



NOODLES · BÁNH MÌ

Boulangerie

FOLLOW US ON INSTAGRAM @ELIZABETHSTREETCAFE

LES COCKTAILS

DA NANG MARGARITA	16	BRUME DE LUNE	15
Lunazul Tequila, House-Made Sour, Triple Sec, Sambal, Sriracha Salt		Fords Gin, 1876 Vodka, Aloe, Lavender, Lemon, Soda	
<i>Make it with LALO</i>	+2	<i>Make it with Tito's</i>	+2
HIBISCUS PALOMA	16	SUMMER ABROAD	18
Mezcal, Lunazul Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt		Green Tea Shochu, Mango, Lime, Velvet Falernum, Coconut & Vietnamese Cinnamon Cold Foam	
BLOOM AFTER DARK	17	CAFÉ AMER	16
Barrel Aged Gin, Montenegro, Elderflower, Lemon		Rum, House Cold Brew, Mint, China China, Lime, Orange Zest	

ZERO PROOF COCKTAILS

HIBIS-KISS	14	PEACHY KEEN	13
Little Saints Non-Alc Agave, Hibiscus, Lemon, Ginger Beer		White Peach, Orgeat, Lemon, Grapefruit Soda	

FRENCH WINES

SPARKLING	<i>Gl</i>	<i>Btl</i>
Rene Barth, Crémant d'Alsace Brut	16	62
Arnaud Lambert, Crémant Rosé	17	66
EPC, Brut Champagne	25	96
ROSÉ		
Grenache, Trinquedelle, Tavel, Rhone Valley	15	58
Grenache, Mas de Valeriols, Méditerranée	17	66
WHITE		
Melon de Bourgogne, Domaine du Héron, Muscadet, Loire	15	58
Sauvignon Blanc, Domaine du Salvard, Cheverny, Loire	16	62
Chardonnay, Louis Jadot, Chablis, Burgundy	19	74
Chenin Blanc, Château d'Épire 'Saviennières', Loire	18	70
RED		
Gamay Noir, Domaine des Perelles 'Fleurie', Beaujolais	15	58
Syrah/Grenache, Le Petit Renard, Côtes-du-Rhône	16	62
Pinot Noir, Henri Latour, Bourgogne	19	74
Cabernet/Merlot, L de Laffitte Laujac, Médoc, Bordeaux	17	66

BEER

BOTTLES & CANS		DRAFT	
Sapporo Light	7	Kronenbourg 1664 Golden Pale Lager	8
Heart of Darkness Cucumber Pilsner	9	Meanwhile 'Tender Robot' Hazy IPA	8
Shacksbury 'Bad Boy' Kinda Dry Cider	9		
Best Day 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
<i>Add Cinnamon & Coconut Cold Foam</i>	3

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

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](#) Organic Free Range Chicken & Grilled Lemongrass Skewers 20

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](#) 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

[60](#) BANH CUON
Rice Flour Noodle, Twice Cooked Pork, Wood Ear Mushrooms, Bean Sprouts, Crispy Shallots, Garden Herbs 20