

**What brings Mexico and China together?** You could start with the Spanish galleons that first sailed the Pacific in 1565 in 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 a voyage, first dreamed by Christopher Columbus, that has connected East and West for the last five centuries.

**Guacamole** made one-by-one/  
fresh tortillas \$15

**Chips and Salsa** fresh tortilla chips/  
house-made chipotle salsa \$4  
**Chips** \$2

### **TACOS** one per order

**Langosta** lobster/salsa Mexicana  
arbol chile sauce \$10

**Silencio** duck tongue/fresh lychee \$5.50

**Lengua** beef tongue/salsa pasilla \$4

### **Cochinita**

Yucatan-style pit barbeque pork/  
marinated onions \$5.50

**Viva China\*** soft beef tendón/  
Kumamoto oysters/scallions/  
Sichuan peppercorn sauce \$5.50

**Setas** wild mushrooms/guacamole \$4.50

### **Barbacoa de Res**

Oaxacan-style barbeque beef/  
guajillo chile/pickled cactus paddle \$5.50

**Carnitas** braised baby pig/pork rinds/  
spicy salsa verde cruda \$5.50

### **Pollo con Mole Poblano**

roasted chicken/mole poblano \$5.50

**Pescado Frito** fried fish/  
ancho chile pickled onions \$6.50

### **DIM SUM**

**Vegetable Jiaozi** 7pc carrot/cucumber/  
zucchini/water chestnuts \$10.88

### **Happy Buddha Vegetable Spring Roll**

4pc cucumber/carrot/zucchini/  
water chestnuts \$12.88

**When Pigs Fly** 4pc delicate steamed  
buns/Chinese barbeque pork \$13.88

**Golden Pigs** 4pc fried delicate steamed  
buns/Chinese barbeque pork/  
condensed milk \$14.88

### **Lamb Pot Stickers Stuck on You**

6pc sweet onions/crispy lace \$12.88

**Traditional Sui Mai** 6pc shrimp/pork/  
water chestnuts/mushrooms/  
peanuts \$13.88

**Sui Mai Scallops\*** 6pc pork/bamboo/  
mushrooms/peanuts \$13.88

**Sui Mai Beef** 6pc beef/lime/  
daikon/watermelon radish \$13.88

**Sui Mai Chicken** 6pc chicken/  
cloud ears/goji berries \$13.88

**Lucky 8 Sui Mai** 8pc traditional/  
scallops/beef/chicken sui mai \$18.88

**Har Gau** 6pc shrimp/pork belly \$13.88

**Fried Wonton** 7pc shrimp/pork/  
sesame sauce \$11.88

### **NOODLES**

*Add Shirley Lee family XO sauce \$3.88*

**Huitlacoche Noodles** wild mushrooms/  
fresh Mexican corn truffle/  
knife-shaved noodles \$18

**Open Sesame** cucumber/carrots/  
chilled wheat noodles \$9  
with shredded chicken \$13

**Beijing Glass** bean sprouts/jicama/  
avocado/cellophane noodles/carrot/  
Chinese cabbage/sesame dressing \$14

**Dan Dan Mian** hand-cut wheat noodles/  
spicy pork sauce \$12

**Ocean Nest** scallops/shrimp/king crab/  
lobster/pan-fried egg noodles/  
seasonal vegetables \$24

**Kao Lao Lao** steamed oat noodles/  
Tiger<sup>2</sup> dipping sauce \$12

### **SOUPS**

*Add Shirley Lee family XO sauce \$3.88*

**Ten Treasure** fresh shrimp/ham/  
seasonal vegetables/wide cellophane  
noodles/good fortune \$17.88

**The Unruly Monk\*** hand-cut  
noodles/wood ear mushrooms/  
poached egg/spicy sauce \$17.88

### **Swallow a Cloud**

Hong Kong-style wonton/shrimp/  
pork/bok choy \$16.88

**Don't Be Jealous** hot and sour soup/  
pork/tofu/bamboo shoots/  
dried mushrooms \$8.88

**Rainbow Congee** Chinese sausage/  
snow peas/carrots \$8.88

**Pozole Rojo** shredded pork/hominy/  
guajillo chile \$12  
with a shot of Reposado tequila \$15

**Caldo Tlalpeño** shredded chicken/rice/  
peas/carrots/avocado/chipotle \$12

### **FROM CHINA**

**Rou Jia Mo Street Sandwich**  
red braised pork \$8.88

**Dancing Eggplant** eggplant/soy sauce/  
bonito flakes/black garlic \$9.88

**Nice, But Naughty**  
bloomdale spinach/sautéed lotus  
root/sesame/goji berries \$9.88

**Singing Jade**  
baby bok choy/black bean sauce/  
fresno pepper \$9.88

**Twenty-Vegetable Fried Rice**  
fresh vegetables/fried rice \$19.88

**Chicken Ji Song** 4pc chicken/  
lettuce leaf cups/fried sweet potatoes \$16

**Lemon Tree Shrimp** 8pc fresh shrimp/  
lemon/black pepper/celery \$16

**Mongolian Beef Lettuce** 6oz grilled  
NY Strip Steak/romaine lettuce/ginger/soy/  
Chinkiang vinegar \$32

### **Fire Phoenix**

crispy young chicken/  
Sichuan peppercorn salt/  
shrimp salt-seasoned pork rinds \$23.88

### **FROM MEXICO**

**Ensalada Cesar "Alex Cardini"\***  
romaine/anchovies/Parmesan cheese \$12

**Gaspacho Morelia** pineapple/  
dragon fruit/jicama/queso fresco/  
chile pequin \$12

**Palmitos** Hawaiian hearts of palm/  
grapefruit/tamarind dressing \$12

**Scallop Ceviche** bay scallops/key limes/  
ancho chile sugar \$12

**Tuna Ceviche\*** tuna/amaranth seeds/  
soy sauce/pecans \$14

**Coctel de Camarones** fresh shrimp/  
jumbo lump crab meat/tomato/  
avocado \$15

**Chilaquiles** tortilla chips/  
green tomatillo salsa/menonita cheese \$13

**Queso Fundido** melted menonita cheese/  
tequila blanco/fresh tortillas \$10  
with chorizo \$12

**Papas fritas** fried potatoes  
with XO sauce \$8  
with mole poblano/Mexican cream/  
queso fresco \$7

**Shrimp Mojo** 8pc shrimp/sweet black  
garlic/roasted poblano peppers \$16

**Like Water for Chocolate** fried quail/  
dragon fruit/rose petals/chestnut and  
dragon fruit sauce \$15

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

\*Consuming raw or undercooked meat, poultry, seafood, shell stock, or egg may increase your risk of food borne illness, especially in case of certain medical conditions. 21% service charge added to parties of 6 or more.

## DESSERTS

**Mango Sticky Rice**  
our surprising version \$11

**Jericalla**  
Oaxacan chocolate custard/  
passion fruit/chocolate sorbet \$11

**Cajeta Flan**  
goat's milk caramel/pineapple \$11

**Coconut Tapioca Balls**  
mandarin orange sorbet/  
passion fruit \$11

**Chocolate Terra Cotta Warriors**  
caramelized bananas/sesame \$16.88

## TEAS

Small pot \$6.88 / Large pot \$8.88

**Earl Grey Organic**  
**Ancient Trees Pu-Erh**  
**Chrysanthemum Pu-Erh**  
**Ti Kuan Yin**  
**Jasmine Downy Pearls**  
**Ginger Twist**  
**Verbena Mint Organic**

## ALCOHOL FREE

**Agua Frescas** a Mexican specialty  
of fresh fruit / water / sugar \$4.88

## MEXICO COCKTAILS

**Mexican Mimosa** sparkling wine/  
fresh fruit juice (daily selection) \$11

**Salt Air Margarita** José Andrés'  
personal creation with fresh lime/  
salt "air" \$14

**Pomegranate Margarita**  
a twist on José's favorite with healthy  
pomegranate juice \$14

**Margarita 'Sal de Gusano'**  
a classic with a very special rim \$13

**Ron Cooper Margarita** our take on the  
classic with a Del Maguey mezcal float \$15

**Classic Margarita** rocks/salt \$13

## CHINA COCKTAILS

**Singapore Sling** the original recipe from  
the Raffles Hotel \$13

**Lychee Sour** a Chinese version of a  
traditional Pisco drink \$12

**Green Tea Sour** a refreshing,  
floral version of whisky sour with  
Jasmine Downy Pearls green tea/  
Chivas Regal/St.Germain \$13

**China Paloma**  
Don Julio reposado/house-made grapefruit  
lavender syrup/soda \$14

**Cold "Tea" for Two** a punch-like  
creation of green tea/tequila/beer. A great  
thirst-quencher served in a tea pot \$24

## SPARKLING WINES

**U Mes U Fan Tres**  
NV 1+1=3, Spain \$38 / \$10

**Roederer Estate**  
Brut Rosé, California \$66

**Avinyo**  
2006 Gran Reserva La Ticota, Spain \$86

**Mumm Napa**  
2000 Brut DVX, California \$100

**Marc Hébrart**  
Sélection 1er Cru, France \$118

**Pierre Peters**  
Blanc de Blancs, France \$127

**Billecart Salmon**  
Brut Réserve, France \$139

**Delamotte**  
Brut Rosé, France \$200

**Möet & Chandon**  
2002 Dom Pérignon, France \$315

## WHITE WINES

**L.A. Cetto**  
2009 Valle De Guadalupe Chenin Blanc,  
Mexico \$36/ \$8

**Helfrich Family**  
2008 Alsace Gewürztraminer Tier,  
France \$36

**Franz Leth**  
2009 Wagram Grüner Veltliner  
Steinagrund, Austria \$39

**Lucien Albrecht**  
2009 Alsace Riesling Réserve,  
France \$45

**Au Bon Climat**  
2009 Santa Barbara Chardonnay,  
California \$52 / \$12

**Iberian Remix**  
2009 Edna Valley Albariño,  
California \$49/ \$11

**William Fèvre**  
2009 Chablis Champs Royaux,  
France \$51

**Treana**  
2009 Viognier-Marsanne Mer & Soleil  
Vineyard, California \$52

**Mengoba**  
2008 Bierzo Godello-Doña Blanca,  
Spain \$55

**Chéreau Carré**  
2003 Muscadet de Sèvre et Maine Le Clos,  
France \$57  
**JJ Vincent et Fils**  
2009 Pouilly-Fuissé Cuvée Marie  
Antoinette, France \$57

**Kalin Cellars**  
1995 Sonoma Chardonnay LD,  
California \$74

**Movia**  
2007 Brda Ribolla Gialla,  
Slovenia \$86

## RED WINES

**Santa Quiteria**  
2009 Almansa BT, Spain \$34 / \$8

**Jubileo**  
2009 Valle De Guadalupe Meritage,  
Mexico \$52 / \$11

**Gorron dona**  
2009 Bizkaiko Txakolina, Spain \$56

**Dashe**  
2009 Dry Creek Zinfandel Florence,  
California \$57 / \$14

**Hill Family**  
2008 Napa Syrah Clarke Vineyard,  
California \$63

**Hirsch Vineyards**  
2010 Sonoma Pinot Noir Bohan-Dillon,  
California \$77

**Nicolas Potel**  
2007 Côte de Nuits Village Vieilles Vignes,  
France \$82

**Casa de Piedra**  
2003 Baja California Vino de Piedra,  
Mexico \$84

**Carrefour**  
2006 Napa Cabernet Franc,  
California \$94

## BOTTLE BEER

Each \$6

**Corona Light**  
**Negra Modelo**  
**Victoria**  
**Moutai**  
**Tsingtao**  
**Yanjing**

## SPECIALTY BEERS

A little out of the ordinary, these  
beers exhibit unique characteristics  
that pair nicely with the bold flavors of  
the food. Ask your server for our  
recommended pairings!

**Saison Dupont**  
11.2 oz 6.5% ABV \$10  
**Carnitas Taco, Queso Fundido**

**La Rulles Triple**  
11.2 oz 8.4% ABV \$11  
**When Pigs Fly, Chicken Ji Song**

**Anchor Brewing Liberty Ale**  
12 oz 5.9% ABV \$8  
**Huitlacoche Noodles, Cochinita Taco**

**Ichtegems Flemish Red Ale**  
11.2 oz 6.5% ABV \$16  
**Rou Jia Mo, Pollo con Mole Poblano**

**Hitachino Ginger**  
11.2 oz 7% ABV \$10  
**Dan Dan Mian, Beijing Glass**

**Saint Petersburg Imperial Stout**  
16.9 oz 7.7% ABV \$18  
**Chocolate Terra Cotta Warrior**

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