

P.F. CHANG'S®

Main Menu



STARTERS

CHANG'S CHICKEN LETTUCE WRAPS

Our signature appetizer. Wok-seared chicken, mushrooms, green onions and water chestnuts over crispy rice sticks, with crisp lettuce cups

VEGETABLE SPRING ROLLS 素

Crispy Vietnamese-style rolls served with Bibb lettuce leaves for wrapping, cilantro, and sweet chili sauce

DYNAMITE SHRIMP 火

Tempura-battered, tossed in a light, spicy sriracha aioli

HAND-FOLDED CRAB WONTONS

Crispy wontons filled with crab, bell peppers and green onions, with spicy plum sauce

NORTHERN-STYLE SPARE RIBS

Slow-braised and dry rubbed with Chang's five-spice seasoning

SPICY TUNA ROLL 火 *

Rolled-to-order sushi-grade Ahi with crisp cucumber, daikon sprouts, sesame-seasoned rice and a dash of sriracha

VEGETARIAN LETTUCE WRAPS 素

Vegetarian version of our signature appetizer with wok-seared tofu

HOUSE-MADE EGG ROLLS

Hand-rolled with marinated pork and vegetables, with Chang's sweet & sour mustard sauce

CRISPY GREEN BEANS

Tempura-battered with our signature spicy dipping sauce

SALT & PEPPER CALAMARI

Crispy strips tossed with Fresno peppers and green onions, with sweet chili dipping sauce

CALIFORNIA ROLL *

Rolled-to-order with kani kama, crisp cucumber, ripe avocado, sesame-chive rice and sweet soy sauce

HANDMADE DUMPLINGS 火 素

Drizzled with a light chili sauce, served steamed or pan-fried

AHI TARTARE WITH AVOCADO *

Sushi-grade diced tuna with cucumbers, scallions and citrus soy sauce, on crispy wonton chips

EDAMAME 素

Steamed to order, sprinkled with our zesty citrus salt, orange peels and chili flakes, or order traditional-style tossed simply with Kosher salt

TUNA TATAKI *

Sliced sushi-grade Ahi tuna, seared rare, topped with a garlic chip, daikon sprouts, jalapeno and ponzu sauce, served with a chilled seaweed salad

CHANG'S BBQ SPARE RIBS

Slow-braised and wok-seared with a tangy Asian barbecue sauce



SOUPS & SALADS

EGG DROP SOUP

Velvety broth with julienne carrots and green onions

CHANG'S CHICKEN NOODLE SOUP 火

Spicy broth with shiitake mushrooms, grape tomatoes, pin rice noodles, and cilantro. Made fresh to order

LEMONGRASS CHICKEN SALAD

Grilled chicken tossed with market-fresh greens, avocado, mango, cucumber, bean sprouts, snap peas, tomatoes and wok-charred corn, with fresh lime vinaigrette

HOT & SOUR SOUP 火

Rich and tangy broth with chicken, silken tofu, bamboo shoots, mushrooms and egg

SHANGHAI WALDORF SALAD

Fresh chopped kale, endive, radicchio, crisp apples, grapes, celery, grape tomatoes and candied walnuts tossed in a light miso-lime vinaigrette

WONTON SOUP

Savory broth with hand-folded pork wontons, chicken, shrimp, mushrooms, fresh spinach and water chestnuts

SEARED AHI SALAD *

Sushi-grade seared Ahi tuna, over mixed greens with julienne cucumber and carrots, garnished with crispy shallots, yucca and crushed wasabi peas, with sesame vinaigrette

WOK CLASSICS

CRISPY HONEY

Lightly battered in a sweet and tangy honey sauce with green onions over a bed of crispy rice sticks

SWEET & SOUR

Tossed with pineapple, bell peppers, onions and red ginger

BEEF WITH BROCCOLI

Sliced flank steak seared with fresh ginger, green onions and garlic

CHANG'S KUNG PAO 火

Spicy Sichuan chili sauce with peanuts, celery, scallions and red chili peppers

SESAME CHICKEN 火

Spicy sesame sauce with broccoli, red bell peppers and onions

PEPPER STEAK 火

Black pepper-garlic sauce marinated flank steak, onions and bell peppers

ORANGE PEEL 火

Hunan chili sauce with fresh orange slices, garnished with daikon sprouts

GINGER CHICKEN WITH BROCCOLI

Sliced chicken breast tossed with ginger and green onions, in a ring of steamed broccoli

MOO GOO GAI PAN

Braised prawns and sliced chicken breast in a velvety sauce with Asian mushrooms, baby bok choy and carrots

CHANG'S SPECIALTIES

CHANG'S SPICY CHICKEN 火

Sweet & spicy chili sauce with tender, bite-sized chicken

CANTONESE-STYLE LEMON CHICKEN

Fresh, crispy whole chicken breast sliced and drizzled with warm lemon sauce and served with chilled broccolini salad

MA PO TOFU 火 菜

Spicy garlic-red chili sauce with crispy silken tofu, in a ring of fresh steamed broccoli

BEEF Á LA SICHUAN 火

Fiery pepper sauce wok-tossed with crispy strips of marinated flank steak, julienne carrots and celery

ASIAN GRILLED SALMON *

Dry-rubbed with Asian spices, simply grilled, served on asparagus with red pepper slaw

SALT & PEPPER PRAWNS 火

Crispy prawns in aromatic spices with chili peppers, black beans, ginger and green onions

KOREAN BBQ CHICKEN STIR-FRY 火

Tender chicken breast stir-fried with fresh red peppers, onions and green beans in a sweet & spicy red chili sauce, topped with a cool, refreshing kimchi slaw

COCONUT CURRY VEGETABLES 菜

Light Madras curry sauce with crispy silken tofu, baby bok choy, tomatoes, carrots, red peppers, Asian mushrooms and peanuts

STIR-FRIED EGGPLANT 火 菜

Chinese eggplant tossed in a spicy vegetarian sauce with chili paste and scallions

SHAKING BEEF

Tender flank steak, thinly sliced potatoes and broccolini, on fresh greens, tomatoes, and red onions, with zesty lime vinaigrette

WALNUT SHRIMP WITH MELON

Tossed in a light Asian aioli with warm candied walnuts and cool honeydew melon

SHRIMP WITH LOBSTER SAUCE *

Tossed with Chinese black beans, peas, scallions, Asian mushrooms and egg

ALMOND & CASHEW CHICKEN

Stir-fried with bell peppers, onions, mushrooms, celery, bamboo shoots and water chestnuts in a garlic soy sauce

BUDDHA'S FEAST 菜

Savory soy sauce tossed with baked tofu, asparagus, shiitake mushrooms, broccoli and carrots, served steamed or stir fried

MONGOLIAN BEEF

Sweet, soy-glazed flank steak wok-seared with scallions and garlic

OO LONG CHILEAN SEA BASS *

Line-caught, tea-marinated filet broiled in sweet ginger-soy, over warm spinach

HUNAN-STYLE HOT FISH

Spicy-sweet chili sauce with crispy slices of Alaskan cod, baby bok choy, carrots and snow peas



NOODLES, MEINS & RICE

CHANG'S FRIED RICE *

Tossed in savory soy sauce with egg, julienne carrots, bean sprouts and scallions

SINGAPORE STREET NOODLES

Light curry sauce with thin rice noodles, sliced chicken breast, shrimp and fresh vegetables

GARLIC NOODLES 火

Egg noodles tossed with garlic and chili pepper flakes

LO MEIN

Savory soy sauce tossed with wok-seared egg noodles and fresh vegetables

DAN DAN NOODLES

Spicy sauce of red chili peppers and garlic with minced chicken and scallions over egg noodles, served with julienne cucumber and bean sprouts

VEGETARIAN FRIED RICE 素

Tossed in savory sauce with broccoli, snow peas, carrots, bean sprouts and mushrooms

PAD THAI*

Bold Thai spices wok-tossed with rice noodles, egg, tofu, bean sprouts, crushed peanuts, crispy shallots and cilantro

**SIDES****SPICY GREEN BEANS 火 素**

Stir-fried with fiery red chili sauce, fresh garlic and Sichuan preserves

SHANGHAI CUCUMBERS 素

Crisp, chilled slices with a light soy sauce, sprinkled with sesame seeds

SPINACH WITH GARLIC 素

Tender leaves stir-fried with chopped garlic

SICHUAN-STYLE ASPARAGUS 火 素

Wok-fired with red chili paste, garlic, Sichuan preserves and sliced onions

**GLUTEN FREE MENU****STARTER****GF CHANG'S CHICKEN LETTUCE WRAPS**

Our signature appetizer. Wok-seared chicken, mushrooms, green onions and water chestnuts over crispy rice sticks, with crisp lettuce cups

SOUP**GF EGG DROP SOUP**

Velvety broth with julienne carrots and green onions

SIDES**GF SPINACH STIR-FRIED WITH GARLIC (SMALL) 素**

Tender leaves stir-fried with chopped garlic

ENTREES**GF CHANG'S SPICY CHICKEN 火**

Sweet & spicy chili sauce with tender, bite-sized chicken

NOODLES**GF SINGAPORE STREET NOODLES**

Light curry sauce with thin rice noodles, sliced chicken breast, shrimp and fresh vegetables

RICE**GF CHANG'S FRIED RICE ***

Tossed in savory soy sauce with egg, julienne carrots, bean sprouts and scallions

GF SPINACH STIR-FRIED WITH GARLIC 素

Tender leaves stir-fried with chopped garlic

GF MOO GOO GAI PAN

Braised prawns and sliced chicken breast in a velvety sauce with Asian mushrooms, baby bok choy and baby carrots

VEGETARIAN**GF BUDDHA'S FEAST 素**

Asparagus, shiitake mushrooms, broccoli and carrots, served steamed

GF COCONUT-CURRY VEGETABLES 素

Light Madras curry sauce with crispy silken tofu, baby bok choy, tomatoes, baby carrots, red peppers, Asian mushrooms and peanuts

GF SHANGHAI CUCUMBERS 素

Crisp, chilled slices with a light soy sauce, sprinkled with sesame seeds

GF CANTONESE-STYLE LEMON CHICKEN

Fresh, crispy whole chicken breast sliced and drizzled with warm lemon sauce and served with chilled broccolini salad

GF GINGER CHICKEN WITH BROCCOLI

Sliced chicken breast tossed with ginger and green onions, in a ring of steamed broccoli

GF BEEF WITH BROCCOLI

Sliced flank steak seared with fresh ginger, green onions and garlic

GF SHRIMP WITH LOBSTER SAUCE *

Tossed with Chinese black beans, peas, scallions, Asian mushrooms and egg

DESSERT**GF FLOURLESS CHOCOLATE DOME**

Decadent, rich chocolate cake served with fresh berries and raspberry sauce

GF MONGOLIAN BEEF

Sweet, soy-glazed flank steak wok-seared with scallions and garlic

GF BEEF Á LA SICHUAN 火

Fiery pepper sauce wok-tossed with crispy strips of marinated flank steak, julienne carrots and celery

GF PEPPER STEAK 火

Black pepper-garlic sauce marinated flank steak, onions and bell peppers

GF SHAKING BEEF

Tender flank steak, thinly sliced potatoes and broccolini, on fresh greens, tomatoes, and red onions, with zesty lime vinaigrette

NOTES ABOUT THIS MENU

All Gluten Free items are served on a special plate with the P.F. Chang's logo. These menu items are either gluten free as prepared, or are modified to be gluten free.

The following ingredients are used in P.F. Chang's gluten free sauces: chicken broth, oyster sauce, rice wine, sugar, water, wheat free soy sauce and white pepper. The marinades for beef, pork, chicken, shrimp and scallops are gluten free and contain cornstarch. The soy sauce on the table is not gluten free. Please ask your server for our gluten free soy sauce.

Products containing gluten are prepared in our kitchens.

**SIGNATURE DESSERTS****SWEET VANILLA CREAM WONTONS**

Handmade, warm and crispy wontons filled with vanilla cream cheese, dusted with powdered sugar, served with vanilla and raspberry sauces and fresh mint

BANANA SPRING ROLLS

Six warm, crispy bites of banana served with coconut-pineapple ice cream and drizzled with caramel and vanilla sauces

CHOCOLATE PEANUT BUTTER CRUNCH SWEET TREAT

Peanut butter crunch, milk chocolate and caramel layered on chocolate brownie-cake, topped with honey-roasted peanuts and served with chocolate syrup and caramel sauce

SELECT ANY 3 SWEET TREATS**CHOCOLATE RASPBERRY WONTONS**

Handmade, warm and crispy wontons with a creamy chocolate- raspberry filling, dusted with powdered sugar, served with chocolate and raspberry sauces, fresh raspberries and mint

THE GREAT WALL OF CHOCOLATE ®

A P.F. Chang's tradition — perfect for sharing. Six rich layers of frosted chocolate cake topped with semi-sweet chocolate chips, served with fresh berries and raspberry sauce

SALTED CARAMEL CAKE SWEET TREAT

Rich caramel and butter cake topped with layers of salted caramel and creamy vanilla icing, finished with a drizzle of salted caramel

NEW YORK-STYLE CHEESECAKE

Smooth and creamy cheesecake with graham cracker crust served with fresh berries and raspberry sauce

FLOURLESS CHOCOLATE DOME

Decadent, rich chocolate cake served with fresh berries and raspberry sauce

TIRAMISU SWEET TREAT

Mascarpone cream layered with espresso and brandy-soaked lady fingers, topped with imported sweet cocoa

**KID'S MENU**

For kids 12 and under. Served with a kid's drink.

KID'S HONEY CHICKEN

Served with honey dipping sauce

KID'S CHICKEN FRIED RICE

Every kid's favorite without the veggies

GF KIDS FRIED RICE

Chicken, Egg, and Rice in our Gluten Free Sauce

KID'S SWEET & SOUR CHICKEN

Served with sweet and sour dipping sauce

BABY BUDDHA'S FEAST 素

Snap peas, carrots and broccoli served steamed or stir-fried

KID'S LO MEIN

Egg noodles stir-fried with chicken

GF BABY BUDDHA'S FEAST 素

Snap peas, carrots and broccoli served steamed



FOUR-COURSE PRIX-FIXE MENU \$39.95

Price may vary by location. Tax and gratuity are not included.



SOUPS

Each choose a cup of **HOT & SOUR SOUP** or **EGG DROP SOUP**



STARTERS (CHOOSE ONE)

Lettuce Wraps, Handmade Dumplings, Hand-Folded Crab Wontons, Dynamite Shrimp, Vegetable Spring Rolls, House-Made Egg Rolls, Crispy Green Beans

ENTRÉES (CHOOSE TWO)

From Noodles & Rice, Wok Classics*, Chang's Spicy Chicken, Mongolian Beef



DESSERTS

**Choose one: Dessert Wontons [order of 2] or one Sweet Treat to share
Additional: Wontons [2] 1.95 / Sweet Treat 1.95 / Signature Desserts 3.95**

Tax and gratuity are not included. Drinks are not included. Dine in only.
Not valid with any other offers. Price may vary by location.

*Excludes Scallops.



Wine is an important part of the dining experience at P.F. Chang's.
Our wine lists showcase a wide range of styles, growing regions and varietals.

Each wine list is designed for the individual location to reflect the market's current trends.
A sample of our wine list is below.

SPARKLING BUBBLES

- Prosecco | **LUNETTA** | Trentino | 20
- Brut | **MUMM NAPA, "BRUT PRESTIGE" (187ML)** | Napa Valley | 11
- Blanc De Noirs | **GLORIA FERRER (375 ML)** | Sonoma County | 17
- Brut | **VEUVE CLICQUOT, "YELLOW LABEL"** | Champagne | 75

WHITE FRUITY

- White Zinfandel | 2012 | **BERINGER, "SPECIAL SELECT"** | California | 5 / 17
- Riesling | 2012 | **CHARLES SMITH WINERY, "KUNG FU GIRL"** | Columbia Valley | 8 / 26
- Riesling | 2012 | **CHATEAU STE. MICHELLE "DR. LOOSEN EROICA"** | Columbia Valley | 11 / 36
- Riesling | 2011 | **S. A. PRÜM, "ESSENCE", QBA** | Mosel-Saar-Ruwer | 8 / 26
- Riesling | 2010 | **MÖNCHHOF "ESTATE"** | Mosel | 24

FLORAL

- Albariño | 2011 | **FILLABOA** | Rias Baixas | 10 / 33
- Moscato | 2012 | **PIQUITOS** | Valencia | 7 / 23
- White Blend | 2011 | **CONUNDRUM** | California | 10 / 33

TANGY

- Pinot Grigio | 2012 | **ESPERTO BY LIVIO FELLUGA** | delle Venezie | 7 / 23
- Pinot Grigio | 2011 | **ESTANCIA** | California | 8 / 26
- Fumé Blanc | 2012 | **FERRARI-CARANO** | Sonoma County | 8 / 26
- Sauvignon Blanc | 2012 | **HONIG** | Napa Valley | 9 / 30
- Sauvignon Blanc | 2012 | **BRANCOTT** | Marlborough | 7 / 23
- Sauvignon Blanc | 2012 | **FROG'S LEAP** | Rutherford | 11 / 36
- Pinot Grigio | 2011 | **SANTA MARGHERITA** | Valdadige | 41

CREAMY

- Chardonnay | 2010 | **COLUMBIA CREST, "TWO VINES"** | Columbia Valley | 6 / 20

Chardonnay | 2011 | **CLOS DU BOIS** | North Coast | 8 / 26

Chardonnay | 2011 | **SONOMA CUTRER, "RUSSIAN RIVER RANCHES"** | Sonoma Coast | 11 / 36

Chardonnay | 2012 | **KENDALL-JACKSON, "VINTNER'S RESERVE"** | California | 9 / 30

Chardonnay | 2012 | **MER SOLEIL "SILVER"** | Santa Lucia Highlands | 12 / 39

Chardonnay | 2011 | **WILLIAM HILL** | Central Coast | 7 / 23

Chardonnay | 2011 | **CAKEBREAD** | Napa Valley | 59

Chardonnay | 2012 | **ROMBAUER** | Carneros | 15 / 50

RED LUSH

Pinot Noir | 2011 | **GARNET** | Monterey | 9 / 30

Pinot Noir | 2011 | **ERATH** | Oregon | 11 / 36

Pinot Noir | 2010 | **BOULDER BANK** | Marlborough | 11 / 36

Pinot Noir | 2011 | **LA CREMA** | Sonoma Coast | 12 / 39

Pinot Noir | 2012 | **MEIOMI** | Sonoma Coast | 12 / 39

Pinot Noir | 2009 | **SIDURI** | Santa Rita Hills | 46

SOFT & TANGY

Merlot | 2010 | **14 HANDS** | Columbia Valley | 7 / 23

Corvina Blend | 2009 | **MASI, "CAMPOFIORIN"** | Verona | 10 / 33

Sangiovese Blend | 2010 | **CHIANTI CLASSICO, BANFI** | Tuscany | 9 / 30

Merlot | 2011 | **MARKHAM** | Napa Valley | 12 / 39

Merlot | 2008 | **BENZIGER FAMILY WINERY** | Sonoma County | 11 / 36

Merlot | 2011 | **DECOY BY DUCKHORN** | Napa Valley | 13 / 43

Merlot | 2009 | **STAGS' LEAP WINERY** | Napa Valley | 56

RICH & SPICY

Shiraz | 2010 | **PENFOLDS, "THOMAS HYLAND"** | South Australia | 9 / 30

Syrah | 2010 | **QUPÉ** | Central Coast | 11 / 36

Syrah | 2010 | **CAMBRIA, "TEPUSQUET"** | Santa Maria Valley | 11 / 36

Zinfandel | 2012 | **CLINE CELLARS, "ANCIENT VINES"** | California | 10 / 33

Zinfandel | 2009 | **FROG'S LEAP** | Napa Valley | 36

POWERFUL

Malbec | 2012 | **ALAMOS** | Mendoza | 7 / 23

Malbec | 2010 | **CATENA ZAPATA** | Mendoza | 12 / 39

Cabernet Sauvignon | 2012 | **SANTA JULIA, "ORGANICA"** | Mendoza | 7 / 23

Cabernet Sauvignon | 2010 | **AVALON** | Napa Valley | 10 / 33
Cabernet Sauvignon | 2011 | **JOEL GOTT "815"** | California | 11 / 36
Cabernet Sauvignon | 2008 | **JORDAN** | Alexander Valley | 70
Cabernet Sauvignon | 2010 | **FRANCISCAN "MAGNIFICAT"** | Napa Valley | 60
Cabernet Sauvignon | 2010 | **CRU BY VINEYARD 29** | Napa Valley | 15 / 50
Petite Sirah | 2011 | **SPELLBOUND** | California | 9 / 30

7-OUNCE GLASS POUR / HALF GLASSES AVAILABLE ON ALL WINES BY THE GLASS
甜 SWEET WINE *VINTAGES ARE SUBJECT TO CHANGE*



P.F. Chang's Specialty Cocktails are classic cocktails with a modern twist. Our goal is to offer innovative cocktails using premium spirits and mixes that reflect our style and complement the dining experience. A sample of our drink list is below.

SEASONAL COCKTAILS

PINK CHERRY COSMO

Absolut Citron Vodka and Cointreau Liqueur with fresh lime juice and cranberry juice garnished with a Pink Blush cherry | 10

SPICY PALOMA

Tanteo Jalapeño Tequila and fresh jalapeño slices, balanced with freshly squeezed white grapefruit juice | 10

SPECIALTY COCKTAILS

ORGANIC AGAVE

MARGARITA

Patrón Silver Tequila and organic agave nectar shaken with fresh lime juice | 9

YUZU GINGER MOJITO

Junmai Saké and TY-KU Liqueur with yuzu, lime and mint topped with our house-made Ginger Beer | 10

LONG ISLAND RUM TEA

Cruzan Mango, Guava and Aged Light Rums with fresh sour mix and a splash of cranberry | 9

CUCUMBER AGAVE FRESCO

DRAFT BEER

WEIHENSTEPHANER

ORIGINAL LAGER | 6

OAK CREEK PALE ALE | 6

LUMBERYARD RED ALE | 6

DRAGOON IPA | 6

DOMESTIC BEER BOTTLES

BUD LIGHT LAGER | 4

COORS LIGHT LAGER | 4

MICHELOB ULTRA LAGER | 4

IMPORT BEER BOTTLES

HITACHINO RED RICE ALE | 8

BODDINGTON'S PUB ALE | 6

PAULANER HEFEWEIZEN | 6

STELLA ARTOIS LAGER | 6

TSINGTAO LAGER | 5.5

CRAFT BEER BOTTLES

SAKÉ

GEKKEIKAN

Warm | 6.5

LIVING JEWEL

Tozai, Junmai | 7 / 35

SNOW MAIDEN

Tozai, Junmai Nigori | 7 / 35

WANDERING POET

Rihaku, Junmai Ginjo | 13 / 56

CHILLED SAKÉ FLIGHTS

Three 1-oz pours | 7

KINSEN PLUM WINE | 5

FULL-LEAF HOT TEA | 3.5

CITRUS SPICE

Herbal blend of citrus, cloves and cinnamon

Avion Silver Tequila, Del
Maguery Vida Mezcal shaken
with cucumbers and fresh lime
juice | 10

MOSCOW MULE

Russian Standard Vodka mixed
with our House-Made Ginger
Beer | 8

BERT'S GIN & TONIC

Your choice of premium gin —
Plymouth, Tanqueray or
Bombay Sapphire — with fresh
citrus and star anise alongside
a small bottle of Fever-Tree
premium tonic water | 9

ASIAN PEAR MOJITO

Bacardi Limón and fresh mint
with a hint of pear | 8.25

MOSCATO & GRAPES

SKYY Moscato Vodka and
Plymouth Gin shaken with fresh
lime juice topped with Mumm
Napa Brut | 9

TWISTED WHISKEY SOUR

Woodford Reserve Bourbon,
Cointreau, orange juice and
honey water with a dash of
orange bitters | 9

COCONUT LEMON SOUR

Pearl Coconut Vodka, coconut
water and fresh lemon juice | 9

RED SANGRIA

Absolut Mandrin Vodka and
merlot mixed with fresh fruit | 8

CHANG'S MAI TAI

Bacardi Light and Myers's Dark
Rum with Orange Curacao and
tropical juices | 8.25

SAMUAL ADAMS SEASONAL

| 6

FOUR PEAKS KILT LIFTER

SCOTTISH ALE | 6

SIERRA NEVADA PALE ALE |

6

STONE IPA | 6

PRANQSTER BELGIAN

GOLDEN ALE | 6

BIG BOTTLES

CHIMAY GRANDE RESERVE |

19

LOST ABBEY DEVOTION

BELGIAN ALE | 11

LAGUNITAS SEASONAL | 11

HOUSE-MADE SODA

GINGER BEER

A non-alcoholic delight.

Fresh ginger and lemon juice
mixed with pure cane sugar |
3.95

FRESH & ALCOHOL FREE

STRAWBERRY CUCUMBER

LIMEADE

Fresh strawberries muddled
with shredded cucumber and
hand-squeezed lime juice | 3.95

CHANG'S COCONUT

COOLER

Coconut milk mixed with
coconut water and pure cane
sugar | 3.95

AUNTIE CHANG'S FRAPPE

Pineapple and orange juice
blended with bananas and
strawberries and a touch of
honey | 3.95

WHITE TANGERINE

Light and fragrant White Tea
with a hint of tangerine

TROPICAL GREEN

Dragonwell Green with
pineapple and citrus flavors

ORGANIC GREEN

Smooth, round green tea with
robust flavors

SWEET GINGER PEACH

{DECAF}

Peaches and ginger root
blended with Ceylon and
Assam Tea

DRAGON EYE OOLONG

Robust Oolong with safflower,
peach and apricot

ICED TEA | 2.95

FIESTA BREEZE

TRADITIONAL BLACK

COFFEE

BISTRO BLEND | 2.95

CAFÉ BEL ETAGE

ESPRESSO | 3.5

CAPPUCCINO | 3.5

SOFT DRINKS | 2.95

COKE

DIET COKE

SPRITE

BARQ'S ROOT BEER

MINUTE MAID LEMONADE

PIBB XTRA

WATER Small 3.5 | Large 5.5

FIJI {STILL}

SAN PELLEGRINO

{SPARKLING}

 **SPICY**  **VEGETARIAN**

All entrees are served with a choice of steamed brown or white rice.

Before placing your order, please inform your server if a person in your party has a food allergy. Additionally, if a person in your party has a special dietary need (e.g., gluten intolerance), please inform your server at the beginning of your visit. We will do our best to accommodate your needs. Please be aware that our restaurants use ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat).

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.