

TASTING MENU

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

Chips & Salsa

Tuna Ceviche Spoon*

Traditional Siu Mai

Watermelon Radish Salad

Carnitas Taco

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.

FIRST BITES

Guacamole \$16

Made tableside, served with warm corn tortillas
add seasonal crudité **+\$4**

Chips & Salsa \$4.88

Chipotle salsa de casa

Chicharrones

Sprinkled with salt and served with salsa de Jalisco

Arroz \$4

Puerco \$6

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**

ANTOJITOS

Blue Corn Quesadilla \$13

Pork chicharron, Menonita cheese, onions and cilantro in a fresh blue corn tortilla with salsa cinco chiles

Tamal Verde \$9

Heirloom white corn tamal filled with braised chicken, served with salsa verde, onions and cilantro

Frijoles Sopes \$6

Crispy mini sopes layered with black beans, house-made requeson cheese, crema, red onions and a tomato-habenero salsa

Chorizo con Papas Sopes \$7

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

** 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.*

SALADS

Palmitos \$14

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

Ensalada César* \$12

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

Gaspacho Morelia \$12

A refreshing mix of seasonal fruits with a touch of lime, finished with fresh orange segments, radish, queso fresco and chile pequin

Shenyang Potato Salad \$7.88

A spicy Northeastern-style Chinese salad of Kennebec potatoes, pickled freso, red onions and peanuts mixed with sesame oil and house-made chili oil

CEVICHEs

Tuna Ceviche* \$15

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

Young Coconut Ceviche \$14

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

Aguachile de Pulpo y Camarones* \$18

Citrus-poached shrimp and octopus in spicy aguachile verde, surrounded by avocado, cucumber and micro cilantro

**CHI
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NOODLES &
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

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

When Pigs Fly \$13.88

4pc delicate steamed buns, Chinese barbecue pork

Lamb Pot Stickers Stuck on You \$12.88

6pc sweet onions, cumin-seasoned crispy lace

Siu Mai

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

Traditional \$13.88

Shrimp, pork, jicama, mushrooms, peanuts
with quail egg* **+\$4**

Scallops* \$13.88

Pork and scallops, hearts of palm, mushrooms,
tobiko

Chicken \$13.88

Chicken, cloud ear mushroom, goji berry

Lucky 6* \$13.88

Selection of Traditional, Scallops and
Beef siu mai

Forest of Jade \$13.88

5pc steamed dumplings filled with forest mushrooms,
jicama, celery, Fresno and cilantro

Har Gow \$13.88

6pc Translucent Cantonese dumpling, handmade
with a tender, juicy pork and shrimp filling

Fried Wonton \$11.88

7pc shrimp, pork, sesame sauce

Xiaolongbao \$14.88

5pc Dungeness crab, pork, veal consommé

TACOS

Tortillas are made with heirloom white corn grown in Oaxaca, Mexico. One per order.

Silencio \$6

Duck tongue, spicy Fragrant sauce, fresh lychee

Viva China* \$6

Crispy beef tendon, Szechuan-soy sauce, fresh oyster

Cochinita \$6

Yucatan-style barbecue pork, sour orange,
marinated onions

Carnitas \$6

Braised pork, onions, chicharrón, salsa verde cruda

Lengua \$6

Beef tongue, salsa pasilla

Pescado Estilo Baja \$7

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

Birria \$7

Shredded veal and lamb, onions, cilantro, consommé

Pollo a la Parilla \$6

Grilled jidori chicken, guacamole, green onions

Taco Nopales y Queso \$6

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

SEAFOOD

Shrimp Mojo \$18

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

Ocean's Nest \$26.88

Crispy egg noodles topped with gulf shrimp and
head-on prawns, tossed in a traditional Chinese gravy
with bok choy, carrots and mushrooms

NOODLES

18 Monk \$14.88

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

XO Rice Noodles \$16.88

Steamed rolled rice noodles topped with house-made XO sauce

Ants Climbing a Tree \$14.88

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

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, served with Chinkiang vinegar

Kao Lao Lao \$9.88

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

Beijing Glass \$14.88

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

VEGETABLE

Twenty Vegetable Fried Rice 19.88

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

with chicken **+\$5**

with beef **+\$5**

with shrimp **+\$8**

Papas Fritas / Fried Potatoes \$7

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

Wok-Roasted Green Beans \$12.88

With fresh baby corn, ginger, garlic, and arbol chile, topped with sliced almonds and a squeeze of fresh lime

SOUPS

Don't Be Jealous \$11.88

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

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**

Pozole Rojo \$13

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

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

Caldo Tlalpeño \$13

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

MEAT

Rou Jia Mo Street Sandwich \$8.88

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

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

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

Chicken Ji Song \$14.88

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

Mapo Tofu \$12.88

Fried tofu and minced pork in a spicy Szechuan sauce with scallions and Nasturtium leaf

Chuleta con Mole Poblano* \$32

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