

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.

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NOODLES &
TACOS

MARGARITAS

Salt Air Margarita \$14

José Andrés' personal creation with fresh lime, salt "air" with pomegranate **+\$1**

Flaca Margarita \$15

House-made orange infused tequila, lime, agave, orange bitters

Ron Cooper Margarita \$16

Milagro blanco tequila, lime, sal de gusano rim, Del Maguey Vida mezcal

COCKTAILS

Mexican Mimosa \$14

Cava, agua fresca (daily selection)

Sagrado Corazon \$17

Milagro silver tequila, hibiscus, lime, agave, cilantro

G&T \$20

Bombay Sapphire gin, St. Germain elderflower, cilantro, epazote, orange, Szechuan peppercorns, Fever-Tree Tonic

Ma \$15

Old Overholt rye whiskey, star anise, ginger, yuzu

5-Spice Old Fashioned \$15

Rittenhouse rye whiskey, Chinese 5-spice, Angostura bitters

BOTTLED BEER

Corona Premier, Modelo Especial, Negra Modelo, Tsingtao \$8

Michelada sal de gusano rim, house-made tomato sangrita **+\$3**

Belching Beaver Phantom Bride IPA \$11

India Pale Ale, 16oz, 7.1% ABV

Hitachino Nest Yuzu Lager \$14

Pale Ale, 330ml, 5.5% ABV

Saint Archer Guava Gose \$10

Liepzig Gose, 12oz, 4% ABV

Yanjing \$9

Pale Lager, 12oz, 4.5% ABV

SPARKLING WINE

Perelada, NV Brut Reserva, Spain **\$48/\$12**

Gruet, NV Brut Rosé, New Mexico **\$56**

All wines listed from lightest to most full-bodied

WHITE WINE

Don Olegario, 2018 Rias Baixas Albariño, Spain **\$48/\$12**

Casa Magoni, 2018 Valle de Guadalupe Chardonnay, Mexico **\$48/\$12**

Ponzi, 2017 Willamette Valley Pinot Gris, Oregon **\$52**

RED WINE

Sean Minor 4B, 2018 Central Coast Pinot Noir, California **\$52/\$13**

Emilio Moro Finca Resalso, 2018 Ribera del Duero Tempranillo, Spain **\$48/\$12**

Ensamble, 2016 Valle de Guadalupe Red Blend, Mexico **\$72**

ALCOHOL FREE

Aguas Frescas \$5

A Mexican juice specialty!
Ask for daily selection

Diet Pepsi, Sierra Mist \$5

Mexican Pepsi \$6

Jarritos Assorted \$6

COFFEE & TEAS

Coffee Press \$9

organic espresso blend by Zona Rosa

Pot of Tea \$6.88

Shanghai Rose black tea

Floral Jasmine green tea

Harmony herbal tea

FIRST BITES

Chips & Salsa \$4.88

Chipotle salsa de casa

Fried Wonton \$11

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

Traditional Siu Mai \$13.88

6pc Individually hand-shaped steam dumplings filled with shrimp, pork, jicama, mushrooms, peanuts

Chilaquiles \$13

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**

Queso Fundido \$10

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

Quesadilla de Hongos \$13

Shimeji, shiitake and oyster mushrooms are sautéed with rajas, then stuffed with Menonita cheese, onions and cilantro into a fresh corn tortilla. Served with salsa molcajete

Papas Crema \$7

Fried potatoes topped with crema and queso fresco

SALADS & CEVICHES

Ensalada César* \$12

The classic Caesar salad of romaine lettuce, anchovies, soft boiled egg, Parmesan cheese and house-made croutons

Cold Cucumbers \$8.88

Smashed cucumbers, pickled wood ear mushrooms and teardrop peppers are dressed with sweetened Chinkiang vinegar and a touch of spicy oil

Tuna Ceviche* \$15

Ahi tuna tossed with a soy dressing, avocado, toasted pecans, cilantro, red onion and Fresno chiles, topped with crispy amaranth

VEGETABLES

Twenty Vegetable Fried Rice \$19.88

Fried rice, mushrooms, egg, and twenty seasonal vegetables. See if you can count them all!
with chicken **+\$5** | with shrimp **+\$8**

SOUPS

Swallow a Cloud \$14.88

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

Caldo Tlalpeño \$13

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

TASTING MENU

\$35 per person

Chips & Salsa
Traditional Siu Mai
Cold Cucumbers
Taco de Carnitas
Shrimp Mojo
20 Vegetable Fried Rice
Mango Sticky Rice

* 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.

PROTEINS

Chicken Ji Song \$14.88

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

Gan Pung Ji Chicken Wings \$11.88

6pc Fried chicken wings tossed in our house-made chile sauce and served with a refreshing salad of cucumber and pickled Fresno chiles

Shrimp Mojo \$18

8pc Gulf shrimp sautéed with dried chiles, shallots, sweet black garlic and finished with rajas

TACOS

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

Carnitas \$6

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

Pollo a la Parilla \$6

Grilled chicken, guacamole, charred cebollitas, chile pequin

Barbacoa de Res \$7

Oaxacan-style barbecue beef, salsa roja picante, marinated onions

Hongos \$5

Sautéed mushrooms, rajas, guacamole, epazote

Frijoles \$5

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

NOODLES

18 Monk \$14.88

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

Dan Dan Mian \$13.88

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

SWEET TREATS

Mango Sticky Rice \$10

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

Seasonal Ice Cream or Sorbet \$6

OUR COMMITMENT TO YOU, OUR GUEST:

Our priority is to provide the very best experience to our guests. While we've always upheld the highest standards when it comes to health and safety, we wanted to ensure you were aware of all the measures we have in place:

OUR SPACE

All public areas are disinfected and sanitized throughout the day. This includes the outside perimeter, every door handle and walk-way

Hands-free door handles installed to limit hand contact

Strategically placed additional hand sanitizer stations throughout our restaurant for our guests and team members to use

All tables are sanitized before, during and after each use

All tables are strategically and thoughtfully placed 6 feet apart

Most importantly, we are grateful to be serving our guests safely with warm, sincere hospitality and genuine concern.

OUR TEAM

Retrained and recertified on hygiene, sanitation and safety standards through industry mandatory courses

Wash and sanitize hands upon entry to work and regularly throughout the day

Temperature taken daily and is logged electronically

Disposable gloves and masks are being worn in food preparation

Stay home if sick