

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

LOGICAL CONCLUSION IPA 9/27

Threes Brewing, New York

GHOST BEER PALE ALE 9/27

Dutches Ales, New York

GRIMM WEISSE 6/18

Grimm Ales, New York

AL DENTE PILSNER 9/27

Talea Beer Co., New York

PEACHY PINEAPPLE SPLASH 10

Talea Beer Co., New York (10 oz)

Wine

VAL DE MER 16/64

chardonnay–France NV (sparkling)

THEE AND THOU 15/60

albariño–California '20 (orange)

SEBASTIAN VAN DE SYPE 14/56

lambrusco–Italy '20 (sparkling)

MALOOF 16/64

pinot gris + riesling–Oregon '21
(orange/"rosé-ish")

BARRACO 15/60

grillo + cattarrato–Sicily '22 (white)

SIERRA DE TOLOÑO 14/56

tempranillo + garnacha–Spain '23 (rosé)

CELLER PARDAS 14/56

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

MAS THEO 14/56

grenache + syrah–France '20 (red)

WEINGUT SCHMITT 12/52

pinot blanc, huxelrebe, pinot gris,
ortega - Germany '21 (orange) (1L)

LES DEUX TERRES 16/64

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

Non-Alcoholic

MEXICAN SODA 4

Coca-Cola/Orange Fanta/Sprite

GHIA SODA 8

sumac + chili/salt + lime

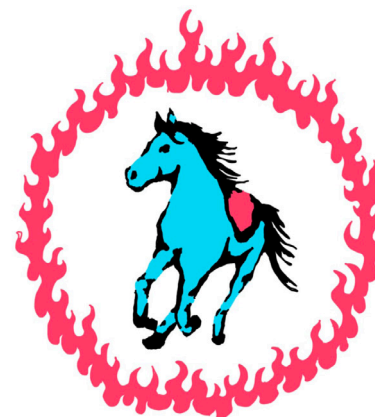
TOPO CHICO 4

sparkling water

CAFE BUREAU COLD BREW 5

ST. AGRESTIS 10

Phony Negroni/Phony Mezcal
Negroni/Amaro Falso



CHINO GRANDE

Happy Hour

Sunday–Thursday, 6–7:30 pm

All day Mondays!

\$2 off Beer & Wine



Cocktails

POCKET SAGE 16
gin, osmanthus tea, lemon

MIXED BIZNESS 16
tequila, celery, absinthe

CHIQUITA CHINITA 17
mezcal, red bell pepper, toasted rice

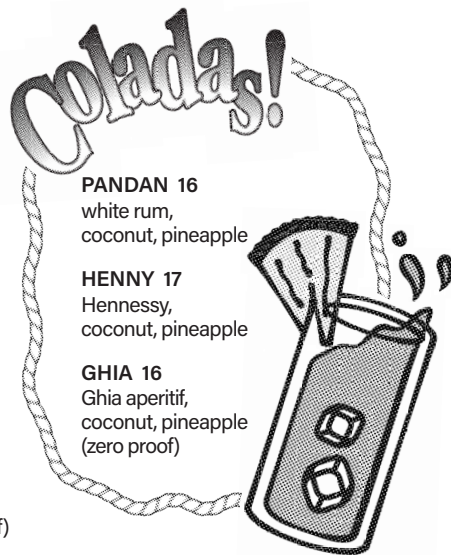
NI HAODY! 17
rye, jujube, black walnut, sweet vermouth

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

SHY SIREN 16
vodka, watermelon, campari, chili

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

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



PANDAN 16
white rum, coconut, pineapple

HENNY 17
Hennessy, coconut, pineapple

GHIA 16
Ghia apéritif, 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



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253 Grand Street Brooklyn, NY 11211

Small Plates

CHIPS 8
plantain, taro, sweet potato (VG, GF)
add sauce caddy +5

SAUCE CADDY 7
green sauce (V), ketchupmayo (V),
spicy duck sauce (VG)

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

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

CHICHARRÓN DE POLLO (GF*) 22
pickled red onions

CHORIZO EGGROLL 6
1 piece

FRITO MIXTO (VG/GF*) 11
tostones, yuca, maduros

CHINO'S WONTON SOUP 10
root vegetables, cilantro
served with wonton crisps



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

Sides

RICE (VG/GF) 6
jasmine rice & cilantro sofrito

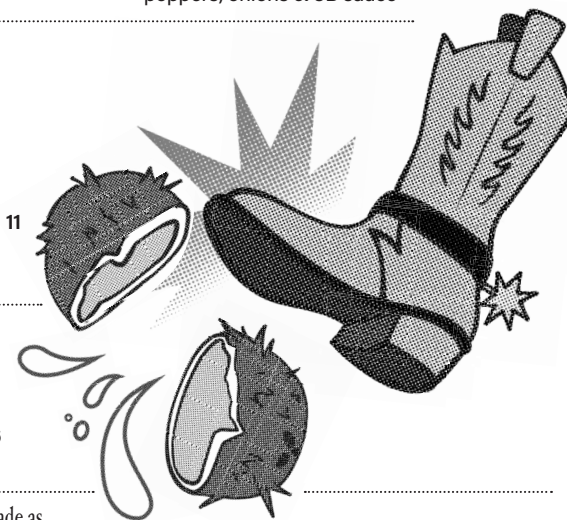
PUERTO RICAN
STEWED BEANS (VG/GF) 6
red beans, house sazón

RICE & BEANS COMBO (VG/GF) 11
jasmine rice & cilantro sofrito,
Puerto Rican stewed beans

Dessert

COCONUT SAGO (VG/GF) 9
lychee, pandan jelly,
sweet condensed milk

ICE CREAM SANDWICH (V) 6
maria cookies, guava & vanilla



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.