

ELIZABETH ST.

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
RED DRAGON 12 Beet Infused Vodka, Falernum, Sherry, Lime, Ginger, Jalapeño	TYPHOON PUNCH 11 Sake, Passion Fruit Cordial, Orange, Lime, Palm Sugar
MIMOSA 10 Choice of Fresh Orange, Grapefruit or Green Juice, Sparkling Wine	'TOKI' HIGHBALL 13 Suntory Toki Japanese Whisky, Topo Chico, Lemon

NATURAL WINE

SPARKLING	WHITE
Col di Luna 'Flora' Prosecco 12/46	Gulp Hablo Verdejo, ESP 12/46
Jousset 'Exile' Pet-Nat Rosé, FRA 50	Lauer 'Barrel X' Dry Riesling, DEU 14/54
Pueyo 'Galipette' Pet-Nat, FRA 52	Dufaitre Chardonnay, FRA 58
Bartucci 'Bugey-Cerdon' Rosé, FRA 60	Tschida 'Himmel auf Erden Weiss', 70 Pinot Blanc, AUT
ROSÉ / ORANGE	RED
/Vé-Vé/ Espadeiro, POR 11/42	Minot 'Boutanche' Gamay, FRA 13/50
Scribe Una Lou, CA 13/50	Eric Texier Côtes du Rhône, FRA 15/58
Badenhorst 'Riviera', ZAF 15/58	Nicolas Reau 'Ange' Cab-Franc, FRA 50
Vichingo Vermentino, IT 52	Division 'Hestia' Pinot Noir, OR 58
Division l'Orange, OR 54	Wonderland Project Red Blend, CA 66
Las Jaras 'Rosato', CA 60	

BEER

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

COFFEE

With Whole Milk. Almond & Oat Alternatives Available +.50¢

House Drip 3	Matcha Latte 6.5
Espresso 3.5	Chai Latte 5.5
Americano 3.5	House Cold Brew 4.5
Cappuccino 5	Vietnamese Coffee 4.5
Latte 5.5	Iced Vietnamese 4.5

COLD

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

JUICE

Orange 7
Grapefruit 7
Spicy Ginger Green 9

SHRUBS

Raspberry-Red Chile 5
Lavender Peach 5

TEA

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

GREEN TEA	OOLONG
Emerald Green 7	Iron Goddess of Mercy 8
Jasmine Blueberry 7	
BLACK TEA	TISANE
Earl Grey 6.5	Chamomile 6.5
	Moroccan Mint 7
	Turmeric & Tonic 7.5
WHITE TEA	
White Peony 7.5	

Over

 * HAPPY HOUR: MON-FRI 3-6 PM \$2 OFF BEER, WINE, & COCKTAILS *
 * 1/2 PRICED APPETIZERS AND BÁNH MÌ *

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 13

10C Ginger Marinated Grilled Tofu, Breakfast Radish, Thai Basil, Serrano 9

10D Spicy Chicken Crunch, Mint, Crispy Vegetables, Fried Shallot 12

10E Seared Marinated Flank Steak* Lettuces, Cucumber, Cilantro 13

12 GINGER-CHILI OIL DUMPLINGS
Pork, Shrimp, Water Chestnuts, Herbs 14

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

14 GREEN MANGO & CUCUMBER SALAD
Shredded Roots, Crispy Spiced Shrimp, Beef Jerky, Thai Basil 11

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, Agave Butter & Cajun Hot Sauce, Lettuce 14

21 Grilled Marinated Pork 12

23 Fried Egg, Crispy Pork Belly, Avocado & Mint* 14

26 Grilled Chicken Thigh 12

27 Makrut Lime Fried Chicken 12

28 Griddled Lemongrass Tofu & Mushrooms 11

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 25

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, Lettuce Wraps, Nuoc Cham 19

53 RED CURRY DAN DAN NOODLES
Spice Brined Chicken, Baby Bok Choy, Sprouts, Thai Basil, Fried Shallot 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 22

58 PHỞ BÒ - BEEF COMBO PHO
Braised Brisket, Tendon, Sliced Eye of Round* served with Bean Sprouts, Garden Herbs, Jalapeno, Radish, Lime 19

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

