

# CHINA POBLANO BY JOSÉ ANDRÉS

## TAKE-OUT

### Mexican for Two \$55

6 Pollo a la Parilla Tacos  
Arroz Perfecto  
Frijoles con Queso  
Chips and Salsa

### Chinese for Two \$55

When Pigs Fly  
Fried Wontons  
20 Vegetable Fried Rice  
Wok-Roasted Vegetable

### Noodles & Tacos for Two \$55

Dan Dan Mian                      2 Pollo Tacos  
18 Monk                              2 Carnitas Tacos

## FIRST BITES

### Chips & Salsa \$6

Chipotle salsa de casa

### Guacamole \$18

Made with onion, cilantro, serrano, lime, tomatillo and queso fresco.  
Served with your choice of warm corn tortillas or tortilla chips

### Queso Fundido \$14

Melted Menonita cheese flambéed with tequila and served with  
heirloom corn tortillas  
with spicy chorizo **+\$5**

### Rou Jia Mo \$11.88

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

### Sopes de Chorizo con Papa \$11

Crispy mini sopes with refried black beans, house-made chorizo,  
Yukon Gold potatoes, Mexican crema and green onion

### Empanada Atún Estilo Veracruz \$15

Deep-fried heirloom masa pouch filled with ahi tuna, tomatoes,  
onions, almonds, chiles, saffron, finished with an avocado crema

### Chilaquiles \$15

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

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

### Quesabirria \$25

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

## SOUPS

### Rich & Noble Congee \$15.88

Rice porridge slow cooked with dried shrimp and scallop, with  
Chinese sausage, onion oil, green onions, black garlic

### 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 \$16

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

### Pozole Rojo \$16

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

**CALL 702.698.7900 OR VISIT OUR TAKE  
OUT WINDOW TO PLACE AN ORDER**

## MARGARITA GRANDE

### 22oz Margarita

served in a souvenir

### China Poblano shaker \$24

Coconut, Mango,  
Prickly Pear, Watermelon



## SALADS & CEVICHES

### Aguachile Negro \$24

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

### Coctel de Camaron y Pulpo \$24

Classic Mexican coctel in a sweet and spicy tomato sauce,  
with Mexican Gulf shrimp, Spanish octopus, avocado,  
red onion and cucumber

### Tuna Ceviche\* \$21

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

### Young Coconut Ceviche \$16

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

### La Leng Mian \$14.88

A refreshing cold noodle salad made with wheat noodles, peanuts,  
cucumber, Fresno, crunchy garlic, sesame, vinegar, spicy oil

### Cold Cucumbers \$10.88

Persian and English cucumbers, wood ear mushroom,  
teardrop pepper, Chinkiang vinegar, chili oil

### Ensalada Delicata \$14

Roasted delicata squash and beets, charred green onion crema,  
candied pepitas, walnut pop rocks, pea shoots gently tossed in  
sherry honey dressing

### Ensalada César\* \$17

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

## DIM SUM

### Traditional Siu Mai \$15.88

6pc Shrimp, pork, jicama, mushrooms, peanuts

### Quail Egg Siu Mai\* \$18.88

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

### Chicken Siu Mai \$15.88

6pc Chicken, cloud ear mushroom, goji berry

### Har Gow \$15.88

6pc Translucent Cantonese dumpling, pork belly and shrimp filling

### Golden Pearls \$15.88

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

### 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 \$12.88

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 \$25

braised pork, onions, cilantro, salsa verde cruda

Carnitas \$7.50

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

Pollo a la Parilla \$7.50

Grilled chicken, guacamole, charred green onions, chile pequin

Lengua \$8.50

Tender braised beef tongue, salsa de chile de arbol, onion, cilantro

Viva China\* \$8.50

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

Pescado Estilo Baja \$8.50

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

Pulpo a la Parilla \$8.50

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

Nopales y Queso \$8

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

Frijoles \$6

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

Papa \$6

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

Hongos \$6.50

Shiitake, shimeji and oyster mushrooms, roasted poblano, guacamole, fried epazote

# VEGETABLES

Twenty Vegetable Fried Rice \$20.88

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

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

Yu Xiang Eggplant \$14.88

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

# NOODLES

Oxtail Noodle Soup \$25.88

Slow braised oxtail with Chinese spices, thick wheat noodles, seasonal vegetables, crispy garlic, spicy monk sauce

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

Road to Xi'an \$18.88

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

Thick-cut wheat noodles stir fried in a rich sesame, soy sauce with carrots, celery, onion, shiitake and wood ear mushrooms, topped with marinated beech mushrooms and crispy sweet potato

Dan Dan Mian \$14.88

José's take on an original Chinese street classic: wheat noodles with a rich Szechuan ground pork sauce, toasted peanuts, cilantro and chile pequin, finished with Chinkiang vinegar

# MEAT & SEAFOOD

Chicken Ji Song \$18.88

5pc Sweet gem lettuce cups with Kung Pao-style chicken, spicy árbol, crispy sweet potato with mushrooms +\$3

Mongolian Beef Lettuce\* \$21.88

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 Fresno chiles

Camarones al Mojo de Ajo Negro \$22

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

Carne Asada\* \$40

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

Pork Belly Cochinita Pibil \$80

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.

24-hour advance order requested.

Same day orders based on availability.

\* 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.