



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!)

COCKTAILS

CHIBANG MARGARITA \$10.50

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

GREEN TEA MARTINI \$10.95

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

RED DRAGON \$10.50

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

LYCHEE MARTINI \$11.50

Tito's Vodka, St. Germain, lychee puree and fresh lemon juice

ORANGE BLOSSOM \$10.50

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

JADE STONE \$10.50

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

MEXICAN MULE \$10.50

El Jimador Silver Tequila, ginger beer and fresh lime juice

MEZCAL NEGRONI \$10.50

Creyente Mezcal, Campari and sweet vermouth

PALOMA \$10.50

Jose Cuervo Tradicional Silver Tequila, Ting and fresh lime juice

MICHELADA \$7.50

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

CHIBANG!

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LUNCH

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 broth

SHRIMP

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

MAKE IT YOUR OWN NOODLE BOWLS



PROTEIN:

- Chicken
- Beef
- Pork

NOODLE:

- Lo-mein
- Cellophane
- Rice Noodle

SAUCE:

- Szechuan 
- Thai BBQ 
- Black Bean Sauce

VEGETABLES:

- Onion
- Carrot
- Mushrooms
- Green & Red Pepper
- Cauliflower
- Napa Cabbage
- Corn
- Green Beans
- Zucchini
- Broccoli

*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.

LUNCH

BURRITO BOWL

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

MAKE IT YOUR OWN BURRITO BOWL



PROTEIN:

- Carne (beef)
- Pollo (chicken)
- Carnitas (pork)

RICE:

- Yellow Rice
- Mexican Rice
- Brown

SALSA:

- Pico de gallo
- Green chili tomatillo salsa 
- Red chili and tomato salsa 
- Garlic lime mojo

VEGETABLES:

- Lettuce
- Tomato
- Fajita Peppers
- Grilled Onions
- Char Broiled Corn
- Cauliflower Asada

BEANS:

- Pinto Beans
- Black Beans
- Refried Beans

CHEESE:

- Mild Cheddar
- Queso Blanco
- Cotija

Ask your server for tortillas

DESSERTS

CHURRO Y HELADO

Crispy, cinnamon churros with Mexican vanilla ice cream

FLAN CARMEL

Our double cream version of the Mexican classic with whipped cream and caramel sauce

Please inform your server if you have any food allergies.