

# ELIZABETH'S

## NOODLES · BÁNH MÌ

*Boulangerie*

### PUNCH

SHADY BLONDE	8/28	RED DRAGON	8/28
Sparkling Wine, Lillet Blanc, Grapefruit & Thyme		Beet Infused Sake, Orange Sherry, Falernum, Muddled Jalapenos, Ginger Brew, Lime & Garden Thai Basil	
COCONUT MILK PUNCH	8/28		
Nigori Sake, Coconut Milk, Cinnamon Syrup, Orange Bitters			

### 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, 300 ML Clean, Golden Raisins, Wheat, Honeydew Melon	8	38
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

Tiger Beer	4	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	
Sapporo Light	5	Kronenbourg	7
Blue Owl Brewing Selections	5	Brooklyn Sorachi Ace	8
Live Oak Hefeweizen	6	Hitachino White	9

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



# WINE

	<u>Gl.</u>	<u>Btl.</u>
<i>Sparkling –</i>		
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
<i>White –</i>		
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
<i>Rosé –</i>		
Domaine des Cassagnoles, Côtes de Gascogne	7	32
Domaine Ott By Ott, Côtes de Provence	12	44
Gerard et Pierre Morin, Sancerre, Loire		55
<i>Red –</i>		
La Voûte Saint-Vincent, Morgon, Beaujolais	9	32
Eric Texier, Grenache Blend, Côtes du Rhône	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
Lillet	7	Carmes de Rieussec,
Lillet Rose	7	Sauternes
Pineau Francois Blanc	7	M. Chapoutier, Banyuls



# BONBONS

<b>ICE CREAM</b>	<b>8</b>	<b>SORBET</b>	<b>8</b>
Matcha Green Tea, White Chocolate, Dark Chocolate Swirl, Matcha Cake, Chocolate Cookie		Passionata, Coconut, Vanilla Mochi, Pineapple Chip	
<b>BEIGNETS <i>choice of jam</i></b>	<b>6</b>	<b>CHOCOLATE BANANA CAKE</b>	<b>8</b>
Lychee Raspberry Jam, Strawberry Lychee Jam, Seasonal Jam		Almond Flour Cake, Banana Buttercream, Black Sesame Ice Cream, Chocolate Crumble	
<i>À la Carte –</i>			
<b>DAILY MACARON</b>	<b>2.5</b>	<b>KOUIGN AMANN</b>	<b>4</b>
<b>CANELÉ</b>	<b>3</b>	<b>FINANCIER</b>	<b>3</b>
<b>CHOCOLATE BOUCHON</b>	<b>3</b>	<b>SEASONAL TART</b>	<b>5</b>
<b>ÉCLAIR</b>	<b>3</b>	<b>OPERA CAKE</b>	<b>6</b>

