

# CHINA POBLANO BY JOSÉ ANDRÉS

## TAKE-OUT FEASTS

### Mexican for Two \$55

6 Pollo a la Parilla Tacos  
Arroz Perfecto  
Frijoles con Queso  
Chips and Salsa

### Chinese for Two \$55

When Pigs Fly  
Fried Wontons  
20 Vegetable Fried Rice  
Wok-Roasted Vegetable

### Noodles & Tacos for Two \$55

Dan Dan Mian 2 Pollo Tacos  
18 Monk 2 Carnitas Tacos

## 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

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

### Coctel de Camaron y Pulpo \$24

Classic Mexican coctel in a spicy tomato sauce, with Spanish  
pulpo, Mexican Gulf shrimp, red onion, cucumber, avocado and  
pineapple

### 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, Chinking vinegar, chili oil

### Sandia La Patria \$14

Watermelon and cucumber lime granita are layered with pea shoots  
and watermelon radish tossed in sherry-honey dressing. It's finished  
with house-made chamoy, pomegranate seeds and candied pepitas

### 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 Pearls \$15.88

5pc Vegetable steamed dumpling with shiitake and wood ear  
mushrooms, carrot, celery and jicama

### When Pigs Fly \$15.88

4pc Delicate steamed buns, Chinese barbecue pork

### Golden Pigs \$15.88

4pc Fried steamed buns, Chinese barbecue pork, condensed milk

### 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.

### 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

#### Camaron 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

## 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

## 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

## 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

\* 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.