

TASTING MENU

**A culinary trip through Mexico and China
\$45 per person**

Chips & Salsa

Tuna Ceviche Spoon*

Chicken Siu Mai

Snow Pea Leaf Salad

Taco de Birria

Shrimp Mojo

Twenty Vegetable Fried Rice

Mango Sticky Rice

COCKTAIL EXPERIENCE

**Features four of our unique cocktails inspired by Mexico and China
\$32 per person**

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.

Please be aware that normal kitchen operations involves shared cooking surfaces, utensils and common fryer oil. While we make every effort to ensure your food is prepared safely, the possibility exists that these items may come into contact with allergens. Due to these circumstances, we are unable to guarantee that any menu item is entirely free of allergens. These letters represent that the dish can be prepared without the allergen.

G Gluten **VG** Vegetarian **V** Vegan **T** Treenut **P** Peanut **D** Dairy **E** Egg **S** Soy **F** Finfish **SF** Shellfish

FIRST BITES

Guacamole \$16 G/VG/T/P/E/S/F/SF

Made tableside, served with warm corn tortillas

Add seasonal crudité **+\$4**

Chips & Salsa \$4.88 VG/V/T/P/D/S

Chipotle salsa de casa

Chicharrones T/P

Sprinkled with salt and served with salsa de Jalisco

Yuba \$5

Puerco \$6

Chilaquiles \$13 VG/T/P/S

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 G/VG/T/P/E/S/F/SF

Melted Menonita cheese flambéed with tequila and served with fresh hand-made tortillas

with spicy chorizo **+\$3**

ANTOJITOS

Blue Corn Quesadilla \$13

G/VG/T/P/E/S/F/SF

Shimeji, shiitake and oyster mushrooms are sautéed with rajas, then stuffed with Menonita cheese, onions and cilantro into a fresh blue corn tortilla. Served with salsa molcajete

Tamal Mole Negro \$12 G/E/S/F/SF

Braised beef shank, mole negro, charred cebollitas, toasted sesame seed, cilantro

Sopes de Calabaza \$6 VG/T/P/E/S

Crispy mini sopes filled with butternut squash, house-made requeson cheese, topped with pomegranate seeds and cilantro

Chorizo con Papas Sopes \$7 T/P/E/S

Hearty chorizo and potato are slow cooked with guajillo chiles and served in mini sopes

SALADS

Palmitos \$14 G/VG/V/T/P/D/E/S/F/SF

Fresh Hawaiian hearts of palm surrounded by grapefruit and orange segments, radish and avocado, atop a tamarind dressing

Ensalada César* \$13 T/P/S/SF

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

Ensalada de Betabel \$12

G/VG/T/P/E/S/F/SF

Salt roasted beets, prickly pear, orange, Cana de Cabra, watermelon radish, pomegranate seeds, verdolagas, lemon honey dressing

Snow Pea Leaf Salad \$12.88

G/VG/V/P/D/E/F/SF

Seasonal pea shoots tossed in a sesame dressing, surrounded by snow peas and topped with fresh orange, marinated onions, pomegranate seeds and walnuts

Beijing Glass \$14.88 VG/V/T/P/D/E/F/SF

Chilled glass noodles with sesame dressing surrounded by fresh carrots, pickled Fresno chiles, bean sprouts, chives, napa cabbage, jicama and avocado

CEVICHE

Tuna Ceviche* \$15 P/D/E

Ahi tuna tossed with a soy dressing, avocado, cilantro, toasted pecans, red onion and fresno chiles, topped with crispy amaranth

Young Coconut Ceviche \$14

G/VG/V/T/P/D/E/S/F/SF

Young coconut, avocado, teardrop peppers, red onion and cilantro are dressed with coconut water and fresh citrus juices

Aguachile de Pulpo y Vieiras \$18

G/T/P/D/E/S/F

Citrus-poached octopus, bay scallops, avocado and cucumber come together in a spicy aguachile, finished with epazote oil and cilantro

CHI
NA
PO
BLA
NO
TACOS

DIM SUM

Our delectable versions of some of China's most treasured bites, great for sharing (or all for yourself!)

Golden Pigs \$14.88 T/P/E

4pc fried delicate steamed buns, Chinese barbecue pork, condensed milk

When Pigs Fly \$13.88 T/P/D/E/F

4pc delicate steamed buns, Chinese barbecue pork

Stuck On You \$14.88 T/P/D/E/F/SF

6pc lamb pot stickers, cumin-seasoned crispy lace

Siu Mai

Individually hand-shaped in house. Go watch them!
Served 6 per dim sum basket

Traditional \$13.88 T/D/F

Shrimp, pork, jicama, mushrooms, peanuts

Chicken \$13.88 T/P/D/F

Chicken, cloud ear mushroom, goji berry

Quail Egg* \$17.88 T/D/F

Shrimp, pork, peanuts, poached quail eggs

Lucky 6* \$16.88

2 pieces each of Traditional, Chicken and Quail Egg siu mai

Lucky Pouch \$10.88 T/P/D

3pc shrimp, jicama, oyster sauce, pumpkin sauce, nori

Har Gow \$13.88 T/P/F/D/E

6pc Translucent Cantonese dumpling, pork and shrimp filling

Xiaolongbao \$14.88 T/P/D/F

5pc Pork, veal consommé

Pumpkin Patch \$10.88 VG/T/P/S/F/SF

3pc pumpkin-shaped steamed dumplings!

TACOS

Made with organic heirloom white corn grown in Oaxaca, Mexico. One per order.

Silencio \$5.50 T/P/D/E/F

Duck tongue, spicy Fragrant sauce, fresh lychee

Viva China* \$5.50 T/P/D/E/F

Crispy beef tendon, Szechuan-soy sauce, fresh oyster

Cochinita \$6 G/T/P/D/E/S/F/SF

Yucatan-style barbecue pork, sour orange, marinated onions

Carnitas \$6 T/P/E/S/F/SF

Braised baby pig, pork rinds, spicy salsa verde cruda

Lengua \$6 G/T/P/D/E/S/F/SF

Beef tongue, salsa pasilla

Birria \$7 G/T/P/D/E/S/F/SF

Shredded veal and lamb, onions, cilantro

Pescado Estilo Baja \$7 T/P/D/S/SF

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

Pollo a la Parilla \$6 G/T/P/D/E/S/F/SF

Grilled chicken, guacamole, charred cebollitas, chile pequin

Nopales y Queso \$6 G/VG/T/P/E/S/F/SF

Seared queso fresco, salt-cured cactus, salsa molcajete, pumpkin seeds

Frijoles \$5 G/VG/T/P/E/S/F/SF

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

SEAFOOD

Shrimp Mojo \$18 G/T/P/D/E/S/F

8pc Gulf shrimp sautéed with dried chiles, shallots, sweet black garlic and finished with roasted poblano

Ocean's Nest \$29.88 T/P/D/F

Crispy egg noodles topped with shrimp and head-on prawns, tossed in a traditional Chinese gravy with our intensely flavored XO sauce, bok choy, carrots and mushrooms

* 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.

NOODLES

The Unruly Monk* \$16.88 VG/T/P/F

A hearty vegetarian soup of hand-cut wheat noodles, cloud ear mushrooms, yuba, napa cabbage, soft poached egg, and spicy sauce

Braised Beef Noodle Soup \$16.88 T/P/D/F

Beef short ribs are stewed with Chinese spices, daikon and sweet bean paste, ladled over hand-cut wheat noodles, topped with fried shallots and coriander salt

18 Monk \$14.88 V/VG/T/P/D/E/F

Thick-cut wheat noodles stir fried in a rich sesame, soy sauce with carrots, celery, onions and Shiitake, and topped with pickled beach mushrooms and crispy sweet potato

Ants Climbing a Tree \$14.88 T/P/D/E/F/SF

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

Dan Dan Mian \$13.88 T/D/E/F

José's take on an original Chinese street classic: hand-cut wheat noodles with Szechuan ground pork sauce, toasted peanut, cilantro and chile pequin, served with Chinking vinegar

Kao Lao Lao \$10.88 VG/V/T/P/D/E/F/SF

A classic oat noodle from the Shanxi region of China, individually hand rolled and steamed, served with tiger dipping sauce

VEGETABLES

Twenty Vegetable Fried Rice \$19.88 T/P/D/F

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

Papas Fritas / Fried Potatoes \$7 P/E

José's favorite fries! Served smothered in a mole poblano sauce of almonds, chiles, chocolate, topped with fresh crema and queso fresco

Bruselas \$11 D/E

Fried brussel sprouts in tomatillo and arbol chile salsa, with apricots, pepitas, peanuts, and sesame seeds

SOUPS

Don't Be Jealous \$11.88 T/P/SF

Tangy, spicy Hot and Sour soup with pork, tofu and Hawaiian hearts of palm

Swallow a Cloud \$14.88 T/P/D

Our rich wonton soup with fluffy house-made shrimp and pork wontons with bok choy

Try it with egg noodles! **+\$2**

Pozole Rojo \$13 G/T/P/D/E/F/SF

Rich guajillo chile broth with shredded pork and hominy, served with house-made chicharrones, cabbage, radish, onions and lime

with a shot of reposado tequila **+\$6**

Caldo Tlalpeño \$13 G/T/P/D/E/S/F/SF

Traditional chicken soup with rice, a smoky chile-spiked broth and toasted chipotle pepper

MEAT

Rou Jia Mo Street Sandwich \$8.88 T/F/SF

A traditional Chinese street sandwich featuring a warm bun stuffed with red-braised pork belly, cilantro and onion

Gan Pung Ji Chicken Wings \$10.88 T/P/E

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

Mongolian Beef Lettuce \$14.88 T/P/D/E/F

Marinated beef tips seasoned with shishito peppers, ginger, soy sauce and Chinking black vinegar, and wok-tossed with romaine hearts

Chicken Ji Song \$14.88 T/P/D

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

Chuleta con Mole Poblano* \$38

G/D/E/S/F/SF

10oz grilled black angus ribeye with mole poblano, sesame seeds and heirloom blue corn tortillas