FIRST BITES

Chips & Salsa $6
Chipotle salsa de casa

Guacamole $18
Made tableside with onion, cilantro, serrano, lime, queso fresco, tomatillos. Served with your choice of warm corn tortillas or tortilla chips
add vegetable crudite $+4

Queso Fundido $14
Melted Menonita and Oaxacan cheeses flambéed with tequila and served with fresh hand-made tortillas
with spicy chorizo $+5

Rou Jia Mo $11.88
Chinese street sandwich with red-braised pork belly, cilantro and green onions stuffed into a house-made naan style bread

Sopes de Chorizo con Papa $11
CrISpy mini sopes filled with refried black beans, house-made chorizo, Yukon Gold potatoes, Mexican crema and scallion

Empanada Atún Estilo Veracruz $18
Deep-fried heirloom masa pouch filled with ahi tuna, tomatoes, onions, almonds, chiles, saffron, finished with an avocado crema

Chilaquiles $18
House-made tortilla chips tossed with a tomatillo salsa, oven-roasted and topped with melted cheese, crema, onion and cilantro
with sunny side up egg $*+3

Huevos Rancheros* $16
Corn tortillas, two sunny side up eggs, salsa roja, queso fresco, refried black beans, avocado

Envueltos de Mole $18
Heirloom corn tortillas filled with melted Oaxacan cheese is smothered with mole poblano, topped with queso fresco, sesame seeds, onions and radish

Quesabirria $25
3pc Heirloom blue corn tortillas stuffed with lamb, beef, Menonita and Oaxacan cheeses, onions, cilantro, and served with consomme

SALADS Y CEVICHEs

Aguachile Negro $24
Citrus-poached Mexican Gulf shrimp and bay scallops, cucumber, jicama, lychee, serrano, lime, mint and squid ink

Coctel de Camaron y Pulpo $24
Classic Mexican coctel in a sweet and spicy tomato sauce, with Mexican Gulf shrimp, Spanish octopus, avocado, red onion and cucumber

Tuna Ceviche* $21
Sushi-grade ahi tuna tossed with a soy-lime dressing, avocado, pecans, cilantro, red onion, Fresno and serrano, crispy amaranth

Young Coconut Ceviche $21
Sushi-grade ahi tuna tossed with a soy-lime dressing, avocado, pecans, cilantro, red onion, Fresno and serrano, crispy amaranth

La Leng Mian $14.88
A refreshing cold noodle salad made with wheat noodles, peanuts, fresh vegetables, Fresno, garlic, black vinegar, aromatic sesame chile oil

Sandia La Patria $14
Watermelon and cucumber lime granita are layered with pea shoots and watermelon radish tossed in sherry-honey dressing. It’s finished with house-made chamoy, pomegranate seeds and candied pepitas

Ensalada César* $17
Baby romaine lettuce cups filled with avocado, epazote bread crumbs, Parmigiano Reggiano and Spanish anchovies

DIM SUM

Traditional Siu Mai $15.88
6pc Shrimp, pork, jicama, mushrooms, peanuts

Quail Egg Siu Mai* $18.88
6pc Our Traditional Siu Mai topped with poached quail egg and fried shallots

Chicken Siu Mai $15.88
6pc Chicken, cloud ear mushroom, goji berry

Har Gow $15.88
6pc Translucent Cantonese dumpling, pork belly and shrimp filling

Golden Pearls $15.88
5pc Vegetable steamed dumpling with shiitake and wood ear mushrooms, carrot, celery and jicama

Fried Wonton $12.88
7pc Filled with shrimp and pork, served with sesame dressing

WHAT BRINGS MEXICO & CHINA TOGETHER?

You could start with the Spanish galleons that first sailed the Pacific in 1565 during the reign of King Philip II. Along with the lucrative trade in silk and silver, they brought Asian spices and fruit to Mexico, and new world peppers to the middle kingdom of China.

They also brought the legend of an Asian girl kidnapped by pirates and shipped to Mexico, known as la China Poblana. These dishes continue an exciting global voyage that has connected the cuisines of the east and west for the last five centuries.
**TACOS**

Tortillas are made with heirloom corn grown in Oaxaca, Mexico. One per order.

**Carnitas $7**
Braised pork, onions, cilantro, chicharrón, salsa verde cruda

**Pollo a la Parilla $7**
Grilled chicken, guacamole, charred green onions, chile pequin

**Viva China* $8**
Crispy beef tendon, Szechuan-soy sauce, raw oyster, green onions

**Camarones Estilo Baja $8**
Battered and fried Mexican Gulf shrimp, lime mayonnaise, cabbage, salsa pico

**Pulpo a la Parilla $8.50**
Char-grilled Spanish octopus, avocado, roasted corn salsa macha, radish

**Nopales y Queso $8**
Seared queso fresco, salt cured cactus, toasted pumpkin seeds, onions, cilantro, salsa molcajete

**Frijoles $6**
Refried black beans, crema, requeson, onions, cilantro, chipotle salsa

**Papa $6**
Salt roasted Yukon Gold potato, guacamole, queso fresco, salsa pico

**Hongos $6**
Shiitake, shimeji and oyster mushrooms, roasted poblano, guacamole, fried epazote

**MEAT & SEAFOOD**

**Oxtail Mapo Tofu $24.88**
Braised oxtail, fried tofu, spicy fragrant Szechuan sauce, scallions, teardrop peppers

**Esquites con Camaron $21**
Butter poached Brentwood sweet corn and Mexican Gulf shrimp, roasted poblano, chile de arbol, epazote, lime

**Ji Song $18.88**
5pc. Sweet gem lettuce cups with Kung Pao-style chicken, spicy árbol, crispy sweet potato

**Mongolian Beef Lettuce* $21.88**
Marinated beef seasoned with shishito peppers, onions, ginger, soy sauce and Chinkiang black vinegar, and wok-tossed with lettuce hearts.

**Gan Pung Ji Wings $15.88**
6pc. Fried chicken wings tossed in our house-made chile sauce and served with a refreshing salad of cucumber and Fresno chiles

**Camarones al Mojo de Ajo Negro $22**
Mexican Gulf shrimp sautéed with dried chiles, roasted poblanos, shallots and sweet aged black garlic

**Carne Asada Norteña* $32**
Marinated and grilled 6oz flat iron steak, salsa molcajete, charred green onions, fried serrano, heirloom corn tortillas

**CONGRESS**

**Tortillas are made with heirloom corn grown in Oaxaca, Mexico. One per order.**

**Carnitas $7**
Braised pork, onions, cilantro, chicharrón, salsa verde cruda

**Pollo a la Parilla $7**
Grilled chicken, guacamole, charred green onions, chile pequin

**Viva China* $8**
Crispy beef tendon, Szechuan-soy sauce, raw oyster, green onions

**Camarones Estilo Baja $8**
Battered and fried Mexican Gulf shrimp, lime mayonnaise, cabbage, salsa pico

**Pulpo a la Parilla $8.50**
Char-grilled Spanish octopus, avocado, roasted corn salsa macha, radish

**Nopales y Queso $8**
Seared queso fresco, salt cured cactus, toasted pumpkin seeds, onions, cilantro, salsa molcajete

**Frijoles $6**
Refried black beans, crema, requeson, onions, cilantro, chipotle salsa

**Papa $6**
Salt roasted Yukon Gold potato, guacamole, queso fresco, salsa pico

**Hongos $6**
Shiitake, shimeji and oyster mushrooms, roasted poblano, guacamole, fried epazote

**MEAT & SEAFOOD**

**Oxtail Mapo Tofu $24.88**
Braised oxtail, fried tofu, spicy fragrant Szechuan sauce, scallions, teardrop peppers

**Esquites con Camaron $21**
Butter poached Brentwood sweet corn and Mexican Gulf shrimp, roasted poblano, chile de arbol, epazote, lime

**Ji Song $18.88**
5pc. Sweet gem lettuce cups with Kung Pao-style chicken, spicy árbol, crispy sweet potato

**Mongolian Beef Lettuce* $21.88**
Marinated beef seasoned with shishito peppers, onions, ginger, soy sauce and Chinkiang black vinegar, and wok-tossed with lettuce hearts.

**Gan Pung Ji Wings $15.88**
6pc. Fried chicken wings tossed in our house-made chile sauce and served with a refreshing salad of cucumber and Fresno chiles

**Camarones al Mojo de Ajo Negro $22**
Mexican Gulf shrimp sautéed with dried chiles, roasted poblanos, shallots and sweet aged black garlic

**Carne Asada Norteña* $32**
Marinated and grilled 6oz flat iron steak, salsa molcajete, charred green onions, fried serrano, heirloom corn tortillas

---

* This item may be served with under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.