

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 Tequila, Giffard Triple Sec, Sambal, House-Made Sour, Sriracha Salt	RED DAWN 16 Aperol, Orange Juice, Raspberry, 'Dapper Devil' Raspberry Sour Beer, Peychaud's
HIBISCUS PALOMA 15 Mezcal, Blanco Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt	SECRET GARDEN 17 Japanese Gin & Vodka, Salers Gentiane Apéritif, Salt, Lemon

COCKTAILS MAISON

SIREN'S SIP 15 Bounty White Rum, Dolin Génepy, Lemongrass, Mint, Lime	CITRUS SERENADE 17 Aviation Gin, Giffard Triple Sec, Vanilla, Mandarin, Passionfruit, Lime, Peychaud's, Coconut-Lime Cold Foam
HERB & FLAME 16 Ginger Infused 1876 Vodka, Green Chartreuse, Fever Tree Ginger Beer, Mint, Basil, Jalapeño, Lime	UNDER THE MELON MOON 16 1876 Vodka, Chateau, Watermelon, Cucumber & Mint Shrub, Rosé, Lime
WE'LL ALWAYS HAVE HANOI 16 Hamilton Pot-Still Rum, Strawberry-Basil Oleo, Giffard Orgeat, Giffard Pineapple, Lime	THE GREEN VEIL 16 Matcha-Washed Suntory Toki Whisky, Vanilla, Lime

ZERO PROOF COCKTAILS

SAINTS & SUNSETS 14 Little Saints Non-Alc Agave, Coconut Milk, Lemongrass, Pineapple, Toasted Coconut, Tonic	LADY LAVENDER 14 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

*Vegan Option Available

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

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

BÁNH MÌ

*Served on House-Baked Baguette with Homemade Mayonnaise, Cucumber, Daikon,
Carrot, Sambal Mayonnaise, 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

PHỞ

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

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

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

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

24 Grilled Marinated Flank Steak* 15

25 Grilled Chicken Thigh 13

26 Makrut Lime Fried Chicken 14

27 Griddled Lemongrass Tofu
& Mushrooms 12

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

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

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 BANH CUON
Rice Flour Noodle, Twice Cooked Pork,
Wood Ear Mushrooms, Bean Sprouts,
Crispy Shallots, Garden Herbs 20