

LIMITED RESERVATIONS AVAILABLE FOR GROUPS OF 8+

*Please call us at 512.291.2881

We are happy to accommodate your needs.

ELIZABETH'S

NOODLES · BÁNH MÌ

Boulangerie



ElizabethStreetCafe.com

Open 7 Days, 8AM to Late

LUNCH & DINNER

APPETIZERS

Rice Paper & Vermicelli Spring Rolls
Served with Sweet Chili Vinegar,
Ginger-Jalapeño, Peanut Sauce

10A BBQ Pork, Shredded Carrot
and 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 12
Pork, Shrimp, Water Chestnuts, Herbs

13 Fried Spring Rolls 10
Ginger Pork Sausage, Napa Cabbage,
Lettuce & Herb Wraps

15 Niman Ranch Pork Belly Steamed Buns 9
Cucumber, Scallion, Hoisin

16 Green Mango & Cucumber Salad 10
Shredded Roots, Crispy Spiced Shrimp,
Beef Jerky, Thai Basil

17 Grilled Octopus Salad 14
Kohlrabi, Charred Jalapeño & Lemongrass
Dressing, Mint, Radish, Fried Shallot

18 Fried Shrimp & Yam Fritters 12
Lettuce, Herbs, Nuoc Cham

BÁNH MÌ

Served on House-Baked Baguette, with
Housemade Mayo, Cucumber, Daikon,
Carrot, Sambal, Cilantro, Jalapeño

20 House Specialty: Chicken Liver 11
Mousse, Pork Pâté, & Roasted Pork

21 Grilled Marinated Pork 9

22 Housemade Spicy Pork Meatballs 9

23 Fried Egg, Crispy Pork Belly, Avocado &
Mint 13

PHO

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

PHO BO - BEEF BROTH

30A Sliced Raw Eye of Round, 17
Braised Brisket, Tendon

30B McAllen Ranch Flank Steak 17
Grilled Minced Beef Skewers

PHO THIT - PORK BROTH

31A Spicy Pork Meatballs 14

31B Niman Ranch Pork Belly 15

31C Pork Belly, Meatballs 18
& Soft Boiled Peeler Farms Egg

PHO GÀ - CHICKEN BROTH

32A Chicken Thigh & 14
Cilantro Chicken Meatballs

32B Chicken Breast & 16
Grilled Lemongrass Skewers

24 Grilled McAllen Ranch Flank Steak 11

25 McAllen Ranch Short Rib & Kimchee 11

26 Grilled Local Chicken Thighs 8

27 Kaffir Lime Fried Chicken 9

28 Griddled Tofu & Mushroom 8

29 Avocado & Sprout 8

PHO TÔM - SHRIMP & FISH BROTH

33A Gulf Shrimp 18

33B Gulf Red Snapper 19

33C Shrimp, Gulf Red Snapper,
Jumbo Lump Crab 22

PHO CHAY - VEGETABLE BROTH

34A Mushrooms, Greens, Tofu 15
Hot Bean Paste, Sesame Oil

34B Cauliflower, Bok Choy, Miso 15
Toasted Seaweed

PLEASE ADD -

Soft Boiled or Raw*Peeler Farms Egg 3

Wonton 2

Mushrooms 3

Chinese Broccoli 2

Tofu 2

Bok Choy 2

BÚN

Noodles with Lettuces,
Cucumber, Carrot, 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 Local 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

PLEASE ADD -

Fried Spring Roll 3

Soft Boiled Peeler Farms Egg 3

Avocado 3

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

SPECIALTIES

50 Elizabeth Street Fried Rice 23
Grilled Ribeye* or Crispy Fried Redfish

Bonito Flake & Spicy Caramel
Red Boat Fish Sauce, Cilantro

51 Singapore Noodles 18
Stir Fried Pork & Gulf Shrimp,

Fresno Peppers, Madras Curry
Scrambled Farm Eggs, Watercress

52 Pork & Shrimp Crêpe 17
Coconut & Rice Batter,

Bean Sprouts, Herbs,
Lettuce Wraps, Nuoc Cham

53 Red Curry Dan Dan Noodles 19
Spice Brined Chicken & Baby Bok Choy,

Sprouts, Thai Basil, Fried Garlic

54 Bánh Cuôn 16
Steamed Rice Noodle, Pork & Stir Fried

Wood Ear Mushrooms, Bean Sprouts,
Crispy Shallots, Garden Herbs

55 Chicken & Kaffir Lime Laap 18
Water Chestnut, Bean Sprout, Lettuces,

Herbs, Sticky Rice, Fried Garlic

56 Bún Bò Huế 19
Spicy Beef, Pork & Lemongrass

Noodle Soup, House Rice Noodles,
Chili Oil, Cilantro, White Onion

57 Chả Cá Red Fish 20
Turmeric & Coconut Marinade,

Dill, Rice Vermicelli, Toasted Chili Paste

DRINKS

STUMPTOWN COFFEE

Proudly seving Mill-King dairy.

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

**We also offer a full selection of hot teas from the Steeping Room.*

BEER

**Single or 6-Pack unless otherwise noted*

ABW Peacemaker	5, 24		
Blue Owl Brewing Selections	5		
Live Oak Hefeweizen	6		
Sapporo Light	5, 22.5		
Tiger Lager	5		
Argus Cidery Ciderkin	6		
Unibroue La Fin du Monde	8		
Baird Kurofune Porter	8		
Hitachino Nest Selections	9		

COLD

Vietnamese Lemonade	3.5
Iced Blueberry Jasmine Green Tea	3
Blueberry Jasmine Tea Lemonade	3.5
Housemade Vinegar Sodas	4.5
<i>Apple Clove</i>	
<i>Ginger Demerara</i>	
Perrier	3
Panna	3
Topo Chico	2.75
Mexican Coca-Cola	3
Fanta Naranja	3
San Pellegrino Aranciata	2.5
Mexican Sprite	3
Diet Coke	2.50

SAKE

Takara Nigori Sake, 180 ML	14
Yuho "Eternal Embers", Junmai, 720 ml	68
Rihaku Dreamy Clouds, Nigori, 300 ML	32
Konteki Tears of Dawn, Daiginjo, 300 ML	36
Wakatake "Onikoroshi", Junmai Daiginjo, 300 ML	45
Kanbara Bride of the Fox Junmai Ginjo, 720 ml	70

Take a jar of punch home with dinner!

PUNCH

Shady Blonde	28	Velvet Ace	28
<i>Sparkling Wine, Lillet Blanc, Grapefruit, Thyme</i>		<i>Falernum, Bonal, Cocchi Vermouth, Perrier, Luxardo Cherries, Anise, Black Walnut Bitters</i>	
Coconut Milk Punch	28	Red Dragon	28
<i>Nigori Sake, Coconut Milk, Cinnamon Syrup, Blood Orange & Bitters</i>		<i>Beet Sake, Orange Sherry, Ginger Brew, Fresnos, Falernum & Lime</i>	

WINE

SPARKLING		ROSE	
Côte Mas, Crémant de Limoux Brut	36	Domaines Ott By. Ott	44
Pierre Sparr, Brut Rosé	44	REDS	
WHITES		Domaine Dupeuble, Gamay, Beaujolais	32
Blanc 32, White Blend, Gascony	24	Eric Texier, Côtes du Rhône	40
Cinquante-Cinq, Viognier, Languedoc	28	Chateau Lousteauneuf Bordeaux	44
Domaine de l'Ecu, Muscadet	36	Clos Siguiet, Malbec, Cahors	48
Domaine Paul Buisse, Sauvignon Blanc	36	Albert Bichot, Pinot Noir, Burgundy	48

To-Go Orders, Call — 512 291 2881

ElizabethStreetCafe.com

Be the Napoleon of your office.
BRING A JUG OF STUMPTOWN AND A BOX OF PASTRIES FOR YOUR GROUP
(Call us the day before to place an order.)

BOULANGERIE

GROISSANTS

Ham & Gruyère	7
Everything	4
Almond	4
Chocolate	4
Butter	3
Financiers	3
Éclairs	3
Classic; Nutella; Pistachio	
Cream Puffs	2
Coconut; Espresso	

SPECIALTIES

Daily Macarons	2.50
Macaron Gift 6-Pack	15
Canelé	3
Beignets	6
Kouign-amann	4
Financiers	3
Éclairs	3
Classic; Nutella; Pistachio	
Cream Puffs	2
Coconut; Espresso	

HOUSEMADE PRESERVES

Seasonal Jam	1
Lychee & Raspberry	1
Guava Strawberry	1
Plugrá Butter	1

BREAKFAST BÁNH MÌ

Scrambled Eggs, Ginger Pork Sausage, Cilantro, Sriracha Mayo	10
2 Fried Eggs, Crispy Pork Belly, Avocado, Mint	13
Egg Whites, Shitakes, Fresno Chiles	10

HAVE A LAZY MORNING

Dine-in for a hot breakfast, Stumptown coffee, Steeping Room teas & national newspapers.

ELIZABETH STREET CAFÉ



1501 South First Street
ElizabethStreetCafe.com

Breakfast, 8AM to 11AM
Lunch & Dinner, 11AM to Late

HAPPY HOUR: MONDAY-FRIDAY, 3-6 PM
\$2 Off Appetizers, Beer, Wine, Sake, & Punch

512 291 2881