



CHIBANG! CHINESE + MEXICAN CUISINE MENU

*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! means “wing” in Mandarin. (It’s fun to say — try it out!)

DINNER - 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 (*one pepper spice*)

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 (*two pepper spice*)

Sichuan peppercorns, chilies and cashews

MAPO TOFU

Sichuan-style tofu, mildly spiced stir fried ground cauliflower

GOLDEN ROASTED DUCK \$\$ (*2 person minimum*)

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

SIDES

HAKKA NOODLES

Shredded vegetables, green onions, garlic and soy

BROCCOLI

Stir fried with ginger and garlic glaze

STEAMED JASMINE RICE

DINNER-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, jalapeno, guacamole and crema

QUESO FUNDIDO

Carne asada with melted cheese and mushrooms, tortilla chips

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, pico de gallo, roasted tomato salsa

MAINS

PESCADO FRITO (*one pepper spice*)

Crisp fried fish, three chili crema and pico de galisco

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* (*one pepper spice*)

Flat iron steak in a mild guajillo chili marinade with rebocado gravy

CAMARONES DIABLO (*two pepper spice*)

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

STEAKHOUSE SELECTIONS

Premium seafood and aged USDA beef, seasoned and broiled to your exact specifications. A surcharge applies to each entrée.

LOBSTER TAIL

Served with drawn butter

SURF & TURF*

Lobster tail & grilled filet mignon

BROILED FILET MIGNON*

9 oz. premium aged beef

NEW YORK STRIP LOIN STEAK*

14 oz. of the steak lovers' favorite cut

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 and rose mojito sorbet

LUNCH - CHINESE

NOODLE BOWLS

STIR-FRY | BROTH

STEAK*

Wide noodles, stir-fried beef, Sichuan peppercorns, green onions and Asian greens

CHICKEN

Medium egg noodles, shredded chicken, greens, five-spice bean sauce and rice wine

SHRIMP

Rice noodles, peas, greens, garlic, chilies, crunchy peanuts and basil

CHICKEN & SHRIMP

Sliced chicken, garlic shrimp, stir fried with vegetables, soy ginger sauce

LUNCH - MEXICAN

CARNITAS

Slow-cooked pulled pork, tomato cilantro rice, crisp lettuce, stewed black bean, red enchilada sauce, jack and cotija cheese, crisp onions

POLLO

Tangy chipotle chicken, roasted poblano, fried mushrooms, lettuce, avocado crema, red beans, tres quesos and pico de gallo

CAMARONES

Shrimp cooked in lime sofrito, yellow rice, lettuce, peppers, onions, tomatoes, queso blanco and mojo garlic sauce

DESSERTS

FLAN CARMEL

our double cream version of the mexican classic whipped cream, caramel sauce, served chilled

CHURRO Y HELADO

crisp, cinnamon sugar dusted mexican vanilla ice cream and cinnamon churros

BEVERAGES

CHIBANG MARGARITA

Espolon Silver Tequila, Mizu Lemongrass Shochu, blood orange syrup and fresh lime

GREEN TEA MARTINI

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

RED DRAGON

1800 Silver Tequila, Flor de Cana 4 Year Rum, orange juice, pineapple chipotle syrup, fresh lime juice and hibiscus syrup

LYCHEE MARTINI

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

ORANGE BLOSSOM

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

JADE STONE

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

MEXICAN MULE

Los Arcos Blanco Tequila, ginger beer and fresh lime juice

MEZCAL NEGRONI

Bosscal Mezcal, Campari and sweet vermouth

PALOMA

Cazadores Blanco Tequila, grapefruit soda and fresh lime juice

MICHELADA

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

Regular Bar Prices Apply

Please inform your server if you have any food allergies.

**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*

Service charge will automatically be added to your order