



CHINO GRANDE

CHINO-LATINO RESTAURANT
AND KARAOKE BAR

253 GRAND STREET
BROOKLYN NY 11211

Cocktails

POCKET SAGE 17
gin, osmanthus tea, lemon

MIXED BIZNESS 17
tequila, celery, absinthe

CHIQUITA CHINITA 18
mezcal, red bell pepper, toasted rice

NI HAODY! 18
rye, jujube, black walnut, sweet vermouth

THROAT COAT 16
licorice root bourbon, ginger, lemon (hot)

SHY SIREN 17
vodka, watermelon, campari, chili

RANCH WATER 16
arette blanco, lime, topo chico mineral water

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

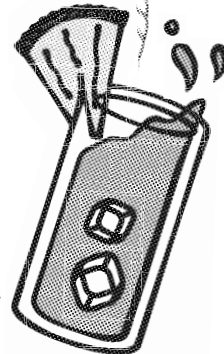
SHIRLEY TEMPLE 14
lemon, lime, grenadine, cane sugar (zero proof)

Coladas!

PANDAN 17
white rum, coconut, pineapple

HENNY 18
Hennessy,
coconut, pineapple

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



Traditional Chinese Medicine Tonics

single oz
herbal tincture
by Zoey Gong

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

Karaoke

Starting at 10 pm!
Everyday!

Chino's Entertainment
KARAOKE SONG SLIP

NAME: BOBBY BONILLA

ARTIST: FRANKIE RUIZ

SONG: TU CON EL

Sing a simple song!



DINNER MENU

ASOPAO CONGEE CROQUETTES stewed rice porridge (VG)			11
FRITO MIXTO tostones, yuca, maduros + choice of sauce (VG/GF*)			11
CHIPS N' DIP king crab, aji amarillo, jalapeño, sesame, chive			16
CHORIZO EGGROLL choice of sauce			6
AVOCADO SALAD orange, lettuce, sesame (VG/GF*)			15
BACALAO CAESAR SALAD little gem, pecorino, bacalao crisps, chive (GF*)			16
CHINESE LONG BEANS red bell pepper, achiote, jalapeño, lemon (VG/GF)			13
CEVICHE AJI VERDE striped bass, green apple, avocado, red onion, cilantro (GF*)			21
GRILLED PRAWNS achiote coconut sauce, poblano salsa (GF)			24
THRICE-COOKED CHICHARRÓN 48-hour brined pork belly, guava bbq, chive (GF)			21
TOFU GUISADO silken & smoked tofu, olive, tomato, peppers + side of rice (VG, GF*)			23
CHICHARRÓN DE POLLO pickled red onions + choice of sauce (GF*)			22
TRES SALCHICHAS FRIED RICE longaniza, lap cheong, chorizo, red peppers, peas			23
BLACK PEPPER BEEF braised beef, stir-fried pepper, pickled fresno + side of rice (GF*)			31
ROASTED DRUNKEN CHICKEN ginger-chive, fried garlic & shallots, jus, herbs			32
POP'S FLAN traditional custard flan (V/GF)			11
FRITO SIDES (VG/GF*)	7	GREEN SAUCE (V)	3
choice of tostones, yuca or maduros		jalapeño, cilantro, scallion	
FRIES (VG/GF*)	8	MAYOKETCHUP (V)	3
mayoketchup			
RICE (VG/GF)	6	SPICY DUCK SAUCE (VG)	3
jasmine rice, cilantro sofrito		preserved plum, apricot, house hot mustard	
PUERTO RICAN STEWED BEANS (VG/GF)	6	TRES SABORES	7
house sazón, calabaza		a caddy of all three sauces	
RICE & BEANS COMBO	11		



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 20% will be added to all parties of 6 or more, and tabs left open.

Beer

Cans

TAIWAN BEER CLASSIC 7

Taiwan

MEDALLA LIGHT 5

Puerto Rico

MEDALLA BUCKET (6) 25

LUNAR HARD SELTZER 9

plum/passion fruit/lychee/yuzu

New York

ATHLETIC BREWING CO. 6

Hazy IPA (N/A)

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

WATERMELON SPLASH SOUR 10

Talea Beer Co., New York (10 oz)

Wine

VAL DE MER 16/64

chardonnay-France NV (sparkling)

ORSI "SUI LIEVITI" 16/64

pignoletto-Italy (pet nat)

PEDRALONGA 15/60

albariño-Spain '24 (white)

CELLER PARDAS 14/56

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

BISOUS BISOUS 16/64

gewurztraminer + reisling-France '23
(orange)

PETIT BONHEUR 14/56

grenache gris-France '24 (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 5

Coca-Cola/Orange Fanta/Sprite

COKE ZERO 4

8 oz

TOPO CHICO 4/9

sparkling water

ST. AGRESTIS 10

Phony Negroni/Phony Mezcal
Negroni

GHIA SODA 8

sumac + chili/salt + lime

CAFE BUREAU COLD BREW 5

Happy Hour

Sunday-Thursday, 6:00 - 7:30pm

\$2 off Beer, Wine

& Select Plates

