



# CHIBANG!

CHINESE + MEXICAN CUISINE

*Experience authentic, perfectly balanced flavor taking flight at Chibang, a dining exploration that invites Chinese and Mexican cuisines to the table.*

*Explore delectable Chinese or Mexican selections from either side of our menu and stretch your culinary wings.*

*By the way, Chibang 翅膀 means "wing" in Mandarin.*

*(It's fun to say — try it out!)*

# CHIBANG!

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## COCKTAILS

### CHIBANG MARGARITA \$12

Espolon Silver Tequila, Mizu Lemongrass Shochu, blood orange syrup and fresh lime  
Upgrade to Patron Silver for just \$2.

### GREEN TEA MARTINI \$12.5

Mizu Green Tea Shochu, green tea, lemongrass syrup and fresh lemon juice

### RED DRAGON \$12

1800 Silver Tequila, Flor de Cana 4 Year Rum, orange juice, pineapple chipotle syrup, fresh lime juice and hibiscus syrup  
Upgrade to Patron Silver for just \$2.

### LYCHEE MARTINI \$12.5

Stoli Vodka, JF Haden's Lychee Liqueur and lime juice

### ORANGE BLOSSOM \$12

Mizu Lemongrass Shochu, Blended Family Triple Sec, orange blossom water, orange juice and fresh lemon juice

### JADE STONE \$12

Bacardi Superior, melon, white cranberry juice and fresh lime juice

### MEXICAN MULE \$12

Los Arcos Blanco Tequila, ginger beer and fresh lime juice  
Upgrade to Patron Silver for just \$2.

### MEZCAL NEGRONI \$12

Bosscal Mezcal, Campari and sweet vermouth

### PALOMA \$12

Cazadores Blanco Tequila, grapefruit soda and fresh lime juice

### MICHELADA \$8.75

Dos Equis Beer, Tabasco, Worcestershire, fresh lime juice, with or without tomato juice

# WINES

Prosecco, Ca' Marian 'Castel Pietra', Italy	\$10	\$32
Sparkling Wine, Domaine Ste. Michelle, 'Brut', Washington	\$11	\$36
Sparkling Wine, Domaine Ste. Michelle, 'Brut Rose', California	\$13	\$44
Pinot Grigio, Torresella, Veneto, Italy	\$11.5	\$38
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand	\$13.5	\$46
Moscato, Stemmari, Terre Siciliane, Italy	\$12.5	\$42
Chardonnay, Kendall-Jackson, 'Vintner's Reserve', California	\$12.5	\$42
White Blend, Conundrum, California	\$15	\$52
Rosé, Gerard Bertrand, 'Côte des Roses', Languedoc, France	\$11.5	\$38
Pinot Noir, Cherry Pie, 'Tri-County', California	\$14.25	\$49
Merlot, Josh Cellars, California	\$13	\$44
Cabernet Sauvignon, Estancia, Paso Robles, California	\$12.5	\$42
Cabernet Sauvignon, Josh Cellars California	\$12.75	\$43
Malbec, Catena, Mendoza, Argentina	\$13.5	\$46

# CHINESE

## APPETIZERS

### EGG DROP SOUP

Chicken, corn, tomato and mushrooms

### SLOW-BRAISED PORK BELLY

Caramel chili sauce with black vinegar and crisp onion

### POT STICKERS

Steamed shrimp dumplings, with a green apple salad

### SPRING ROLLS

Green cabbage, garlic, bean sprouts, sesame soy

### LETTUCE WRAPS

Stir-fried chicken, mushrooms and fried rice noodles with chili oil and a sweet black vinegar dressing

### SIMPLE GREENS SALAD

Lettuce and vegetables with traditional or honey ginger dressing

### MANDARIN HONEY CRUNCH SALAD

Greens, vegetables, toasted seeds and fried wontons

# MAINS

## BEEF AND BROCCOLI

Stir fried with hoisin, five spice and toasted sesame oil

## CANTONESE PORK 🌶️

Slow braised, sweet and spicy, garlic, onion, peppers

## SWEET & SOUR SHRIMP

Crisp fried shrimp, tomatoes, pineapples, peppers and plum sweet & sour sauce

## KUNG PAO CHICKEN 🌶️🌶️

Sichuan peppercorns, chilies and cashews

## MAPO TOFU

Sichuan-style tofu, mildly spiced stir fried ground cauliflower

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## **GOLDEN ROASTED DUCK** \$20 *per person*

*(2 person minimum)*

Carved at the table. Slow roasted with spices, hoisin glaze and green onion pancakes

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## SIDES

### HAKKA NOODLES

Shredded vegetables, green onions, garlic and soy

### BROCCOLI

Stir fried with ginger and garlic glaze

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## STEAMED JASMINE RICE

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# MEXICAN

## APPETIZERS

### **SOPA**

Chicken, avocado & lime tortilla charred poblano, roasted tomatoes

### **SUPER LOADED NACHOS**

Chili, three beans, guajillo, tres quesos, pico de gallo, birria sauce, jalapeño, guacamole and crema

### **QUESO FUNDIDO**

Carne asada with melted cheese and mushrooms, tortilla

### **QUESADILLA**

Queso blanco, Queso Oaxaca, roasted tomato salsa

### **TACO DE CARNITAS**

Slow braised pork with guacamole and jalapeños

### **TACO DE ASADOR**

Grilled steak, refried sweet potato with roasted tomato salsa

### **TACO DE CAMARONES**

Flash fried shrimp with poblano crema and mole amarillo

### **CHAMPINON TACO**

Mushrooms, bean and roasted tomato salsa

# MAINS

## PESCADO FRITO

Crisp fried fish, three chili crema and pico de jalisco

## POLLO EN MOLE

Spiced roasted chicken smothered in our 36-ingredient mole

## PORK LOMITO

Eight-hour slow cooked pork with stewed red beans

## STEAK RANCHERO\*

Striploin steak in a mild guajillo chili marinade with rebocado gravy

## CAMARONES DIABLO

Shrimp, red chili salsa, peppers, onions and lime crema

# SIDES

## GREEN BEANS

Garlic, lemon and olive oil

## FRIJOLES

Slow cooked red beans with fresh tomatoes and queso

## YUCCA

Spiced onions, poblano queso and lime mojo

\*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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# STEAKHOUSE SELECTIONS

Great seafood and aged USDA beef, seasoned and broiled to your exact specifications.

A surcharge of \$23 applies to each entrée

**SURF & TURF\*** Lobster tail & grilled filet mignon

**BROILED FILET MIGNON\*** 9 oz. premium aged beef

**NEW YORK STRIPLOIN STEAK\*** 14 oz. of the steak lovers' favorite cut

**GRILLED LAMB CHOPS\*** double cut, lamb au jus

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# DESSERTS

## CHOCOLATE "C-BANG"

Textured chocolate, salted fudge ganache, ginger and caramel ice cream

## COCONUT TEA TRES LECHEs

Three kinds of milk in a light cake, soaked in spiced coconut cream

## CREMA CATALANA

Slow-cooked caramelized milk custard with a brown sugar crust

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18% service charge will automatically be added to your order

Surcharge of \$5.00 for third entree or more applies

inform your server if you have any food allergies.