

ELIZABETH ST.

NOODLES · BÁNH MÌ

Boulangerie

FOLLOW US ON INSTAGRAM @ELIZABETHSTREETCAFE

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
- Matcha Latte 5
- 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 4
- Panna 4
- Topo Chico 3.50
- Mexican Coca-Cola 3
- Mexican Sprite 3
- Diet Coke 2.50
- Fanta Naranja 3
- San Pellegrino Aranciata 3
- 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
- Dragonwell* Zhejiang, 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

AYAM YERBA MATE

- Ginger Basil* 4,7
- Rosemary Hibiscus* 4,7

SHRUBS

HOUSEMADE VINEGAR SODAS

- Cilantro Pineapple 4.5
- Raspberry Red Chili 4.5

HAPPY HOUR: MON-FRI 3-6 PM \$2 OFF ALL ALCOHOL
1/2 PRICED APPETIZERS AND BÁNH MÌ

**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 11

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

[10D](#) Spicy Chicken Crunch, Crispy Vegetables, Mint, Fried Shallot 10

[10E](#) Seared McAllen Ranch Flank Steak* Lettuces, Cucumber, Cilantro 12

[11](#) VIETNAMESE WONTON SOUP 8

[12](#) GINGER-CHILI OIL DUMPLINGS

Pork, Shrimp, Water Chestnuts, Herbs 13

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 10

[22](#) Housemade Spicy Pork Meatballs 10

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

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

[13](#) FRIED SPRING ROLLS

Ginger Pork Sausage, Napa Cabbage, Lettuce & Herb Wraps 11

[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](#) STEAMED RICE ROLLS

Gulf Shrimp, Scallion, Herbs, Puffed Rice, Coconut Vinegar Ponzu 14

[18](#) FRIED SHRIMP & YAM FRITTERS

Lettuce, Herbs, Nuoc Cham 12

[19](#) BROILED ESCARGOTS

Thai Basil Curry Butter, Baguette 12

[25](#) McAllen Ranch Short Rib & Housemade Kimchee 12

[26](#) Grilled Chicken Thigh 9

[27](#) Kaffir Lime Fried Chicken 10

[28](#) Griddled Lemongrass Tofu & Mushrooms 9

[29](#) Avocado & Sprout 8

PHỞ

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

PHỞ BÒ - BEEF BROTH

[30A](#) Braised Brisket, Tendon, Sliced Raw Eye of Round* 18

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

PHỞ THỊT - PORK BROTH

[31A](#) Spicy Pork Meatballs 14

[31B](#) Niman Ranch Pork Belly 16

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

PHỞ GÀ - CHICKEN BROTH

[32A](#) Chicken Thigh & Cilantro Chicken Meatballs 15

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

PHỞ TÔM - SHRIMP & FISH BROTH

[33A](#) Gulf Shrimp 18

[33B](#) Red Snapper 19

[33C](#) Combo 19

PHỞ CHAY - VEGETABLE BROTH

[34A](#) Mushrooms, Greens, Organic Tofu Hot Bean Paste, Spicy Sesame Oil 16

[34B](#) Cauliflower, Bok Choy, White Miso, Toasted Seaweed 16

ADD:

* Soft Boiled or Raw* Egg 3

* Wonton 2

* Mushrooms 3

* Cauliflower 2

* Tofu 2

* Bok Choy 2

BÚN

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

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

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

[42](#) Grilled Marinated Pork 15

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

[44](#) Kaffir Lime Fried Chicken 15

[45](#) Grilled Chicken Thighs 15

[46](#) Grilled Gulf Shrimp* 18

[47](#) Crispy Gulf Snapper* 23

[48](#) Red Curry Grilled Ribeye* 23

[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 24

[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 18

[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 17

[55](#) CHICKEN & KAFFIR LIME LAAP

Water Chestnut, Bean Sprouts, Lettuces, Herbs, Sticky Rice, Fried Shallot 18

[56](#) CRISPY BLACK ANGUS SHORT RIB

Avocado, Watercress, Chili Citrus Vinaigrette, Sticky Rice 24

[57](#) CHẤ CÁ RED FISH

Turmeric & Coconut Marinade, Dill, Rice Vermicelli, Toasted Chili Paste 20