

**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.

## 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 barbecue pork \$13.88

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

**Lamb Pot Stickers Stuck on You** 6pc vegetables/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

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

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

## NOODLES & 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/wild wood ear mushrooms/poached egg/spicy sauce \$17.88

**Swallow a Cloud** Hong Kong wonton/shrimp/pork/bok choy \$16.88

**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

**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** asparagus/sautéed lotus root/sesame \$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** 8 pc fresh shrimp/lemon/black pepper/celery \$16

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

**Fire Phoenix**  
crispy young chicken/  
Sichuan peppercorn salt/  
seasoned pork rinds \$23.88

## 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 barbecue pork/  
marinated onions \$5.50

**Viva China\*** soft beef tendon/  
Kumamoto oyster/scallions/  
Sichuan peppercorn sauce \$5.50

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

**Barbacoa de Res**  
Oaxacan-style barbecue 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

## FROM MEXICO

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

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

**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** 8 pc 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.

## DESSERTS

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

**Tres Lychees**  
a new take on the Mexican classic \$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

**Aguas 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 \$13

**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 \$14

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

## CHINA COCKTAILS

**Singapore Sling** the original recipe from  
the Raffles Hotel \$12

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

**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

**Helfrich Family**  
2008 Alsace Gewürztraminer Tier,  
France \$34 / \$8

**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 \$46 / \$12

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

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

**Treana**  
2008 Viognier-Marsanne Mer & Soleil  
Vineyard, California \$52

**Mengova**  
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 \$28 / \$7

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

**Dashe**  
2008 Dry Creek Zinfandel Florence,  
California \$57 / \$14

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

**Hirsch Vineyards**  
2008 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**  
24.3 oz 7% ABV \$18  
Dan Dan Mian, Beijing Glass

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

## DESAYUNO

### Carne Machaca con Huevos Revueltos

scrambled eggs/tortilla/dried shredded beef/potatoes/  
poblano chile/tomato/chile pasilla de Oaxaca sauce \$12

**Chilaquiles con Chorizo** fried egg/tortilla chips/ house-made  
chorizo/chipotle chile sauce/Chihuahua cheese \$15

**Plátano con Crema** fried plantain/sweet cream/ Mexican  
cream/sesame seeds \$9

**Churros** fried pastry/sugar/cinnamon/hot Mexican chocolate \$9

## TACOS one per order

Served with Mexican chipotle salsa

**Langosta** lobster/salsa Mexicana/arborel 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 tendon/Kumamoto oyster/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/salsa Mexicana \$6.50

## FROM MEXICO

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

**Gaspacho Morelia** pineapple/cucumber/ jicama/dragonfruit/  
queso fresco/chile pequin \$12

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

**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

## DIM SUM

**Quail Egg Sui Mai** 6pc quail egg/shrimp/pork/  
waterchestnuts/mushrooms/peanuts \$16

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

**Vegetable Jiaozi** 7pc carrot/cucumber/zucchini/  
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**Sui Mai Scallops\*** 6pc pork/bamboo/mushrooms \$13.88

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

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

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

## FROM CHINA

Add Shirley Lee family XO sauce \$3.88

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

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

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

## BRUNCH COCKTAILS

**María Sangrienta** *a brunch favorite  
infused with our own smokey spices* \$12

**Miel y Almendras\*** *our take on the  
Bee's Knees* \$12

## 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

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

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drink* \$12

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

## ALCOHOL FREE

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

**Café de Olla** *spiced Mexican Coffee* \$4

**Chocolate** *hot Oaxacan chocolate/cinnamon* \$4

## 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**