

CHINA POBLANO BY JOSÉ ANDRÉS

TAKE-OUT FEASTS

Mexican for Two \$55

6 Pollo a la Parilla Tacos
Arroz Perfecto
Frijoles con Queso
Chips and Salsa

Noodles & Tacos for Two \$55

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

Chinese for Two \$55

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

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 \$13

Melted Menonita cheese 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 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 \$15

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

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

Quesabirria \$25

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

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

Try it with egg noodles! +\$2

Caldo Tlalpeño \$16

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

Pozole Rojo \$16

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

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, Watermelon



SALADS & CEVICHE

La Leng Mian \$14.88

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 mushroom, teardrop pepper, Chinkiang vinegar, chili oil

Tuna Ceviche* \$20

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 \$16

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

Ensalada César* \$17

Baby romaine lettuce cups filled with avocado, zesty 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 steam dumpling with shiitake and wood ear mushrooms, carrot, celery and jicama

When Pigs Fly \$15.88

4pc Delicate steamed buns, Chinese barbecue pork

Golden Pigs \$15.88

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

Fried Wonton \$12.88

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 \$25

braised pork, onions, cilantro, salsa verde cruda

Carnitas \$7

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

Pollo a la Parilla \$7

Grilled chicken, guacamole, charred green onions, chile pequin

Pescado Estilo Baja \$8

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

Nopales y Queso \$8

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

Viva China* \$8

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

Frijoles \$6

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

Hongos \$6

Shiitake, shimeji and oyster mushrooms, guacamole, fried epazote

Papa \$6

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

MEAT & SEAFOOD

Chicken Ji Song \$18.88

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

Mongolian Beef Lettuce* \$20.88

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 pickled Fresno chiles

Camarones al Mojo de Ajo Negro \$22

Wild-caught 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, heirloom corn tortillas

NOODLES

La Mian Lo Mein \$17.88

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

Ants Climbing a Tree \$16.88

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

Road to Xi'an \$18.88

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 pickled mushrooms

18 Monk \$16.88

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

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

VEGETABLES

Twenty Vegetable Fried Rice \$20.88

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 Green Beans \$13.88

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

Yu Xiang Eggplant \$14.88

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

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

Milk-soaked cake, condensed milk espuma, banana, strawberry, raspberry dust

Chocolate Terra Cotta Warrior \$18

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

* 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.