

ELIZABETH'S

NOODLES · BÁNH MÌ

Boulangerie

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LES COCKTAILS *Ask for our full bar menu.*

DA NANG MARGARITA 15 Lunazul Blanco, Giffard Orange, Sambal, House-Made Sour, Sriracha Salt	HIROTA MARTINI 15 Choice of Japanese Vodka or Gin, Sesame Oil Wash, Quick Rice Wine Vinegar Pickle
HIBISCUS PALOMA 15 Mezcal, Blanco Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt	GOLDEN HOUR 15 Suntory Toki Whiskey, Lemon, Miso Oolong Honey
ĐEN MANHATTAN 17 Rittenhouse Rye, Averna, Angostura	

COCKTAILS MAISON

HO TRÀM ROYALE 16 Ketel One Vodka, Luxardo, Lemon, Gamay	LA POIRE ENCHANTÉ 15 Rey Campero Mezcal, Spiced Pear, Montenegro, Lime, Orange
FRENCH 1501 15 Aviation Gin, Velvet Falernum, Citrus, Lemongrass	CÀ PHÉ SOL 15 Luna Azul Blanco Tequila, Giffard Triple Sec, Cold Brew, Clove, Cinnamon
THE LOTUS 15 Luna Azul Blanco Tequila, Aperol, Guava, Lime, Coconut, Peychaud's	

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
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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 7
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
Rambler Sparkling Water 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 7
Iron Goddess Of Mercy
TISANE 5
Turmeric Tonic
Blend 333

SHRUBS

Beet, Blueberry, Lemon 5.5
Apple, Pear Cinnamon 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, 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* 17

[24](#) Grilled Marinated Flank Steak* 15

[25](#) Grilled Chicken Thigh 13

[26](#) Makrut Lime Fried Chicken 14

[27](#) Griddled Lemongrass Tofu & Mushrooms 12

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Flat Rice Noodle Soup served with Bean Sprouts, Garden Herbs, Jalapeño, Radish, Lime

PHO BÒ - BEEF

[30A](#) Braised Brisket, Tendon, Sliced Raw Eye of Round* 22

PHO THIT - PORK

[31A](#) Spicy Pork Meatballs 17

[31B](#) Pork Belly 19

[31C](#) Pork Belly, Meatballs & Soft Boiled Egg* 21

PHO GÀ - CHICKEN

[32A](#) Chicken Thigh, Breast & Grilled Lemongrass Skewers 17

PHO-TÔM - SHRIMP & FISH

[33A](#) Gulf Shrimp & Redfish 25

PHO-CHAY - VEGETABLE

[34A](#) Mushrooms, Greens, Tofu Hot Bean Paste, Spicy Sesame Oil 17

[34B](#) Snow Peas, Carrots, Bok Choy, Cabbage, Lemongrass Chili Paste 17

ADD:

* Soft Boiled or Raw Egg* 4

* Wonton 3

* Mushrooms 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* 4

* Avocado 3

SPECIALTIES

[50](#) ELIZABETH STREET FRIED RICE*
Grilled Ribeye or Crispy Fried Redfish, Bonito Flake, Spicy Caramel 30

[51](#) PORK & SHRIMP CRÊPE
Coconut & Rice Batter, Bean Sprouts, Herbs, Lettuces Wraps, Nuoc Cham 21

[52](#) RED CURRY DAN DAN NOODLES
Spice Brined Chicken, Baby Bok Choy, Sprouts, Thai Basil, Crispy Shallots 22

[53](#) DRUNKEN BEEF NOODLES
Wide Rice Noodles, Grilled Skirt Steak, Bok Choy, Green Onion, Bean Sprouts 26

[54](#) BLACK BEAN TOFU
Fried Tofu, Black Bean Chili Paste, Bok Choy, Mushrooms, Carrots, Herbs 21

[55](#) CHICKEN & MAKRUT LIME LAAP
Water Chestnut, Bean Sprouts, Lettuces, Herbs, Sticky Rice, Fried Shallot 21

[56](#) REDFISH ON THE HALF SHELL
Roasted Garlic Nuoc Mam, Watercress & Bean Sprout Salad, Jasmine Rice 30

[57](#) SINGAPORE NOODLES
Stir Fried Pork & Gulf Shrimp, Fresno Peppers, Scrambled Eggs, Madras Curry, Watercress 25

[58](#) CHẢ CÁ RED FISH
Turmeric & Coconut Marinade, Dill, Rice Vermicelli, Toasted Chili Paste 27

[59](#) BÚN BÒ HUE
Spicy Lemongrass Chili Broth, Pork Belly, Tendon, Meatballs, Soft Boiled Egg 23

[60](#) BÁNH CUỐN
Rice Flour Noodle, Twice Cooked Pork, Wood Ear Mushrooms, Bean Sprouts, Crispy Shallots, Garden Herbs 20