CHINA POBLANO
BY JOSÉ ANDRÉS

CHINA POBLANO TAKE-OUT FEASTS

Mexican for Two $45
6 Pollo a la Parilla Tacos
Arroz Perfecto
Frijoles con Crema y Queso
Chips and Salsa

Chinese for Two $45
When Pigs Fly
Fried Wontons
20 Vegetable Fried Rice
Wok-Roasted Vegetable

Noodles & Tacos for Two $45
Dan Dan Mian
Ants Climbing a Tree
2 Pollo Tacos
2 Carnitas Tacos

FIRST BITES

Chips & Salsa $6
Chipotle salsa de casa

Guacamole $16
Onions, cilantro, serrano, lime, tomatillos, queso fresco. Made fresh daily and served with your choice of warm corn tortillas or tortilla chips
add crudite **+$4**

Queso Fundido $12
Melted Menonita cheese flambéed with tequila and served with fresh hand-made tortillas
with spicy chorizo **+$3**

Empanada Atún Estilo Veracruz $15
Deep-fried heirloom masa pouch filled with ahi tuna, tomatoes, onions, almonds, chiles, saffron, finished with an avocado crema

Sope de Calabaza $10
Fried heirloom masa, butternut squash, requeson, serrano, pomegranate, cilantro

Quesadilla de Chicharrón $14
Pork chicharróns, onion and cilantro all folded into heirloom masa with melted Menonita and Oaxaca cheeses and cinco chile salsa

Chilaquiles $14
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**

Huevos Rancheros* $15
Fried corn tortillas, two sunny side eggs, salsa molcajete, queso fresco, refried black beans, salsa pico Yucateco, avocado

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 $15
Traditional chicken soup with arroz perfecto, avocado, garbanzo, a smoky chile-spiked broth and toasted chipotle pepper

CALL 702.698.7900 OR VISIT OUR TAKE-OUT WINDOW TO PLACE YOUR ORDER

MARGARITA GRANDE

22oz Margarita served in a souvenir China Poblano shaker $24
Coconut, Mango, Prickly Pear, Watermelon

SALADS & CEVICHES

La Leng Mian $14.88
A refreshing cold noodle salad made with wheat noodles, peanuts, cucumber, pickled Fresno, crunchy garlic, sesame, vinegar, spicy oil

Lian Ou $11.88
Lotus root with black vinegar dressing, cilantro, teardrop peppers, scallions, Fresno and shishito peppers

Ensalada de Betabel $15.88
Salt-roasted beets, pop rocks praline, apple, orange, pea shoots, finished with a chili-orange dressing and shaved goat cheese

Tuna Ceviche* $19
Sushi-grade ahi tuna tossed with a soy dressing, avocado, toasted pecans, cilantro, red onion and Fresno and serrano, topped with crispy amaranth

Young Coconut Ceviche $14
Young coconut, avocado, teardrop pepper, onion and cilantro are dressed with fresh coconut water and citrus juices

DIM SUM

Traditional Siu Mai $14.88
6pc Shrimp, pork, jicama, mushrooms, peanuts

Quail Egg Siu Mai* $17.88
6pc Our Traditional Siu Mai topped with poached quail egg and fried garlic

Chicken Siu Mai $14.88
6pc Chicken, cloud ear mushroom, goji berry

Golden Pearls $15.88
5pc Vegetable steam dumpling with shiitake and wood ear mushrooms, carrot, celery and jicama

Har Gow $14.88
6pc Translucent Cantonese dumpling, pork and shrimp filling

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 $11.88
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 $15
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 cebollitas, chile pequin

Pescado Estilo Baja $8
Battered and fried seasonal fish, lime mayonnaise, cabbage, salsa pico Yucateco

Nopales y Queso $7
Seared queso fresco, salt cured cactus, toasted pumpkin seeds, onions, salsa molcajete

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

Papa $7
Salt roasted Yukon Gold potato, guacamole, queso fresco, pico de gallo

Quesabirria $24
3pc Heirloom blue corn tortillas stuffed with lamb, beef, Menonita and Oaxacan cheeses, onions, cilantro, and served with consommé

MEAT & SEAFOOD

Chicken Ji Song $16.88
5pc Lettuce cups with Kung Pao-style chicken and crispy sweet potato

Mongolian Beef Lettuce* $19.88
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 pickled Fresno chiles

Camarones al Mojo de Ajo Negro $21
Wild-caught Gulf shrimp sauteéd with dried chiles, roasted poblanos, shallots and sweet aged black garlic

Carne Asada Norteña* $29
Marinated and grilled 7oz flank 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

Ants Climbing a Tree $15.88
Spicy wok-tossed glass noodles with bok choy, chicken, fresh pea shoots and toasted sesame seeds

18 Monk $16.88
Thick-cut wheat noodles stir fried in a rich sesame soy sauce with carrots, celery, onions and shiitake, and topped with pickled beech mushrooms and crispy sweet potato

Road to Xi'an $17.88
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 pickled mushrooms

Dan Dan Mian $14.88
José's take on an original Chinese street classic: hand-cut wheat noodles with Szechuan ground pork sauce, toasted peanuts, cilantro and chile pequin, finished with Chinkiang vinegar

VEGETABLES

Twenty Vegetable Fried Rice $19.88
Fried rice, mushrooms, egg, and twenty seasonal vegetables. See if you can count them all!
with chicken **+$6**
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

SWEET TREATS

Mango Sticky Rice $12
Our surprising version! Fresh rice cream layered with mangos and mango granita, rice espuma, caramelized rice crispies and a hint of lime

Churros $12
Delicate fried pastry coated in sweet cinnamon sugar

Chocolate Terra Cotta Warrior $18
Dark chocolate warrior filled with milk chocolate mousse, caramelized bananas and ginger ice cream

Uno Dos Tres Leches! $15
Three milks-soaked cake, condensed milk espuma, banana, strawberry, and raspberry dust

Paleta $6
Ask you server for today's selection!

** 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.*