

# ELIZABETH'S

## NOODLES · BÁNH MÌ

*Boulangerie*

FOLLOW US ON INSTAGRAM @ELIZABETHSTREETCAFE

### LES COCKTAILS

DA NANG MARGARITA	15	SPICE & EVERYTHING NICE	16
Lunazul Tequila, Giffard Triple Sec, Sambal, House-Made Sour, Sriracha Salt		Ginger- Infused 1876 Vodka, Allspice Dram, Lemon, Honey, Grapefruit Soda	
HIBISCUS PALOMA	15	BRUME DE LUNE	15
Mezcal, Lunazul Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt		Gin, Vodka, Aloe Liqueur, Lavender, Lemon, Soda	
BON APPLÉTIT	16	WE'LL ALWAYS HAVE HANOI	16
Rittenhouse Rye, Lemon, House-Made Lemongrass and Cinnamon Cider		Hamilton Pot-Still Rum, Strawberry-Basil, Giffard Orgeat, Giffard Pineapple, Lime	

### ZERO PROOF COCKTAILS

SAINTS & SUNSETS	14	HIBIS-KISS	14
Little Saints Non-Alc Agave, Coconut Milk, Lemongrass, Pineapple, Toasted Coconut, Tonic		Little Saints Non-Alc Agave, Hibiscus, Lemon, Ginger Beer	

### 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
Charles Heidsieck, Brut Reserve, Champagne		22	76
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, Domaine du Salvard, Cheverny, Loire	16	62	
Chardonnay, Louis Jadot, Chablis, Burgundy	18	70	
Chenin Blanc, Isabelle Suire, Loire	19	74	
RED			
Gamay Noir, Domaine des Perelles 'Fleurie', Beaujolais	15	58	
Syrah/Grenache, Beaurenard, Côtes-du-Rhône	16	62	
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 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
Coconut Milk Chai Latte	6
<i>*Vegan Option Available</i>	

### 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

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** Nolan Ryan Prime Brisket, Tendon,  
Wagyu 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