

## 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.

**CHI  
NA  
PO  
BLA  
NO**  
NOODLES &  
TACOS

## TAKEOUT MENU

### 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 \$5

#### 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**

### ANTOJITOS

#### Blue Corn Quesadilla \$13

Shimeji, shiitake and oyster mushrooms are sautéed with rajas, then stuffed with Menonita cheese, onions and cilantro into a fresh blue corn tortilla. Served with salsa molcajete

#### Tamal Mole Negro \$12

Braised beef shank, mole negro, charred cebollitas, toasted sesame seed, cilantro

#### Sopes de Calabaza \$6

Crispy mini sopes filled with butternut squash, house-made requeson cheese and a touch of habanero, topped with pomegranate seeds and cilantro

#### Chorizo con Papas Sopes \$7

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

### 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

#### Cold Cucumbers \$9.88

Smashed cucumbers, pickled wood ear mushrooms, and teardrop peppers are dressed with sweetened Chinkiang vinegar and a touch of spicy oil

#### Secret Garden \$10.88

Seasonal greens tossed in black sesame dressing, surrounded by deep fried tofu, orange segments, toasted almonds and jicama

#### Beijing Glass \$14.88

Chilled glass noodles with sesame dressing with carrots, pickled Fresno chiles, bean sprouts, chives, napa cabbage, jicama and avocado

### CEVICHES

#### Tuna Ceviche\* \$15

Ahi tuna tossed with a soy dressing, avocado, cilantro, toasted pecans, red onion and Fresno 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 Camaron y Vieiras \$18

Citrus-poached shrimp, bay scallops, avocado and cucumber come together in a spicy aguachile, finished with epazote oil and cilantro

\* 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.

## 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

### Siu Mai

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

### Traditional \$13.88

Shrimp, pork, jicama, mushrooms, peanuts

### Chicken \$13.88

Chicken, cloud ear mushroom, goji berry

### Quail Egg\* \$17.88

Our Traditional siu mai topped with poached quail egg and fried shallot

### Fried Wonton \$11.88

7pc shrimp, pork, sesame sauce

## VEGETABLE

### Twenty Vegetable Fried Rice 19.88

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

with chicken **+\$5**

with beef **+\$6**

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

### Bruselas \$11

Fried brussel sprouts in tomatillo and arbol chile salsa, with apricots, pepitas, peanuts, and sesame seeds

## TACOS

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

### 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

### Barbacoa de Res \$7

Oaxacan-style barbecue beef, pickled nopales, white onions, cilantro

### Pollo a la Parilla \$6

Grilled chicken, guacamole, charred cebollitas, chile pequin

### Nopales y Queso \$6

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

### Frijoles \$5

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

## SEAFOOD

### Shrimp Mojo \$18

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

## NOODLES

### The Unruly Monk\* \$15.88

A hearty vegetarian soup of hand-cut wheat noodles, cloud ear mushrooms, yuba, napa cabbage, soft poached egg, and spicy sauce

### Braised Beef Noodle Soup \$19.88

Beef short ribs are stewed with Chinese spices, daikon and sweet bean paste, ladled over hand-cut wheat noodles, topped with fried shallots and coriander salt

### 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 beech mushrooms and crispy sweet potato

### 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, finished with Chinkiang vinegar

## 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, 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 \$11.88

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\* \$18.88

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

### Chuleta con Mole Poblano\* \$40

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

## SWEET TREAT

### Churros \$11

Delicate fried pastry coated in sweet cinnamon sugar to dip in our Oaxacan hot chocolate