

ELIZABETH'S

NOODLES · BÁNH MÌ

Boulangerie

BRUNCH

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 Rey Campero Mezcal, Luna Azul Blanco Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt
HIROTA MARTINI 15 Choice of Japanese Vodka or Gin, Sesame Oil Wash, Quick Rice Wine Vinegar Pickle	GOLDEN HOUR 15 Suntory Toki Whiskey, Lemon, Miso Oolong Honey

COCKTAILS MAISON

CHÂTEAU DE CANNELLE 16 Côtes-du-Rhône, Brandy Saint Louise, Lemon, Cinammon, Clove	BLOODY MARY 15 r876 Vodka, House-Made Mix, Onion, Garlic, Hoisin, Sambal, Tamari, Celery, Citrus
ESC ESPRESSO MARTINI 15 r876 Vodka, Averna, Espresso, Vanilla	FRENCH 1501 15 Aviation Gin, Velvet Falernum, Citrus, Lemongrass
MIMOSA 12 Choice of Orange, Grapefruit, Pineapple Juice	HO TRÀM ROYALE 16 Ketel One Vodka, Luxardo, Lemon, Gamay

ZERO PROOF COCKTAILS

LITTLE GREEN DRAGON 14 Little Saints, Cucumber Jalapeno, Lemonade, Mint, Ginger Beer	JARDIN ROSE 13 Beet & Blueberry Shrub, Lemonade, Blueberries, Richard's Rainwater
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
<i>*Vegan Option Available</i>

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

Beet, Blueberry, Lemon 5.5
Apple, Pear Cinnamon 5.5

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

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
Spicy Lemongrass Chili Broth, Pork Belly, Tendon, Meatballs, Soft Boiled Egg 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