

# ELIZABETH'S

## NOODLES · BÁNH MÌ

### Boulangerie

## BRUNCH

### LES COCKTAILS

SHADY BLONDE	11
Lillet Blanc, Grapefruit, Thyme, Sparkling Wine	
RED DRAGON	12
Beet Infused Vodka, Falernum, Sherry, Lime, Ginger, Jalapeño	
DA NANG MARGARITA	12
Tequila, Combier, Sambal, Salted Lemonade, Lime	
'TOKI' HIGBALL	13
Suntory Toki Japanese Whisky, Sparkling Water, Lemon	
MIMOSA	10
Choice of Fresh Orange, Grapefruit or Green Juice, Sparkling Wine	
BLOODY MARY	13
Tito's Vodka, HSV Bloody Mix, Lime, Sambal, Thai Basil, Furikake	

### BEER

Kronenbourg 1664 Lager	6
Urban South Holy Roller Hazy IPA	7
Unibroue La Fin Du Monde Triple Blounde	9
Aval Rose Cider	9
Hiyu 'Floreale' Mt. Hood Cider (750ml)	50

### COFFEE

Vietnamese Coffee	4.5
Iced Vietnamese Coffee	4.5
Single Origin Drip	3
Café au Lait	3.5
Espresso	3.5
Cappuccino	5
Latte	5.5
Macchiato	4
Americano	3.5
Cortado	4
Mocha	6
Matcha Latte	6
Chai Latte	5
House Cold Brew	4.5

### COLD

Salted Lemonade	4
Jasmine Blueberry Green Tea	4
Green Tea & Lemonade	4
Richard's Sparkling Water	4
Richard's Still Rainwater	4
Coconut Water	5
Coca-Cola	3.5
Sprite	3.5
Diet Coke	3.5

### TEA

*Loose leaf hot teas by Kilogram.  
Served in 26oz tepot*

GREEN TEA	
Emerald Green	6
Jasmine Blueberry	7
Moroccan Green Mint	6.5
BLACK TEA	
Earl Grey	6
Iron Goddess of Mercy Oolong	7
WHITE TEA	
Jasmine Peach	6.5
TISANE	
Chamomile	6
Turmeric & Tonic	6.5

### SHRUBS

Raspberry Red Chili	5
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*Please ask your server about gluten free options.  
\*Note: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Over

# BOULANGERIE

## CROISSANTS

Butter 3,5  
Ham & Gruyère 6,5  
Chocolate 4,5  
Almond 4,5  
Everything 4,5  
Potato 6,5

## PASTRIES

Bacon Scone 4  
Buckwheat Scone 4  
Kouign-Amann 5  
Chocolate Bouchon 4  
French Macaron 3  
Green Tea Profiterole 4

## BEIGNETS & JAM 9

Lychee & Raspberry Jam  
Guava & Strawberry Jam

# APPETIZERS

## RICE PAPER & VERMICELLI SPRING ROLLS

*Served with Sweet Chili Vinegar, Ginger-Jalapeño, Peanut Sauce*

**10A** BBQ Pork, Shredded Carrot & Daikon, Basil, Mint 11

**10B** Poached Shrimp, Avocado, Cilantro, Bean Sprouts, Jalapeño, Lime Zest 13

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

**10D** Spicy Chicken Crunch, Crispy Vegetables, Mint, 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, Beef Jerky, Crispy Spiced Shrimp Salt, Thai Basil 11

## **15** CHILLED CHILI OIL NOODLES

Szechuan Marinated Pork, Candied Peanuts, Crispy Spiced Shrimp Salt 17

## **58** BOWL OF BERRIES, BANANA & YOGURT

Ginger & Palm Sugar Syrup, ESC Granola 10

# 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, Sauteed Mushrooms, Fresno Chiles 12

**20** Fried Shrimp, Shredded Lettuce & Cajun Hot Sauce 14

**21** Grilled Marinated Pork 12

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

**24** Grilled Marinated Flank Steak\* 15

**26** Grilled Chicken Thigh 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

**42** Grilled Marinated Pork 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 25

**51** BREAKFAST SINGAPORE NOODLES  
Stir Fried Pork, Fresno Peppers, Fried Egg, Madras Curry, Watercress 18

**52** PORK & SHRIMP CRÊPE  
Coconut & Rice Batter, Bean Sprouts, Herbs, Lettuces Wraps, Nuoc Cham 19

**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 & SOFT BOILED EGGS\*  
Herb Salad, Sriracha, Hoisin 16

**66** "SHAKING" STEAK & EGGS SUNNY SIDE UP\*  
Black Angus Ribeye, Sauteed Spinach, Spicy Fish Caramel, Toast 24

**67** MARIANNIE'S USUAL  
Two Eggs, Avocado, Grilled Baguette 13  
*add Ginger Pork Sausage or Crispy Pork Belly +4*