

# ELIZABETH'S.

## NOODLES · BÁNH MÌ

### Boulangerie

FOLLOW US ON INSTAGRAM @ELIZABETHSTREETCAFE

## 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

Dark Chocolate, Miso Caramel, Candied Peanuts

10

### VIET RUM CAKE

Coconut Sorbet, Kaffir Lime, Toasted Coconut

7

### BEIGNETS *choice of jam*

Lychee Raspberry Jam or Strawberry Guava Jam

9

## À LA CARTE

### DAILY MACARON

CHOCOLATE BOUCHON

3

5

### NUTELLA ÉCLAIR

PASSIONFRUIT COCONUT CAKE

4

6

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 11

**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 12

**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

**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 11

**22** Housemade Spicy Pork Meatballs 11

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

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

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

**26** Grilled Chicken Thigh 10

**27** Kaffir Lime Fried Chicken 11

**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

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

PHỞ THỊT - PORK

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

PHỞ GÀ - CHICKEN

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

PHỞ TÔM - SHRIMP & FISH

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

PHỞ CHAY - VEGETABLE

**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\* 17

**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

**47** Crispy Gulf Snapper 24

**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** GINGER STEAMED SNAPPER  
Bok Choy, Scallion Rice,  
Chili Black Vinegar 23

**57** CHẢ CÁ RED FISH  
Turmeric & Coconut Marinade, Dill,  
Rice Vermicelli, Toasted Chili Paste 21