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

TAKE-OUT FEASTS

Mexican for Two $55
6 Pollo a la Parilla Tacos
Arroz Perfecto
Frijoles con Queso
Chips and Salsa
Noodles & Tacos for Two $55
Dan Dan Mian
18 Monk

Chinese for Two $55
When Pigs Fly
Fried Wontons
20 Vegetable Fried Rice
Wok-Roasted Vegetable

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 & CEVICHEs

Aguachile Negro $24
Citrus-poached Mexican Gulf shrimp and bay scallops, cucumber, jicama, lychee, serrano, lime, mint and squid ink

Tuna Ceviche* $21
Sushi-grade ahi tuna tossed with a soy-lime dressing, avocado, pecans, cilantro, red onion, 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

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

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 Pears $15.88
5pc Vegetable steamed dumpling with shitake and wood ear mushrooms, carrot, celery and jicama

Gold Pigs $15.88
4pc Delicate steamed buns, Chinese barbecue pork

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.

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**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

Viva China* $8
   - Crispy beef tendon, Szechuan-soy sauce, raw oyster, green onions

Camarón Estilo Baja $8
   - Battered and fried Mexican Gulf shrimp, lime mayonnaise, cabbage, salsa pico

Pulpo a la Parilla $8.50
   - Char-grilled Spanish pulpo, avocado, roasted corn salsa macha, radish

Nopales y Queso $8
   - Seared queso fresco, salt cured cactus, toasted pumpkin seeds, onions, salsa molcajete

Frijoles $6
   - Refried black beans, crema, requeson, onions, cilantro, chipotle salsa

Papa $6
   - Salt roasted Yukon Gold potato, guacamole, queso fresco, pico de gallo

Hongos $6
   - Shiitake, shimeji and oyster mushrooms, roasted poblano, guacamole, fried epazote

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**MEAT & SEAFOOD**

- Oxtail Mapo Tofu $24.88
  - Braised oxtail, fried tofu, spicy fragrant Szechuan sauce, scallions

- Esquites con Camaron $21
  - Brentwood sweet corn, Mexican Gulf shrimp, poblano pepper, chile de arbol, epazote, lime

- 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

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**NOODLES**

- 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 a rich Szechuan ground pork sauce, toasted peanuts, cilantro and chile pequin, finished

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*This item may be served with under-cooked ingredients. Consuming raw or under-cooked meats, poultry, seafood, shellfish, or egg may increase your risk of foodborne illness, especially if you have certain medical conditions.

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**VEGETABLES**

- Twenty Vegetable Fried Rice $20.88
  - Fried rice, mushrooms, egg, tofu 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

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- 2 PM - 5 PM