

# ELIZABETH'S

## NOODLES · BÁNH MÌ

*Boulangerie*

### BRUNCH

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

DA NANG MARGARITA 15	HIBISCUS PALOMA 15
Lunazul Blanco, Giffard Orange, Sambal, House-Made Sour, Sriracha Salt	Mezcal, Blanco Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt
HIROTA MARTINI 15	GAO NEGRONI 16
Choice of Japanese Vodka or Gin, Sesame Oil Wash, Quick Rice Wine Vinegar Pickle	Rice Washed Aviation Gin, Campari, Dolin Rouge Vermouth, Orange Bitters

#### COCKTAILS MAISON

SAIGON SANGRIA 15	BLOODY MARY 15
Chenin Blanc, Lillet, Giffard Orange, Grapefruit, Thai-Basil Lemongrass	r876 Vodka, House-Made Mix, Onion, Garlic, Hoisin, Sambal, Tamari, Celery, Citrus

#### ZERO PROOF COCKTAILS

QUẢ HỒNG SPRITZ 13	FRAIS VERT 12
Little Saints Non-Alcoholic Spirit, Strawberry Watermelon Shrub, Grapefruit, Lime, Pink Peppercorn	Cucumber Jalapeño, Salt Cured Lemon, Fever Tree Ginger Beer, Muddled Mint
ESC HORCHATA 12	
Ginger, Lemongrass, Cinnamon, Coconut Condensed Milk	

#### 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
Pink Grapefruit Soda 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

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

Over

# BOULANGERIE

## COISSANTS

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

## DESSERTS

Kouign-Amann 6  
French Macaron 3-5  
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, Sauteed 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

**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** 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, Sauteed Spinach, Spicy Fish Caramel, Toast 28