



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

Bo La Lot | Grilled Lemongrass Beef 15
Betel leaf wrapped meatballs, banh hoi rice noodle bundles, lettuce, herbs, nuoc cham

SOUP

Duck Noodle Soup | Mi Vit Tiem 19
Duck & ginger broth, slow cooked duck leg, duck egg, wonton noodles, Chinese broccoli, mushrooms

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

Wild Mushroom Pho | Pho Chay 15
Mushroom & seaweed broth with classic pho spices, morning glory, rice noodles

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,

ENTREES

Shrimp Noodle Bowl | Bun Tom Nuong 16
Garlic & herb shrimp, mango, cucumber, rice vermicelli, pickled vegetables, crushed peanuts

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

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

Spam & Egg Bagel Banh Mi* 12
Black Seed Bagel's Bagel of the Month!
Seared spam, chicken liver pate, fried egg, pickled vegetables, spicy aioli on a Black Seed bagel roll

REFRESHMENTS

ADD SPARKLING WINE +4 | ADD SOJU +6

Tamarind, Honey & Lime 7

Fresh Squeezed Orange Juice 5

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

**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>
Crement de Limoux	11	44
Domaine Collin Cuvee, Languedoc FR NV		

Cava Rosado	12	48
Bohigas Brut Rosat, Catalonia SP NV		

Vernaccia Nera Secco		42
Paris Rocchi, Marche IT NV		

Blanc de Blancs		82
Paumanok Vineyards, North Fork NY 2012		

	<i>Half</i>	<i>Full</i>
Champagne	35	68
Grand Reserve Brut, Baron-Fuente FR NV		

WHITE

Riesling Seehof Feinherb	11	44
Rheinhessen DE 2016		

Chenin Blanc Paumanok Vineyards	14	56
North Fork NY 2016		

Albariño Benito Santos 'Igrexario de Sair'	12	48
Rias Baixas ES 2016		

Sauvignon Blanc Domaine Girard Sancerre		56
Loire Valley FR 2016		

Gruner Veltliner Habit 'Dry Farmed'		65
Santa Ynez Valley CA 2016		

Chenin Blanc Pinon 'Trois Argiles' Vouvray		55
Loire Valley FR 2015		

Pinot Gris Noussan 'Blanc du Tzanté'		58
Valle d'Aosta IT 2015		

Tokaji Furmint Sec Kiralyudvar		54
Tokaj-Hegyalja HU 2013		

Chardonnay Henri Clerc Saint-Romain		70
Burgundy FR 2012		

ROSE

Provence Blend Bieler Pere & Fils 'Sabine'	11	44
Coteaux D'aix-en-Provence 2017		

RED

Pinot Noir Grochau Cellars 'Commuter	13	52
Cuvee', Willamette Valley OR 2015		

Grenache Blend Domaine des Schistes	12	48
'Essencial' Cotes du Roussillon FR 2014		

Cabernet Sauvignon Upwell	11	44
Lodi CA 2015		

Gamay Chavannes Cote de Brouilly 'Ambassades'		48
Burgundy FR 2016		

Pinot Noir Thomas Fogarty		75
Santa Cruz Mountains CA 2013		

Cabernet Franc & Gamay Leah Jorgensen Cellars		64
Vin Rouge 'Tour Rain', Southern Oregon OR 2014		

Merlot & Cabernet Franc Fleur de Fonplegade		84
Saint-Emilion Grand Cru FR 2010		

Cabernet Sauvignon Hardin		68
Napa Valley CA 2015		

BEER

DRAFT

Bia Hoi House Beer	6
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Threes 'Table Beer' Saison	9
Gowanus, NY	

LIC Beer Project Rotating IPA	10
Long Island City, NY	

Garvies Point 'Lil Bruin' Sour Brown Ale	10
Glen Cove, NY	

CAN

Pasteur Street Passionfruit Wheat Ale	9
Ho Chi Minh City, Vietnam	

Owl's Brew 'The Blondie' Radler	8
New York, NY	

Gun Hill Rise Up Rye Saison	12
Bronx, NY (16 oz.)	

Gun Hill Void of Light Stout	12
Bronx, NY (16 oz.)	

BOTTLE

'33' Export Lager	7
Ho Chi Minh City, Vietnam	

Beer Lao Dark Lager	8
Vientiane, Laos	

Plan Bee Barn Beer Wild Ale	20
Poughkeepsie, NY	

Hitachino Nest XH Belgian Dark Ale	14
Naka, Japan	

Pasteur Street Cyclo Imperial Stout	60
Ho Chi Minh City, Vietnam (25 oz. / 13% abv)	

FORTIFIED WINE ETC.

Pineau des Charentes Normandin-Mercier	12
Nutty white wine aperitif, great over rocks.	

Amer Gingembre Wolfberger	11
Turns your favorite beer into a Dark & Stormy	

Creme de Framboise Domaine Jacquiot	12
Deep raspberry sweetness with a little pucker. Pour over a gelato for dessert.	

Soju Tokki	12 90
Distilled rice spirit. Clean, smooth & earthy..	