

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	Rey Campero Mezcal, Luna Azul Blanco Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt
RED DAWN 16	UNDER THE MELON MOON 16
Aperol, Orange Juice, Raspberry, 'Dapper Devil' Raspberry Sour Beer, Peychaud's	r876 Vodka, Chateau, Watermelon, Cucumber & Mint Shrub, Rosé, Lime

COCKTAILS MAISON

HERB & FLAME 16	BLOODY MARY 15
Ginger Infused r876 Vodka, Green Chartreuse, Fever Tree Ginger Beer, Mint, Basil, Jalapeño, Lime	r876 Vodka, House-Made Mix, Cayenne & Black Pepper, Brine, Tamari
WE'LL ALWAYS HAVE HANOI 16	ESC ESPRESSO MARTINI 15
Hamilton Pot-Still Rum, Strawberry-Basil Oleo, Giffard Orgeat, Giffard Pineapple, Lime	r876 Vodka, Averna, Espresso, Vanilla
MIMOSA 12	UNLIKELY UNION 15
Choice of Orange, Grapefruit, Pineapple Juice	Fat-Washed Lunazul Tequila, Espresso, Orange, Cinnamon, Clove, Vanilla Cold Foam

ZERO PROOF COCKTAILS

SAINTS & SUNSETS 14	LADY LAVENDER 14
Little Saints Non-Alc Agave, Coconut Milk, Lemongrass, Pineapple, Toasted Coconut, Tonic	Lavender, Grapefruit, Lemon, Rambler Sparkling Water

COFFEE

Vietnamese Coffee*	5
Iced Vietnamese Coffee*	5
Cup of French Press	4
Cà Phê Trung	5
Café au Lait	4
Espresso	4
Cappuccino	6
Latte	6
Macchiato	5
Americano	4
Cortado	5
Mocha	7
Matcha Latte	7
Taro Vanilla Latte	7
Coconut Milk Chai Latte	6
House Cold Brew	5

SHRUBS

Watermelon, Cucumber, Mint	5:5
Tamarind, Mango, Ginger	5:5

TEA

GREEN TEA 6
Jasmine Green
Emerald Spring
Moroccan Green Mint
BLACK TEA 5
Earl Grey
OOLONG 8
Iron Goddess Of Mercy
TISANE 5
Turmeric Tonic Blend
Blend 333

COLD

Lemonade	5
Jasmine Blueberry Green Tea	5
Green Tea & Lemonade	5
Ginger Ale	4
Pink Grapefruit Soda	4
Rambler Sparkling Water	4
Mexican Coca-Cola	5
Mexican Sprite	5
Diet Coke	4

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

BOULANGERIE

CROISSANTS

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

61 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

62 Scrambled Farm Eggs, Ginger Pork Sausage 14

63 Egg Whites, Sautéed 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

* 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 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, Fried Garlic 22

53 DRUNKEN BEEF NOODLES

Wide Rice Noodles, Grilled Skirt Steak, Bok Choy, Green Onion, Bean Sprouts 26

57 BREAKFAST SINGAPORE NOODLES

Stir Fried Pork, Fresno Peppers, Fried Egg, Madras Curry, Watercress 24

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 22

64 NUTELLA & BANANA STUFFED CRÊPE

Whipped Cream, Candied Hazelnuts 16

65 HOUSE BAKED BRIOCHE FRENCH TOAST

Vanilla Ice Cream, Blueberry Thai Basil Compote, Brown Butter Syrup 19

66 ROASTED PORK & WOOD EAR MUSHROOM OMELETTE*

Mango, Cucumber, Basil, Crispy Shallots 18

67 STICKY RICE WITH GINGER SAUSAGE & POACHED EGGS*

Herb Salad, Sriracha, Hoisin 18

68 "SHAKING" STEAK & EGGS SUNNY SIDE UP*

Black Angus Ribeye, Sautéed Spinach, Spicy Fish Caramel, Toast 28