

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	16	BRUME DE LUNE	15
Mezcal, Lunazul Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt		Fords Gin, 1876 Vodka, Aloe, Lavender, Lemon, Soda	
DA NANG MARGARITA	16	CAFÉ AMER	16
Lunazul Tequila, Giffard Triple Sec, Sambal, House-Made Sour, Sriracha Salt		Rum, China China, Orange Zest, Lime, Mint, House Cold Brew	

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

	<i>Gl</i>	<i>Btl</i>
SPARKLING		
Rene Barth, Crémant d'Alsace Brut	16	62
Arnaud Lambert, Crémant Rosé	16	62
EPC, Brut Champagne	25	96
ROSÉ		
Grenache, Trinqueddel, Tavel, Rhone Valley	15	58
Grenache, Mas de Valeriole, Méditerranée	17	66
WHITE		
Melon de Bourgogne, Domaine du Héron, Muscadet, Loire	15	58
Sauvignon Blanc, Le Petit 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 N/A	7		

COFFEE

Vietnamese Coffee	5
Iced Vietnamese Coffee	5
Cup of French Press	4
House Cold Brew	5
Espresso	4
Latte	6
Coconut Milk Chai Latte	6
Matcha Latte	7
<i>Add House-Made Seasonal Syrup</i>	1.5

COLD

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

HOT TEA

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

SHRUBS

Pineapple, Jalapeño, Cilantro	5-5
Tomato, Peach, Thai Basil	5-5

**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

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, Sauteed Mushrooms, Jalapeño 13

20 Salt & Pepper Fried Shrimp 18

21 Grilled Marinated Pork 14

23 Fried Egg, Crispy Pork Belly, Avocado & Mint* 17

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
Ube 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