

Our team is thrilled to welcome you back to China Poblano! To provide you, our guests, with a safe and exceptional experience, we are currently offering a limited selection from our main menu in addition to rotating seasonal specials and festival offerings.

CHI NA PO BLA NO

NOODLES & TACOS

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.

FIRST BITES

Chips & Salsa \$5

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

Tuna Ceviche* \$15

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

Palmitos \$15

Hamakua Farms hearts of palm surrounded by citrus, avocado and radish atop a tamarind dressing

Queso Fundido \$11

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

Empanada Atún Estilo Veracruz \$10

2pc Deep-fried heirloom masa pouch filled with ahi tuna, tomatoes, onions, almonds, chiles and spices, finished with a spicy avocado crema

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**

Huevos Rancheros* \$14

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

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, garbanzo, a smoky chile-spiked broth and toasted chipotle pepper

DIM SUM

Traditional Siu Mai \$13.88

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 \$13.88

6pc Translucent Cantonese dumpling, pork and shrimp filling

When Pigs Fly \$13.88

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.

Quesabirria \$18

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

Carnitas \$6

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

Pollo a la Parilla \$6

Grilled chicken, guacamole, charred green onions, chile pequin

Pescado Estilo Baja Taco \$7

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

Frijoles \$5

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

NOODLES

Chow Fun \$16.88

Rice noodles, carrot, celery, onion and egg all come together in this Chinese comfort dish. Choice of beef, chicken or fried tofu

Ants Climbing a Tree \$14.88

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

Biang Biang \$17.88

Pork spare ribs, pickled vegetables, chili flakes, garlic and aromatic onion oil served over one of the eight strange wonders of Shaanxi: the belt noodle

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

MEAT & SEAFOOD

Chicken Ji Song \$15.88

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

Gan Pung Ji Wings \$13.88

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

Camarones a la Diabla \$18

Wild-caught Gulf shrimp sautéed in a spicy guajillo sauce and finished with a refreshing mango salsa

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* \$26

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

VEGETABLES

C Twenty Vegetable Fried Rice \$19.88

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

with chicken **+\$5**

with beef **+\$6**

with shrimp **+\$8**

Wok-Roasted Green Beans \$12.88

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

SWEET TREATS

Mango Sticky Rice \$11

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

Churros \$11

Deep fried pastry coated in sweet cinnamon sugar

5-Spice Cake \$12

Chocolate cake with five-spice mousse and dulce de leche, served with crema ice cream, raspberry gelée and chocolate lime sauce

TASTING MENU

\$35 per person

Chips & Salsa

Traditional Sui Mai

Taco de Carnitas

Wok-Roasted Green Beans

Camarones a la Diabla

20 Vegetable Fried Rice

Churro

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 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

All staff wear masks during service

Disposable gloves and masks are being worn in food preparation

Stay home if sick

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

OUR SPACE

All public areas are disinfected and sanitized throughout the day

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

Downloadable menu from a QR code is available at the host check-in and from entire staff

All tables are sanitized before, during and after each use

All tables are strategically and thoughtfully placed 6 feet apart

C In celebration of The Cosmopolitan's 10th anniversary, \$1 of every dish sold will be donated to Las Vegas Rescue Mission to provide food, shelter and essentials to those in need.

* 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.

CHINA

POBLANO

NOODLES & TACOS

COCKTAILS

Mexican Mimosa \$14

Cava, agua fresca (daily selection)

Mexican Gin & Tonic \$17

Bombay Sapphire gin, St Germain elderflower, epazote, cilantro, orange peel, coriander seeds, Q Tonic

5-Spice Old Fashioned \$15

Rittenhouse rye whiskey, Chinese 5-spice, Angostura bitters

Oaxacan Old Fashioned \$17

Del Maguey Vida mezcal, agave, amaro Montenegro, orange bitters

Pepino Chico \$14

Ketel One vodka, orange oleo saccharum, cucumber, lemon

MARGARITAS

C Salt Air Margarita \$14

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

Flaca \$15

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

Ron Cooper \$17

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

Jade Garden \$14

Cilantro-infused Milagro tequila, Szechuan peppercorn, lime, makrut

BOTTLE BEER

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

Michelada, sal de gusano rim, tomato sangrita +\$3

Belching Beaver Phantom Bride IPA \$11

India Pale Ale, 16oz, 7.1% ABV

Hitachino Nest White Ale \$13

Belgian White Ale, 330ml, 5.5% ABV

Tenaya Creek 702 Pale Ale \$9

American Pale Ale, 12oz, 5.2% ABV

Yanjing \$9

Pale Lager, 12oz, 4.5% ABV

SPARKLING WINE

Poema, NV Brut, Spain \$48/\$12

Gruet, NV Brut Rosé, New Mexico \$56/\$14

Espuma de Piedra, NV Blanc de Blancs, Mexico \$78

WHITE WINE

Casa Magoni, 2019 Valle de Guadalupe Chardonnay, Mexico \$48/\$12

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

Graff, 2018 Mosel Riesling Spatlese, Germany \$40/\$10

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

William Fèvre, 2017 Champs Royaux Chablis, France \$88

RED WINE

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

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

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

Meyer, 2014 Yorkville Highlands Syrah, California \$68

ALCOHOL FREE

Aguas Frescas \$5

A Mexican juice specialty!

Diet Pepsi, Mist Twist \$5

Mexican Pepsi \$6

Jarritos Assorted flavors \$6

Fever-Tree \$6 Club Soda, Tonic, Ginger Ale, Ginger Beer

COFFEE & TEAS

Coffee press \$9

Organic espresso blend by Zona Rosa

Pot of Tea \$6.88

Shanghai Rose

Rose petals and black tea leaves infused with lychee

Imperial Tung Ting Oolong

"Frozen Summit" leaves lend to nutty aromas and complexity

Floral Jasmine Green

Sweet and bright with high antioxidants

Organic Lychee Green

Intensely floral, soft on the palate

Harmony

Chamomile, peppermint, orange blossoms and allspice

TEQUILAS

Agaves in the highlands of Jalisco grow with cooler nights and more rain in red clay soil, resulting in a balance of minerality, citrus, tropical fruits and subtle herbaceous characteristics. Lower altitude and higher temperatures make Jalisco's lowland tequilas more aggressive with robust and earthy notes.

	NOM 1480	
123 Organic Blanco	\$14	
123 Organic Reposado	\$15	
123 Organic Añejo	\$16	
123 Organic Diablito	\$32	
Arte Nom 1549 Blanco	\$14	
Arte Nom 1414 Reposado	\$16	
Arte Nom 1146 Añejo	\$18	
	NOM 1414	
Cabeza Blanco	\$11	
	NOM 1137	
Casa Noble Blanco	\$13	
Casa Noble Reposado	\$15	
Casa Noble Añejo	\$17	
	NOM 1489	
Casa Dragones Joven	\$48	
	NOM 1487	
Cazadores Reposado	\$13	
Cazadores Cristalino	\$15	
	NOM 1416	
Clase Azul Reposado	\$36	
	NOM 1449	
Don Julio Blanco	\$13	
Don Julio Reposado	\$14	
Don Julio Añejo	\$15	
Don Julio 1942	\$38	
	NOM 1139	
El Tesoro Platinum	\$11	
El Tesoro Reposado	\$13	
El Tesoro Añejo	\$14	
	NOM 1493	
Fortaleza Blanco	\$15	
Fortaleza Reposado	\$17	
Fortaleza Añejo	\$20	
	NOM 1119	
Herradura Blanco	\$13	
Herradura Reposado	\$14	
Herradura Añejo	\$15	
Herradura Ultra	\$16	
	NOM1122	
Maestro Dobel Diamante	\$13	
Maestro Dobel Reposado	\$15	
Maestro Dobel Añejo	\$16	
	NOM 1559	
Milagro Blanco	\$11	
Milagro Reposado	\$12	
Milagro Añejo	\$13	
	NOM 1492	
Patrón Roca Silver	\$15	
	NOM 1120	
Siete Leguas Blanco	\$13	
Siete Leguas Reposado	\$15	
Siete Leguas Añejo	\$16	
	NOM 1474	
Tequila Ocho Plata	\$14	
Tequila Ocho Reposado	\$15	
Tequila Ocho Añejo	\$16	

AGED IN WHISKEY BARRELS

Corazon Thomas Handy Añejo	\$21
Corazon George T. Stagg Añejo	\$21
Corazon Sazerac Rye Añejo	\$21

MEZCAL

Mezcal is made by a palanquero using traditional techniques, capturing the true body and spirit with only two ingredients: water and the heart of the maguey. Known for its smoky flavor, each Mezcal has unique aromas that will open your senses to the culture of Mexico.

Agave de Cortez	NOM O98X	
	\$11	
	NOM O472X	
Bozal Ibérico	\$24	
Bozal Pechuga	\$24	
	NOM D291G	
Clase Azul Cenzino	\$52	
	NOM O231X	
Convite Coyote	\$15	
Convite Ensemble Silvestre	\$15	
	NOM O220X	
Creyente Joven	\$12	
	NOM O41X	
Del Maguey Barril	\$26	
Del Maguey Chichicapa	\$20	
Del Maguey Crema de Mezcal	\$14	
Del Maguey Ibérico	\$40	
Del Maguey Las Milpas	\$16	
Del Maguey Minero	\$18	
Del Maguey Pechuga	\$38	
Del Maguey San Luis del Rio	\$20	
Del Maguey Vida	\$12	
Del Maguey Wild Jabali	\$26	
	NOM F283D	
Derrumbes Michoacán	\$18	
Derrumbes San Luis Potosi	\$11	
Derrumbes Tamaulipas	\$17	
	NOM O98X	
El Jolgorio Arroqueño	\$26	
El Jolgorio Cuixe	\$22	
El Jolgorio Espadín	\$18	
El Jolgorio Madrecuixe	\$40	
El Jolgorio Pechuga	\$36	
El Jolgorio Tobala	\$28	
	NOM O171X	
El Silencio Espadín	\$11	
	NOM O15X	
Fidencio Clásico	\$13	
	NOM O380X	
Gem & Bolt	\$13	
	NOM O01X	
Ilegal Joven	\$15	
Ilegal Reposado	\$18	
Ilegal Añejo	\$25	
	NOM O017X	
Leyenda Durango	\$14	
Leyenda Guerrero	\$14	
	NOM O171X	
Koch Arroqueño	\$20	
Koch Coyote	\$25	
Koch Lumbre	\$22	
	NOM G169R	
Mayalen Borrego	\$18	
	NOM O396X	
Marca Negra Dobadan	\$20	
Marca Negra Espadin	\$14	
Marca Negra Tobala	\$22	
	NOM O02X	
Mestizo Joven	\$12	
Mestizo Reposado	\$16	
Mestizo Añejo	\$17	
	NOM O168X	
Mezcal Verás Joven	\$16	
Mezcal Verás Reposado	\$18	

MEZCAL CONTINUED

	NOM O98X	
Nuestra Soledad	\$11	
	NOM O120X	
Pierde Almas Conejo	\$45	
Pierde Almas La Puritita Verda	\$14	
	NOM F193D	
Xicaru Silver	\$12	
Xicaru Silver 102	\$13	
Xicaru Reposado	\$13	

BACANORA

Produced in the Northern state of Sonora with agave Pacifica, bacanora is roasted in earthen pits imparting a smoky character. Sonora's dry dessert is the ideal climate for the agave to flourish.

	NOM 168	
Rancho Tepua	\$15	

RAICILLA

With over 500 years of history, raicilla was overshadowed by the popularity of Jalisco's biggest export, tequila. Here, the piñas are typically cooked above ground and distilled using ancestral methods in the palenque.

	NOM 1480	
La Venenosa Costa	\$16	
La Venenosa Sierra	\$15	
La Venenosa Sur	\$18	

POX

A distillate of corn, pox (pronounced “posh”) is a centuries-old Mayan liquor traditionally used in shaman ceremonies and medicine.

Siglo Cero	\$12
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SOTOL

Made from the Dasylirion Wheeleri plant, which translates to “Desert Spoon,” sotol is produced using traditional methods in the states of Chihuahua, Durango and Coahuila.

Fabriquero	\$14
Por Siempre	\$12

FLIGHTS

Created for the spirit lover in you, our tasting flights will take you on a unforgettable sensory experience through the agave fields of Mexico.

Highlands	\$15
El Tesoro Platinum, Arte Nom Blanco, Siete Leguas Blanco	
Jalisco Valley	\$15
Herradura Blanco, Fortaleza Blanco, Casa Noble Blanco	
Reposado	\$17
123 Organic, Tequila Ocho, Fortaleza	
Ultra	\$16
Cazadores Cristalino, Herradura Ultra, Maestro Dobel Diamante	
Smoky Beginnings	\$15
Del Maguey Crema, Fidencio Clásico, Xicaru Silver	
Barrel-Aged Corazón	\$21
Thomas Handy Añejo, George T. Stagg Añejo, Sazerac Rye Añejo	
Pechuga	\$36
Bozal, Del Maguey, El Jolgorio	

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