

# Quack House

## Cantonese Barbecue

Cantonese Roast Duck 港式烤鴨 ----- Half: \$33  
Our very own lightly-crispy and juicy Cantonese style (Debone +\$4)  
roast duck. Served with plum vinaigrette & duck aujus. Whole: \$66  
(Debone +\$6)

BBQ Pork Collar (Charsiu) 叉燒 ----- S: \$14.50  
Charred pork collar drizzled in orange blossom honey. M: \$20  
Served with ginger chutney. L: \$26

Crispy Skin Pork Belly 脆皮燒肉 ----- S: \$17  
Slow-roasted pork belly with a crispy & crackly skin. M: \$24  
Served with hoisin sesame paste. L: \$31

Poached Soy Sauce Chicken 豉油雞 ----- \$28  
Juicy and succulent chicken, marinated in our very (Debone +\$3)  
own soy sauce (whole young chicken). Served with house-made  
ginger-scallion chutney and sweet soy sauce.

## Rice Plates

Roast Duck Rice Plate 烤鴨飯盒 ----- \$24  
1/4 of our traditional Cantonese Roast Duck with (Debone +\$1.50)  
jasmine rice and garlic greens.

Charsiu Rice Plate 叉燒飯盒 ----- \$18  
6 oz of our honey-glazed barbecue pork with (charsiu) with  
jasmine rice and garlic greens.

Crispy Pork Belly Rice Plate 脆皮燒肉飯盒 ----- \$20  
6 oz of our crispy skin pork belly with jasmine rice and garlic  
greens.

Soy Sauce Chicken Rice Plate 豉油雞飯盒 ----- \$22  
1/2 of our soy sauce chicken with jasmine rice and garlic (Debone  
+\$1.50)  
greens.

## Stir Fried Noodles

Good Ducking Noodle 鴨片麵 ----- \$24  
Julienned duck and chicken meat stir fried with chewy egg noodles,  
colorful bell peppers, yummy onions and scallions, special duck  
aujus, and flavor-enhancing white pepper.

OG Charsiu Noodle 叉燒炒麵 ----- \$20  
Old-school Chinatown style stir-fried egg noodles with tender sliced  
BBQ pork, crisp celery, and sweet carrots.

## Chicken Wings

Im-peck-able Wings 無可挑剔雞翅膀 ----- 6: \$14  
Mid-joint wings seasoned with Chiu Chow bean sauce. 12: \$26

Chiu Chow Fish Sauce Wings 魚露霸雞翼 ----- 6: \$16  
Crispy, savory, sweet, and umami-packed; with just the 12: \$26  
right amount of fish sauce aroma and spice. Super  
addictive!

Hong Kong 'Swiss' Chicken Wings 瑞士雞翼 ----- 6: \$16  
No, they're not from Switzerland. A Hong Kong classic 12: \$26  
born from a waiter saying 'sweet' and a tourist hearing 'Swiss'.  
Soy-braised, brushed with honey, grilled, and so good you'll  
forgive the geography lesson.

## Sides

Garlic Greens 蒜炒油菜 ----- S: \$12  
Garlic and shallot stir-fried greens, finished with a shot of L: \$22  
whiskey for caramelization.

White Jasmine Rice 白飯 ----- S: \$3  
Good ol' bowl of rice. Can't live without it! L: \$6

Rice + Greens Combo 蒜炒油菜和白飯 ----- \$8

Baos (Steamed Buns) 包 ----- 6: \$9  
Steamed buns served with shredded scallions and hoisin 9: \$13  
sesame paste. Good for stuffing with our barbecue! 12: \$18

Nice Melons (Seasonal) 頂瓜瓜 ----- \$12  
Inspired by traditional Chiu Chow watermelon salad. Juicy  
watermelon, crunchy cucumber, shallots, cilantro, and Thai basil,  
tossed in a garlicky fish sauce dressing. Served with peanuts.

Peary Delicious (Seasonal) 梨香脆綠 ----- \$12  
Crispy apple pear, onion, cucumber, fried shallots, garlic, and  
peanuts, tossed in a garlicky fish sauce dressing.

## Extra Sauces +\$2

- Ginger Scallion Chutney 薑蔥醬
- Hoisin Sesame Paste 海鮮醬
- Duck Au Jus 鴨汁
- Chiu Chow Chili Sauce 潮州辣醬
- Plum Vinaigrette 梅子醬
- Sweet Soy Sauce 食油汁

## Munchies

Pork Cracklings 炸豬皮 ----- \$12  
Deep fried crispy and airy pork skin served with a Chiu Chow  
pickled garlic sauce vinaigrette.

Crispy Glutinous Rice Dumplings (3 pcs) 鹹水餃 \$12  
Fried glutinous dumplings with a crispy, golden-brown shell made  
from glutinous rice flour, giving it a crunchy outside and a chewy  
inside. Filled with minced pork, dried shrimp, mushrooms.

Siu Mai (4 pcs) 燒賣 ----- \$12  
Steamed shrimp, pork, and shiitake mushroom dumplings.

Chive Shrimp Dumplings (3 pcs) 蒸韭菜蝦餃 ----- \$12  
Steamed shrimp and chive dumplings. Try with Chef Simon's Chiu  
Chow Chili Sauce!

Chiu Chow Dumplings (3 pcs) 潮州粉粿 ----- \$12  
A steamed dumpling filled with dried shrimp, minced pork, peanuts,  
celery, carrots, cilantro, and preserved radish. Try with Chef Simon's  
Chiu Chow Chili Sauce!

Taro Shrimp Cake (4 pcs) 炸芋頭蝦餅 ----- \$16  
Shrimp, pork, taro, scallions, carrots, and onions pressed into a fried  
cake.

## Sweets

Egg Custard Baos (3 pcs) 奶黃包 ----- \$10  
Soft steamed buns filled with egg custard.

Taro Baos (3 pcs) 芋頭包 ----- \$10  
Soft steamed buns filled with taro paste.

Pandan Baos (3 pcs) 香蘭包 ----- \$10  
Soft steamed buns filled with pandan paste.

Bao Trio (3 pcs) 三寶包 ----- \$10  
One Egg Custard Bao, one Taro Bao, and one Pandan Bao.

online menu



# Quack House

**BY THE CHEUNG BROTHERS OF  
GO DUCK YOURSELF  
AND HING LUNG COMPANY**



**VISIT OUR WEBSITE!  
QUACK-HOUSE.COM**

All menu items available in  
party tray size!

Text (415) 963-1222 to  
order for a large gathering!

Prices are subject to change without notice, and  
we reserve the right to correct any errors or  
discrepancies at the time of purchase.

## INFATUATION



7.9

### Quack House

927 POST ST, SAN FRANCISCO,  
CALIFORNIA 94109

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CANTONESE | NOB HILL

 **JULIA CHEN**  
JANUARY 8, 2026

-  WEBSITE
-  DIRECTIONS
-  SAVE TO A LIST
-  BEEN HERE

#### PERFECT FOR

#### Serious Takeout Operation


Quack House is the takeout-only follow-up to [Go Duck Yourself](#). The Lower [Nob Hill](#) spot focuses on Cantonese roast meats and an arsenal of sweet, salty, and funky sauces. It's a resurrection of what was formerly known as [Hing Lung Company](#), and where you'll find glistening cuts of charsiu, poached soy sauce chicken, and golden-brown pork belly with bubbly, crisp skin. The best dish by far is the roast duck, which gets even juicier when doused in their house plum vinaigrette. All of the meats are available by the pound, or as rice plates with a side of greens for an on-the-go lunch.

#### FOOD

### A Quintessential SF Chinatown Barbecue Shop Moves to the Tenderloin

By Luke Tsai  Oct 8, 2025  Save Article



 **Cali C.** Elite 26  
San Jose, CA  
25 Chinese Food reviews

 Feb 17, 2026

 5 photos

Just to clarify, this is a review of Quack House on Post Street in the Loin.... I see a lot of photos of the other venues mixed in here.


We're happy to see this spot finally open in this area. We need good duck! It's a nice little brick and mortar spot, literally. It's mainly for takeout, but there is some counter space to eat there. (I'm not a take out person)

I ordered the roasted pork combo, doesn't look like a lot, but it does fill you up with the rice and veggies. It comes with some brown sauce, which I'm not sure what it is, but you need to get the Plum vinaigrette, that sawce is da boss! These plates will always remind me of my childhood in Chinatown SF and NY back when they were \$5 dollars!

The kid taking orders was new. He needs to up his street cred on duck knowledge!

A lot of people don't know there is a legacy story here behind the duck!

If you're near the tenderloin, definitely go check it out and if you don't like it, then you can go duck yourself! (The other venue)

 **Neal M.** Elite 26  
San Francisco, CA  
1 27 25

 Jan 25, 2026

 1 photo

I was looking for a quick chill dinner on a weeknight. And swung by this place on the way home. There's only a few few stools for seating so it's definitely a takeout vibe.

I tried the char siu and it was so good. Balanced flavor, really moist and not dried out. Felt like a healthy yet really satisfying dinner! Can't wait to come back to try the duck.

Jolanda N 2 orders

 Loved · Mar 9, 2026 

Consistent Excellent quality Flavorful Great packaging Great value

I'm a fan of their pork cracklings since they were Hing Lung on Stockton in Chinatown. So happy to see it on the menu. I hope it will be offered regularly. Crispy, crackly perfection!