

ELIZABETH'S

NOODLES · BÁNH MÌ

Boulangerie

BRUNCH

LES COCKTAILS

- SHADY BLONDE SPRITZ 12
Lillet Blanc, Grapefruit, Thyme, Sparkling Wine
- RED DRAGON 12
Red Beet Vodka, Falernum, Sherry, Lime, Ginger, Jalapeño
- DA NANG MARGARITA 13
Tequila, Yuzu, Sambal, Salted Lemonade, Lime
- FRENCH NEGRONI 13
Citadelle Gin, Avéze Gentian, Comoz Blanc Vermouth
- SAKURA OLD FASHIONED 14
Kaiyo Japanese Whisky, Sakura Bitters, Lemon Twist
- BLOODY MARY 12
Tito's Vodka, Bloody Mix, Lime, Sambal, Thai Basil
- MIMOSA 10
Choice of Fresh Orange, Grapefruit or Green Juice, Sparkling Wine

BEER

- Gnarly Barley Skater Aid Pilsner 7 Hiyu 'Floreal' Mt. Hood Cider 50
- Holy Roller Hazy IPA 7 (750ml)
- Unibroue La Fin Du Monde Triple 9
- Aval Rose Cider 9

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
- Coconut Water 5
- Coca-Cola 3.5
- Sprite 3.5
- Diet Coke 3.5

SHRUB

- Peach & Lychee Shrub 5
- Pear & Pandan Shrub 5

SPECIALS

- Dirty Matcha Latte 8
espresso, matcha, honey, cinnamon
- Purple Yam Latte 7
espresso, purple yam syrup

SYRUPS

- Add to any beverage .75*
- Vanilla, Rose, Lavender, Purple Yam, Condensed Milk, Chocolate, Honey

TEA

Loose leaf hot teas by Kilogram.

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

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

PASTRIES

Buckwheat Scone 4
Kouign-Amann 5
French Macaron 3
Seasonal Cruffin 4,5

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 & 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, Sautéed 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

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, Sautéed 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