

CHINA POBLANO BY JOSÉ ANDRÉS

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 the prepared dishes:

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

FIRST BITES

Chips & Salsa \$6 VG/V/T/P/D

Chipotle salsa de casa

Guacamole \$20 G/VG/T/P

Made tableside with onion, cilantro, serrano, lime, tomatillo and queso fresco. Served with your choice of warm corn tortillas (E/S/F/SF) or tortilla chips
add crudite **+\$4**

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

Melted Menonita cheese flambéed with tequila and served with fresh hand-made tortillas
with spicy chorizo **+\$5**

Rou Jia Mo \$11.88 T/P/F

Chinese street sandwich with red-braised pork belly, cilantro and green onion stuffed into a naan style bread

Sopes de Chorizo con Papa \$11 T/P

Crispy mini sopes filled with refried black beans, spicy chorizo, Yukon Gold potatoes, Mexican crema and green onion

Empanada Atún Estilo Veracruz \$15 P

Deep-fried heirloom masa pouch filled with ahi tuna, tomato, onion, almond, chile, saffron, served with an avocado crema

Chilaquiles \$16 VG/T/P/S

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 VG/T/P

Heirloom corn tortillas, two sunny side up eggs, salsa roja, queso fresco, refried black beans, avocado

Char Siu For You! \$16.88 T/P/D/E/F

Cantonese-style barbecue pork ribs, marinated seasonal vegetables, green onion

Quesadilla de Chicharrón \$16 G/T/P/E/S/F/SF

Heirloom blue corn tortilla filled with Menonita and Oaxaca cheeses, chicharrón, white onion, cilantro. Served with salsa de cinco chiles

SOUPS

Rich & Noble Congee \$15.88 T/P/D/E/F

Rice porridge slow cooked with dried shrimp and scallop, with Chinese sausage, onion oil, green onion, black garlic
with trout roe* **+\$8**

Swallow a Cloud \$16.88 T/P/D/F

Our delicate wonton soup with fluffy house-made shrimp and pork wontons
with egg noodles **+\$2**

Caldo Tlalpeño \$17 G/T/P/D/E/S/F/SF

Traditional chicken soup with arroz perfecto, avocado, garbanzo, carrots, snap peas, a smoky chile-spiked broth and chipotle pepper

Pozole Rojo \$18 G/T/P/D/E/S/F/SF

Rich guajillo chile broth with shredded pork and hominy, served with chicharrón, avocado, cabbage, onion and lime

SALADS Y CEVICHE

Aguachile Negro \$24 G/T/P/D/E/S/F

Citrus-poached Mexican Gulf shrimp and bay scallop, cucumber, jicama, lychee, serrano, lime, mint and squid ink

Botana Loca de Camaron \$22 G/T/D/E/S/F

Mexican Gulf shrimp, fresh vegetables, fresh fruit, dressed with Chamoy, salsa Jalisco and citrus juices

Tuna Ceviche* \$22 P/D

Sushi-grade ahi tuna tossed with a soy-lime dressing, avocado, pecans, cilantro, red onion, Fresno and serrano, crispy amaranth

Young Coconut Ceviche \$17 G/VG/V/T/P/D/E/S/F/SF

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

La Leng Mian \$14.88 VG/V/T/E/D/S/F/SF

A refreshing cold noodle salad made with wheat noodles, peanuts, fresh vegetables, Fresno, garlic, black vinegar, aromatic sesame chile oil

China's Sweetest Tomatoes \$15.88 VG/V/G/T/P/E/D/S/F/SF

Heirloom tomato, Chinese rice vinegar, mint, blended rock sugar

Lotus and Fire \$14.88 VG/V/T/P/D/E/S/F/SF

Crispy lotus root, snow pea, mandarin orange, fried lotus chip, cilantro, pea shoot, rose petal, spicy chili oil dressed with Chinkiang vinegar

Ensalada César* \$17 T/P/S/SF

Baby romaine lettuce cups filled with avocado, epazote bread crumbs, Parmigiano Reggiano and Spanish anchovies

DIM SUM

Traditional Siu Mai \$15.88 T/D/F

6pc Shrimp, pork, jicama, mushrooms, peanuts

Quail Egg Siu Mai* \$18.88 T/D/F

6pc Our Traditional Siu Mai topped with poached quail egg and fried shallots

Chicken Siu Mai \$15.88 T/P/D/F

6pc Chicken, cloud ear mushroom, goji berry

Har Gow \$16.88 T/P/D/E/F

6pc Translucent Cantonese dumpling, pork belly and shrimp filling

Golden Pearls \$15.88 VG/V/T/P/D/E/S/F/SF

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

When Pigs Fly \$15.88 T/P/D/E/F

4pc Delicate steamed buns, Chinese barbecue pork

Golden Pigs \$15.88 T/P

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

Fried Wonton \$12.88 T/P/D

7pc Filled with shrimp and pork, served with sesame dressing

* 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.

TACOS

Tortillas are made with heirloom corn grown in Oaxaca, Mexico. One per order, except for Quesabirria.

Quesabirria \$27 G/T/P/E/S/F/SF

3pc Heirloom blue corn tortillas stuffed with lamb, beef, Menonita and Oaxacan cheeses, onion, cilantro, and served with consommé

Carnitas \$7.50 T/P

Braised pork, onion, cilantro, chicharrón, salsa verde cruda

Pollo a la Parilla \$7.50 G/T/P/D/E/S/F/SF

Grilled chicken, guacamole, charred green onion, chile pequin

Viva China* \$8.50 T/P/D/E/F

Crispy beef tendon, Szechuan-soy sauce, raw oyster, green onion

Pescado Estilo Baja \$8.50 T/P/D

Battered and fried Open Blue cobia fish, lime mayonnaise, cabbage, salsa pico

Pulpo a la Parilla \$8.50 G/D/E/F/SF

Char-grilled Spanish pulpo, avocado, roasted corn salsa macha, radish

Nopales y Queso \$8 G/VG/T/P/E/S/F/SF

Seared queso fresco, salt cured cactus, toasted pumpkin seeds, onion, salsa molcajete

Frijoles \$6 G/VG/T/P/E/S/F/SF

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

Papa \$6 VG/T/P/E/S/F/SF

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

Hongos \$6.50 G/V/VG/T/P/E/S/F/SF

Shiitake, shimeji and oyster mushrooms, guacamole, fried epazote

MEAT & SEAFOOD

Ji Song \$18.88 T/P/D/F

5pc Lettuce cups with Kung Pao-style chicken and crispy sweet potato with mushrooms +\$3

Mongolian Beef Lettuce* \$26.88 T/P/D/E/F

Marinated beef seasoned with shishito pepper, onion, ginger, soy sauce and Chinkiang black vinegar, and wok-tossed with lettuce hearts

Gan Pung Ji Wings \$16.88 T/P

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

Wild-caught Gulf shrimp sautéed with dried chiles, roasted poblanos, shallots and sweet aged black garlic

Cobia Collar \$18.88 T/D/E/S/SF

Open Blue cobia fish collar breaded and fried, napa cabbage slaw, cilantro, green onion, chili oil

Carne Asada* \$40 P/D/E/S/F/SF

6oz Black Angus skirt steak, mole poblano, charred green onion, sesame seeds, heirloom corn tortillas

Pork Belly Cochinita Pibil \$80 G/T/P/D/E/S/F/SF

Kurobuta pork belly is marinated with citrus juices and achiote, then wrapped in banana leaves and cooked to perfection! Served family style with marinated vegetables, fresh salsas and heirloom blue corn tortillas. Makes 10-12 tacos.

48-hour advance order requested. Please call 702.698.7900 to place an order. Same day orders based on availability.

VEGETABLES

Twenty Vegetable Fried Rice \$20.88 T/P/D/F

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 VG/V/P/E/S/F/SF

With ginger, garlic, onion, and Chile de árbol, finished with toasted almonds and a squeeze of fresh lime

Yu Xiang Eggplant \$15.88 VG/V/P/E/F/SF

Fire roasted Chinese eggplant, Fresno and shishito peppers, ginger, shallots, Chinkiang vinegar, garlic chili oil

NOODLES

Ants Climbing a Tree \$17.88 T/P/E/F

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

La Mian Lo Mein \$18.88 T/P/E/F

Smoked ham, wheat noodles, mushrooms and seasonal vegetables all come together in this Chinese comfort dish

Road to Xi'an \$19.88 T/P/D/F/SF

Inspired by the spices traded along the Silk Road, this dish combines thick cut wheat noodles with cumin and star anise, braised lamb, green onion and marinated beech mushrooms

18 Monk \$16.88 VG/V/T/P/D/F

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

with chicken +\$6

with beef +\$8

with shrimp +\$10

with XO sauce +\$12

Dan Dan Mian \$14.88 T/D/E/F

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 with Chinkiang vinegar

Kao Lao Lao \$11.88 VG/V/T/P/D/E/F/SF

Classic oat noodles from the Shanxi region of China. Each noodle is hand rolled and delicately arranged in a honeycomb shape, then steamed and served with Tiger dipping sauce

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