

LIMITED RESERVATIONS AVAILABLE FOR GROUPS OF 6+

*Please call us at 512.291.2881

We are happy to accommodate your needs.

ELIZABETH'S

NOODLES · BÁNH MÌ

Boulangerie



ElizabethStreetCafe.com

Open 7 Days, 8AM to Late

LUNCH & DINNER

APPETIZERS

Rice Paper & Vermicelli Spring Rolls
Served with Sweet Chili Vinegar,
Ginger-Jalapeño, Peanut Sauce

10A BBQ Pork, Shredded Carrot
and 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,
Cucumber, Cilantro* 12

11 Vietnamese Wonton Soup 8

12 Ginger-Chili Oil Dumplings 13
Pork, Shrimp, Water Chestnuts, Herbs

13 Fried Spring Rolls 12
Ginger Pork Sausage, Napa Cabbage,
Lettuce & Herb Wraps

15 Niman Ranch Pork Belly Steamed Buns 10
Cucumber, Scallion, Hoisin

16 Green Mango & Cucumber Salad 10
Shredded Roots, Crispy Spiced Shrimp,
Beef Jerky, Thai Basil

17 Steamed Rice Roll 14
Gulf Shrimp, Scallion, Herbs, Puffed
Rice, Coconut Vinegar Ponzu

18 Fried Shrimp & Yam Fritters 12
Lettuce, Herbs, Nuoc Cham

BÁNH MÌ

Served on House-Baked Baguette, with
Housemade Mayo, Cucumber, Daikon,
Carrot, Sambal, Cilantro, Jalapeño

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

21 Grilled Marinated Pork 10

22 Housemade Spicy Pork Meatballs 10

23 Fried Egg, Pork Belly,
Avocado & Mint 13

PHO

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

PHO BO - BEEF BROTH

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

PHO THIT - PORK BROTH

31A Spicy Pork Meatballs 14

31B Niman Ranch Pork Belly 16

31C Pork Belly, Meatballs 18
& Soft Boiled Peeler Farms Egg

PHO GÀ - CHICKEN BROTH

32A Chicken Thigh &
Cilantro Chicken Meatballs 16

32B Chicken Breast &
Grilled Lemongrass Skewers 16

24 Grilled Marinated Flank Steak 11

25 Crispy Short Rib & Kimchee 12

26 Grilled Local Chicken Thighs 10

27 Kaffir Lime Fried Chicken 10

28 Griddled Tofu & Mushroom 10

29 Avocado & Sprout 10

PHO TÔM - SHRIMP & FISH BROTH

33A Gulf Shrimp 18

33B Gulf Red Snapper 19

33C Combo 19

PHO CHAY - VEGETABLE BROTH

34A Mushrooms, Greens, Tofu
Hot Bean Paste, Sesame Oil 16

34B Cauliflower, Bok Choy, Miso
Toasted Seaweed 16

PLEASE ADD -

Soft Boiled or Raw*Egg 3

Wonton 2

Mushrooms 3

Cauliflower 2

Tofu 2

Bok Choy 2

BÚN

Noodles with Lettuces,
Cucumber, Carrot, Peanuts, Nuoc Cham

40 Grilled Marinated Flank Steak* 16

41 Crispy Braised Short Ribs 18

42 Grilled Marinated Pork 16

43 Broiled Niman Ranch Pork Belly 16

44 Kaffir Lime Fried Chicken 16

45 Grilled Local Chicken Thigh 16

46 Grilled Gulf Shrimp 18

47 Crispy Gulf Snapper 23

48 Red Curry Ribeye* 23

49 Roasted Mushrooms &
Grilled Tofu, Vegan Nuoc Cham 16

PLEASE ADD -

Fried Spring Roll 3

Soft Boiled Egg 3

Avocado 3

SPECIALTIES

50 Elizabeth Street Fried Rice 24
Grilled Ribeye* or Crispy Fried Redfish
Bonito Flake & Spicy Caramel

Red Boat Fish Sauce, Cilantro

51 Singapore Noodles 19
Stir Fried Pork & Gulf Shrimp,
Fresno Peppers, Madras Curry

Scrambled Farm Eggs, Watercress

52 Pork & Shrimp Crêpe 18
Coconut & Rice Batter,
Bean Sprouts, Herbs,

Lettuce Wraps, Nuoc Cham

53 Red Curry Dan Dan Noodles 19
Spice Brined Chicken & Baby Bok Choy,
Sprouts, Thai Basil, Crispy Shallots

54 Bánh Cuôn 17
Steamed Rice Noodle, Pork & Stir Fried
Wood Ear Mushrooms, Bean Sprouts,
Crispy Shallots, Garden Herbs

55 Chicken & Kaffir Lime Laap 18
Water Chestnut, Bean Sprouts,
Lettuces, Herbs, Sticky Rice, Fried
Shallot

56 Chả Cá Red Fish 20
Turmeric & Coconut Marinade,
Dill, Rice Vermicelli, Toasted Chili Paste

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

