

ELIZABETH'S

NOODLES · BÁNH MÌ

Boulangerie

BRUNCH

LES COCKTAILS *Ask for our full bar menu.*

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

COCKTAILS MAISON

AUTOMNE NIGHT 15 Luna Azul Blanco Tequila, Pernod, Blood Orange, Lime, Ginger	FAMOUS IN MARSEILLE 15 Rey Campero Mezcal, Yellow Chartreuse, Select Apertivo, Pomegranate, Lime, Guava
SINGAPORE SIPPER 14 Madras Curry Infused Gin, Mango, Passionfruit, Lime, Chili Oil	LA FINALE 14 Old Forester Bourbon, Benedictine, Espresso, Pumpkin, Condensed Milk
DAIQUIRI DE VERT 14 Bounty Premium White Rum, Genepy Des Alpes, Coconut Cream, Lime, Toasted Coconut	

ZERO PROOF COCKTAILS

SON LA SPRITZ 13 Spiritless Kentucky 74, Strawberry, Basil, Lemon	LAST NIGHT IN HUE 13 Seedlip Garden 108, Lime, Cucumber, Mint
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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
Topo Chico 4
Richard's Rainwater 4
Richard's Still 750ml 5
Mexican Coca-Cola 5
Mexican Sprite 4
Diet Coke 4

TEA

Available in 17 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

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

**Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

BOULANGERIE

CROISSANTS

Butter	4	Kouign-Amann	5	HOUSEMADE PRESERVES	
Ham & Gruyère	8	French Macaron	3	Lychee & Raspberry Jam	1
Chocolate	5	Éclair	5	Guava & Strawberry Jam	1
Almond	5	Beignets & Jam	11		
Everything	5	Passionfruit Confetti Cake	7		

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

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, Sautéed Mushrooms, Jalapeño 12

20 Salt & Pepper Fried Shrimp 18

21 Grilled Marinated Pork 13

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

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

PHO

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 REDFISH
Turmeric & Coconut Marinade, Dill, Rice Vermicelli, Toasted Chili Paste 26

62 NUTELLA & BANANA STUFFED CRÊPE
Whipped Cream, Candied Hazelnuts 16

63 HOUSE BAKED BRIOCHE FRENCH TOAST
Vanilla 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, Sautéed Spinach, Spicy Fish Caramel, Toast 28