

ELIZABETH

NOODLES · BÁNH MÌ

Boulangerie

FOLLOW US ON INSTAGRAM @ELIZABETHSTREETCAFE

LES COCKTAILS

SHADY BLONDE 11 Grapefruit, Thyme, Lillet Blanc, Sparkling Wine	DA NANG MARGARITA 12 Tequila, Combier, Sambal, Salted Lemonade, Lime
RED DRAGON 12 Beet Infused Vodka, Falernum, Sherry, Lime, Ginger, Jalapeño	TYPHOON PUNCH 11 Sake, Passion Fruit Cordial, Orange, Lime, Palm Sugar

NATURAL WINE

SPARKLING Col di Luna 'Flora' Prosecco 12/46 Jousset 'Exile' Pet-Nat Rosé, FRA 50 Tiphaine 'Nouveau Nez', Chenin Blanc, FRA 54	WHITE Gulp Hablo Sauv Blanc, ESP 12/46 Hervé-Souhaut Viognier, FRA 58 Tschida 'Himmel auf Erden Weiss', 70 Pinot Blanc, AUT
ROSÉ /Vé-Vé/ Espadeiro, POR 11/42 Scribe Una Lou, CA 13/50 Christina Zweigelt, AUT 48	RED Sans 'Carbonic Carignan', CA 12/46 Nicolas Reau 'Ange' Cab-Franc, FRA 50 Éric Texier 'Chat Fou' 54 Côtes du Rhône, FRA

BEER

KRONENBOURG 1664 LAGER 6
URBAN SOUTH HOLY ROLLER HAZY IPA 7
UNIBROUE LA FIN DU MONDE TRIPLE BLONDE 9
AVAL CIDER 9
HIYU 'FLORÉAL' MT. HOOD CIDER (750ML) 50

COFFEE

Whole, Almond & Oat Milk Available

House Drip 3	Mocha 5.5
Espresso 3.5	Chai Latte 5.5
Americano 3.5	House Cold Brew 4
Cappucino 4.5	Vietnamese Coffee 4
Latte 5	Iced Vietnamese 4

COLD

Jasmine Blueberry Green Tea 3.5	Topo Chico 4
Vietnamese Lemonade 4	Coke 3.5
Green Tea & Lemonade 4	Sprite 3.5
Coconut Water 5	Diet Coke 3.5
Raspberry-Red Chile Shrub 5	Agua de Piedra Mineral Water 8

JUICE

Juiced fresh in house daily. 8oz / 12oz

Orange 5 / 8	Spicy Ginger Green 6 / 10
Grapefruit 5 / 8	

TEA

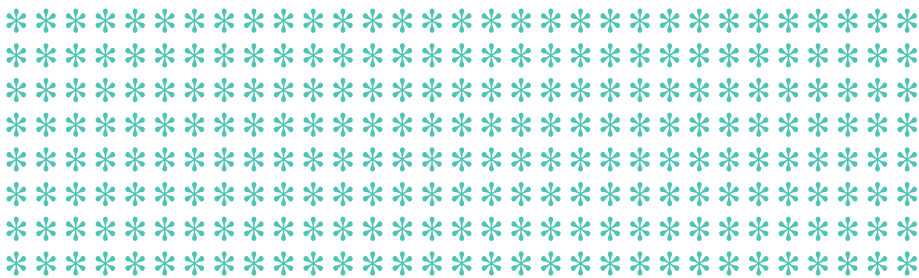
Loose leaf teas by Kilogram. Served in 26oz teapot.

GREEN TEA Emerald Spring 6 Jasmine Blueberry 6	OOLONG Iron Goddess of Mercy 7
BLACK TEA Earl Grey 5.5	TISANE Chamomile 5.5 Moroccan Mint 6 Turmeric & Tonic 6.5
WHITE TEA White Peony 6.5	

HAPPY HOUR: MON-FRI 3-6 PM \$2 OFF BEER, WINE, & COCKTAILS
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

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

16 STEAMED RICE ROLLS
Gulf Shrimp, Scallion, Herbs,
Puffed Rice, Coconut Vinegar Ponzu 15

17 BROILED ESCARGOTS
Thai Basil Curry Butter, Baguette 14

BÁNH MÌ

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

20 Fried Shrimp, Spicy Caramel & Cajun
Hot Sauce 14

21 Grilled Marinated Pork 11

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

26 Grilled Chicken Thigh 10

27 Makrut Lime Fried Chicken 11

28 Griddled Lemongrass Tofu
& Mushrooms 10

BÚN

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

40 Grilled Marinated Flank Steak* 17

41 Red Curry Ribeye* 19

42 Grilled Marinated Pork 16

44 Makrut Lime Fried Chicken 16

45 Grilled Chicken Thigh 16

46 Grilled Gulf Shrimp 18

47 Crispy Gulf Snapper 24

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 & MAKRUT LIME LAAP
Water Chestnut, Bean Sprouts, Lettuces,
Herbs, Sticky Rice, Fried Shallot 18

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

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