

LUNCH



DINNER

NOODLES · BÁNH MÌ

Boulangerie

Order curbside pickup online at THEORDERING.APP/ELIZABETHSTREETCAFE or by calling (512) 291-2881.

Lunch & Dinner available from 11AM-9PM TUE-SUN. Brunch available 10AM-2PM SAT & SUN.

\*We're practicing contactless service in efforts to closely follow CDC social distancing guidelines.

BOULANGERIE

Daily Macarons 3
Pot de Creme, Dark Chocolate, Miso
Caramel, Candied Nuts 10

Beignets & Jam 9

HOUSEMADE PRESERVES

Lychee & Raspberry Jam 1
Guava & Strawberry Jam 1

APPETIZERS

RICE PAPER & VERMICELLI SPRING ROLLS
Served with Sweet Chili Vinegar, Ginger-
Jalapeño, Peanut Sauce

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

10A BBQ Pork, Shredded Carrot
& Daikon, Basil, Mint 9

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

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

12 GINGER CHILI OIL DUMPLINGS
Pork, Shrimp, Water Chestnuts 10

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

17 STEAMED RICE ROLLS
Gulf Shrimp, Scallions, Herbs
Puffed Rice, Coconut Ponzu 10

10D Spicy Chicken Crunch,
Crispy Vegetables, Mint, Fried Shallot 11

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

BÁNH MÌ

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

21 Grilled Marinated Pork 11

28 Griddled Lemongrass Tofu &
Mushrooms 10

24 Grilled Marinated Flank Steak\* 11

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

26 Grilled Chicken Thigh 10

PHỞ

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\* 18

PHO CHAY - VEGETABLE

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

PHO GÀ - CHICKEN

32A Spice Brined Breast & Thigh 16

BÚN

Rice Vermicelli Bowl with Lettuces, Herbs, Cucumber, Carrot, Radish, Jalapeño,
Roasted Peanuts, Nuoc Cham

40 Grilled Marinated Flank Steak\* 17

49 Roasted Mushrooms & Grilled Tofu,
Vegan Nuoc Cham 16

42 Grilled Marinated Pork 16

ADD:

\* Avocado 3
\* Mushrooms 3

45 Grilled Chicken Thigh 16

46 Grilled Gulf Shrimp 18

SPECIALTIES

51 SINGAPORE NOODLES

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

50 ELIZABETH STREET FRIED RICE

Stir Fried Pork, Chicken or Shrimp,
Bonito Flake, Spicy Caramel 18

53 RED CURRY DAN DAN NOODLES

Spice Brined Chicken, Baby Bok Choy,
Sprouts, Thai Basil, Fried Garlic 19

55 CHICKEN & KAFFIR LIME LAAP

Water Chestnut, Bean Sprouts, Lettuce,
Herbs, Sticky Rice, Fried Shallot 18

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DRINKS

Espresso 3

Vietnamese Coffee 4

Mexican Sprite 3

Latte 5

Iced Vietnamese Coffee 4

Diet Coke 2.5

Cappuccino 5

Iced Jasmine Blueberry

Maine Root Ginger Brew 3

Cortado 4

Tea 3

Machiato 4

Topo Chico 4

French Press Coffee

Mexican Coke 3

COCKTAILS

DA NANG MARGARITA makes 8 drinks 58
Blanco Tequila, Grand Marnier,
Sour Lemonade Mix, Sambal, Sriracha
Salt, Limes

MIMOSA KIT makes 5 drinks 25
Bottle of bubbles, Orange Juice

FROZEN DA NANG MARGARITA single serve 12
Blanco Tequila, Grand Marnier, Sour
Lemonade Mix, Sambal, Sriracha
Salt, Limes

BLOODY MARY KIT makes 6 drinks 35
Tito's\*, Bloody Mary Mix,
Furikake, Lemon

GIN & TONIC makes 6 drinks 38
Bombay Sapphire Gin,
Fever Tree Tonic, Limes

ADD A COCKTAIL SHAKER FOR +5

WINE

SPARKLING

Raventos i Blanc, de Nit, Brut,
Catalonia, Spain 35
Lise & Bertrand Jousset, Gamay,
Rosé Pétillant, France 50
Le Grange Tiphaine,
Nouveau-Nez, Chenin Blanc, Touraine 50

WHITE

Domaine de Beaugard,
Muscadet-Sèvre et Maine 22
Domaine Paul Buisse,
Famille Hugel, Noble Field Blend, Alsace 26
Château Soucherie, Chenin Blanc, Anjou 32
Domaine de la Fruitière,
Chardonnay, Loire 22
François Carillon,
Chardonnay, Bourgogne 45
Catherine & Pierre Breton,
Aussi Sec, Sauvignon Blanc, Loire 45
Domaine Ostertag, Les Jardins,
Riesling, Alsace 50
La Sœur Cadette,
Chardonnay, Vézelay 50

ROSÉ

Chateau Roubine,
Grenache Blend, Côtes de Provence 22

RED

L.A. Picturale,
Grenache Blend, Languedoc 26

SAKE & BEER

Orion Premium Lager 4
Live Oak Gold German Pilsner 5
Shacksbury Bad Boy Cider 8

Asahi Black 6
DASSAI SPARKLING 50, NIGORI 360ML 28

\*Tito's donates \$10 per kit sold to the Stand with Austin Fund, up to \$5,000.

# BRUNCH



## NOODLES · BÁNH MÌ

### Boulangerie

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## BOULANGERIE

### COISSANTS

- Butter 3.5
- Niman Ranch Ham & Gruyère 7
- Chocolate 4
- Almond 4
- Daily Macarons 3

- Pot de Creme, Dark Chocolate, Miso Caramel, Candied Nuts 10
- Beignets & Jam 9

### HOUSEMADE PRESERVES

- Lychee & Raspberry Jam 1
- Guava & Strawberry Jam 1

## 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 11

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

**15** NIMAN RANCH PORK BELLY STEAMED BUNS  
Cucumber, Scallion, Hoisin 12  
\*Add 2 eggs +4

**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 10

## BÁNH MÌ

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

**59** Scrambled Farm Eggs, Ginger Pork Sausage 13

**61** Egg Whites, Sautéed Mushrooms, Fresno Chiles 10

**21** Grilled Marinated Pork 11

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

**26** Grilled Chicken Thigh 10

**28** Griddled Lemongrass Tofu & Mushrooms 10

## 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\* 18

### PHO GÀ - CHICKEN

**32A** Spice Brined Breast and Thigh 16

### PHO CHAY - VEGETABLE

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

**34B** Cauliflower, Bok Choy, White Miso, Toasted Seaweed 16

## BÚN

*Rice Vermicelli Bowl with Lettuces, Herbs, Cucumber, Carrot, Radish, Jalapeño, Roasted Peanuts, Nuoc Cham*

**40** Grilled Marinated Flank Steak 17

**42** Grilled Marinated Pork 16

**45** Grilled Chicken Thigh 16

**46** Grilled Gulf Shrimp 18

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

### ADD:.

- \* Avocado 3
- \* Mushrooms 3

## SPECIALTIES

**50** BREAKFAST FRIED RICE  
Roast Pork & Mushrooms, Bonito Flake, Fried Egg, Sriracha 18

**51** SINGAPORE NOODLES  
Stir Fried Pork, Fresno Peppers, Sunny Side Up Egg, Madras Curry, Watercress 19

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

**62** NUTELLA & BANANA STUFFED CRÊPE  
Whipped Crème Fraiche, Candied Hazelnuts 12

**63** HOUSE BAKED BRIOCHE FRENCH TOAST  
Whipped Crème Fraiche, Blueberry Thai Basil Compote, Brown Butter Syrup 12

**64** ROASTED PORK & WOOD EAR MUSHROOM OMELETTE\*  
Mango, Cucumber, Basil, Crispy Shallots 14

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## DRINKS

- Espresso 3
- Latte 5
- Cappuccino 5
- Cortado 4
- Machiato 4
- French Press Coffee
- Vietnamese Coffee 4
- Iced Vietnamese Coffee 4
- Iced Jasmine Blueberry
- Tea 3
- Topo Chico 4
- Mexican Coke 3
- Mexican Sprite 3
- Diet Coke 2.5
- Maine Root Ginger Brew 3

## COCKTAILS

- DA NANG MARGARITA** *makes 8 drinks* 58  
Blanco Tequila, Grand Marnier, Sour Lemonade Mix, Sambal, Sriracha Salt, Limes
- FROZEN DA NANG MARGARITA** *single serve* 12  
Blanco Tequila, Grand Marnier, Sour Lemonade Mix, Sambal, Sriracha Salt, Limes
- MIMOSA KIT** *makes 5 drinks* 25  
Bottle of bubbles, Orange Juice
- BLOODY MARY KIT** *makes 6 drinks* 35  
Tito's\*, Bloody Mary Mix, Furikake, Lemon
- GIN & TONIC** *makes 6 drinks* 38  
Bombay Sapphire Gin, Fever Tree Tonic, Limes

ADD A COCKTAIL SHAKER FOR +5

## WINE

- SPARKLING**
- Raventos i Blanc, de Nit, Brut, Catalonia, Spain 35
- Lise & Bertrand Jousset, Gamay, Rosé Pétillant, France 50
- Le Grange Tiphaine, Nouveau-Nez, Chenin Blanc, Touraine 50
- ROSÉ**
- Chateau Roubine, Grenache Blend, Côtes de Provence 22
- RED**
- L.A. Picturale, Grenache Blend, Languedoc 26
- WHITE**
- Domaine de Beauregard, Muscadet-Sèvre et Maine 22
- Domaine Paul Buisse, Famille Hugel, Noble Field Blend, Alsace 26
- Château Soucherie, Chenin Blanc, Anjou 32
- Domaine de la Fruitière, Chardonnay, Loire 22
- François Carillon, Chardonnay, Bourgogne 45
- Catherine & Pierre Breton, Aussi Sec, Sauvignon Blanc, Loire 45
- Domaine Ostertag, Les Jardins, Riesling, Alsace 50
- La Sœur Cadette, Chardonnay, Vézelay 50

## SAKE & BEER

- Orion Premium Lager 4
- Live Oak Gold German Pilsner 5
- Shacksbury Bad Boy Cider 8
- Asahi Black 6
- DASSAI SPARKLING 50, NIGORI 360ML 28

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