

# ELIZABETH'S

## NOODLES · BÁNH MÌ

*Boulangerie*

### PUNCH

SHADY BLONDE	8/28	COCONUT MILK PUNCH	8/28
Sparkling Wine, Lillet Blanc, Grapefruit & Thyme		Nigori Sake, Coconut Milk, Cinnamon Syrup, Orange Bitters	
VELVET ACE	10/36	RED DRAGON	8/28
Falernum, Bonal, Cocchi Vermouth, Perrier, Luxardo Cherries, Star Anise, Black Walnut Bitters		Beet Infused Sake, Orange Sherry, Falernum, Muddled Jalapenos, Ginger Brew, Lime & Garden Thai Basil	

### SAKE

	<u>Gl.</u>	<u>Btl.</u>
SHO CHIKU BAI TAKARA NIGORI, 375 ML Unfiltered, Coconut, Horchata, Candied Pineapple	4	14
YUHO "ETERNAL EMBERS", JUNMAI, 720 ML Clean, Golden Raisins, Wheat, Honeydew Melon	8	68
RIHAKU "DREAMY CLOUDS", TOKUBETSU JUNMAI NIGORI, 300 ML Unfiltered, Candied Apple, Cantaloupe, Hibiscus		32
KONTEKI "TEARS OF DAWN", DAIGINJO, 300 ML Asian Pear, Banana, Lemongrass, Rounded Finish		36
WAKATAKE "DEMON SLAYER", JUNMAI DAIGINJO, 300 ML Red Plum, Apple Blossoms, White Pepper		45
KANBARA "BRIDE OF THE FOX", JUNMAI GINJO, 720 ML Candied Cashews, Pistachio, Bruléed Peaches		70
NAMAZAKE SELECTIONS - seasonal and unpasteurized		
Ama No To Junmai - <i>baking spice, floral notes &amp; citrus</i>		75
Rihaku Junmai Gingjo - <i>kiwi, honeydew, cream soda</i>		82

### BEER

Sapporo Light	5	Unibroue La Fin du Monde	8
Austin Eastciders Pineapple	5	Hitachino Nest Selections	9
ABW Peacemaker, Pale Ale	5		
ABW Fire Eagle IPA	5	DRAFT	
Tiger Lager Tallboy	5	Kronenbourg	7
Blue Owl Brewing Selections	5	Adelberts Naked Nun	8
Live Oak Hefeweizen	6	Brooklyn Sorachi Ace	8

\*\*\*\*\* Over \*\*\*\*\*



# WINE

Gl. Btl.

*Sparkling –*

Côté Mas, Crémant de Limoux Brut, Languedoc	10	36
Pierre Sparr Brut Rosé, Crémant d'Alsace	12	44
Francois Bedel Vin Secret Brut, Champagne		82

*White –*

Blanc 32, White Blend, Côtes de Gascogne	7	24
Cinquante-Cinq, Viognier, Languedoc	8	28
Domaine de l'Ecu, Muscadet-Sèvre et Maine	10	36
Domaine Paul Buisse, Sauvignon Blanc, Touraine	10	36
Domaine des Aubuisières Vouvray, Chenin, Loire	12	44
Maison L'Envoyé, Chardonnay, Bourgogne	13	48
Claude Riffault, Sauvignon Blanc, Sancerre		55
Domaine Savray Vielle Vignes, Chardonnay, Chablis		60

*Rosé –*

Domaines Ott By. Ott, Côtes de Provence	12	44
---	----	----

*Red –*

La Voûte Saint-Vincent, Morgon, Beaujolais	9	32
Le Clos du Caillou, Côtes du Rhône, Grenach Blend	11	40
Tronquoy De Saint-Anne, Saint-Estèphe, Bordeaux	12	44
Clos Siguier Les Camille Vieilles Vignes, Malbec, Cahors	13	48
Charles Van Canneyt, Pinot Noir, Bourgogne	13	48
Michel Sarrazin et Fils, Pinot Noir, Maranges		66
Bosquet des Papes, Grenache Blend, Châteauneuf du Pape		72

*Apéritif & Dessert –*

Lillet	7	Carmes de Rieussec,	
Lillet Rose	7	Sauternes	9/40
Pineau Francois Blanc	7	M. Chapoutier, Banyuls	10/54



# BONBONS

LYCHEE COCONUT TART	8	PINEAPPLE BREAD PUDDING	8
Passion Fruit Curd, Lychee Jam		Roasted Pineapple and	
Coconut Sorbet, Lychee Mousse		Vanilla Anglaise, Candied	
		Cashews, Yuzu Ice Cream	

CRÈME BRULÉE	8	CHOCOLATE BANANA CAKE	8
Vietnamese Coffee, Demara		Almond Flour Cake, Banana	
Sugar, Whipped Cream		Buttercream, Black Sesame Ice	
		Cream, Chocolate Crumble	

*À la Carte –*

CHOCOLATE BOUCHON	3	KOUIGN AMANN	4
CANELÉ	3	FINANCIER	3
DAILY MACARON	2.5	BEIGNETS & JAM	6
ÉCLAIR	3	CREAM PUFF	2
Nutella, Pistachio, Classic		Coconut, Espresso	

