

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

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**

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

DIM SUM

Traditional Siu Mai \$13.88

6pc Shrimp, pork, jicama, mushrooms, peanuts

Chicken Siu Mai \$13.88

6pc Chicken, cloud ear mushroom, goji berry

Fried Wonton \$11.88

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

Har Gow \$13.88

6pc Translucent Cantonese dumpling, pork and shrimp filling

Xiaolongbao \$14.88

5pc Pork, veal consommé

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

SALADS & CEVICHE

Ensalada César* \$12

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

Secret Garden \$11.88

Seasonal greens tossed in black sesame dressing, surrounded by fried tofu, Honeycrisp apples, Frog Hollow pears, oranges and Chinese 5-spice candied almonds

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 beef **+\$6**

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

MEAT & SEAFOOD

Chicken Ji Song \$15.88

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

Gan Pung Ji Chicken Wings \$12.88

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

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

Carne Asada Norteña* \$24

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

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

Pollo Chicharrón \$6

Fried chicken skins, guacamole, salsa roja, teardrop peppers

Pescado Estilo Baja Taco \$7

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

Hongos \$5

Sautéed mushrooms, rajas, guacamole, epazote

Frijoles \$5

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

NOODLES

You Po Mian \$15.88

Grilled chicken on thick-cut wheat noodles, with bok choy, pickled vegetables, crunchy garlic and an aromatic broth

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

Chow Fun \$16.88

Wok-toasted rice noodles, carrots, celery, onions and egg all come together in this Chinese comfort dish. Choice of beef or fried tofu

Braised Beef Noodle Soup \$19.88

Stewed with Chinese spices, daikon and sweet bean paste, ladled over hand-cut wheat noodles, topped with fried shallots and coriander salt

SWEET TREATS

Mango Sticky Rice \$11

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

Churros \$11

Delicate fried pastry coated in sweet cinnamon sugar to dip in our Oaxacan hot chocolate

Uno! Dos! Tres Leches! \$15

Milk-soaked cake with fresh strawberries and banana, a rich condensed milk espuma and freeze-dried strawberry dust

Seasonal Ice Cream or Sorbet \$6

Paletas \$5

A Mexican frozen sweet treat! Ask your server for daily selection

TASTING MENU

\$35 per person

Chips & Salsa
Traditional Sui Mai
Secret Garden
Taco de Carnitas
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

* 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.