTES du RHÔNE  13/52
Clou de Caillou, France
18 MALBEC  13/52
Punto Final, Mendoza, Argentina
16 CABERNET SAUVIGNON  14/56
Arboleda, Chile

WHITE WINE
19 SAUVIGNON BLANC  13/52
Alan Scott, Marlborough, New Zealand
19 VIOGNIER  13/52
Dom Montrose, Côtes de Thongue, France
18 PINOT GRIS  13/52
Domaine Specht, Alsace, France
18 CHARDONNAY  13/52
Milou, Pays d’OC, France
18 RIESLING  13/52
Max Ferdinand Riehler, Mosel, Germany
17 POUILLY FUME  65
Réguin Moreau, Loire, France

CRAFT COCKTAILS  13
Served only at dinner
SAIGON ROYALE cognac, ginger ale, lime, sparkling rosé
LYCHEE MARTINI North Shore Vodka, lychee purée, lime
PERFECT STORM Batran Añejo Rum, ginger beer, lime, Thai basil
SAIGON 75 North Shore Gin, lime, sparkling rosé, Thai basil
SWEET HOME KENTUCKY Maker’s Mark Bourbon, lemon, brown sugar, ginger
SISTA RITA FINO Tequila, lime, jaleapeño, cucumber
BALTHAZAR cognac, tamarind, cardamom, brown sugar, orange juice, beef jerky

AFTER-DINNER DRINKS
KELT VSOP  16
Cognac, France
MAKER’S MARK  12
Kentucky bourbon
GLENLIVET SINGLE MALT SCOTCH  13
Aged 12 years, Scotland
BOTAON “SOLERA” RESERVA  12
Guatemalan rum
PINEAU des CHARENTES, CHÂTEAU d’ORIGNAC  12
France

SPARKLING WINE
NV FRANÇOIS MONTAND BRUT ROSÉ  14/56
France
NV AYALA BRUT MAJEUR  86
Champagne, France

BEER
Saigon Beer  7
Tiger Beer  7
Beerlao Lager  7
Beerlao Dark  7
La Chauffe Ale  12
Houblon Chouffe, Ipa  12

SAKE
Junmai Ginjo, Yuki No Bosha (300 ml)  14/42
Shichi Hon Yari  14/42

Our Brand Story
Saigon Sisters is inspired by our childhood in Southeast Asia. We were inspired
by our mother and grandmother who ran successful businesses as food distribu-
tors for markets and embassies in Laos and eating amazing Southeast Asian and
French food at an early age. After moving to the United States as refugees, our
entrepreneurial spirit led us to come up with the brand Saigon Sisters, starting at the
Michael French Market in 2009. Our goal is to share our love of Vietnamese cuisine
and Asian food with the world.

“Everything I do in my business is somehow related to my past, my family, and a part
of who I am,” explained Mary, who was a baby when her family was living in Laos to
escape the dangers of war in their homeland of Vietnam.

@SaigonSisters
www.saigonsisters.com