

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 & CEVICHES

### **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.