

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 3
- Panna 4
- Topo Chico 4
- Richard's Rainwater 3
- Coconut Water 3
- Mexican Coca-Cola 3
- Mexican Sprite 3
- Diet Coke 2,50
- Fanta Naranja 3
- San Pellegrino Aranciata 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

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

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

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

PHO THIT - PORK BROTH

31A Spicy Pork Meatballs 14
31B Niman Ranch Pork Belly 16
31C Pork Belly, Meatballs
& Soft Boiled Peeler Farms Egg* 18

PHO 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 DRUNKEN NOODLES
House Pork Sausage, Mushrooms, Pickled
Mustard Greens, Chile Paste, Peanuts 18

57 CHẤ CÁ RED FISH
Turmeric & Coconut Marinade, Dill,
Rice Vermicelli, Toasted Chili Paste 20