

# ELIZABETH'S

## NOODLES · BÁNH MÌ

### Boulangerie

FOLLOW US ON INSTAGRAM @ELIZABETHSTREETCAFE

## LES COCKTAILS *Ask for our full bar menu.*

|   |  |
|---|--|
| DA NANG MARGARITA 13<br>Blanco Tequila, Combier, House-Made Sour, Sambal, Sriracha Salt               | HIBISCUS PALOMA 14<br>Mezcal, Blanco Tequila, Hibiscus, Jalapeño, Grapefruit, Orange         |
| HIROTA MARTINI 15<br>Choice of Japanese Vodka or Gin, Sesame Oil Wash, Quick Rice Wine Vinegar Pickle | EASTERN OLD FASHIONED 15<br>Mars Iwai '45' Japanese Whisky, Demerara, Angostura, Citrus Oils |

## COCKTAILS MAISON

|   |  |
|---|--|
| AUTOMNE NIGHT 15<br>Luna Azul Blanco Tequila, Pernod, Blood Orange, Lime, Ginger                        | FAMOUS IN MARSEILLE 15<br>Rey Campero Mezcal, Yellow Chartreuse, Select Apertivo, Pomegranate, Lime, Guava |
| SINGAPORE SIPPER 14<br>Madras Curry Infused Gin, Mango, Passionfruit, Lime, Chili Oil                   | LA FINALE 14<br>Old Forester Bourbon, Benedictine, Espresso, Oat Milk, Vanilla, Lemon Oils                 |
| DAIQUIRI DE VERT 14<br>Bounty Premium White Rum, Genepy Des Alpes, Coconut Cream, Lime, Toasted Coconut |  |

## ZERO PROOF COCKTAILS

|  |  |
|--|--|
| SON LA SPRITZ 13<br>Spiritless Kentucky 74, Strawberry, Basil, Lemon | LAST NIGHT IN HUE 13<br>Seedlip Garden 108, Lime, Cucumber, Mint |
|--|--|

## COFFEE

|                           |
|---------------------------|
| Vietnamese Coffee 5       |
| Iced Vietnamese Coffee 5  |
| Cup of French Press 4     |
| Café au Lait 4            |
| Espresso 4                |
| Cappuccino 5.5            |
| Latte 6                   |
| Macchiato 4.5             |
| Americano 4               |
| Cortado 5                 |
| Mocha 6.5                 |
| Matcha Latte 6.5          |
| Coconut Milk Chai Latte 6 |
| House Cold Brew 5         |

## COLD

|                               |
|-------------------------------|
| Lemonade 5                    |
| Jasmine Blueberry Green Tea 5 |
| Green Tea & Lemonade 5        |
| Ginger Ale 4                  |
| Richard's Still 750ml 5       |
| Richard's Rainwater 4         |
| Mexican Coca-Cola 5           |
| Mexican Sprite 4              |
| Diet Coke 4                   |

## TEA

|   |
|---|
| GREEN TEA 6<br>Jasmine Green<br>Emerald Spring<br>Moroccan Green Mint |
| BLACK TEA 5<br>Earl Grey  |
| WHITE TEA 5<br>White Peony  |
| OOLONG 6<br>Iron Goddess Of Mercy                                     |
| TISANE 5<br>Turmeric Tonic<br>Blend 333                               |

## SHRUBS

|                        |
|------------------------|
| Beet & Apple 5.5       |
| Grapefruit & Thyme 5.5 |

HAPPY HOUR: MON-FRI 3-5 PM  
\$3 OFF SPECIALTY COCKTAILS  
1/2 PRICED APPETIZERS

*\*Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Over

# APPETIZERS

## RICE PAPER & VERMICELLI SPRING ROLLS

*Served with Sweet Chili Vinegar, Ginger-Jalapeño, Peanut Sauce*

[10A](#) BBQ Pork, Shredded Carrot & Daikon, Basil, Mint 12

[10B](#) Poached Shrimp, Avocado, Cilantro, Bean Sprouts, Jalapeño, Lime Zest 14

[10C](#) Ginger Marinated Grilled Tofu, Breakfast Radish, Thai Basil, Serrano 12

[10D](#) Spicy Chicken Crunch, Crispy Vegetables, Mint, Fried Shallot 13

[10E](#) Seared Marinated Flank Steak\* Lettuces, Cucumber, Cilantro 13

[11](#) VIETNAMESE WONTON SOUP  
Onion, Jalapeño, Scallion 12

[12](#) GINGER-CHILI OIL DUMPLINGS  
Pork, Shrimp, Water Chestnuts, Herbs 14

[13](#) FRIED SPRING ROLLS

Ginger Pork Sausage, Napa Cabbage, Lettuce & Herb Wraps 13

[14](#) TEXAS AKAUSHI BEEF CARPACCIO\*  
Seared Shishito Peppers, Marinated Hon Shimeji Mushrooms, Lemon Soy 24

[15](#) PORK BELLY STEAMED BUNS  
Cucumber, Scallion, Hoisin 14

[16](#) GREEN MANGO & CUCUMBER SALAD  
Shredded Roots, Crispy Spiced Shrimp, Beef Jerky, Thai Basil 14

[17](#) STEAMED RICE ROLLS  
Gulf Shrimp, Scallion, Herbs, Puffed Rice, Coconut Vinegar Ponzu 17

[18](#) BROILED ESCARGOTS  
Thai Basil Curry Butter, Baguette 16

# BÁNH MÌ

*Served on House-Baked Baguette with Homemade Mayonnaise, Cucumber, Daikon, Carrot, Sambal, Cilantro, Jalapeño*

[20](#) Salt & Pepper Fried Shrimp 18

[21](#) Grilled Marinated Pork 13

[22](#) Housemade Spicy Pork Meatballs 13

[23](#) Fried Egg, Crispy Pork Belly, Avocado & Mint\* 16

[24](#) Grilled Marinated Flank Steak\* 15

[25](#) Grilled Chicken Thigh 13

[26](#) Makrut Lime Fried Chicken 14

[27](#) Griddled Lemongrass Tofu & Mushrooms 12

# PHỞ

*Flat Rice Noodle Soup served with Bean Sprouts, Garden Herbs, Jalapeño, Radish, Lime*

## PHỞ BÒ - BEEF

[30A](#) Braised Brisket, Tendon, Sliced Raw Eye of Round\* 22

## PHỞ THỊT - PORK

[31A](#) Spicy Pork Meatballs 17

[31B](#) Pork Belly 19

[31C](#) Pork Belly, Meatballs & Soft Boiled Egg\* 20

## PHỞ GÀ - CHICKEN

[32A](#) Chicken Thigh, Breast & Grilled Lemongrass Skewers 17

## PHỞ TÔM - SHRIMP & FISH

[33A](#) Gulf Shrimp & Redfish 25

## PHỞ CHAY - VEGETABLE

[34A](#) Mushrooms, Greens, Tofu Hot Bean Paste, Spicy Sesame Oil 17

[34B](#) Cauliflower, Bok Choy, White Miso, Toasted Seaweed 17

### ADD:

\* Soft Boiled or Raw Egg\* 3

\* Wonton 3

\* Mushrooms 3

\* Cauliflower 3

\* Tofu 4

\* Bok Choy 3

# BÚN

*Rice Vermicelli Bowl with Lettuces, Herbs, Cucumber, Carrot, Radish, Jalapeño, Roasted Peanuts, Nuoc Cham*

[40](#) Grilled Marinated Flank Steak\* 22

[42](#) Grilled Marinated Pork 17

[43](#) Broiled Pork Belly 19

[44](#) Makrut Lime Fried Chicken 17

[45](#) Grilled Chicken Thigh 17

[46](#) Grilled Gulf Shrimp 22

[47](#) Grilled Market Fish 27

[48](#) Roasted Mushrooms & Grilled Tofu, Vegan Nuoc Cham 19

### ADD:

\* Fried Spring Roll 3

\* Soft Boiled Egg\* 3

\* Avocado 3

# SPECIALTIES

[50](#) ELIZABETH STREET FRIED RICE\*  
Grilled Ribeye or Crispy Fried Redfish, Bonito Flake, Spicy Caramel 29

[51](#) SINGAPORE NOODLES  
Stir Fried Pork & Gulf Shrimp, Fresno Peppers, Scrambled Eggs, Madras Curry, Watercress 24

[52](#) PORK & SHRIMP CRÊPE  
Coconut & Rice Batter, Bean Sprouts, Herbs, Lettuces Wraps, Nuoc Cham 21

[53](#) RED CURRY DAN DAN NOODLES  
Spice Brined Chicken, Baby Bok Choy, Sprouts, Thai Basil, Crispy Shallots 22

[54](#) SESAME CRAB NOODLES  
Chilled Glass Noodles, Spinach, Scallion, Quick Pickle Cucumber 28

[55](#) MÌ CHAY SCALLION NOODLES  
Hon Shimeji Mushrooms, Fresh Ginger, Bok Choy, Fermented Mustard Greens, Tamari Soy, Scallion Oil 21

[56](#) CHICKEN & MAKRUT LIME LAAP  
Water Chestnut, Bean Sprouts, Lettuces, Herbs, Sticky Rice, Fried Shallot 21

[57](#) GINGER STEAMED MARKET FISH  
Bok Choy, Scallion Rice, Chili Black Vinegar 27

[58](#) CHẢ CÁ RED FISH  
Turmeric & Coconut Marinade, Dill, Rice Vermicelli, Toasted Chili Paste 26