

CHINO GRANDE

Small Plates

CHIPS 8

plantain, taro, sweet potato (VG, GF*)
add sauce caddy +5

FRITO MIXTO (VG/GF*) 11

tostones, yuca, maduros + choice of sauce

PILÓN SMASHED CUCUMBERS (VG/GF) 8

tomatoes, shallots, cilantro

AVOCADO SALAD (VG/GF*) 14

orange, lettuce, sesame

STRIPED BASS CEVICHE (GF) 21

aji amarillo, daikon, yun hai cold pressed
black sesame oil

ASOPAO CONGEE CROQUETTES (VG) 11

3 pieces

CHAR SIU BITES 14

ginger-chive salsa

CHORIZO EGGROLL 6

1 piece + choice of sauce

CHINO'S WONTON SOUP 10

root vegetables, cilantro
served with wonton crisps



Large Plates

FRIED TOFU (VG, GF*) 21

red sofrito, crispy garlic, jalapeño,
wok roasted salt & pepper

GARLIC-COCONUT NOODLES (VG) 22

cucumber, lime, crispy garlic

HOT & SOUR

MUSHU CABBAGE (V, VG*, GF*) 22

carrots, wood ear, bamboo shoots,
egg, served with pancakes

SHRIMP SALTADO (GF) 25

tomatoes, potatoes, onions

TRES SALCHICHAS FRIED RICE 23

longaniza, lap cheong, chorizo,
red peppers, peas

TWICE COOKED

CHICHARRÓN DE CERDO 26

leeks, shishitos, fermented chili paste

SIZZLING BLACK PEPPER BEEF (GF*) 29

peppers, onions & 3B sauce

CHICHARRÓN DE POLLO (GF*) 22

pickled red onions + choice of sauce

Sides & Sauces

RICE (VG/GF) 6

jasmine rice & cilantro sofrito

RICE & BEANS COMBO (VG/GF) 11

jasmine rice & cilantro sofrito, P.R.
stewed beans

GREEN SAUCE (V) 3

jalapeno, cilantro, scallion

KETCHUPMAYO (V) 3

SPICY DUCK SAUCE (VG) 3

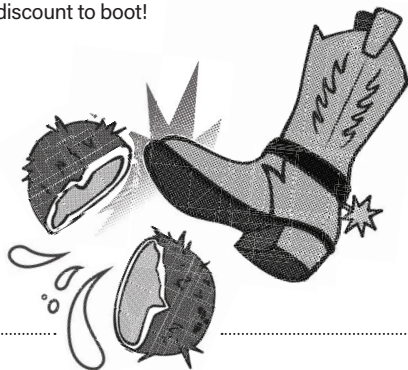
preserved plum, apricot, house hot mustard

PUERTO RICAN STEWED BEANS (VG/GF) 6

red beans, house sazón

TRES SABORES 7

selection of all three sauces in a lil' caddy & a
discount to boot!



Dessert

COCONUT SAGO (VG/GF) 9

lychee, pandan jelly,
sweet condensed milk

ICE CREAM SANDWICH (V) 6

maria cookies, guava & cream cheese

V= vegetarian, VG= vegan, GF= gluten free, * = can be made as

Please inform your server if you have a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. A service charge of 17% will be added to all parties of 6 or more, and tabs left open.

Cocktails

POCKET SAGE 16
gin, osmanthus tea, lemon

MIXED BIZNESS 16
tequila, celery, absinthe

CHIQUITA CHINITA 17
mezcal, red bell pepper, toasted rice

NI HAODY! 17
rye, jujube, black walnut, sweet vermouth

THROAT COAT 14
licorice root bourbon, ginger, lemon (hot)

SHY SIREN 16
vodka, watermelon, campari, chili

GHIA SPRITZ 14
Ghia appertif, pineapple, ginger (zero proof)

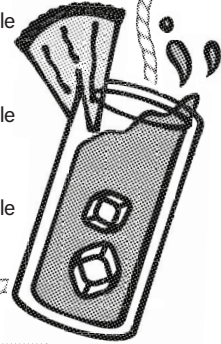
SHIRLEY TEMPLE 12
lemon, lime, grenadine, cane sugar (zero proof)

Coladas!

PANDAN 16
white rum,
coconut, pineapple

HENNY 17
Hennessy,
coconut, pineapple

GHIA 16
Ghia aperitif,
coconut, pineapple
(zero proof)



Traditional Chinese Medicine Tonics

IMMUNITY / ANTI-AGING 12
tonifies qi and blood
goji berry, astragalus, huangjing, vodka

CALMING 11
facilitates restfulness and a good night's sleep
reishi, sour jujube seeds, longan fruit, vodka

VITALITY / MEN'S HEALTH 13
tonifies kidney and replenishes essence
du zhong, horny goat weed, ba ji tuan,
shan zhu yu, vodka

NOURISHMENT / WOMEN'S HEALTH 11
enriches blood and liver function
angelica root, safflower, white peony root,
rose, sake

QI BALANCE / DIGESTION 12
*regulates qi, strengthens the spleen
and stomach*
hawthorn berry, buddha hand citrus,
sha ren, sake

single oz
herbal tincture
by Zoey Gong

Karaoke

All day, every day!

Chino's Entertainment
KARAOKE SONG SLIP

NAME: Robby Bonilla

ARTIST: MEAT LOAF

SONG: I'D DO ANYTHING FOR LOVE

Sing a simple song!



Beer

Cans

TAIWAN BEER CLASSIC 7

Taiwan

MEDALLA LIGHT 4

Puerto Rico

LUNAR HARD SELTZER 9

plum/passion fruit/lychee/yuzu
New York

Glass/Pitcher

BUDWEISER 6/18

US of A

GHOST BEER PALE ALE 9/27

Dutches Ales, New York

AL DENTE PILSNER 9/27

Talea Beer Co., New York

LOGICAL CONCLUSION IPA 9/27

Threes Brewing, New York

GRIMM WEISSE 6/18

Grimm Ales, New York

PEACHY PINEAPPLE SPLASH 10

Talea Beer Co., New York (10 oz)

Wine

VAL DE MER 16/64

chardonnay-France NV (sparkling)

SEBASTIAN VAN DE SYPE 14/56

lambrusco-Italy '20 (sparkling)

BARRACO 15/60

grillo + cattarrato-Sicily '22 (white)

CELLER PARDAS 14/56

xarel-lo + malvasía de sitges-Spain '21
(white)

BISOUS BISOUS 14/56

gewurztraminer + reisling-France '23
(orange)

DOMINÓ 16/64

red field blend-Portugal '22 (rosé)

SIERRA DE TOLOÑO 14/56

tempranillo + garnacha-Spain '23 (rosé)

TIAGO TELES 14/56

castelao frances + syrah-Portugal '22 (red)

LES DEUX TERRES 16/64

cabernet sauvignon + merlot-France '22
(chilled red)

Non-Alcoholic

MEXICAN SODA 4

Coca-Cola/Orange Fanta/Sprite

TOPO CHICO 4

sparkling water

ST. AGRESTIS 10

Phony Negroni/Phony Mezcal
Negroni/Amaro Falso

GHIA SODA 8

sumac + chili/salt + lime

CAFE BUREAU COLD BREW 5

Happy Hour

Sunday-Thursday, 5:30 - 7:30pm

\$2 off Beer, Wine

& Small Plates

