



HÀ NỘI HOUSE

dinner

APPETIZERS

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

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

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

Roasted Beet Crepe | Banh Xeo Cu Den 15
Crispy rice crepe, roasted beets, charred jalapeno & coconut puree, pink peppercorn nuoc cham and pickled vegetables.

Little Uni Pancakes | Banh Khot Nhim Bien 18
Griddled rice pancakes, sea urchin, quail egg, nuoc cham

Spicy Frog Legs | Chan Ech 13
Cajun rice batter, pickled peppers, peanuts

Beef Tongue Sandwich | Banh Tieu Luoi Bo 14
Fried bread filled with braised beef tongue, coconut & lemongrass sauce, cilantro and lots of chili.

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!

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

RICE & NOODLES

Clams & Congee | Chao Hao 19
Broken rice porridge with roasted manila clams, peanuts, scallions & crispy garlic.

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 +1.5

MEAT & SEAFOOD

Turmeric & Dill Fish | Cha Ca 25
Oven roasted hamachi collar, turmeric, dill, crushed peanuts, rice vermicelli, tamarind nuoc cham.

Bun Cha 21
Grilled lemongrass pork, pork meatballs, pickled green papaya, crab spring rolls, rice vermicelli, smoky sweet broth.

Shaking Beef | Bo Luc Lac* 31
Pan seared filet mignon, roasted bone marrow, watercress, heirloom cherry tomatoes, steamed rice.

VEGETABLES

Morning Glory | Rau Muong 8
Brown butter fish sauce, garlic, capers

Brussels Sprouts | Bap Cai It Cay 10
Charred chili nuoc cham

EXECUTIVE CHEF: JOHN NGUYEN

 @hanoi.house

WINE

SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Crement de Limoux Domaine Collin Cuvee, Languedoc FR NV	11	44
Cava Rosado Bohigas Brut Rosat, Catalonia SP NV	12	48
Vernaccia Nera Secco Paris Rocchi, Marche IT NV		38
Champagne Brut Grand Reserve, Baron-Fuente FR NV		76
Blanc de Blancs Paumanok Vineyards, North Fork NY 2012		82

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

Alphabet City Easy Blonde Ale New York, NY	8
Owl's Brew 'The Blondie' Radler New York, NY	8
Peak Organic Ginger Saison Portland, ME	8
Radiant Pig Gangster Duck Red Ale New York, NY (16 oz.)	9
Rotating IPA New York (16 oz.)	12
Garvies Point Ricky's Double Rye IPA Glen Cove, New York (16 oz. / 9% abv)	16

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
Amer Gingembre Wolfberger Turns your favorite beer into a Dark & Stormy	10
Creme de Framboise Domaine Jacquot Deep raspberry sweetness with a little pucker. Pour over a gelato for dessert.	12
Soju Tokki Distilled rice spirit. Clean, smooth & earthy.	12 90

COFFEE & TEA

Vietnamese Coffee	Hot 4 Cold 5
Frozen Coconut Coffee	7
Iced Citrus Green Tea	5
Pot of Hot Tea	6