

# ELIZABETH'S

## NOODLES · BÁNH MÌ

*Boulangerie*

### BRUNCH

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

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|---|--|
| DA NANG MARGARITA 15<br>Lunazul Blanco, Giffard Orange,<br>Sambal, House-Made Sour,<br>Sriracha Salt        | HIBISCUS PALOMA 15<br>Mezcal, Blanco Tequila, Hibiscus,<br>Jalapeño, Grapefruit, Sriracha Salt |
| HIROTA MARTINI 15<br>Choice of Japanese Vodka or Gin,<br>Sesame Oil Wash, Quick Rice Wine<br>Vinegar Pickle | GAO NEGRONI 15<br>Rice Washed Ford's Gin, Campari,<br>Dolin Rouge Vermouth, Orange<br>Bitters  |

#### COCKTAILS MAISON

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|--|---|
| CÀ PHÊ SỮA ĐÁ MARTINI 16<br>1876 Vodka, Cafe Du Monde Coffee,<br>Sweetened Condensed Milk, Spices  | BLOODY MARY 15<br>1876 Vodka, House-Made Mix,<br>Onion, Garlic, Hoisin, Sambal,<br>Tamari, Celery, Citrus |
| SAIGON SANGRIA 15<br>Chenin Blanc, Lillet, Giffard<br>Orange, Grapefruit, Thai-Basil<br>Lemongrass |   |

#### ZERO PROOF COCKTAILS

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|--|--|
| PETITS SAINTS & TONIQUE 13<br>Little Saints Non-Alcoholic Spirit,<br>Lime, Fever Tree Tonic Water,<br>Thai Basil, Mint, Jalapeño, Spices | FRAIS VERT 12<br>Cucumber Jalapeño, Salt Cured<br>Lemon, Fever Tree Ginger Beer,<br>Muddled Mint |
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#### 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
- Pink Grapefruit Soda 4
- Richard's Rainwater 4
- Richard's Still 16oz 3
- Mexican Coca-Cola 5
- Mexican Sprite 5
- Diet Coke 4

#### TEA

- GREEN TEA 6  
Jasmine Green  
Emerald Spring  
Moroccan Green Mint
- BLACK TEA 5  
Earl Grey
- OOLONG 6  
Iron Goddess Of Mercy
- TISANE 5  
Turmeric Tonic  
Blend 333

#### SHRUBS

- Strawberry Melon & Rose 5.5
- Carrot Pineapple Cilantro 5.5

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

Over

# BOULANGERIE

## CROISSANTS

Butter 5  
Ham & Gruyère 8  
Chocolate 6  
Almond 6  
Everything 5

## DESSERTS

Kouign-Amann 6  
French Macaron 3  
Éclair 5  
Beignets & Jam 11  
Chocolate Crunch Bar 7

## HOUSEMADE PRESERVES

Lychee & Raspberry Jam 1  
Guava & Strawberry Jam 1

# 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

## 12 GINGER-CHILI OIL DUMPLINGS

Pork, Shrimp, Water Chestnuts, Herbs 14

## 13 FRIED SPRING ROLLS

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

## 15 PORK BELLY STEAMED BUNS

Cucumber, Scallion, Hoisin 14  
\*Add 2 eggs +4

## 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

## 19 SHRIMP & YAM FRITTERS

Nuoc Cham, Lettuce & Herb Wraps 16

## 60 BOWL OF BERRIES, BANANA & YOGURT

Ginger & Palm Sugar Syrup, ESC Granola 12

# BÁNH MÌ

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

**61** Scrambled Farm Eggs, Ginger Pork Sausage 14

**62** Egg Whites, Sautéed Mushrooms, Jalapeño 12

**20** Salt & Pepper Fried Shrimp 18

**21** Grilled Marinated Pork 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 GÀ - CHICKEN

**32A** Chicken Breast & Thigh, Grilled Lemongrass Skewers 17

## PHỞ THỊT - PORK

**31C** Pork Belly, Meatballs & Soft Boiled Peeler Farms Egg\* 20

## PHỞ CHAY - VEGETABLE

**34A** Mushrooms, Greens, Tofu Hot Bean Paste, Spicy Sesame Oil 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

**49** 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 BREAKFAST SINGAPORE NOODLES

Stir Fried Pork, Fresno Peppers, Fried Egg, 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, Fried Garlic 22

## 54 DRUNKEN BEEF NOODLES

Wide Rice Noodles, Grilled Skirt Steak, Bok Choy, Green Onion, Bean Sprouts 26

## 58 CHẢ CÁ RED FISH

Turmeric & Coconut Marinade, Dill, Rice Vermicelli, Toasted Chili Paste 26

## 59 BÚN BÒ HUẾ

Pork Meatballs & Belly, Brisket, Chili, Rice Noodles 22

## 63 NUTELLA & BANANA STUFFED CRÊPE

Whipped Cream, Candied Hazelnuts 16

## 64 HOUSE BAKED BRIOCHE FRENCH TOAST

Vanilla Ice Cream, Blueberry Thai Basil Compote, Brown Butter Syrup 19

## 65 ROASTED PORK & WOOD EAR MUSHROOM OMELETTE\*

Mango, Cucumber, Basil, Crispy Shallots 18

## 66 STICKY RICE WITH GINGER SAUSAGE & POACHED EGGS\*

Herb Salad, Sriracha, Hoisin 18

## 67 "SHAKING" STEAK & EGGS SUNNY SIDE UP\*

Black Angus Ribeye, Sautéed Spinach, Spicy Fish Caramel, Toast 28