

# ELIZABETH'S

## NOODLES · BÁNH MÌ

*Boulangerie*

### BRUNCH

#### LES COCKTAILS *Ask for our full bar menu.*

|                                                                                  |                                                                 |
|----------------------------------------------------------------------------------|-----------------------------------------------------------------|
| DA NANG MARGARITA 13                                                             | HIBISCUS PALOMA 14                                              |
| Blanco Tequila, Combier, House-Made Sour, Sambal, Sriracha Salt                  | Mezcal, Hibiscus, Jalapeño, Grapefruit, Orange                  |
| HIROTA MARTINI 15                                                                | EASTERN OLD FASHIONED 15                                        |
| Choice of Japanese Vodka or Gin, Sesame Oil Wash, Quick Rice Wine Vinegar Pickle | Mars Iwai '45 Japanese Whisky, Demerara, Angostura, Citrus Oils |

#### COCKTAILS MAISON

|                                                                |                                                                                   |
|----------------------------------------------------------------|-----------------------------------------------------------------------------------|
| FLOWER GARDENS IN ĐÀ LAT 14                                    | SHADE DU JOUR 14                                                                  |
| 1876 Vodka, Hibiscus, Rose Water, Lemon, Sparkling Wine        | Cimarron Tequila, Dolin Blanc, Select Apertivo, Fresh Honeydew, Lemon             |
| I LOVE YOU SO MATCHA 14                                        | HÒN TRE PUNCH 15                                                                  |
| Citadelle French Gin, Bigallet China- China, Matcha, Egg White | Old Overholt Rye, Plantation Pineapple Rum, Fresh Citrus, Pineapple, Passionfruit |
| LE MARCHÉ 14                                                   |                                                                                   |
| 1876 Vodka, Sho Chiku Bai Sake, Basil, Jalapeno & Cucumber     |                                                                                   |

#### COFFEE

|                           |
|---------------------------|
| Vietnamese Coffee 5       |
| Iced Vietnamese Coffee 5  |
| Cup of French Press 4     |
| Café au Lait 4            |
| Espresso 4                |
| Cappuccino 5.5            |
| Latte 6                   |
| Macchiato 4.5             |
| Americano 4               |
| Cortado 5                 |
| Mocha 6.5                 |
| Matcha Latte 6.5          |
| Coconut Milk Chai Latte 6 |
| House Cold Brew 5         |

#### COLD

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

#### TEA

*Available in 14 oz Tea Pots*  
*\*Denotes Organic*

|                                |
|--------------------------------|
| GREEN TEA                      |
| Jasmine Pearl* Fujian, China 6 |
| Dragonwell* Zhejiang, China 6  |
| Moroccan Green Mint 5          |

|                           |
|---------------------------|
| BLACK TEA                 |
| Vietnam OP Yên Bái, VNM 5 |
| Eastside Earl* 5          |
| Madagascar Vanilla* 5     |

|                           |
|---------------------------|
| WHITE TEA                 |
| Wild White Yên Bái, VNM 8 |

|                              |
|------------------------------|
| OOLONG                       |
| Honey Amber, Phan Xi Pang, 6 |

|                       |
|-----------------------|
| TISANE                |
| Ginger Rooibos 5      |
| Lemongrass Dar-chin 5 |

#### SHRUBS

|                            |
|----------------------------|
| Orange & Ginger 5.5        |
| Blueberry & Thai Basil 5.5 |

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

Over

# BOULANGERIE

## CROISSANTS

- Butter 4
- Ham & Gruyère 8
- Chocolate 5
- Almond 5
- Everything 5
- Kouign-Amann 5
- French Macaron 3
- Éclair 5
- Beignets & Jam 11

## 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 12
- 10B** Poached Shrimp, Avocado, Cilantro, Bean Sprouts, Jalapeño, Lime Zest 14
- 10C** Ginger Marinated Grilled Tofu, Breakfast Radish, Thai Basil, Serrano 12
- 10D** Spicy Chicken Crunch, Crispy Vegetables, Mint, Fried Shallot 13
- 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

## 16 GREEN MANGO & CUCUMBER SALAD

Shredded Roots, Crispy Spiced Shrimp, Beef Jerky, Thai Basil 14

## 58 BOWL OF BERRIES, BANANA & YOGURT

Ginger & Palm Sugar Syrup, ESC Granola 12

# BÁNH MÌ

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

- 59** Scrambled Farm Eggs, Ginger Pork Sausage 14
- 61** Egg Whites, Sautéed Mushrooms, Fresno Chiles 12
- 20** Salt & Pepper Fried Shrimp 18
- 21** Grilled Marinated Pork 13
- 23** Fried Egg, Crispy Pork Belly, Avocado & Mint\* 16
- 24** Grilled Marinated Flank Steak\* 15
- 26** Grilled Chicken Thigh 13
- 27** Makrut Lime Fried Chicken 14
- 28** Griddled Lemongrass Tofu & Mushrooms 13

# BÚN

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

- 40** Grilled Marinated Flank Steak\* 22
- 42** Grilled Marinated Pork 17
- 44** Makrut Lime Fried Chicken 17
- 45** Grilled Chicken Thigh 17
- 46** Grilled Gulf Shrimp 22
- 49** Roasted Mushrooms & Grilled Tofu, Vegan Nuoc Cham 19

## 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 29

## 51 BREAKFAST SINGAPORE NOODLES

Stir Fried Pork, Fresno Peppers, Fried Egg, Madras Curry, Watercress 24

## 52 PORK & SHRIMP CRÊPE

Coconut & Rice Batter, Bean Sprouts, Herbs, Lettuces Wraps, Nuoc Cham 21

## 63 HOUSE BAKED BRIOCHE FRENCH TOAST

Sweetened Condensed Milk Ice Cream, Blueberry Thai Basil Compote, Brown Butter Syrup 16

## 64 ROASTED PORK & WOOD EAR

### MUSHROOM OMELETTE\*

Mango, Cucumber, Basil, Crispy Shallots 16

## 65 STICKY RICE WITH GINGER SAUSAGE & POACHED EGGS\*

Herb Salad, Sriracha, Hoisin 16

## 66 "SHAKING" STEAK & EGGS SUNNY SIDE UP\*

Black Angus Ribeye, Sautéed Spinach, Spicy Fish Caramel, Toast 28

## 67 MARIANNIE'S USUAL

Two Eggs, Avocado, Grilled Baguette 13  
*add Ginger Pork Sausage or Crispy Pork Belly 14*

## 68 PHỞ BÒ - BEEF COMBO PHO

Braised Brisket, Tendon, Sliced Eye of Round\* served with Bean Sprouts, Garden Herbs, Jalapeno, Radish, Lime 19