



# CHIBANG! CHINESE + MEXICAN CUISINE MENU

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*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 *Additional charge applies. (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 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\* (*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

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

### 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

### GRILLED LAMB CHOPS\*

Double cut, lamb au jus

### 14 OZ WAGYU CHEESEBURGER\*

Pressed and grilled patty, aged cheddar, bacon, lettuce, tomato, pickles and frizzled onions on a toasted brioche bun served with seasoned fries

Carolina bbq sauce | garlic-truffle aioli | chipotle hot sauce

## 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 CARAMEL

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

*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. Surcharge for third entree or more applies*

