



HÀ NỘI HOUSE

brunch

APPETIZERS

- 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 with peanut hoisin sauce.
- 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
Roasted Bone Marrow +6
Beef Tongue +5
Crispy Breadstick +1.5
- Chicken Noodle Soup | Pho Ga** 14
Clear & aromatic broth, poached Bo Bo chicken, rice noodles, cilantro & scallion.
- Vegetable Pho | Pho Chay** 13
Mushroom & seaweed broth with classic pho spices, charred brussels sprouts, morning glory, king oyster mushrooms, rice noodles.
- Grilled Pork Noodle Bowl | Bun Cha** 17
Lemongrass marinated pork, pork meatballs, 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.
- Beef Tongue Sandwich | Banh Tieu Luoi Bo** 14
Fried bread filled with braised beef tongue, coconut & lemongrass sauce, cilantro and lots of chili.

REFRESHMENTS

- ADD SPARKLING WINE +4 | ADD SOJU +6
- 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
Citrus Green, Coconut Oolong
Masala Chai, 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

	Glass	Bottle
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
Albariño Benito Santos 'Igrexario de Saiar' Rias Baixas ES 2016	12	48
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 Terres Dorees Cote de Brouilly Burgundy FR 2015		48
Pinot Noir, Trousseau & Poulsard Berthet-Bondet 'Cotes du Jura Trio', Jura FR 2015		58
Pinot Noir Thomas Fogarty Santa Cruz Mountains CA 2013		75
Cabernet Franc & Gamay Leah Jorgensen Cellars Vin Rouge 'Tour Rain', Southern Oregon OR 2014		64
Merlot & Cabernet Franc Fleur de Fonplegade Saint-Emilion Grand Cru FR 2010		84
Cabernet Sauvignon Hardin Napa Valley CA 2015		68

BEER

DRAFT

Bia Hoi House Beer	6
LIC Beer Project Ardent Core Saison Long Island City, NY	9
LIC Beer Project Rotating IPA Long Island City, NY	10
Montauk Arrowhead Ale Montauk, NY	9

CAN

Alphabet City Easy Blonde Ale New York, NY	8
Owl's Brew 'The Blondie' Radler New York, NY	8
Pasteur Street Passionfruit Wheat Ale Ho Chi Minh City, Vietnam	10
Radiant Pig Gangster Duck Red Ale New York, NY (16 oz.)	9

BOTTLE

Beer Lao Dark Lager Vientiane, Laos	8
Hitachino Nest XH Belgian Dark Ale Naka, Japan (8% abv)	14
War Flag Lady Justice Stout Brooklyn, NY	8
Pasteur Street Cyclo Imperial Stout Ho Chi Minh City, Vietnam (25 oz. / 13% abv)	60

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 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

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