



# 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, we cannot guarantee that any dish is allergen-free. Thank you!*

## ENTREES

**Shrimp Noodle Bowl | Bun Tom Nuong** 18  
Garlic & herb shrimp, crab & pork spring roll, mango, cucumber, rice vermicelli, crushed peanuts, nuoc cham

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

**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 salad, toasted baguette

## 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** 7.5  
**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  
*Caffeinated: Citrus Green, Masala Chai Black*  
*Herbal: Chamomile Lemongrass, Lime Ginger*

*\*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>
<b>Crement de Limoux</b> Domaine Collin Cuvee, Languedoc FR NV	11	44
<b>Cava Rosado</b> Bohigas Brut Rosat, Catalonia SP NV	12	48
<b>Vernaccia Nera Secco</b> Paris Rocchi, Marche IT NV		42
<b>Blanc de Blancs</b> Paumanok Vineyards, North Fork NY 2012		82
<b>Champagne</b> Grand Reserve Brut, Baron-Fuente FR NV		68

### WHITE

<b>Dry Riesling</b> Paumanok Vineyards North Fork NY 2016	13	52
<b>Chenin Blanc</b> Jean-Maurice Raffault Chinon Blanc, Loire Valley FR 2015	14	56
<b>Albariño</b> Benito Santos 'Igrexario de Saiar' Rias Baixas ES 2016	11	44
<b>Sauvignon Blanc</b> Domaine Girard Sancerre Loire Valley FR 2016		56
<b>Gruner Veltliner</b> Habit 'Dry Farmed' Santa Ynez Valley CA 2016		65
<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>Godello</b> Pago de los Capellanes Valdeorras, ES 2015		48
<b>Tokaji Furmint Sec</b> Kiralyudvar Tokaj-Hegyalja HU 2013		54
<b>Chardonnay</b> Henri Clerc Saint-Romain Burgundy FR 2012		70

### ROSE

<b>Provence Blend</b> Bieler Pere & Fils 'Sabine' Coteaux D'aix-en-Provence 2017	11	44
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### 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>Gamay</b> Chavannes Cote de Brouilly 'Ambassades' Burgundy FR 2016		48
<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>Threes 'Table Beer' Saison</b> <i>Gowanus, NY</i>	9
<b>LIC Beer Project Rotating IPA</b> <i>Long Island City, NY</i>	10
<b>Garvies Point Tiki Sour</b> <i>Glen Cove, NY</i>	10

### CAN

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

### BOTTLE

<b>'33' Export Lager</b> <i>Ho Chi Minh City, Vietnam</i>	7
<b>Beer Lao Dark Lager</b> <i>Vientiane, Laos</i>	8
<b>Plan Bee Barn Beer Wild Ale</b> <i>Poughkeepsie, NY</i>	20
<b>Hitachino Nest XH Belgian Dark Ale</b> <i>Naka, Japan</i>	14
<b>Pasteur Street Cyclo Imperial Stout</b> <i>Ho Chi Minh City, Vietnam (25 oz. / 13% abv)</i>	60

## FORTIFIED WINE ETC.

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