

CHINA POBLANO

BY JOSÉ ANDRÉS

CHINA POBLANO TAKE-OUT FEASTS

Mexican for Two \$45

Choice of 6 Carnitas or Pollo Tacos
Arroz Perfecto
Frijoles con Crema y Queso
Chips and Salsa

Chinese for Two \$45

When Pigs Fly
Fried Wontons
20 Vegetable Fried Rice
Wok-Roasted Vegetable

Noodles & Tacos for Two \$45

Dan Dan Mian 2 Pollo Tacos
Ants Climbing a Tree 2 Carnitas Tacos

FIRST BITES

Chips & Salsa \$6

Chipotle salsa de casa

Guacamole \$16

Onions, cilantro, serrano, lime, tomatillos, queso fresco. Made fresh daily and served with your choice of warm corn tortillas or tortilla chips
add crudite **+\$4**

Queso Fundido \$12

Melted Menonita cheese flambéed with tequila and served with fresh hand-made tortillas
with spicy chorizo **+\$3**

Empanada Atún Estilo Veracruz \$15

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

Quesadilla de Chicharrón \$14

Pork chicharróns, onion and cilantro all folded into heirloom masa with melted Menonita and Oaxaca cheeses and cinco chile salsa

Chilaquiles \$14

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

Huevos Rancheros* \$14

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

Quesabirria Tacos \$22

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

SOUPS

Swallow a Cloud \$14.88

Our rich wonton soup with fluffy house-made shrimp and pork wontons

Try it with egg noodles! **+\$2**

Caldo Tlalpeño \$13

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

TAKE OUT MENU

CALL 702.698.7900 OR VISIT OUR TAKE-OUT WINDOW TO PLACE YOUR ORDER

MARGARITA GRANDE

22oz Margarita served in a souvenir China Poblano shaker \$24
Coconut, Mango, Prickly Pear



SALADS & CEVICHES

La Leng Mian \$12.88

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

Cold Cucumbers \$10.88

Persian and English cucumbers, wood ear mushrooms, teardrop peppers, Chinkiang vinegar, house-made chili sauce

Tuna Ceviche* \$19

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

Young Coconut Ceviche \$14

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

DIM SUM

Traditional Siu Mai \$14.88

6pc Shrimp, pork, jicama, mushrooms, peanuts

Quail Egg Siu Mai* \$17.88

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

Chicken Siu Mai \$13.88

6pc Chicken, cloud ear mushroom, goji berry

Har Gow \$14.88

6pc Translucent Cantonese dumpling, pork and shrimp filling

When Pigs Fly \$14.88

4pc Delicate steamed buns, Chinese barbecue pork

Golden Pigs \$14.88

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

Fried Wonton \$11.88

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

TACOS

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

TAKE-OUT TACOS ESPECIAL

TUESDAYS & WEDNESDAYS ONLY | 2 PM - 5 PM

5 Carnitas Street Tacos \$15

braised pork, onions, cilantro, salsa verde cruda

Carnitas \$7

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

Pollo a la Parilla \$6

Grilled chicken, guacamole, charred cebollitas, chile pequin

Pescado Estilo Baja \$7.50

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

Nopales y Queso \$7

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

Frijoles \$5.50

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

MEAT & SEAFOOD

Chicken Ji Song \$15.88

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

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 pickled Fresno chiles

Camarones al Mojo de Ajo Negro \$18

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

Carne Asada Norteña* \$29

Marinated and grilled 7oz flank steak, salsa molcajete, charred green onions, heirloom corn tortillas

NOODLES

Dan Dan Mian \$14.88

José's take on an original Chinese street classic: hand-cut wheat noodles with Szechuan ground pork sauce, toasted peanuts, cilantro and chile pequin, finished with Chinkiang vinegar

La Mian Lo Mein \$16.88

Chinese-style cured Virginia ham, wheat noodles, mushrooms and seasonal vegetables all come together in this Chinese comfort dish

Ants Climbing a Tree \$14.88

Spicy wok-tossed glass noodles with bok choy, chicken, fresh pea shoots and toasted sesame seeds

You Po Mian \$17.88

Chicken, pickled carrot, bok choy, chili flakes, crunchy garlic and onion oil served over thick wheat noodles with a side of aromatic broth

VEGETABLES

Twenty Vegetable Fried Rice \$19.88

Fried rice, mushrooms, egg, and twenty seasonal vegetables. See if you can count them all!

with chicken +\$6

with shrimp +\$10

with XO sauce +\$12

Wok-Roasted Seasonal Vegetable \$12.88

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

SWEET TREATS

Mango Sticky Rice \$12

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

Churros \$12

Delicate fried pastry coated in sweet cinnamon sugar

Uno Dos Tres Leches! \$15

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

* 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.