CHINA CHILCANO
by José Andrés

Make the most of your experience at China Chilcano by pairing our food with the best selection of wines from South America and around the world, carefully chosen by José Andrés Group Wine Director, Jordi Paronella.

VINO WEDNESDAYS

Enjoy any of our fabulous wines by the bottle at 50% off every Wednesday.

WINES BY THE GLASS

SPARKLING

Cuvée José 2019 $16/64
Raventós i Blanc, Conca Riu Anoia, Penedés, Spain
A special edition sparkling wine made just for our restaurants. Delicious and versatile. Medium-bodied and refreshing with rich pear and toast notes.

Estelado Brut Rosé 2018 $15/60
Miguel Torres, País, Maule Valley, Chile
Creamy ith a nice toasty aroma, hints of citrus and strawberry leading to fine bubbles and a dry finish.

WHITE

Sauvignon Blanc 2022 $12/56
Wapisa, Patagonia, Argentina
White flowers, citrus and sea breeze notes. Crisp and refreshing. Order some sashimi or ceviches.

Viura 2018 $14/54
Akemi 暁美 *"Beauty of Dawn"*, Rioja, Spain
Akemi means "Beauty of Dawn", but we like it all day long. White fruit and floral notes make this drink like a soft chardonnay. Easy and fun.

Riesling 2020 $15/60
Selbach "Incline", Mosel, Germany
Off-dry but not too sweet with great acidity, green apple, white blossoms, white peach and mineral notes with a touch of slate.

Albariño 2020 $14/56
La Val, Rías Baixas, Spain
Lifted and elegant with hints of citrus and peach on the nose. Minerality on the palate is balanced by stone fruit, lime and white spice – which persist through to the long, crisp finish.

Chardonnay 2020 $13/52
Chakana, Agrelo, Argentina
Rich yellow in color, floral on the nose with banana, pineapple, papaya and spicy aromas. Full and round with nice acidity and long finish. Enjoy with our ceviche clásico or a sanguche!

ROSÉ

Sumoll, Xarel.lo, Parellada 2021 $13/52
Can Sumoi, Penedés, Spain
Suggestions of wild berries, and a distinctive note of pears, alongside a classy bouquet of white flowers and fragrant roses with a citrus finish.

Pinot Noir 2021 $44
Prisma, Casa Blanca Valley, Chile

RED

Pinot Noir 2020 $12/48
Pampas Grass, Patagonia, Argentina
This yummy wine smells of strawberry, violet, and bright berry. The flavors follow suit with strawberry candy, raspberry, and red cherry. Soft acidity and light tannins make this wine an easier drinker that can be enjoyed at any time.

Garnacha 2019 $13/52
Ver Sacrum, Uco Valley, Argentina
Fruit notes of cherry along with vanilla, cocoa powder, sage, thyme and sweet tobacco. Whole cluster fermentation adds sandy minerals, bright acid and drying tannins that provide structure, but are not massively strong.

Cabernet Sauvignon 2021 $12/48
Maitia 'Roto' Cabernet, D.O Maule Valley, Chile
This fruit driven wine shows notes of black cherry, raspberry, and baking spices with a hint of cacao on the nose. Bold and well structured composing of 9% Syrah. Pairs excellently with meaty dishes.

Carignan 2018 $14/52
Villalobos, Colchagua Valley, Chile
A medium ruby-red in color. Fragrant aromas of plums, mint and chocolate. On the palate, lush and elegant with a firm, ripe texture and excellent acidity. The tannins are soft and the finish is dry but lengthy.

Malbec 2020 $11/44
Chañarmuyo, La Rioja, Argentina
It has all you expect in a Malbec: Juicy, jammy fruit, a touch of chocolate and an innate ability to make you want a second glass. Pair it with life!

WINES BY THE BOTTLE

SPARKLING WINE

Estelado Brut Rosé $60
Miguel Torres, País, Maule Valley, Chile 2018

Alma 4 Blanc de Blancs $65
Chardonnay, Mendoza, Argentina 2017

WHITE WINE

CRISP & DRY

Illahe Estate, Willamatte Valley, Oregon **$55**
Pinot Gris 2021

Ziaboga Txakolina, Arabako Txakolina, Spain **$62**
Honadarrabi Zuri 2021

Secreto de Viu Manet, Casablanca, Chile **$65**
Sauvignon Blanc 2020

Amaya, San Antonio Valley, Chile **$70**
Sauvignon Blanc 2020

Supernova Ca'n Verdura, Mallorca, Spain **$75**
Moll 2021

AROMATIC & FRAGRANT

Vistalgo Mezcla Blanca, Maule Valley, Chile **$48**
Off-Dry Riesling 2019

El Porvenir Amauta Absoluto, Salta, Argentina **$40**
Torrontés 2020

Molino del Ciego, Roberto Henriquez, Itata, Chile **$79**
Semillon 2019

Palacio Fefiñanes, Rías Baixas, Spain **$75**
Albariño 2021

COMPLEX & RICH (SOME OAK)

Garage Phoenix Ferment, Central Valley, Chile **$60**
País, Cariñena 2020

Linden Wabi Sabi, Virginia **$63**
Vidal Blend 2019

Sandhi, Central Coast, California **$65**
Chardonnay 2020

El Enemigo, Mendoza, Argentina **$90**
Chardonnay 2019

Fossil Zuccardi, Mendoza, Argentina **$125**
Chardonnay 2019

Catena White Stones Adrianna Vineyard, Mendoza, Argentina **$140**
Chardonnay 2015

SAKE

JAPANESE RICE WINE

Matsunoi "Wishing Well" **$10 / $38 (720 ml)**
Tokubetsu Honjozo, Niigata, Japan

Yuki Otoko "Yeti" **$10 / $38 (720 ml)**
Junami Ginjo, Niigata, Japan

Konteki "Tears of Dawn" **$25 (300ml)**
Diaginjo, Kinki, Japan

Dewazakura Oka "Cherry Bouquet" **$15/glass**
Junmai Ginjo

Kizakura "Stars" **$38 (300ml)**
Pure Sparkling, Kyoto, Japan

RED WINE

SMOOTH & EASY

Gustavo Martinez, Rawüll, Itata, Chile **$60**
Cinsault 2019

Los Viñateros Bravos, "Granítico", Itata, Chile **$65**
Cinsault 2021

Gustavo Martinez, El Cármen de Cuchacucha **$60**
Itata, Chile, País 2019

Roberto Henriquez, La Unión, Itata, Chile **$80**
País 2019

Montsecano, Refugio, Casablanca, Chile **$60**
Pinot Noir 2020

Clos de Fous, Subsollum, Aconcagua, Chile **$55**
Pinot Noir 2017

Chakana, Sobrenatural, Agrelo, Argentina **$65**
Bonarda 2018

Ultreia St.Jaques, Raúl Pérez, Bierzo, Spain **$55**
Mencía 2019

Weinert, Carrascal, Mendoza, Argentina **$70**
Malbec, Cabernet, Merlot 2018

JUICY & CHEERFUL

Zuccardi, Polígonos San Pablo **$75**
Valle del Uco, Argentina, Malbec 2018

Altos Las Hormigas, Mendoza, Argentina **$65**
Malbec 2018

Michelini Brothers, Esperando a los Bárbaros **$62**
Mendoza, Argentina, Malbec 2021

Bressia, Monteagrelo, Mendoza, Argentina **$70**
Syrah 2016

RICH & BOLD

Chanarmuyo Selección Rva., Mendoza, Argentina **$60**
Cabernet Franc 2018

El Enemigo, Mendoza, Argentina **$68**
Cabernet Franc 2018

Familia Mayol, F. Montuiri, Mendoza, Argentina **$85**
Malbec 2016

Miguel Torres, Vigno, Mauley Valley, Chile **$55**
Carignan 2017

Ridge, Three Valleys, Sonoma County, California **$87**
Zinfandel, Petite Sirah, Carignane, Grenache 2017

COMPLEX & ELEGANT

Weinert, Mendoza, Argentina **$90**
Malbec 2012

Remelluri Reserva, Rioja, Spain **$150**
Tempranillo, Garnacha, Graciano 2006

Nicolas Catena Zapata, Mendoza, Argentina **$165**
Cabernet Sauvignon/Malbec 2018

DESSERT WINES

Linden Vineyards, Late Harvest 2017, Virginia **$12**
Candied orange zest and dried apricot aroma with a body that is a particular delight, bursting with mango-juice flavors

Alameda Cream Sherry, Jerez, Spain **$10**
Flattering date, candied ginger, steeped golden raisin and prune eau-de-vie notes meld together here, carrying through the sweet-edged and slightly heady finish. A hint of walnut hull peeks in at the very end.

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BEVERAGE MENU

COCKTAILS

CLÁSICOS DE PERÚ

Pisco Sour* $15
Caravedo pisco, lime, egg white, Amargo Chuncho bitters

Chilcano $15
Caravedo pisco, lime, Amargo Chuncho bitters, Fever-Tree ginger ale

Add Macerado $1
Take your Pisco Sour or Chilcano to the next level by trying it with one of our seasonal pisco macerados

Pisco Punch $15
Piña macerado pisco, citrus sherbet, orange bitters

MACERADOS $13

Our selection of macerados are inspired by Peru's diverse flavors and varied seasons. Enjoy them on their own or in a cocktail!

Aguaymanto Peruvian Gooseberry
Chicha Morada Andean Purple Corn
Guinda Sour Cherry
Kión Ginger
Manzana Apple
Maracuya Passionfruit purée
Pepino Cucumber
Piña Pineapple
Rocoto Spicy Peruvian pepper

MORE COCKTAILS

Highball $13
Made using the Suntory Toki highball machine to create a perfectly blended, ice-cold cocktail with five times the carbonation of regular soda water, the perfect low ABV cocktail.
Suntory Toki Whiskey, club soda, grapefruit peel

Bullet Train to Tokyo $14
Sake, cucumber pisco, rocoto pisco, lime

5-Spice Old Fashioned $15
J Rieger whiskey, Chinese five spice, Angostura bitters

Hokkaido Martini $16
Mizu Shochu, Yeti Sake, Etsu Gin, Vittore Vermouth

Café en Ica $15
J Rieger Caffe amaro, Barsol Perfecto Amor, cold brew coffee

Kyuri San $15
Kiyomi rum, cucumber pisco, Green Chartreuse, cilantro, lime

CERVEZAS

BOTTLE

Cusqueña Lager, Lima, Peru **$8**
Asahi Super Dry Lager, Japan **$8**
Cristal Lager, Lima, Peru **$8**
Pilsen Callo, Pilsner, Lima, Peru **$8**
Tsingato Lager, Quingdao, China **$8**

DRAFT

Kirin Ichiban Pale Lager, Japan **$9**
Right Proper "Raised by Wolves" **$9**
Pale Ale, Washington D.C.
Atlas "Ponzi" IPA, Washington D.C. **$9**

PERUVIAN PISCOS

PURO

Piscos made from a single varietal of grape

QUEBRANTA
Barsol **$12**
Caravedo **$12**
Cuatro Gallos **$13**
Demonio de los Andes **$12**
Don Benedicto **$12**
Finca Rotondo **$12**
Ocucaje **$12**

ITALIA
Barsol **$12**
Ocucaje **$12**
Picasso **$12**
Demonio de los Andes **$12**

TORONTEL
Caravedo **$12**

MOSCATEL
Demonio de los Andes **$12**

ALBILLA
Demonio de los Andes **$12**

ACHOLADO

Piscos made from multi varietals of grapes

Caravedo Quebranta, Torontel **$12**

Cuatro Gallos Quebranta, Italia, Torontel **$12**

Intipalka Quebranta, Torontel, Italia **$12**

Demonio de los Andes Albilla Negra **$12**

Piscologia Quebranta, Torontel, Italia **$12**

Sol de Ica Italia, Quebranta, Torontel **$13**

MOSTO VERDE

Piscos made from fresh grape juice, resulting in a more aromatic and velvety pisco

1615 Mosto Verde Torontel **$15**

1615 Mosto Verde Italia **$15**

Barsol Mosto Verde Italia **$15**

Caravedo Italia, Quebranta, Abilla, Moscatel **$19**

Cuatro Gallos Italia **$15**

Cuatro Gallos Torontel **$12**

Finca Rotondo Italia **$15**

Finca Rotondo Quebranta **$15**

Intipalka Acholado **$15**

Intipalka Italia **$15**

Intipalka Torontel **$15**

Picasso Quebranta, Italia, Torontel **$15**

JAPANESE SPIRITS

GIN

Etsu $14
Komasa $18
Kyoto Dry Gin KI NO BI $15
Kyoto Green Tea Gin KI NO TEA $15
Matzui Gin $15
Nikka Coffey Gin $15
Suntory Roku Gin $14

VODKA

Nikka Coffey Vodka $15
Suntory Haku Vodka $13

RUM

Kiyomi Rum $14

SHOCHU

Colorful Rice, Sweet Potato **$16**
Iichiko Silhouette Barley **$14**
Kana Kokutu Sugar, Rice **$16**
Mizu Shochu Rice, Barley **$13**
Mizu Green Tea Shochu Rice, Barley **$14**
Mizu Lemongrass Shochu Rice **$14**
Mizu Shochu Sakura Cask Rice, Barley **$15**

WHISKEY

Hibiki $22
Ichiro Malt and Grain Whisky $24
Iwai $14
Iwai 45 $15
Iwai Tradition $17
Iwai Tradition "Fuyu" $19
Kaiyo Rubi $29
Kaiyo Kuri $25
Kikori $17
Nikka Coffey Malt $17
Nikka Coffey Grain $17
Ohishi "Sherry Cask" $20
Suntory Toki Whiskey $15
Takamine $24
Yamazaki 12 Year $33

PERUVIAN SPIRITS

GIN

Amazonian $13
Gin'ca $13
Antagonic $13

RUM

Ron Cartavio 2 Year $13
Ron Cartavio 12 Year $15
Ron Cartavio 18 Year XO $19
Plantation Peru $15
Plantation XO $19

NON-ALCOHOLIC

Refresco de Maracuyá $7
Still or Sparkling | Passion fruit water

Chicha Morada $7
Peru's classic beverage made of purple corn, pineapple, spices

Bottled Sodas $6
Mexican Coke | Orange Fanta | Sprite

* 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.