

# ELIZABETH'S

## NOODLES · BÁNH MÌ

### Boulangerie

FOLLOW US ON INSTAGRAM @ELIZABETHSTREETCAFE

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

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

## COCKTAILS MAISON

TIGERLILY 15 Coconut Wash Bounty Premium White Rum, Luxardo, Passionfruit, Cantaloupe, Fresnos	NECTAR OF THE GODDESS 14 Ford's Gin, Aperol, Lillet, Lemon, Raspberry, Strawberry Watermelon Rose Shrub
HÀ LONG BAY 14 1876 Vodka, Velvet Falernum, Cucumber Jalapeño, Yuzu, Lemon, Dried Flowers	SHADY SUNSET 14 Luna Azul Blanco Tequila, Contratto, Orgeat, Lime, Grapefruit, Angostura

## ZERO PROOF COCKTAILS

PETITS SAINTS & TONIQUE 13 Little Saints Non-Alcoholic Spirit, Lime, Fever Tree Tonic Water, Thai Basil, Mint, Jalapeño, Spices	FRAIS VERT 12 Cucumber Jalapeño, Salt Cured Lemon, Fever Tree Ginger Beer, 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
Richard's Still 16oz 3
Richard's Rainwater 4
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

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  
Chicken, 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

**19** SHRIMP & YAM FRITTERS  
Nuoc Cham, Lettuce & Herb Wraps 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** DRUNKEN BEEF NOODLES  
Wide Rice Noodles, Grilled Skirt Steak,  
Bok Choy, Green Onion, Bean Sprouts 26

**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

**59** BÚN BÒ HUẾ  
Spicy Beef, Pork, & Lemongrass Soup  
Round Rice Noodles, Cilantro 22