

ELIZABETH'S

NOODLES · BÁNH MÌ

Boulangerie

FOLLOW US ON INSTAGRAM @ELIZABETHSTREETCAFE

LES COCKTAILS

DA NANG MARGARITA	15	BON APPLÉTIT	16
Blanco Tequila, Giffard Triple Sec, Sambal, House-Made Sour, Sriracha Salt		Rye Whiskey, Lemon, House-Made Lemongrass and Cinnamon Cider	
HIBISCUS PALOMA	15	WE'LL ALWAYS HAVE HANOI	16
Mezcal, Blanco Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt		Hamilton Pot-Still Rum, Strawberry-Basil, Giffard Orgeat, Giffard Pineapple, Lime	
HIROTA MARTINI	16	SPICE & EVERYTHING NICE	16
Sesame Oil Washed Japanese Vodka or Gin, Rice Wine Vinegar Pickle		Ginger-Infused Vodka, Allspice Dram, Lemon, Honey, Grapefruit Soda	

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	

FRENCH WINES

SPARKLING		<i>Gl</i>	<i>Btl</i>
Rene Barth, Crémant d'Alsace Brut		15	58
Val de Mer, Brut Nature Rosé		16	62
Drappier, 'Carte d'Or' Brut, Champagne		20	78
ROSÉ			
Grenache, Trinqueddel, Tavel, Rhone Valley	15	58	
Grenache, Domaine Les Mesclances 'Charmes', Provence	17	66	
WHITE			
Melon de Bourgogne, Domaine du Héron, Muscadet, Loire	14	54	
Sauvignon Blanc, 'Unique' Salvard, Cheverny, Loire	16	62	
Chardonnay, Louis Jadot, Chablis, Burgundy	17	66	
Chenin Blanc, Isabelle Suire, Loire	18	70	
RED			
Gamay Noir, Domaine des Perelles 'Fleurie', Beaujolais	15	58	
Syrah/Grenache, E. Guigal, Côtes-du-Rhône	15	58	
Pinot Noir, Henri Latour, Bourgogne	17	66	
Cabernet/Merlot, L de Laffitte Laujac, Médoc, Bordeaux	18	70	

BEER

Sapporo Light	7	DRAFT	
Heart of Darkness Cucumber Pilsner	9	Hofbräu Original Pale Lager	8
Shacksbury 'Bad Boy' Kinda Dry Cider	9	Meanwhile 'Tender Robot' Hazy IPA	8
Best Day Bewing Hazy IPA <i>N/A</i>	7		

COFFEE

Vietnamese Coffee*	5
Iced Vietnamese Coffee	5
Cup of French Press	4
House Cold Brew	5
Espresso	4
Mocha	7
Matcha Latte	7
Taro Vanilla Latte	7
Coconut Milk Chai Latte	6
* <i>Vegan Option Available</i>	

COLD

Vietnamese Lemonade	5
Jasmine Blueberry Green Tea	5
Green Tea & Lemonade	5
Coco Rico Coconut Soda	4

TEA

GREEN TEA	6
Jasmine Green	
Emerald Spring	
Moroccan Green Mint	
BLACK TEA	5
Earl Grey	
TISANE	5
Turmeric Tonic Blend	
Blend 333	

SHRUBS

Apple, Asian Pear, Cinnamon	5-5
Blackberry, Tarragon, Sage	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

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 14

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 18

43 Broiled Pork Belly 19

44 Makrut Lime Fried Chicken 18

45 Grilled Chicken Thigh 18

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 NOODLE
Wide Rice Noodle, Marinated Tri-tip, Bok
Choy, Green Onion, Bean Sprouts 26

54 MI CHAY
Wheat Noodle, Mustard Greens, Ginger,
Shimeji Mushrooms, Bok Choy 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 14

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 14

26 Makrut Lime Fried Chicken 15

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 18

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