

# CHINA

# POBLANO

## NOODLES & TACOS

## COCKTAILS

### Mexican Mimosa \$14

Cava, agua fresca (daily selection)

### G&T \$18

Bombay Sapphire gin, Fever-Tree tonic, epazote, cilantro, orange

### 5-Spice Old Fashioned \$15

Rittenhouse rye whiskey, Chinese 5-spice, Angostura bitters

### Oaxacan Old Fashioned \$17

Del Maguey Vida mezcal, agave, amaro Montenegro, orange bitters

### Ma \$15

Old Overholt rye whiskey, star anise, ginger, yuzu

### Jade Garden \$14

Cilantro-infused Milagro tequila, Szechuan peppercorn, lime, makrut

## MARGARITAS

### Salt Air Margarita \$14

José Andrés' personal creation with fresh lime, salt "air"  
Add pomegranate +\$1

### Flaca \$15

House-made orange infused tequila, fresh lime, orange bitters

### Ron Cooper \$17

Milagro tequila, fresh lime, sal de gusano rim,  
Del Maguey Vida mezcal

## BOTTLE BEER

**Corona Premier, Negra Modelo, Modelo Especial, Tsingtao \$8**

**Michelada**, sal de gusano rim, tomato sangrita +\$3

**Belching Beaver Phantom Bride IPA \$11**

*India Pale Ale, 16oz, 7.1% ABV*

**Hitachino Nest Yuzu Lager \$13**

*Pale Lager, 330ml, 5.5% ABV*

**Saint Archer Guava Gose \$10**

*Liepzig Gose, 12oz, 4% ABV*

**Yanjing \$9**

*Pale Lager, 12oz, 4.5% ABV*

## SPARKLING WINE

**Perelada**, NV Brut Reserva, Spain **\$48/\$12**

**Gruet**, NV Brut Rosé, New Mexico **\$56/\$14**

**Espuma de Piedra**, NV Blanc de Blancs, Mexico **\$78**

## WHITE WINE

**Casa Magoni**, 2018 Valle de Guadalupe Chardonnay, Mexico **\$48/\$12**

**Don Olegario**, 2018 Rias Baixas Albariño, Spain **\$48/\$12**

**Graff**, 2018 Mosel Riesling Spatlese, Germany **\$40/\$10**

**Ponzi**, 2017 Willamette Valley Pinot Gris, Oregon **\$52**

## RED WINE

**Emilio Moro Finca Resalso**, 2018 Ribera del Duero Tempranillo, Spain **\$48/\$12**

**Sean Minor 4B**, 2018 Central Coast Pinot Noir, California **\$52/\$13**

**CVNE Selección de Fincas**, 2016 Rioja Garnacha, Spain **\$48/\$12**

**Ensamble**, 2016 Valle de Guadalupe Red Blend, Mexico **\$72**

**Meyer**, 2014 Yorkville Highlands Syrah, California **\$68**

## ALCOHOL FREE

### Aguas Frescas \$5

A Mexican juice specialty!

**Diet Pepsi, Mist Twist \$5**

**Mexican Pepsi \$6**

**Jarritos Assorted flavors \$6**

**Fever-Tree \$6** Club Soda, Tonic, Ginger Ale, Ginger Beer

## COFFEE & TEAS

**Coffee press \$9**

Organic espresso blend by Zona Rosa

**Pot of Tea \$6.88**

### Shanghai Rose

*Rose petals and black tea leaves infused with lychee*

### Imperial Tung Ting Oolong

*"Frozen Summit" leaves lend to nutty aromas and complexity*

### Floral Jasmine Green

*Sweet and bright with high antioxidants*

### Organic Lychee Green

*Intensely floral, soft on the palate*

### Harmony

*Chamomile, peppermint, orange blossoms and allspice*

## TEQUILAS

Agaves in the highlands of Jalisco grow with cooler nights and more rain in red clay soil, resulting in a balance of minerality, citrus, tropical fruits and subtle herbaceous characteristics. Lower altitude and higher temperatures make Jalisco's lowland tequilas more aggressive with robust and earthy notes.

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|                                | NOM 1480    |  |
| <b>123 Organic</b> Blanco      | <b>\$14</b> |  |
| <b>123 Organic</b> Reposado    | <b>\$15</b> |  |
| <b>123 Organic</b> Añejo       | <b>\$16</b> |  |
| <b>123 Organic</b> Diablito    | <b>\$32</b> |  |
| <b>123 Organic</b> El Luchador | <b>\$13</b> |  |

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| <b>Arte Nom</b> 1549 Blanco   | <b>\$14</b> |  |
| <b>Arte Nom</b> 1414 Reposado | <b>\$16</b> |  |
| <b>Arte Nom</b> 1146 Añejo    | <b>\$18</b> |  |

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| <b>Cabeza</b> Blanco | NOM 1414 | <b>\$11</b> |
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|                            | NOM 1137    |  |
| <b>Casa Noble</b> Blanco   | <b>\$13</b> |  |
| <b>Casa Noble</b> Reposado | <b>\$15</b> |  |
| <b>Casa Noble</b> Añejo    | <b>\$17</b> |  |

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| <b>Casa Dragones</b> Joven | NOM 1489 | <b>\$48</b> |
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| <b>Cazadores</b> Reposado   | NOM 1487 | <b>\$13</b> |
| <b>Cazadores</b> Cristalino |          | <b>\$15</b> |

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| <b>Clase Azul</b> Reposado | NOM 1416 | <b>\$36</b> |
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|                           | NOM 1449    |  |
| <b>Don Julio</b> Blanco   | <b>\$13</b> |  |
| <b>Don Julio</b> Reposado | <b>\$14</b> |  |
| <b>Don Julio</b> Añejo    | <b>\$15</b> |  |
| <b>Don Julio</b> 1942     | <b>\$38</b> |  |

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|                           | NOM 1139    |  |
| <b>El Tesoro</b> Platinum | <b>\$11</b> |  |
| <b>El Tesoro</b> Reposado | <b>\$13</b> |  |
| <b>El Tesoro</b> Añejo    | <b>\$14</b> |  |
| <b>El Tesoro</b> Paradiso | <b>\$32</b> |  |

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|                           | NOM 1493    |  |
| <b>Fortaleza</b> Blanco   | <b>\$15</b> |  |
| <b>Fortaleza</b> Reposado | <b>\$17</b> |  |
| <b>Fortaleza</b> Añejo    | <b>\$20</b> |  |

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|                           | NOM 1119    |  |
| <b>Herradura</b> Blanco   | <b>\$13</b> |  |
| <b>Herradura</b> Reposado | <b>\$14</b> |  |
| <b>Herradura</b> Añejo    | <b>\$15</b> |  |
| <b>Herradura</b> Ultra    | <b>\$16</b> |  |

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|                               | NOM1122     |  |
| <b>Maestro Dobel</b> Diamante | <b>\$13</b> |  |
| <b>Maestro Dobel</b> Reposado | <b>\$15</b> |  |
| <b>Maestro Dobel</b> Añejo    | <b>\$16</b> |  |

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|                         | NOM 1559    |  |
| <b>Milagro</b> Blanco   | <b>\$11</b> |  |
| <b>Milagro</b> Reposado | <b>\$12</b> |  |
| <b>Milagro</b> Añejo    | <b>\$13</b> |  |

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| <b>Patrón</b> Roca Silver | NOM 1492 | <b>\$15</b> |
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|                              | NOM 1120    |  |
| <b>Siete Leguas</b> Blanco   | <b>\$13</b> |  |
| <b>Siete Leguas</b> Reposado | <b>\$15</b> |  |
| <b>Siete Leguas</b> Añejo    | <b>\$16</b> |  |

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|                              | NOM 1474    |  |
| <b>Tequila Ocho</b> Plata    | <b>\$14</b> |  |
| <b>Tequila Ocho</b> Reposado | <b>\$15</b> |  |
| <b>Tequila Ocho</b> Añejo    | <b>\$16</b> |  |

## AGED IN WHISKEY BARRELS

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| <b>Corazon</b> Buffalo Trace Reposado | <b>\$19</b> |  |
| <b>Corazon</b> George T. Staggs Añejo | <b>\$21</b> |  |
| <b>Corazon</b> Sazerac Rye Añejo      | <b>\$21</b> |  |

## MEZCAL

Mezcal is made by a palanquero using traditional techniques, capturing the true body and spirit with only two ingredients: water and the heart of the maguey. Known for its smoky flavor, each Mezcal has unique aromas that will open your senses to the culture of Mexico.

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| <b>Agave de Cortez</b> | NOM O98X    | <b>\$11</b> |
|                        |             |             |
|                        | NOM O472X   |             |
| <b>Bozal</b> Ibérico   | <b>\$24</b> |             |
| <b>Bozal</b> Pechuga   | <b>\$24</b> |             |

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| <b>Clase Azul</b> Cenzino | NOM D291G | <b>\$52</b> |
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|                                   | NOM O231X   |  |
| <b>Convite</b> Coyote             | <b>\$15</b> |  |
| <b>Convite</b> Ensamble Silvestre | <b>\$15</b> |  |

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| <b>Creyente</b> Joven | NOM O220X | <b>\$12</b> |
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|                                    | NOM O41X    |  |
| <b>Del Maguey</b> Barril           | <b>\$26</b> |  |
| <b>Del Maguey</b> Chichicapa       | <b>\$20</b> |  |
| <b>Del Maguey</b> Crema de Mezcal  | <b>\$14</b> |  |
| <b>Del Maguey</b> Ibérico          | <b>\$40</b> |  |
| <b>Del Maguey</b> Las Milpas       | <b>\$16</b> |  |
| <b>Del Maguey</b> Minero           | <b>\$18</b> |  |
| <b>Del Maguey</b> Pechuga          | <b>\$38</b> |  |
| <b>Del Maguey</b> San Luis del Rio | <b>\$20</b> |  |
| <b>Del Maguey</b> Vida             | <b>\$12</b> |  |
| <b>Del Maguey</b> Wild Jabali      | <b>\$26</b> |  |

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|                                  | NOM F283D   |  |
| <b>Derrumbes</b> Michoacán       | <b>\$18</b> |  |
| <b>Derrumbes</b> San Luis Potosi | <b>\$11</b> |  |
| <b>Derrumbes</b> Tamaulipas      | <b>\$17</b> |  |

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|                               | NOM O98X    |  |
| <b>El Jolgorio</b> Arroqueño  | <b>\$24</b> |  |
| <b>El Jolgorio</b> Cuixe      | <b>\$28</b> |  |
| <b>El Jolgorio</b> Espadín    | <b>\$18</b> |  |
| <b>El Jolgorio</b> Madrecuixe | <b>\$20</b> |  |
| <b>El Jolgorio</b> Pechuga    | <b>\$36</b> |  |
| <b>El Jolgorio</b> Tobala     | <b>\$28</b> |  |

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| <b>El Silencio</b> Espadín | NOM O171X | <b>\$11</b> |
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| <b>Fidencio</b> Clásico | NOM O15X | <b>\$13</b> |
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| <b>Gem &amp; Bolt</b> | NOM O380X | <b>\$13</b> |
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|                        | NOM O01X    |  |
| <b>Ilegal</b> Joven    | <b>\$15</b> |  |
| <b>Ilegal</b> Reposado | <b>\$18</b> |  |
| <b>Ilegal</b> Añejo    | <b>\$25</b> |  |

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|                                | NOM O017X   |  |
| <b>Leyenda</b> Durango         | <b>\$14</b> |  |
| <b>Leyenda</b> Guerrero        | <b>\$14</b> |  |
| <b>Leyenda</b> San Luis Potosi | <b>\$14</b> |  |

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|                       | NOM O171X   |  |
| <b>Koch</b> Arroqueño | <b>\$20</b> |  |
| <b>Koch</b> Coyote    | <b>\$25</b> |  |
| <b>Koch</b> Lumbre    | <b>\$22</b> |  |

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| <b>Mayalen</b> Borrego | NOM G169R | <b>\$18</b> |
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|                            | NOM O396X   |  |
| <b>Marca Negra</b> Dobadan | <b>\$20</b> |  |
| <b>Marca Negra</b> Espadín | <b>\$14</b> |  |
| <b>Marca Negra</b> Tobala  | <b>\$22</b> |  |

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|                         | NOM O02X    |  |
| <b>Mestizo</b> Joven    | <b>\$12</b> |  |
| <b>Mestizo</b> Reposado | <b>\$16</b> |  |
| <b>Mestizo</b> Añejo    | <b>\$17</b> |  |

## MEZCAL

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|                              | NOM O168X   |  |
| <b>Mezcal Verás</b> Joven    | <b>\$16</b> |  |
| <b>Mezcal Verás</b> Reposado | <b>\$18</b> |  |

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| <b>Nuestra Soledad</b> \$11 | NOM O98X |  |
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|                                       | NOM O120X   |  |
| <b>Pierde Almas</b> Conejo            | <b>\$45</b> |  |
| <b>Pierde Almas</b> La Puritita Verda | <b>\$14</b> |  |

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|                          | NOM F193D   |  |
| <b>Xicaru</b> Silver     | <b>\$12</b> |  |
| <b>Xicaru</b> Silver 102 | <b>\$13</b> |  |
| <b>Xicaru</b> Reposado   | <b>\$13</b> |  |

## BACANORA

Produced in the Northern state of Sonora with agave Pacifica, bacanora is roasted in earthen pits imparting a smoky character. Sonora's dry desert is the ideal climate for the agave to flourish.

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| <b>Rancho Tepua</b> | NOM 168 | <b>\$15</b> |
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## RAICILLA

With over 500 years of history, raicilla was overshadowed by the popularity of Jalisco's biggest export, tequila. Here, the piñas are typically cooked above ground and distilled using ancestral methods in the palenque.

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|                           | NOM 1480    |  |
| <b>La Venenosa</b> Costa  | <b>\$16</b> |  |
| <b>La Venenosa</b> Sierra | <b>\$15</b> |  |
| <b>La Venenosa</b> Sur    | <b>\$18</b> |  |

## POX

A distillate of corn, pox (pronounced “posh”) is a centuries-old Mayan liquor traditionally used in shaman ceremonies and medicine.

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| <b>Siglo Cero</b> | <b>\$12</b> |
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## SOTOL

Made from the Dasylirion Wheeleri plant, which translates to “Desert Spoon,” sotol is produced using traditional methods in the states of Chihuahua, Durango and Coahuila.

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| <b>Fabriquero</b>  | <b>\$14</b> |
| <b>Por Siempre</b> | <b>\$12</b> |

## FLIGHTS

Created for the spirit lover in you, our tasting flights will take you on a unforgettable sensory experience through the agave fields of Mexico.

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| <b>Highlands</b> | <b>\$15</b> |
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| El Tesoro Platinum, Arte Nom Blanco, Siete Leguas Blanco |  |
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| <b>Jalisco Valley</b> | <b>\$15</b> |
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| Herradura Blanco, Fortaleza Blanco, Casa Noble Blanco |  |
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| <b>Reposado</b> | <b>\$17</b> |
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| 123 Organic, Tequila Ocho, Fortaleza |  |
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| <b>Ultra</b>                                                  | <b>\$16</b> |
| Cazadores Cristalino, Herradura Ultra, Maestro Dobel Diamante |             |

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| <b>Smoky Beginnings</b> | <b>\$15</b> |
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| Del Maguey Crema, Fidencio Clásico, Xicaru Silver |  |
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| <b>Pechuga</b> | <b>\$36</b> |
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| Bozal, Del Maguey, El Jolgorio |  |
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| <b>Collectibles</b> | <b>\$42</b> |
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| Casa Dragones Joven, Don Julio 1942, 123 Organic Diablito |  |
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