

CHINA POBLANO BY JOSÉ ANDRÉS

Please be aware that normal kitchen operations involves shared cooking surfaces, utensils and common fryer oil. While we make every effort to ensure your food is prepared safely, the possibility exists that these items may come into contact with allergens. Due to these circumstances, we are unable to guarantee that any menu item is entirely free of allergens. These letters represent the prepared dishes:

G Gluten **VG** Vegetarian **V** Vegan **T** Treenut **P** Peanut **D** Dairy **E** Egg **S** Soy **F** Finfish **SF** Shellfish

FIRST BITES

Chips & Salsa \$6 VG/V/T/P/D

Chipotle salsa de casa

Guacamole \$18 G/VG/T/P

Made tableside with onion, cilantro, serrano, lime, tomatillo and queso fresco. Served with your choice of warm corn tortillas (**E/S/F/SF**) or tortilla chips
add crudite **+\$4**

Queso Fundido \$14 G/VG/T/P/E/S/F/SF

Melted Menonita cheese flambéed with tequila and served with fresh hand-made tortillas
with spicy chorizo **+\$5**

Rou Jia Mo \$11.88 T/P/F

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 T/P

Crispy mini sopes with refried black beans, house-made chorizo, Yukon Gold potatoes, Mexican crema and scallion

Empanada Atún Estilo Veracruz \$18 P

Deep-fried heirloom masa pouch filled with ahi tuna, tomatoes, onions, almonds, chiles, saffron, finished with an avocado crema

Chilaquiles \$15 VG/T/P/S

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

Huevos Rancheros* \$16 VG/T/P

Fried corn tortillas, two sunny side up eggs, salsa molcajete, queso fresco, refried black beans, salsa pico, avocado

Envueltos de Mole \$18 VG/E/S/F/SF

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

Quesabirria \$25 G/T/P/E/S/F/SF

3pc Heirloom blue corn tortillas stuffed with lamb, beef, Menonita and Oaxacan cheeses, onions, cilantro, and served with consommé

SOUPS

Swallow a Cloud \$15.88 T/P/D/F

Our delicate wonton soup with fluffy house-made shrimp and pork wontons
Try it with egg noodles! **+\$2**

Caldo Tlalpeño \$16 G/T/P/D/E/S/F/SF

Traditional chicken soup with arroz perfecto, avocado, garbanzo, vegetables, a smoky chile-spiked broth and toasted chipotle pepper

Pozole Rojo \$16 G/T/P/D/E/S/F/SF

Rich guajillo chile broth with shredded pork and hominy, served with chicharrón, avocado, cabbage, onion and lime

SALADS Y CEVICHES

La Leng Mian \$14.88 VG/V/T/E/D/S/F/SF

A refreshing cold noodle salad made with wheat noodles, peanuts, cucumber, Fresno, crunchy garlic, sesame, black vinegar, spicy oil

Cold Cucumbers \$10.88 V/VG/T/P/D/E/F/SF

Persian and English cucumbers, marinated wood ear mushroom, teardrop pepper, Chinkiang vinegar, chili oil

Tuna Ceviche* \$21 P/D

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

Young Coconut Ceviche \$16 G/VG/V/T/P/D/E/S/F/SF

Young coconut, avocado, teardrop pepper, onion and cilantro are dressed with fresh coconut water and citrus juices

Aguachile Negro \$24 G/T/P/D/E/S/F

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

Ensalada Delicata \$16 G/VG/T/P/E/S/F/SF

Roasted delicata squash and pea shoots are gently tossed in a honey sherry dressing with a green onion crema, pomegranate and candied pumpkin seeds

Ensalada César* \$17 T/P/S/SF

Baby romaine lettuce cups filled with avocado, epazote bread crumbs, Parmigiano Reggiano and Spanish anchovies

DIM SUM

Traditional Siu Mai \$15.88 T/D/F

6pc Shrimp, pork, jicama, mushrooms, peanuts

Quail Egg Siu Mai* \$18.88 T/D/F

6pc Our Traditional Siu Mai topped with poached quail egg and fried shallots

Chicken Siu Mai \$15.88 T/P/D/F

6pc Chicken, cloud ear mushroom, goji berry

Har Gow \$15.88 T/P/D/E/F

6pc Translucent Cantonese dumpling, pork belly and shrimp filling

Golden Pearls \$15.88 VG/V/T/P/D/E/S/F/SF

5pc Vegetable steamed dumpling with shiitake and wood ear mushrooms, carrot, celery and jicama

When Pigs Fly \$15.88 T/P/D/E/F

4pc Delicate steamed buns, Chinese barbecue pork

Golden Pigs \$15.88 T/P

4pc Fried steamed buns, Chinese barbecue pork, condensed milk

Fried Wonton \$12.88 T/P/D

7pc Filled with shrimp and pork, served with sesame dressing

TACOS

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

Carnitas \$7 T/P

Braised pork, onions, cilantro, chicharrón, salsa verde cruda

Pollo a la Parilla \$7 G/T/P/D/E/S/F/SF

Grilled chicken, guacamole, charred green onions, chile pequin

Pescado Estilo Baja \$8 T/P/D

Battered and fried seasonal fish, lime mayonnaise, cabbage, salsa pico

Nopales y Queso \$8 G/VG/T/P/E/S/F/SF

Seared queso fresco, salt cured cactus, toasted pumpkin seeds, onions, salsa molcajete

Viva China* \$8 T/P/D/E/F

Crispy beef tendon, Szechuan-soy sauce, raw oyster, green onions

Frijoles \$6 G/VG/T/P/E/S/F/SF

Refried black beans, crema, requeson, onions, cilantro, chipotle sauce

Hongos \$6 G/V/VG/T/P/E/S/F/SF

Shiitake, shimeji and oyster mushrooms, guacamole, fried epazote

Papa \$6 VG/T/P/E/S/F/SF

Salt roasted Yukon Gold potato, guacamole, queso fresco, pico de gallo

VEGETABLES

Twenty Vegetable Fried Rice \$20.88 T/P/D/F

Mushrooms, egg, tofu and twenty seasonal vegetables.

See if you can count them all!

with chicken **+\$6**

with beef **+\$8**

with shrimp **+\$10**

with XO sauce **+\$12**

Wok-Roasted Seasonal Vegetable \$13.88 VG/V/P/E/S/F/SF

With ginger, garlic, onion, and Chile de árbol, finished with toasted almonds and a squeeze of fresh lime

Yu Xiang Eggplant \$14.88 VG/V/P/E/F/SF

Steamed Chinese eggplant, Fresno and shishito peppers, ginger, shallots, Chinkiang vinegar, garlic chili oil

MEAT & SEAFOOD

Ji Song \$18.88 T/P/D/F

5pc Lettuce cups with Kung Pao-style chicken and crispy sweet potato

Mongolian Beef Lettuce* \$21.88 T/P/D/E/F

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 T/P

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 G/T/P/D/E/S/F

Wild-caught Gulf shrimp sautéed with dried chiles, roasted poblanos, shallots and sweet aged black garlic

Carne Asada Norteña* \$32 G/T/P/D/E/S/F/SF

Marinated and grilled 6oz flat iron steak, salsa molcajete, charred green onions, heirloom corn tortillas

NOODLES

Braised Oxtail Noodle Soup \$24.88 T/P/E/F

Oxtail stewed with Chinese spices and served over wheat noodles with bok choy, fried garlic and cilantro

La Mian Lo Mein \$17.88 T/P/E/F

Smoked ham, wheat noodles, mushrooms and seasonal vegetables all come together in this Chinese comfort dish

Road to Xi'an \$18.88 T/P/D/F/SF

Inspired by the spices traded along the Silk Road, this dish combines cumin and star anise with tender braised lamb, scallions, thick cut wheat noodles and marinated beech mushrooms

18 Monk \$16.88 VG/V/T/P/D/F

Thick-cut wheat noodles stir fried in a rich sesame, soy sauce with carrots, celery, onions, shiitake and wood ear mushrooms, topped with marinated beech mushrooms and crispy sweet potato

Dan Dan Mian \$14.88 T/D/E/F

José's take on an original Chinese street classic:

hand-cut wheat noodles with a rich Szechuan ground pork

sauce, toasted peanuts, cilantro and chile pequin, finished with

Chinkiang vinegar

SWEET TREATS

Mango Sticky Rice \$12.88 VG/T/P/E/S/F/SF

Our surprising version! Fresh rice cream layered with mangos and mango granita, coconut rice espuma, caramelized rice crisps and a hint of spice and lime

Churros \$12 VG/P

Delicate fried pastry coated in sweet cinnamon sugar

Uno, Dos, Tres Leches! \$15 VG/T/P/S/F/SF

Dark rum and milks-soaked cake, condensed milk espuma, banana, strawberry, raspberry dust

Giggling Buddha \$13.88 G/VG/T/P/E/S/F/SF

Strawberry gelatin, lychee, seasonal berries, lychee air, strawberries and cream ice cream

Chocolate Terra Cotta Warrior \$17.88 VG/E/S/F/SF

Dark chocolate warrior filled with milk chocolate mousse, caramelized bananas and ginger ice cream

CHEF'S EXPERIENCE

\$55 per person

Chips & Salsa

Cold Cucumbers

Chicken Siu Mai

Young Coconut Ceviche

Taco de Carnitas

Wok-Roasted Seasonal Vegetable

Camarones al Mojo de Ajo Negro

20 Vegetable Fried Rice

Churro

Please ask your server about our Vegetable Experience tasting menu.

* 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.