

STARTERS

NEMS IMPERIAL EGG ROLLS (gf) 11
Fried rice paper with pork, mushrooms, lettuce, herbs, nuoc cham

DUMPLINGS 10
Pork or Fried BBQ Jackfruit (v)

BEEF DUMPLING SOUP 11
Poached dumplings with pho broth

FRIED EGG ROLLS 4 pieces for 5
Vegetarian or Pork

GREEN PAPAYA SALAD (gf) 15
House-Made Beef Jerky, Pork & Shrimp, or Vegetarian

FRESH SPRING ROLLS
Shrimp 8.5 Pickled Beets & Avocado (v, gf) 11
Tofu (v) 8.5 Pork Belly with Nuoc Cham 13
Shrimp & Pork 11 Fried Chicken, Avocado & Spicy Mayo 12

SOUPS & CURRIES

PHO Vietnamese Soup 13.50
Roast Beef (gf) add beef meatball (+1.5)
Poached Chicken (gf)
Vegetarian with Tofu (gf)

BUN BO HUE 16
Pork, beef, shrimp paste, rice noodles, spicy sambal

VIETNAMESE RAMEN 16
Pork Belly (+2) or Katsu chicken, chicken broth, gai lan, mushrooms, egg

GREEN CURRY with RICE (gf) 15
Chicken (h), Tofu, Beef +2, Pork +2, or Shrimp +3

LAKSA (gf) 17
Yellow curry, coconut milk, vermicelli, chicken, shrimp, egg
Vegetarian option available

CA RI GA 17
Yellow curry, coconut milk, chicken, mixed vegetables, vermicelli
Vegetarian option available

BANH BAO Steamed Buns

Single bao 4.25 dollars or Three combo for 12

CHOOSE THE FOLLOWING PROTEIN CHOICES

Caramelized Chicken (h) / Curry Chicken (h) / Hoisin Pork Belly / VBQ Beef / Teriyaki Tofu (v) / BBQ Jackfruit (v) / Caramelized Shrimp (+2)
All baos are garnished with pickled daikon, carrots, jalapeños, and cilantro.

SPECIAL BAOS (1 per order):

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

SIGNATURE DISHES

WHOLE BRANZINO (gf) 30
Turmeric, dill, onions, shrimp paste, chilis

BUN CHA HANOI (gf) 20
Pork, nems, lettuce, vermicelli, nuoc cham

BO LUC LAC 25
Beef tenderloin, oyster sauce, arugula, rice, radishes

GRILLED BABY OCTOPUS (gf) 20
Black squid ink rice, togarashi sauce, radishes

SRIRACHA WINGS 15
Caramel sauce, sriracha, fish sauce

BBQ EGGPLANT (gf, v) 16
Chinese eggplant, chili bean paste, onions, rice

BANH MI Sandwiches

All sandwiches are garnished with cucumbers, pickled daikon, cilantro, jalapeños.

CLASSIC Ham, pork, chicken pâté, mayo 9
PORKY Hoisin-glazed pork belly, mayo 11
MEATBALL Pork meatball, tomato sauce 9
VBQ Beef, Viet BBQ sauce 11.50
SWEET & SPICY FRIED CHICKEN (h) Red cabbage, mayo 10
HEN HOUSE (h) Caramelized chicken, peanuts, mayo 9
CHICKEN CURRY (h) Pickled red onions, mayo 9
TOFU (v) Teriyaki tofu, red peppers 9.50
BBQ JACKFRUIT (v) BBQ sauce, red cabbage 9.50
SHRIMP Caramelized shrimp, ginger, sesame, spicy mayo 13

SIDES

RICE (BROWN or WHITE) 3.5
SHRIMP CHIPS (spicy/not spicy) 2
POTATO CHIPS 2.50

SWEETS

BREAD PUDDING 9
FRIED BAOS 7
VIETNAMESE COFFEE FLAN (gf) 8
FRENCH MACARON 1.8

STIR FRYS, RICE & NOODLES

SPICY BEEF NOODLE (gf) 17
Togarashi sauce, rice noodle, sunny-side-up egg
Substitute with Chicken (h), Pork +2, or Shrimp +3

SWEET & SPICY FRIED CHICKEN (h) 16
White rice, side salad, sunny-side-up egg

HOLY THAI BASIL CHICKEN 14
Oyster sauce, bell peppers, Thai basil, onions, chilis, jasmine rice, sunny-side-up egg (optional)
Vegetarian option available with tofu; Substitute with Pork +2 or Shrimp +3

PROTEIN CHOICES FOR THE FOLLOWING DISHES ARE

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

PAD THAI (gf) 13
Rice noodles, tamarind, fish sauce, chives, pickled radish, egg, bean sprouts, chilis, peanuts (optional)

PAD SEE EW 13
Wide rice noodles, oyster sauce, dark soy, gai lan, onions, egg, fish sauce, chilis

HOUSE FRIED RICE (gf) 13
White rice, fish sauce, sambal, garlic, ginger, mushrooms, Fresno peppers, sambal, sesame seeds

STIR-FRIED VEGETABLES (gf, v) 11
Broccoli, cauliflower, carrots, onions, celery, cabbage

BUILD YOUR OWN BOWLS

All bowls are garnished with vegetables, cucumbers, cilantro, jalapeños.

CHOOSE

Brown Rice (gf)
OR Vermicelli Noodle Salad (gf)
OR Stir-Fried Egg Noodles

ADD ON

Caramelized Egg +1
Avocado +2
Egg Roll (v) +1.5

CHOOSE YOUR PROTEIN

Caramelized Chicken (gf, h) 11
Sweet & Spicy Fried Chicken (h) 12
Curry Chicken (gf, h) 11
Hoisin Pork Belly 12
Pork Meatball 11
VBQ Wagyu Beef 12.5
Caramelized Shrimp 13
Teriyaki Tofu (v) 11
BBQ Jackfruit (v) 11
Just Vegetables No Proteins (gf, v) 7

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 2
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 Genmaicha—*green tea, puffed rice*

RED WINE

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

WHITE WINE

- '19 SAUVIGNON BLANC 13/52
Allan Scott, Marlborough, New Zealand
'19 VIOGNIER 13/52
Dom Montrose, Côtes de Rhône, 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 Richter, Mosel, Germany
'17 POUILLY FUME 65
Régis Minet, 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 *Botran 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, jalapeño, cucumber*
BALHAZAR *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
BOTRAN "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 Chouffe Ale 12
Houblon Chouffe, Ipa 12

SAKE

- Junmai Ginjo, Yuki No Boshu (300 ml) 14/42
Shichi Hon Yari 14/42

Our Brand Story

Saigon Sisters is inspired by our childhood in Southeast Asia. We were influenced by our mother and grandmother who ran successful businesses as food distributors 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 Chicago French Market in 2009. Our goal is to share our love of Vietnamese cuisine 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