

# ELIZABETH'S

## NOODLES · BÁNH MÌ

*Boulangerie*

### BRUNCH

#### LES COCKTAILS *Ask for our full bar menu.*

DA NANG MARGARITA 13	HIBISCUS PALOMA 14
Blanco Tequila, Combier, House-Made Sour, Sambal, Sriracha Salt	Mezcal, Hibiscus, Jalapeño, Grapefruit, Orange
HIROTA MARTINI 15	EASTERN OLD FASHIONED 15
Choice of Japanese Vodka or Gin, Sesame Oil Wash, Quick Rice Wine Vinegar Pickle	Mars Iwai '45' Japanese Whisky, Demerara, Angostura, Citrus Oils

#### COCKTAILS MAISON

FLOWER GARDENS IN ĐÀ LAT 14	SHADE DU JOUR 14
1876 Vodka, Hibiscus, Rose Water, Lemon, Sparkling Wine	Cimarron Tequila, Dolin Blanc, Select Apertivo, Fresh Honeydew, Lemon
I LOVE YOU SO MATCHA 14	HÒN TRE PUNCH 15
Citadelle French Gin, Bigallet China-China, Matcha, Egg White	Old Overholt Rye, Plantation Pineapple Rum, Fresh Citrus, Pineapple, Passionfruit
LE MARCHÉ 14	
1876 Vodka, Sho Chiku Bai Sake, Basil, Jalapeno & Cucumber	

#### COFFEE

Vietnamese Coffee 5
Iced Vietnamese Coffee 5
Cup of French Press 4
Café au Lait 4
Espresso 4
Cappuccino 5.5
Latte 6
Macchiato 4.5
Americano 4
Cortado 5
Mocha 6.5
Matcha Latte 6.5
Coconut Milk Chai Latte 6
House Cold Brew 5

#### COLD

Lemonade 5
Jasmine Blueberry Green Tea 5
Green Tea & Lemonade 5
Ginger Ale 4
Panna 5
Topo Chico 4
Richard's Rainwater 4
Coconut Water 5
Mexican Coca-Cola 5
Mexican Sprite 4
Diet Coke 4

#### TEA

*Available in 14 oz Tea Pots*  
*\*Denotes Organic*

GREEN TEA
Jasmine Pearl* <i>Fujian, China</i> 6
Dragonwell* <i>Zhejiang, China</i> 6
Moroccan Green Mint 5

BLACK TEA
Vietnam OP <i>Yên Bái, VNM</i> 5
Eastside Earl* 5
Madagascar Vanilla* 5

WHITE TEA
Wild White <i>Yên Bái, VNM</i> 8

OOLONG
Honey Amber, <i>Phan Xi Pang</i> , 6

TISANE
Ginger Rooibos 5
Lemongrass Dar-chin 5

#### SHRUBS

Orange & Ginger 5.5
Blueberry & 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 4
- Ham & Gruyère 8
- Chocolate 5
- Almond 5
- Everything 5
- Kouign-Amann 5
- French Macaron 3
- 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 13

**15** NIMAN RANCH PORK BELLY STEAMED BUNS  
Cucumber, Scallion, Hoisin 14  
\*Add 2 eggs +4

**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

**58** 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*

**59** Scrambled Farm Eggs, Ginger Pork Sausage 14

**61** Egg Whites, Sauteed Mushrooms, Fresno Chiles 12

**20** Salt & Pepper Fried Shrimp 18

**21** Grilled Marinated Pork 13

**23** Fried Egg, Crispy Pork Belly, Avocado & Mint\* 16

**24** Grilled Marinated Flank Steak\* 15

**25** Crispy Brisket & Housemade Kimchi 15

**26** Grilled Chicken Thigh 13

**27** Makrut Lime Fried Chicken 14

**28** Griddled Lemongrass Tofu & Mushrooms 13

# 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 GÀ - CHICKEN

**32A** Chicken Thigh & Cilantro Chicken Meatballs 17

**32B** Chicken Breast & Grilled Lemongrass Skewers 19

### ADD:

- \* Soft Boiled or Raw Egg\* 3
- \* Wonton 2
- \* Mushrooms 3

## PHO THIT - PORK

**31C** Pork Belly, Meatballs & Soft Boiled Peeler Farms Egg\* 20

## PHO CHAY - VEGETABLE

**34A** Mushrooms, Greens, Organic Tofu Hot Bean Paste, Spicy Sesame Oil 17

\* Cauliflower 2

\* Tofu 2

\* Bok Choy 2

# 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 17

**43** Broiled Niman Ranch Pork Belly 19

**44** Makrut Lime Fried Chicken 17

**45** Grilled Chicken Thigh 17

**46** Grilled Gulf Shrimp 22

**49** Roasted Mushrooms & Grilled Tofu, Vegan Nuoc Cham 19

### ADD:

- \* Fried Spring Roll 3
- \* Soft Boiled Egg\* 3
- \* Avocado 3

# SPECIALTIES

**50** ELIZABETH STREET FRIED RICE\*  
Grilled Ribeye or Crispy Fried Redfish, Bonito Flake, Spicy Caramel 29

**51** BREAKFAST SINGAPORE NOODLES  
Stir Fried Pork, Fresno Peppers, Fried Egg, Madras Curry, Watercress 24

**52** PORK & SHRIMP CRÊPE  
Coconut & Rice Batter, Bean Sprouts, Herbs, Lettuces Wraps, Nuoc Cham 21

**53** RED CURRY DAN DAN NOODLES  
Spice Brined Chicken, Baby Bok Choy, Sprouts, Thai Basil, Fried Garlic 22

**54** BÁNH CUÔN  
Rice Flour Noodle, Twice Cooked Pork, Wood Ear Mushrooms, Bean Sprouts, Crispy Shallots, Garden Herbs 21

**57** CHẢ CÁ RED FISH  
Turmeric & Coconut Marinade, Dill, Rice Vermicelli, Toasted Chili Paste 26

**62** NUTELLA & BANANA STUFFED CRÊPE  
Whipped Crème Fraiche, Candied Hazelnuts 16

**63** HOUSE BAKED BRIOCHE FRENCH TOAST  
Sweetened Condensed Milk Ice Cream, Blueberry Thai Basil Compote, Brown Butter Syrup 16

**64** ROASTED PORK & WOOD EAR MUSHROOM OMELETTE\*  
Mango, Cucumber, Basil, Crispy Shallots 16

**65** STICKY RICE WITH GINGER SAUSAGE & POACHED EGGS\*  
Herb Salad, Sriracha, Hoisin 16

**66** "SHAKING" STEAK & EGGS SUNNY SIDE UP\*  
Black Angus Ribeye, Sauteed Spinach, Spicy Fish Caramel, Toast 28