

# ELIZABETH'S

## NOODLES · BÁNH MÌ

### Boulangerie

## BRUNCH

### LES COCKTAILS

ESC BLOODY MARY	15	MIMOSA	12
Vodka, House-Made Mix, Brine, Tamari, Cayenne & Black Pepper		Choice of Orange, Grapefruit, or Pineapple Juice	
HIBISCUS PALOMA	15	SPICE & EVERYTHING NICE	16
Mezcal, Lunazul Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt		Ginger- Infused 1876 Vodka, Allspice Dram, Lemon, Honey, Grapefruit Soda	
DA NANG MARGARITA	15	BON APPLÉTIT	16
Lunazul Tequila, Giffard Triple Sec, Sambal, House-Made Sour, Sriracha Salt		Rittenhouse Rye, Lemon, House-Made Lemongrass and Cinnamon Cider	

### 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, Trinquedelle, 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, Domaine du 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, Beaurenard, 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	Kronenbourg 1664 Golden Pale Lager	8
Shacksbury 'Bad Boy' Kinda Dry Cider	9	Meanwhile 'Tender Robot' Hazy IPA	8
Best Day Brewing Hazy IPA N/A	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
Coconut Milk Chai Latte	6

\*Vegan Option Available

### COLD

Vietnamese Lemonade	5
Jasmine Blueberry Green Tea	5
Green Tea & Lemonade	5

### 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

\*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

## 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 14

**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, 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 13

**20** Salt & Pepper Fried Shrimp 18

**21** Grilled Marinated Pork 14

**23** Fried Egg, Crispy Pork Belly, Avocado & Mint\* 16

**24** Grilled Marinated Flank Steak\* 15

**25** Grilled Chicken Thigh 14

**26** Makrut Lime Fried Chicken 15

**27** Griddled Lemongrass Tofu & Mushrooms 12

# PHỞ

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

## PHỞ BÒ - BEEF

**30A** Nolan Ryan Prime Brisket, Tendon, Wagyu 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 18

**43** Broiled Pork Belly 19

**44** Makrut Lime Fried Chicken 18

**45** Grilled Chicken Thigh 18

**46** Grilled Gulf Shrimp 22

**48** Roasted Mushrooms & Grilled Tofu, Vegan Nuoc Cham 18

### 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, Fried Garlic 22

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

**57** BREAKFAST SINGAPORE NOODLES  
Stir Fried Pork, Fresno Peppers, Fried Egg, Madras Curry, Watercress 24

**58** CHẤ 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

**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