



NOODLES · BÁNH MÌ

Boulangerie

BRUNCH

LES COCKTAILS

Ask for our full bar menu.

DA NANG MARGARITA	15	RED DAWN	16
Blanco, Giffard Orange, Sambal, House-Made Sour, Sriracha Salt		Aperol, Orange Juice, Peychaud's, Pomegranate Sour Beer	
HIBISCUS PALOMA	15	UNDER THE MELON MOON	16
Mezcal, Blanco Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt		Vodka, Aloe, Rosé, Lime Watermelon, Cucumber & Mint Shrub	

COCKTAILS MAISON

HERB & FLAME	16	MIMOSA	12
Ginger Infused Vodka, Green Chartreuse, Ginger Beer, Mint, Basil, Jalapeño, Lime		Choice of Orange, Grapefruit, Pineapple Juice	
ESC ESPRESSO MARTINI	17	BLOODY MARY	15
Vodka, Averna, Espresso, Vanilla		Vodka, House-Made Mix, Brine, Tamari, Cayenne & Black Pepper	
WE'LL ALWAYS HAVE HANOI	16	CITRUS SERENADE	17
Pot-Still Rum, Strawberry-Basil, Giffard Pineapple & Orgeat, Lime		Aviation Gin, Giffard Triple Sec, Vanilla, Mandarin, Passion Fruit, Lime, Peychaud's	

ZERO PROOF COCKTAILS

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

COFFEE

Vietnamese Coffee*	5
Iced Vietnamese Coffee*	5
Cup of French Press	4
Matcha Latte	7
Taro Vanilla Latte	7
Coconut Milk Chai Latte	6
Espresso	4
Café au Lait	4
Mocha	7
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	
TISANE	5
Turmeric Tonic Blend	
Blend 333	

COLD

Vietnamese Lemonade	5
Jasmine Blueberry Green Tea	5
Green Tea & Lemonade	5
Pink Grapefruit Soda	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.

Over

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, Sauteed Mushrooms, Jalapeño 13

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* 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

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 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 LEMONGRASS BEEF NOODLE

Flat Noodles, Lemongrass Beef Sausage, Peanut-Chili Sauce, Sprouts, Herbs 23

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, Sauteed Spinach, Spicy Fish Caramel, Toast 28