



# 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\*** 15  
Classic 16-hr broth with heritage Black Angus filet mignon, brisket & rice noodles.  
**Optional additions:**  
Oxtail +3  
Roasted Bone Marrow +6  
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, shiitake 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** 15  
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  
Whipped sweet egg yolks over hot coffee
- Iced Citrus Green Tea** 5  
Lightly sweetened with mint syrup
- Pot of Hot Tea:** 6  
Citrus Green, Masala Chai  
Ginger Lime, Chamomile Lemongrass

EXECUTIVE CHEF: JOHN NGUYEN

 @hanoi.house

## WINE

### SPARKLING

	<i>Glass</i>	<i>Bottle</i>
<b>Cremant de Limoux</b> Domaine Collin Cuvee, Languedoc FR NV	11	44
<b>Cava Rosado</b> Bohigas Brut Rosat, Catalonia SP NV	12	48
<b>Blanc de Blancs</b> Paumanok Vineyards, North Fork NY 2012		82
	<i>Half</i>	<i>Full</i>
<b>Champagne</b> Grand Reserve Brut, Baron-Fuente FR NV	32	68

### WHITE

<b>Riesling</b> Seehof Feinherb Rheinhessen DE 2016	11	44
<b>Chenin Blanc</b> Paumanok Vineyards North Fork NY 2016	14	56
<b>Albariño</b> Benito Santos 'Igrexario de Saiar' Rias Baixas ES 2016	12	48
<b>Sauvignon Blanc</b> Lauverjat Sancerre Loire Valley FR 2016		52
<b>Gruner Veltliner</b> Habit 'Dry Farmed' Santa Ynez Valley CA 2015		58
<b>Chenin Blanc</b> Pinon 'Trois Argiles' Vouvray Loire Valley FR 2015		55
<b>Pinot Gris</b> Noussan 'Blanc du Tzanté' Valle d'Aosta IT 2015		58
<b>Tokaji Furmint Sec</b> Kiralyudvar Tokaj-Hegyalja HU 2013		54
<b>Chardonnay</b> Henri Clerc Saint-Romain Burgundy FR 2012		70

### RED

<b>Pinot Noir</b> Grochau Cellars 'Commuter Cuvee', Willamette Valley OR 2015	13	52
<b>Grenache Blend</b> Domaine des Schistes 'Essencial' Cotes du Roussillon FR 2014	12	48
<b>Cabernet Sauvignon</b> Upwell Lodi CA 2015	11	44
<b>Pinot Noir, Trousseau &amp; Poulsard</b> Berthet-Bondet 'Cotes du Jura Trio', Jura FR 2015		58
<b>Pinot Noir</b> Thomas Fogarty Santa Cruz Mountains CA 2013		75
<b>Cabernet Franc &amp; Gamay</b> Leah Jorgensen Cellars Vin Rouge 'Tour Rain', Southern Oregon OR 2014		64
<b>Merlot &amp; Cabernet Franc</b> Fleur de Fonplegade Saint-Emilion Grand Cru FR 2010		84
<b>Cabernet Sauvignon</b> Hardin Napa Valley CA 2015		68

## BEER

### DRAFT

<b>Bia Hoi</b> House Beer	6
<b>LIC Beer Project Ardent Core Saison</b> Long Island City, NY	9
<b>LIC Beer Project Rotating IPA</b> Long Island City, NY	10
<b>Garvies Point Prybil Pale Ale</b> Glen Cove, NY	9

### CAN

<b>Pasteur Street Passionfruit Wheat Ale</b> Ho Chi Minh City, Vietnam	9
<b>Owl's Brew 'The Blondie' Radler</b> New York, NY	8
<b>Gun Hill Rise Up Rye Saison</b> Bronx, NY (16 oz.)	12

### BOTTLE

<b>'33' Export Lager</b> Ho Chi Minh City, Vietnam	7
<b>Beer Lao Dark Lager</b> Vientiane, Laos	8
<b>Hitachino Nest XH Belgian Dark Ale</b> Naka, Japan (8% abv)	14
<b>War Flag Lady Justice Stout</b> Brooklyn, NY	8
<b>Pasteur Street Cyclo Imperial Stout</b> Ho Chi Minh City, Vietnam (25 oz. / 13% abv)	60

## FORTIFIED WINE ETC.

<b>Pineau des Charentes</b> Normandin-Mercier Nutty white wine aperitif, great over rocks.	12
<b>Amer Gingembre</b> Wolfberger Turns your favorite beer into a Dark & Stormy	11
<b>Creme de Framboise</b> Domaine Jacquiot Deep raspberry sweetness with a little pucker. Pour over a gelato for dessert.	12
<b>Soju Tokki</b> Distilled rice spirit. Clean, smooth & earthy.	12   90