

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 16 Coconut Wash Bounty Premium White Rum, Luxardo, Passionfruit, Cantaloupe, Fresnos	NECTAR OF THE GODDESS 16 Ford's Gin, Aperol, Lillet, Lemon, Raspberry, Strawberry Watermelon Rose Shrub
HÀ LONG BAY 16 1876 Vodka, Velvet Falernum, Cucumber Jalapeño, Yuzu, Lemon, Dried Flowers	SHADY SUNSET 15 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
*Vegan Option Available

COLD

Lemonade 5
Jasmine Blueberry Green Tea 5
Green Tea & Lemonade 5
Ginger Ale 4
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 CHILLED CRAB SCALLION NOODLE
Bok choy, Sesame peanuts, Black Vinegar,
Green Lantern Chili 28