



HÀ NỘI HOUSE

brunch

APPETIZERS & SALADS

Crispy Spring Rolls | Nem Ran 9
Crab & pork spring rolls with classic nuoc cham, lettuce and herbs.

Summer Rolls | Goi Cuon 8
Grilled sweet pork sausage rolled with mint, thai basil, crispy wonton & peanut hoisin sauce.

Shrimp & Glass Noodle | Goi Mien Tom 13
Ruby red grapefruit, tomatoes, cashews, bean sprouts, mint, garlic & chili dressing.

Papaya & Crispy Pig Ear | Goi Du Du 14
Green papaya, watercress, cucumber, peanuts, crispy shallots, sweet soy dressing.

SOUPS & NOODLES

Hanoi Style Beef Pho | Pho Bac* 14
Classic 16-hr broth with heritage Black Angus filet mignon, brisket & rice noodles.

Optional additions: Oxtail +3 | Marrow bone +6
Quay Crispy Breadstick +1.

Chicken Noodle Soup | Pho Ga 14
Clear & aromatic broth, pulled Bo Bo chicken, rice noodles

Vegetable Pho | Pho Chay 13
Mushroom & seawood broth with classic pho spices, charred brussel sprouts, roasted beets, morning glory, rice noodles.

Grilled Pork Noodle Bowl | Bun Cha 17
Lemongrass marinated pork, betel wrapped pork patty, crab & pork spring roll, rice vermicelli, pickled vegetables, crushed peanuts, fish sauce broth.

Please note that not all ingredients are listed on the menu. If you have an allergy or dietary restriction, notify your server before you order. We will accommodate allergies to the best of our ability however with a small kitchen and shared workspaces, we cannot guarantee that any dish is allergen-free. Thank you!

BRUNCH

Breakfast Crepe | Banh Xeo An Sang* 16
Open face crispy rice crepe, fried egg, salmon roe, dill creme fraiche, bean sprouts & herbs.

Pork Belly Baguette | Banh Mi Ba Chi Nuong* 14
Honey roasted pork belly, fried egg, bacon aioli, pickled vegetables, jalapeno, cilantro.

Shaking Steak & Eggs | Bo Luc Lac va Trung* 22
Pan seared filet mignon, fried egg, watercress, heirloom cherry tomatoes, toasted baguette.

Avocado & Coconut 9
Smashed avocado with a touch of lime & salt topped with coconut gelato, coconut jelly and toasted coconut shavings.

REFRESHMENTS

ADD SPARKLING WINE +4

Tamarind, Honey & Lime 7

Fresh Squeezed Orange Juice 6

COFFEE & TEA

Vietnamese Coffee 4

Iced Vietnamese Coffee 5

Coconut Coffee 7

Egg Coffee* 8

Iced Citrus Green Tea 5
Lightly sweetened with mint syrup

Pot of Hot Tea: 6
Jasmine Green, Cinnamon Spice, Lime Ginger, Chamomile Lemongrass

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

EXECUTIVE CHEF: JOHN NGUYEN

 @hanoi.house

WINE

SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Crémant de Limoux Domaine Collin Cuvee, Languedoc FR NV	11	44
Cava Brut Rose Bodegas Naveran, Catalonia SP NV	12	48
Vernaccia Nera Secco Paris Rocchi, Marche IT NV		38
Blanc de Blancs Paumanok Vineyards, North Fork NY 2012		82

ROSE

Espadeiro Casal de Ventozela Vinho Verde, PT 2016	11	44
-------------------------------------------------------------	----	----

WHITE

Riesling Seehof Feinherb Rheinhessen DE 2016	11	44
Chenin Blanc Paumanok Vineyards North Fork NY 2016	14	56
Viognier Blend Dom. Pelaquie Laudun Cotes Du Rhone Villages FR 2014	10	40
Sauvignon Blanc Lauverjat Sancerre Loire Valley FR 2016		52
Gruner Veltliner Habit 'Dry Farmed' Santa Ynez Valley CA 2015		58
Chenin Blanc Pinon 'Trois Argiles' Vouvray Loire Valley FR 2015		55
Pinot Gris Noussan 'Blanc du Tzanté' Valle d'Aosta IT 2015		58
Tokaji Furmint Sec Kiralyudvar Tokaj-Hegyalja HU 2013		54
Chardonnay Henri Clerc Saint-Romain Burgundy FR 2012		70

RED

Pinot Noir Grochau Cellars 'Commuter Cuvee', Willamette Valley OR 2015	13	52
Syrah, Grenache & Carignane Chateau du Gaure, Languedoc FR 2015	12	48
Cabernet Sauvignon Upwell Lodi CA 2015	11	44
Gamay Chavannes Cote de Brouilly 'Ambassades' Burgundy FR 2015		48
Pinot Noir Scar of the Sea 'Le Belle Rose Vineyard' Monterey CA 2015		75
Trousseau, Poulsard & Pinot Noir Berthet-Bondet 'Cotes du Jura Trio', Jura FR 2015		58
Cabernet Franc & Gamay Leah Jorgensen Cellars Vin Rouge 'Tour Rain', Southern Oregon OR 2014		64
Cabernet Sauvignon Hardin Napa Valley CA 2015		68

BEER

DRAFT

Bia Hoi House Beer	6
Threes 'Table Beer' Saison Brooklyn, NY	7
Citizen Cider The Lake Hopper Burlington, VT	8
Garvies Point Prybil Pale Ale Glen Cove, NY	8

CAN

Owl's Brew 'The Blondie' Radler New York, NY	8
Saranac Cold Brew Coffee Lager Utica, NY	6
Radiant Pig Gangster Duck Red Ale New York, NY (16 oz.)	9
Barrier Money IPA Oceanside, NY (16 oz.)	12

BOTTLE

'33' Export Lager Ho Chi Minh City, Vietnam	7
Hitachino Nest XH Belgian Dark Ale Naka, Japan	14
War Flag Lady Justice Stout Brooklyn, NY	8
Perrin Vietnamese Imperial Porter Comstock Park, MI (750 mL / 15% abv)	40

FORTIFIED WINE ETC.

Pineau des Charentes Normandin-Mercier Nutty white wine aperitif, great over rocks.	12
Wolfamer 'Liqueur a l'orange' Wolfberger Gentle bitter orange, great with beer.	10
Amer Gingembre Wolfberger Turns your favorite beer into a Dark & Stormy	10
Creme de Framboise Domaine Jacquiot Deep raspberry sweetness with a little pucker. Pour over a gelato for dessert.	12
Soju Tokki Distilled rice spirit. Clean, smooth & earthy.	12 / 90