

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

FIRST BITES

- Chips & Salsa \$6**
Chipotle salsa de casa
- Guacamole \$20**
Made tableside with onion, cilantro, serrano, lime, queso fresco, tomatillos. Served with your choice of warm corn tortillas or tortilla chips
- Queso Fundido \$18**
Melted Menonita and Oaxacan cheeses 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 onion stuffed into a naan style bread
- Sopes de Chorizo con Papa \$12**
Crispy mini sopos with refried black beans, house-made chorizo, Yukon Gold potatoes, Mexican crema and green onion
- Sincronizadas \$16**
Smoked ham with Menonita and Oaxaca cheeses, toasted until warm and melty in house-made flour tortillas. Served with salsa verde cruda
- Chilaquiles \$17**
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* \$17**
Heirloom corn tortillas, two sunny side up eggs, salsa roja, queso fresco, refried black beans, avocado
- Char Siu for You! \$16.88**
Cantonese-style barbecue pork ribs, marinated seasonal vegetables, green onion

- Quesadilla de Chicharrón 17**
Heirloom blue corn tortilla stuffed with Menonita and Oaxaca cheeses, chicharrón, white onion, cilantro. Served with salsa de cinco chiles

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 \$16.88**
Our rich wonton soup with fluffy house-made shrimp and pork wontons
with egg noodles **+\$2**
- Caldo Tlalpeño \$17**
Traditional chicken soup with arroz perfecto, avocado, garbanzo, a smoky chile-spiked broth and toasted chipotle pepper
- Pozole Rojo \$18**
Rich guajillo chile broth with shredded pork and hominy, served with chicharrón, avocado, cabbage, onion and lime

TAKE-OUT PACKAGES

- 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
18 Monk

2 Pollo Tacos
2 Carnitas Tacos

SALADS & CEVICHES

- Aguachile Negro \$24**
Citrus-poached Mexican Gulf shrimp and bay scallops, cucumber, jicama, lychee, serrano, lime, mint and squid ink
- Aguachile Verde de Camarón \$48**
A platter of Mexican Gulf shrimp, cucumber-lime aguachile, young coconut, pineapple, avocado, serrano, cilantro, corn nuts
- Tuna Ceviche* \$22**
Sushi-grade ahi tuna tossed with a soy-lime dressing, avocado, pecans, cilantro, red onion, Fresno and serrano, crispy amaranth
- Young Coconut Ceviche \$17**
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
- China's Sweetest Tomatoes \$15.88**
Heirloom tomato, Chinese rice vinegar, mint, blended rock sugar
- Squash & Beets \$14**
Kabocha squash, golden beets, tossed in sherry-honey dressing, charred onion crema, pea shoots, walnut pop rock praline, candied pepitas
- Ensalada César* \$17**
Baby romaine lettuce cups filled with avocado, epazote bread crumbs, Parmigiano Reggiano and Spanish anchovies

DIM SUM

- Traditional Siu Mai \$16.88**
6pc Shrimp, pork, jicama, mushrooms, peanuts
- Quail Egg Siu Mai* \$18.88**
6pc Our Traditional Siu Mai topped with poached quail egg and crunchy garlic
- Chicken Siu Mai \$16.88**
6pc Chicken, cloud ear mushroom, goji berry
- Har Gow \$17.88**
6pc Translucent Cantonese dumpling, pork belly and shrimp filling
- Golden Pearls \$16.88**
5pc Vegetable steamed dumpling with shiitake and wood ear mushrooms, carrot, celery and jicama
- When Pigs Fly \$16.88**
4pc Delicate steamed buns, Chinese barbecue pork
- Golden Pigs \$16.88**
4pc Fried steamed buns, Chinese barbecue pork, condensed milk
- Fried Wontons \$13.88**
7pc Filled with shrimp and pork, served with sesame dressing
- Spicy Wontons \$14.88**
8pc Shrimp and pork filled wontons with garlic-ginger chili oil, Szechuan oil, crispy garlic, green onions

TACOS

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

TAKE-OUT TACOS ESPECIAL

TUESDAYS & WEDNESDAYS ONLY | 2 PM - 5 PM

5 Carnitas Street Tacos \$25

braised pork, onions, cilantro, salsa verde cruda

Quesabirria \$27

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

Carnitas \$8

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

Pollo a la Parrilla \$8

Grilled chicken, guacamole, charred green onions, chile pequin

Viva China* \$9

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

Pescado Estilo Baja \$9

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

Pulpo a la Parrilla \$9

Char-grilled Spanish pulpo, avocado, 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 \$7

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 shrimp +\$10

with beef +\$8

with XO sauce +\$8

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 \$15.88

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

NOODLES

Oxtail Noodle Soup \$27.88

Slow braised oxtail with Chinese spices, thick wheat noodles, bok choy, fried garlic

La Mian Lo Mein \$19.88

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

Road to Xi'an \$20.88

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

with chicken +\$6

with shrimp +\$10

with beef +\$8

with XO sauce +\$8

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

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* \$26.88

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

Gan Pung Ji Wings \$17.88

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

Cantonese Steamed Fish \$25.88

Seasonal white fish fillet over napa cabbage is topped with serrano, teardrop peppers, cilantro, sesame oil, and black vinegar. Hot garlic and ginger oil round out this traditional dish.

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.

48-hour advance order requested. Please call 702.698.7900 to place an order. 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.