

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

Chinese for Two \$55

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

Noodles & Tacos for Two \$55

Dan Dan Mian 2 Pollo Tacos
18 Monk 2 Carnitas Tacos

FIRST BITES

Chips & Salsa \$6

Chipotle salsa de casa

Guacamole \$18

Made with onion, cilantro, serrano, lime, tomatillo and queso fresco.
Served with your choice of warm corn tortillas or tortilla chips
add crudite **+\$4**

Queso Fundido \$14

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 AN 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, 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* \$21

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

Young Coconut Ceviche \$16

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

Aguachile Negro \$24

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

Ensalada Delicata \$16

Roasted delicata squash and pea shoots, honey sherry dressing,
green onion crema, pomegranate and candied pumpkin seeds

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

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* \$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

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

Braised Oxtail Noodle Soup \$24.88

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

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

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 marinated beech 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 marinated 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 beef +\$8

with shrimp +\$10

with XO sauce +\$12

Wok-Roasted Seasonal Vegetable \$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

Dark rum and milks-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.