

# ELIZABETH ST.

## NOODLES · BÁNH MÌ

### Boulangerie

FOLLOW US ON INSTAGRAM @ELIZABETHSTREETCAFE

## COFFEE

*Proudly serving Mill-King Dairy*

- Vietnamese Coffee 4
- Iced Vietnamese Coffee 4
- Cup of French Press 4
- Café au Lait 3
- Espresso 3
- Cappuccino 5
- Latte 5
- Macchiato 4
- Americano 3
- Mocha 6
- Matcha Latte 5
- House Cold Brew 4

## COLD

- Lemonade 3,50
- Iced Jasmine Blueberry Green Tea 3
- 1/2 Green Tea 1/2 Lemonade 3,50
- Ginger Ale 3
- Panna 4
- Topo Chico 4
- Richard's Rainwater 3
- Coconut Water 3
- Mexican Coca-Cola 3
- Mexican Sprite 3
- Diet Coke 2,50
- Fanta Naranja 3
- San Pellegrino Aranciata 3

## TEA

*Available in Small or Large Pots*  
*\*Denotes Organic*

### GREEN & WHITE TEAS

- Jasmine Blueberry\* 4,7
- Jasmine Pearl\* Fujian, China 5,10
- Dragonwell\* Zhejiang, China 5,10
- Pomegranate White 4,7
- Moroccan Green Mint 4,7

### BLACK TEAS

- Vietnam OP Yên Bái, Vietnam 4,7
- Eastside Earl\* 4,7
- Spiced Fig\* 4,7
- Madagascar Vanilla\* 4,7

### TISANES

- Ginger Rooibos 4,7
- Lemongrass Dar-chin 4,7
- House Mint\* 4,7

### AYAM YERBA MATE

- Ginger Basil\* 4,7
- Rosemary Hibiscus\* 4,7

## SHRUBS

### HOUSEMADE VINEGAR SODAS

- Cilantro Pineapple 4,5
- Raspberry Red Chili 4,5

HAPPY HOUR: MON-FRI 3-6 PM \$2 OFF ALL ALCOHOL  
1/2 PRICED APPETIZERS AND BÁNH MÌ

*\*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 9

**10B** Poached Shrimp, Avocado, Cilantro,  
Bean Sprouts, Jalapeño, Lime Zest 12

**10C** Ginger Marinated Grilled Tofu,  
Breakfast Radish, Thai Basil, Serrano 8

**10D** Spicy Chicken Crunch,  
Crispy Vegetables, Mint, Fried Shallot 10

**10E** Seared Marinated Flank Steak\*  
Lettuces, Cucumber, Cilantro 12

**11** VIETNAMESE WONTON SOUP 8

**12** GINGER-CHILI OIL DUMPLINGS  
Pork, Shrimp, Water Chestnuts, Herbs 13

**13** FRIED SPRING ROLLS  
Ginger Pork Sausage, Napa Cabbage,  
Lettuce & Herb Wraps 12

**14** TEXAS AKAUSHI BEEF CARPACCIO\*  
Seared Shishito Peppers, Marinated  
Hon Shimeji Mushrooms, Lemon Soy 18

**15** NIMAN RANCH PORK BELLY STEAMED BUNS  
Cucumber, Scallion, Hoisin 10

**16** GREEN MANGO & CUCUMBER SALAD  
Shredded Roots, Crispy Spiced Shrimp,  
Beef Jerky, Thai Basil 10

**17** STEAMED RICE ROLLS  
Gulf Shrimp, Scallion, Herbs,  
Puffed Rice, Coconut Vinegar Ponzu 14

**18** FRIED SHRIMP & YAM FRITTERS  
Lettuce, Herbs, Nuoc Cham 12

**19** BROILED ESCARGOTS  
Thai Basil Curry Butter, Baguette 13

# BÁNH MÌ

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

**20** House Specialty: Chicken Liver  
Mousse, Pork Pâté, Roasted Pork 12

**21** Grilled Marinated Pork 10

**22** Housemade Spicy Pork Meatballs 10

**23** Fried Egg, Crispy Pork Belly, Avocado  
& Mint\* 13

**24** Grilled Marinated Flank Steak\* 11

**25** Crispy Short Rib & Housemade  
Kimchee 12

**26** Grilled Chicken Thigh 10

**27** Kaffir Lime Fried Chicken 10

**28** Griddled Lemongrass Tofu  
& Mushrooms 10

**29** Avocado & Sprout 10

# PHỞ

*Flat Rice Noodle Soup served with Bean Sprouts, Garden Herbs, Jalapeño, Radish, Lime*

PHỞ BÒ - BEEF BROTH

**30A** Braised Brisket, Tendon,  
Sliced Raw Eye of Round\* 18

PHO THIT - PORK BROTH

**31A** Spicy Pork Meatballs 14  
**31B** Niman Ranch Pork Belly 16  
**31C** Pork Belly, Meatballs  
& Soft Boiled Peeler Farms Egg\* 18

PHO GÀ - CHICKEN BROTH

**32A** Chicken Thigh &  
Cilantro Chicken Meatballs 16  
**32B** Chicken Breast &  
Grilled Lemongrass Skewers 16

PHỞ TÔM - SHRIMP & FISH BROTH

**33A** Gulf Shrimp 18  
**33B** Red Snapper 19  
**33C** Combo 19

PHỞ CHAY - VEGETABLE BROTH

**34A** Mushrooms, Greens, Organic Tofu  
Hot Bean Paste, Spicy Sesame Oil 16  
**34B** Cauliflower, Bok Choy, White Miso,  
Toasted Seaweed 16

**ADD:**

- \* Soft Boiled or Raw\* Egg 3
- \* Wonton 2
- \* Mushrooms 3
- \* 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\* 16

**41** Braised Short Ribs 18

**42** Grilled Marinated Pork 16

**43** Broiled Niman Ranch Pork Belly 16

**44** Kaffir Lime Fried Chicken 16

**45** Grilled Chicken Thigh 16

**46** Grilled Gulf Shrimp\* 18

**47** Crispy Gulf Snapper\* 23

**48** Red Curry Grilled Ribeye\* 23

**49** Roasted Mushrooms & Grilled Tofu,  
Vegan Nuoc Cham 16

**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 24

**51** SINGAPORE NOODLES  
Stir Fried Pork & Gulf Shrimp,  
Fresno Peppers, Scrambled Farm Eggs,  
Madras Curry, Watercress 19

**52** PORK & SHRIMP CRÊPE  
Coconut & Rice Batter, Bean Sprouts,  
Herbs, Lettuces Wraps, Nuoc Cham 18

**53** RED CURRY DAN DAN NOODLES  
Spice Brined Chicken & Baby Bok Choy,  
Sprouts, Thai Basil, Fried Garlic 19

**54** BÁNH CUÔN  
Rice Flour Noodle, Twice Cooked Pork  
& Wood Ear Mushrooms, Bean Sprouts,  
Crispy Shallots, Garden Herbs 17

**55** CHICKEN & KAFFIR LIME LAAP  
Water Chestnut, Bean Sprouts, Lettuces,  
Herbs, Sticky Rice, Fried Shallot 18

**56** DRUNKEN NOODLES  
House Pork Sausage, Mushrooms, Pickled  
Mustard Greens, Chili Paste, Peanuts 18

**57** CHẢ CÁ RED FISH  
Turmeric & Coconut Marinade, Dill,  
Rice Vermicelli, Toasted Chili Paste 20