



NOODLES · BÁNH MÌ

Boulangerie

FOLLOW US ON INSTAGRAM @ELIZABETHSTREETCAFE

LES COCKTAILS

DA NANG MARGARITA	15	UNDER THE MELON MOON	16
Blanco Tequila, Giffard Triple Sec, Sambal, House-Made Sour, Sriracha Salt		Vodka, Aloe, Rosé, Watermelon, Lime, Cucumber & Mint Shrub	
HIBISCUS PALOMA	15	WE'LL ALWAYS HAVE HANOI	16
Mezcal, Blanco Tequila, Hibiscus, Jalapeño, Grapefruit, Sriracha Salt		Hamilton Pot-Still Rum, Strawberry-Basil, Giffard Orgeat, Giffard Pineapple, Lime	
HERB & FLAME	16	CITRUS SERENADE	17
Ginger Infused Vodka, Green Chartreuse, Ginger Beer, Mint, Basil, Jalapeño, Lime		Gin, Giffard Triple Sec, Vanilla, Mandarin, Passionfruit, Lime, Peychaud's	

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, Le Petit Salvard, 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 Laujac, 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

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](#) Braised Brisket, Tendon,
Sliced Raw 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](#) 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