

# 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	
DU MONDE MARTINI	14
Sainte Louise Brandy, Mr. Black, Vietnamese Coffee, Served Hot or Cold	
MIMOSA	10
Choice of Fresh Orange, Grapefruit or Green Juice, Sparkling Wine	

### BEER

Gnarly Barley Skater Aid Pilsner	7	Unibroue La Fin Du Monde Triple	9
Gnarly Barley Jucifer IPA	7	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	6
Pear & Pandan Shrub	6

### SPECIALS

Dirty Matcha Latte	8
<i>espresso, matcha, honey, cinnamon</i>	
Purple Yam Latte	7
<i>espresso, purple yam syrup</i>	

### SYRUPS

<i>Add to any beverage</i>	7.5
Vanilla, Rose, Lavender, Purple Yam, Condensed Milk, Chocolate, Honey	

### 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
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*