

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	CITRUS SERENADE	17
Mezcal, Blanco Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt		Gin, Giffard Triple Sec, Peychaud's, Vanilla, Mandarin, Passionfruit, Lime	
DA NANG MARGARITA	15	HERB & FLAME	16
Blanco Tequila, Giffard Triple Sec, Sambal, House-Made Sour, Sriracha Salt		Ginger Infused Vodka, Green Chartreuse, Ginger Beer, Mint, Basil, Jalapeño, Lime	

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
Arnaud Lambert, Crémant de Loire 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, Les Petits Salards, Cheverny, Loire	16	62	
Chardonnay, Louis Jadot, Chablis, Burgundy	17	66	
Chenin Blanc, Pascal Janvier, Jasnières, Loire	18	70	
RED			
Gamay Noir, Maison L'Envoyé Morgon, Côte du Py	15	58	
Syrah/Grenache, E. Guigal, Côtes-du-Rhône	15	58	
Pinot Noir, Henri Latour, Bourgogne	17	66	
Cabernet/Merlot, L de Laffitte Laugiac, Médoc, Bordeaux	18	70	

BEER

Meanwhile 'Tender Robot' Hazy IPA	8	Heart of Darkness Cucumber Pilsner	9
Kronenbourg 1664 Golden Pale Lager	8	Shacksbury 'Bad Boy' Kinda Dry Cider	9
Sapporo Light	7	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
Taro Vanilla Latte	7
Coconut Milk Chai Latte	6
*Vegan Option Available	

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

Watermelon, Cucumber, Mint	5-5
Tamarind, Mango, Ginger	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
Chocolate Crunch Bar 7

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* 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 Braised Brisket, Tendon,
Sliced Raw 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 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

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, Sauteed Spinach,
Spicy Fish Caramel, Toast 28