

ELIZABETH'S

NOODLES · BÁNH MÌ

Boulangerie

FOLLOW US ON INSTAGRAM @ELIZABETHSTREETCAFE

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
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* Fujian, China 6
Dragonwell* Zhejiang, China 6
Moroccan Green Mint 5

BLACK TEA
Vietnam OP Yên Bái, VNM 5
Eastside Earl* 5
Madagascar Vanilla* 5

WHITE TEA
Wild White Yên Bái, VNM 8

OOLONG
Honey Amber, Phan Xi Pang, 6

TISANE
Ginger Rooibos 5
Lemongrass Dar-chin 5

SHRUBS

Orange & Ginger 5.5
Blueberry & 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 12

12 GINGER-CHILI OIL DUMPLINGS
Pork, Shrimp, Water Chestnuts, Herbs 14

13 FRIED SPRING ROLLS
Ginger Pork Sausage, Napa Cabbage, Lettuce & Herb Wraps 13

14 TEXAS AKAUSHI BEEF CARPACCIO*
Seared Shishito Peppers, Marinated Hon Shimeji Mushrooms, Lemon Soy 24

15 NIMAN RANCH 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 BROILED ESCARGOTS
Thai Basil Curry Butter, Baguette 16

BÁNH MÌ

Served on House-Baked Baguette with Homemade Mayonnaise, Cucumber, Daikon, Carrot, Sambal, Cilantro, Jalapeño

20 Salt & Pepper Fried Shrimp 18

21 Grilled Marinated Pork 13

22 Housemade Spicy Pork Meatballs 13

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

24 Grilled Marinated Flank Steak* 15

25 Braised Brisket & Housemade Kimchi 15

26 Grilled Chicken Thigh 13

27 Makrut Lime Fried Chicken 14

28 Griddled Lemongrass Tofu & Mushrooms 12

29 Avocado & Sprout 13

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 THỊT - PORK

31A Spicy Pork Meatballs 17

31B Niman Ranch Pork Belly 19

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

PHỞ GÀ - CHICKEN

32A Chicken Thigh & Cilantro Chicken Meatballs 17

32B Chicken Breast & Grilled Lemongrass Skewers 17

PHỞ TÔM - SHRIMP & FISH

33A Gulf Shrimp 22

33B Red Snapper 24

33C Combo 25

PHỞ CHAY - VEGETABLE

34A Mushrooms, Greens, Organic Tofu

Hot Bean Paste, Spicy Sesame Oil 17

34B Cauliflower, Bok Choy, White Miso, Toasted Seaweed 17

ADD:

* Soft Boiled or Raw Egg* 3

* Wonton 3

* Mushrooms 3

* Cauliflower 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 17

43 Broiled Niman Ranch Pork Belly 19

44 Makrut Lime Fried Chicken 17

45 Grilled Chicken Thigh 17

46 Grilled Gulf Shrimp 22

47 Crispy Gulf Snapper 35

48 Red Curry Grilled Ribeye* 28

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 SINGAPORE NOODLES
Stir Fried Pork & Gulf Shrimp, Fresno Peppers, Scrambled Farm Eggs, 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

55 CHICKEN & MAKRUT LIME LAAP
Water Chestnut, Bean Sprouts, Lettuces, Herbs, Sticky Rice, Fried Shallot 21

56 GINGER STEAMED SNAPPER
Bok Choy, Scallion Rice, Chili Black Vinegar 35

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