

# ELIZABETH'S

## NOODLES · BÁNH MÌ

### Boulangerie

## COFFEE

*Proudly serving Mill-King Dairy*

- Vietnamese Coffee 4
- Iced Vietnamese Coffee 4
- Cup of French Press 4
- Café au lait 3
- Espresso 3
- Cappuccino 5
- Latte 5
- Macchiato 4
- Americano 3
- Mocha 6
- House Cold Brew 4

## COLD

- Lemonade 3.50
- Iced Jasmine Blueberry Green Tea 3
- 1/2 Green Tea 1/2 Lemonade 3.50
- Ginger Ale 2.50
- Perrier 3
- Panna 3
- Topo Chico 2.75
- Mexican Coca-Cola 3
- Mexican Sprite 3
- Diet Coke 2.50
- Fanta Naranja 3
- San Pellegrino Aranciata 2
- Coconut Water 3

## TEA

*Available in Small or Large Pots*  
*\*Denotes Organic*

### GREEN & WHITE TEAS

- Jasmine Blueberry\* 4, 7
- Jasmine Pearl\* *Fujian, China* 5, 10
- Pomegranate White 4, 7
- Moroccan Green Mint 4, 7

### BLACK TEAS

- Vietnam OP *Yên Bái, Vietnam* 4, 7
- Eastside Earl\* 4, 7
- Spiced Fig\* 4, 7
- Madagascar Vanilla\* 4, 7

### TISANES

- Ginger Rooibos 4, 7
- Lemongrass Dar-chin 4, 7
- House Mint\* 4, 7

## SHRUBS

### HOUSEMADE VINEGAR SODAS

- Pineapple Coconut 4.5
- Raspberry Red Chili 4.5

### ADD:

- Filtered or Unfiltered Sake 4

HAPPY HOUR: MONDAY-FRIDAY, 3-6 PM

*\$2 Off Appetizers, Beer, Wine, Sake, & Punch*

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

Over

# APPETIZERS

## RICE PAPER & VERMICELLI SPRING ROLLS

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

[10A](#) BBQ Pork, Shredded Carrot & Daikon, Basil, Mint 8

[10B](#) Poached Shrimp, Avocado, Cilantro, Bean Sprouts, Jalapeño, Lime Zest 10

[10C](#) Ginger Marinated Grilled Tofu, Breakfast Radish, Thai Basil, Serrano 7

[10D](#) Jumbo Lump Crab & Glass Noodles, Tarragon, Jicama, Fresno Chiles 12

[10E](#) Seared McAllen Ranch Flank Steak\* Lettuces, Cucumber, Cilantro 10

[11](#) VIETNAMESE WONTON SOUP 7

[12](#) GINGER-CHILI OIL DUMPLINGS  
Pork, Shrimp, Water Chestnuts, Herbs 12

[13](#) FRIED SPRING ROLLS

Ginger Pork Sausage, Napa Cabbage, Lettuce & Herb Wraps 10

[14](#) TEXAS AKAUSHI BEEF CARPACCIO\*  
Seared Shishito Peppers, Marinated Hon Shimeji Mushrooms, Lemon Soy 18

[15](#) NIMAN RANCH PORK BELLY STEAMED BUNS  
Cucumber, Scallion, Hoisin 9

[16](#) GREEN MANGO & CUCUMBER SALAD  
Shredded Roots, Crispy Spiced Shrimp, Beef Jerky, Thai Basil 10

[17](#) GRILLED OCTOPUS SALAD  
Kohlrabi, Mint, Radish, Bird's Eye Chili & Lime Leaf Dressing, Fried Shallot 14

[18](#) FRIED SHRIMP & YAM FRITTERS  
Lettuce, Herbs, Nuoc Cham 12

[19](#) BROILED ESCARGOTS  
Thai Basil Curry Butter, Baguette 12

# BÁNH MÌ

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

[20](#) House Specialty: Chicken Liver Mousse, Pork Pâté, Roasted Pork 11

[21](#) Grilled Marinated Pork 9

[22](#) Housemade Spicy Pork Meatballs 9

[23](#) Fried Egg, Crispy Pork Belly, Avocado & Mint\* 13

[24](#) Grilled McAllen Ranch Flank Steak\* 11

[25](#) McAllen Ranch Short Rib & Housemade Kimchee 11

[26](#) Grilled Chicken Thigh 8

[27](#) Kaffir Lime Fried Chicken 9

[28](#) Griddled Lemongrass Tofu & Mushrooms 8

[29](#) Avocado & Sprout 8

# PHỞ

*Flat Rice Noodle Soup served with Bean Sprouts, Garden Herbs, Jalapeño, Lime*

## PHỞ BÒ - BEEF BROTH

[30A](#) Braised Brisket, Tendon, Sliced Raw Eye of Round\* 17

[30B](#) McAllen Ranch Flank Steak & Grilled Minced Beef Skewer 17

## PHỞ THỊT - PORK BROTH

[31A](#) Spicy Pork Meatballs 14

[31B](#) Niman Ranch Pork Belly 15

[31C](#) Pork Belly, Meatballs & Soft Boiled Peeler Farms Egg\* 18

## PHỞ GÀ - CHICKEN BROTH

[32A](#) Chicken Thigh & Cilantro Chicken Meatballs 14

[32B](#) Chicken Breast & Grilled Lemongrass Skewers 16

## PHỞ TÔM - SHRIMP & FISH BROTH

[33A](#) Gulf Shrimp\* 18

[33B](#) Red Snapper\* 19

[33C](#) Shrimp, Red Snapper, Jumbo Lump Crab\* 22

## PHỞ CHAY - VEGETABLE BROTH

[34A](#) Mushrooms, Greens, Organic Tofu Hot Bean Paste, Spicy Sesame Oil 15

[34B](#) Cauliflower, Bok Choy, White Miso, Toasted Seaweed 15

### ADD:

\* Soft Boiled or Raw\* Peeler Farms Egg 3

\* Wonton 2

\* Mushrooms 3

\* Chinese Broccoli 2

\* Tofu 2

\* Bok Choy 2

# BÚN

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

[40](#) Grilled McAllen Ranch Flank Steak\* 16

[41](#) McAllen Ranch Crispy Braised Short Ribs 18

[42](#) Grilled Marinated Pork 14

[43](#) Broiled Niman Ranch Pork Belly 16

[44](#) Kaffir Lime Fried Chicken 15

[45](#) Grilled Chicken Thighs 14

[46](#) Grilled Gulf Shrimp\* 18

[47](#) Crispy Gulf Snapper\* 21

[48](#) Grilled Octopus 18

[49](#) Roasted Mushrooms & Grilled Tofu, Vegan Nuoc Cham 15

### ADD:

\* Fried Spring Roll 3

\* Soft Boiled Peeler Farms Egg\* 3

\* Avocado 3

# SPECIALTIES

[50](#) ELIZABETH STREET FRIED RICE\*  
Grilled Ribeye or Crispy Fried Redfish, Bonito Flake & Spicy Caramel 23

[51](#) SINGAPORE NOODLES  
Stir Fried Pork & Gulf Shrimp, Fresno Peppers, Scrambled Farm Eggs, Madras Curry, Watercress 18

[52](#) PORK & SHRIMP CRÊPE  
Coconut & Rice Batter, Bean Sprouts, Herbs, Lettuces Wraps, Nuoc Cham 17

[53](#) RED CURRY DAN DAN NOODLES  
Spice Brined Chicken & Baby Bok Choy, Sprouts, Thai Basil, Fried Garlic 19

[54](#) BÁNH CUÔN  
Rice Flour Noodle, Twice Cooked Pork & Wood Ear Mushrooms, Bean Sprouts, Crispy Shallots, Garden Herbs 16

[55](#) CHICKEN & KAFFIR LIME LAAP  
Water Chestnut, Bean Sprouts, Lettuces, Herbs, Sticky Rice, Fried Shallot 18

[56](#) BÚN BÒ HUẾ  
Spicy Beef, Pork, & Lemongrass Soup, Round Rice Noodles, Chili Oil, Cilantro 19

[57](#) CHẢ CÁ RED FISH  
Turmeric & Coconut Marinade, Dill, Rice Vermicelli, Toasted Chili Paste 20