

ELIZABETH'S.

NOODLES · BÁNH MÌ

Boulangerie

BRUNCH

LES COCKTAILS *Ask for our full bar menu.*

DA NANG MARGARITA 11
Blanco Tequila, Combier, House-Made Sour, Sambal, Sriracha Salt

SOUTH SEA DAIQUIRI 12
White Rum, Passion Fruit, Lime

HIBISCUS PALOMA 12
Mezcal, Hibiscus, Jalapeño, Grapefruit, Orange

RÊVE DE PÊCHE 11
Gin, Lillet Blanc, Peaches, Sparkling Wine

DUPONT MANHATTAN 13
Rye Whiskey, Calvados, Benedictine, Dubonnet Rouge, Bitters, Lemon Oil

COFFEE

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
Coconut Chai Latte 5
House Cold Brew 4

COLD

Lemonade 3,5
Jasmine Blueberry Green Tea 3
Green Tea & Lemonade 3,5
Ginger Ale 3
Panna 4
Topo Chico 4
Richard's Rainwater 3
Coconut Water 3
Mexican Coca-Cola 3
Mexican Sprite 3
Diet Coke 2,5

TEA

Available in Small or Large Pots
**Denotes Organic*

GREEN TEA
Jasmine Pearl* Fujian, China 5, 10
Dragonwell* Zhejiang, China 5, 10
Moroccan Green Mint 4, 7

BLACK TEA
Vietnam OP Yên Bái, Vietnam 4, 7
Eastside Earl* 4, 7

WHITE TEA
Wild White Yên Bái, Vietnam 8, 12

OOLONG
Honey Amber Phan Xi Pang, Vietnam 5, 10

TISANE
Ginger Rooibos 4, 7
Lemongrass Dar-chin 4, 7

SHRUBS

Pineapple Cilantro 4
Ginger Peach 4

DESSERT

POT DE CRÈME 10
Dark Chocolate, Miso Caramel, Candied Peanuts

BEIGNETS *choice of jam* 9
Lychee Raspberry Jam or Strawberry Guava Jam

VIET RUM CAKE 7
Coconut Sorbet, Kaffir Lime, Toasted Coconut

À LA CARTE

DAILY MACARON 3
CHOCOLATE BOUCHON 5

NUTELLA ÉCLAIR 4
PASSIONFRUIT COCONUT CAKE 6

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

Over

BOULANGERIE

CROISSANTS

Butter 3.5	Kouign-Amann 4.5
Ham & Gruyère 7	Beignets & Jam 9
Chocolate 4	French Macaron 3
Almond 4	Éclair 4

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

13 FRIED SPRING ROLLS

Ginger Pork Sausage, Napa Cabbage, Lettuce & Herb Wraps 12

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 14

58 BOWL OF BERRIES, BANANA & YOGURT

Ginger & Palm Sugar Syrup, ESC Granola 9

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

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

21 Grilled Marinated Pork 11

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

25 Crispy Short Rib & Housemade Kimchi 12

26 Grilled Chicken Thigh 10

27 Kaffir Lime Fried Chicken 11

28 Griddled Lemongrass Tofu & Mushrooms 10

PHỞ

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

PHỞ BÒ - BEEF

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

PHỞ GÀ - CHICKEN

32A Chicken Thigh & Cilantro Chicken Meatballs 16

32B Chicken Breast & Grilled Lemongrass Skewers 16

PHỞ THỊT - PORK

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

PHO CHAY - VEGETABLE

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

41 Braised Short Ribs 19

42 Grilled Marinated Pork 16

43 Broiled Niman Ranch Pork Belly 17

44 Kaffir Lime Fried Chicken 16

45 Grilled Chicken Thigh 16

46 Grilled Gulf Shrimp 18

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, Fresno Peppers, Fried Egg, 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

57 CHẢ CÁ RED FISH

Turmeric & Coconut Marinade, Dill, Rice Vermicelli, Toasted Chili Paste 21

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

63 HOUSE BAKED BRIOCHE FRENCH TOAST

Sweetened Condensed Milk Ice Cream, Blueberry Thai Basil Compote, Brown Butter Syrup 12

64 ROASTED PORK & WOOD EAR MUSHROOM OMELETTE*

Mango, Cucumber, Basil, Crispy Shallots 14

65 STICKY RICE WITH GINGER SAUSAGE & POACHED EGGS*

Herb Salad, Sriracha, Hoisin 14

66 "SHAKING" STEAK & EGGS SUNNY SIDE UP*

Black Angus Ribeye, Sautéed Spinach, Spicy Fish Caramel, Toast 18