

ELIZABETH ST.

NOODLES · BÁNH MÌ

Boulangerie

All Day Menu

LES COCKTAILS

- SHADY BLONDE SPRITZ 12
Lillet Blanc, Grapefruit, Thyme, Sparkling Wine
- RED DRAGON 12
Red Beet Vodka, Falernum, Sherry, Lime, Ginger, Jalapeño
- DA NANG MARGARITA 13
Tequila, Yuzu, Sambal, Salted Lemonade, Lime
- FRENCH NEGRONI 13
Citadelle Gin, Avéze Gentian, Comoz Blanc Vermouth
- SAKURA OLD FASHIONED 14
Kaiyo Japanese Whisky, Sakura Bitters, Lemon Twist
- DU MONDE MARTINI 14
Sainte Louise Brandy, Mr. Black, Vietnamese Coffee, Served Hot or Cold
- MIMOSA 12
Choice of Fresh Orange, Grapefruit or Green Juice, Sparkling Wine

BEER

- Gnarly Barley Skater Aid Pilsner 7 Tin Roof Voodoo APA 7
- Gnarly Barley Jucifer IPA 7

COFFEE

- Vietnamese Coffee 4.5
- Iced Vietnamese Coffee 4.5
- Single Origin Drip 3
- Café au Lait 3.5
- Espresso 3.5
- Cappuccino 5
- Latte 5.5
- Macchiato 4
- Americano 3.5
- Cortado 4
- Mocha 6
- Matcha Latte 6
- Chai Latte 5
- House Cold Brew 4.5

COLD

- Salted Lemonade 4
- Jasmine Blueberry Green Tea 4
- Green Tea & Lemonade 4
- Richard's Sparkling Water 4
- Coconut Water 5
- Coca-Cola 3.5
- Sprite 3.5
- Diet Coke 3.5

SHRUB

- Pineapple & Cilantro 6
- Pear & Pandan 6

SPECIALS

- Dirty Matcha Latte 8
espresso, matcha, honey, cinnamon
- Purple Yam Latte 7
espresso, purple yam syrup

SYRUPS

- Add to any beverage .75*
- Vanilla, Rose, Lavender, Purple Yam, Condensed Milk, Chocolate, Honey

TEA

Loose leaf hot teas by Kilogram. Served in 26oz tepot

- GREEN TEA
 - Emerald Green 6
 - Jasmine Blueberry 7
 - Moroccan Green Mint 6.5
- BLACK TEA
 - Earl Grey 6
 - Iron Goddess of Mercy Oolong 7
 - Moroccan Green Mint 6.5
- WHITE TEA
 - Jasmine Peach 6.5
- TISANE
 - Chamomile 6
 - Turmeric & Tonic 6.5

Please ask your server about gluten free options.
**Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Over

ELIZABETH ST.

NOODLES · BÁNH MÌ

Boulangerie

BOULANGERIE

CROISSANTS

Butter 3.5
Ham & Gruyère 6.5
Chocolate 4.5
Almond 4.5

PASTRIES

French Macaron 3
Nutella Morning Bun 4.5

BEIGNETS & JAM 9

Lychee & Raspberry Jam
Guava & Strawberry Jam

BRUNCH *Available Saturday & Sunday from 11:00 am - 3:00 pm.*

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

BOWL OF BERRIES & YOGURT 12
Ginger & Palm Sugar Syrup, ESC Granola

APPETIZERS

SPICY CHICKEN CRUNCH SPRING ROLLS 12
Crispy Vegetables, Mint, Fried Shallots

POACHED SHRIMP & AVOCADO SPRING ROLLS 13
Cilantro, Bean Sprouts, Jalapeño, Lime Zest

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

FRIED SPRING ROLLS 15
Ginger Pork Sausage, Napa Cabbage, Lettuce & Herb Wraps

GREEN MANGO & CUCUMBER SALAD 11
Shredded Roots, Crispy Spiced Shrimp Salt, Beef Jerky, Thai Basil

STEAMED RICE ROLLS 16
Gulf Shrimp, Scallion, Herbs, Puffed Rice, Coconut Vinegar Ponzu

BROILED ESCARGOTS 14
Thai Basil Curry Butter, Baguette

SPECIALTIES

BÚN - CHOICE OF MUSHROOM TOFU, PORK, OR SHRIMP 19
Rice Vermicelli Bowl with Lettuces, Herbs, Cucumber, Carrot, Radish, Jalapeño, Roasted Peanuts, Nuoc Cham

FRIED EGG BÁNH MÌ 16
Fried Egg, Crispy Pork Belly, Avocado, Cilantro & Mint, Served on House-Baked Baguette with Homemade Mayonnaise and Sambal.

CAJUN FRIED SHRIMP OR GRILLED PORK BÁNH MÌ 13
Homemade Sambal Mayonnaise, Cucumber, Jalapeño, Daikon, Shredded Lettuce, Hot Sauce

ELIZABETH STREET FRIED RICE 21
Chicken or Veggie, Cabbage, Sprouts, Bonito Flake

RED CURRY DAN DAN NOODLES 21
Spice Brined Chicken, Baby Bok Choy, Sprouts, Thai Basil, Fried Garlic

SINGAPORE NOODLES 21
Stir Fried Pork & Gulf Shrimp, Fresno Peppers, Scrambled Farm Eggs, Madras Curry, Watercress

PHỞ GÀ VIÊN - CHICKEN MEATBALL PHO 21
Lemongrass & Ginger Chicken Meatballs served with Bean Sprouts, Garden Herbs, Jalapeño, Radish, Lime

PHỞ CHAY - VEGAN PHO 19
Mushrooms & Greens, Organic Tofu, Hot Bean Paste, Cilantro, Jalepeños, Radish, Lime, Spicy Sesame Oil