

# P.F. CHANG'S®

## Main Menu

### CHEF'S SEASONAL MENU

---

#### VIETNAMESE LEMONGRASS CHICKEN SPRING ROLLS

Lemongrass chicken, julienne carrots, celery root, cilantro, peanuts, Thai basil and mint wrapped in cool rice paper, with a sweet chili dipping sauce

#### 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

#### GINGER PANNA COTTA

Served chilled with strawberry sauce, topped with fresh strawberries and julienne Thai basil. Also available gluten-free

#### HEIRLOOM TOMATO SALAD 菜

Market-fresh heirloom tomatoes, avocado, Thai basil and zesty ponzu dressing

#### CHINO-LATINO PINEAPPLE PORK

Wok-fired tender pork in tamarind-chili sauce with red bell pepper, corn, tomatoes and pineapple relish

#### CHIANG MAI CURRY NOODLES WITH CHICKEN 火

Sliced chicken breast wok-tossed with egg noodles, Fresno peppers, cilantro and a coconut-curry infused broth, garnished with Brussels sprouts and topped with crispy wontons

#### SEARED AHI WITH WASABI GUACAMOLE\*

Yellowfin tuna, seared and served rare, topped with wild baby arugula and green beans in a chili-lime ponzu sauce, served with wasabi guacamole



### STARTERS

---

#### CHANG'S CHICKEN LETTUCE WRAPS

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

#### DYNAMITE SHRIMP 火

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

#### EGG ROLLS

Hand-rolled with marinated pork

#### VEGETARIAN LETTUCE WRAPS 菜

Vegetarian version of our signature appetizer with wok-seared tofu

#### SALT & PEPPER CALAMARI

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

#### CRISPY GREEN BEANS

Tempura-battered with our signature

#### CRAB WONTONS

Crispy wontons filled with a creamy mixture of crab meat, bell peppers and green onions, served with a spicy plum sauce

#### DUMPLINGS

Made fresh by hand in our kitchen, served steamed or pan-fried

#### AHI CRISP \*

Diced Ahi, crisp cucumber and

and vegetables, and served with a sweet & sour mustard sauce

### **SPRING ROLLS** 🌿

Crispy spring rolls filled with fresh vegetables and served with a sweet & sour dipping sauce

### **CHANG'S BBQ SPARE RIBS**

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

### **SPICY TUNA ROLL** 🔥 \*

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

spicy dipping sauce

### **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

### **EDAMAME** 🌿

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

scallions tossed in a citrus-sesame soy sauce served with avocado slices on a crispy wonton

### **NORTHERN-STYLE SPARE RIBS**

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

### **CALIFORNIA ROLL** \*

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

## SOUPS

---

### **EGG DROP SOUP**

Velvety broth with julienne carrots and green onions

### **CHANG'S CHICKEN NOODLE SOUP** 🔥

Our version of the classic with fresh shiitake mushrooms, grape tomatoes, pin rice noodles and cilantro in a spicy chicken broth. Made to order

### **HOT & SOUR SOUP** 🔥

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

### **WONTON SOUP**

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

## SALADS

---

### **SHANGHAI WALDORF SALAD**

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

### **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

### **LEMONGRASS CHICKEN SALAD**

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

vinaigrette

vinaigrette

with fresh lime vinaigrette



## CHICKEN

---

### CHANG'S SPICY CHICKEN 火

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

### CHANG'S KUNG PAO CHICKEN 火

Chicken breast stir-fried with peanuts, chili peppers and scallions

### ALMOND & CASHEW CHICKEN

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

### GINGER CHICKEN WITH BROCCOLI

Chicken breast stir-fried with green onions and ginger and centered in a ring of fresh broccoli

### MOO GOO GAI PAN

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

### SESAME CHICKEN 火

Spicy sesame sauce with broccoli, red bell peppers and onions

### PHILIP'S BETTER LEMON CHICKEN

Quick-fired with broccoli in a tart citrus sauce

### CRISPY HONEY CHICKEN

Lightly battered and served in a sweet sauce over a bed of crispy rice sticks

### SWEET & SOUR CHICKEN

Stir-fried with pineapple, bell peppers, onions and candied ginger in a sweet & sour sauce

### ORANGE PEEL CHICKEN 火

Tossed with a mild chili sauce and fresh orange peel



## BEEF & PORK

---

[PRINT THIS MENU](#)

### MONGOLIAN BEEF

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

### PEPPER STEAK 火

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

### SWEET & SOUR PORK

Tender pork loin stir-fried with pineapple, bell peppers, onions and candied ginger

### SHAKING BEEF

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

### BEEF Á LA SICHUAN 火

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

### BEEF WITH BROCCOLI

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

### ORANGE PEEL BEEF 火

Sichuan-style flank steak tossed with a mild chili sauce and fresh orange peel



## SEAFOOD

---

### **CRISPY HONEY SHRIMP**

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

### **SHRIMP WITH LOBSTER SAUCE \***

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

### **ASIAN GRILLED SALMON \***

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

### **CHANG'S KUNG PAO SHRIMP OR SCALLOPS 火**

Stir-fried with peanuts, chili peppers and scallions

### **ORANGE PEEL SHRIMP 火**

Tossed with a mild chili sauce and fresh orange peel

### **HUNAN-STYLE HOT FISH**

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

### **SHRIMP WITH CANDIED WALNUTS**

Tender shrimp tossed in a creamy sauce with candied walnuts and honeydew melon

### **OOLONG CHILEAN SEA BASS \***

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

### **SALT & PEPPER PRAWNS 火**

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



## NOODLES, MEINS & RICE

---

### **P.F. CHANG'S FRIED RICE \***

Wok-fried rice blended with egg, soy, carrots, bean sprouts and sliced scallions. Choice of beef, pork, chicken or shrimp

### **SINGAPORE STREET NOODLES**

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

### **DAN DAN NOODLES 火**

Scallions, garlic and chili peppers stir-fried with ground chicken and served over hot egg noodles

### **P.F. CHANG'S FRIED RICE COMBO \***

Tossed in savory soy sauce with egg, julienne carrots, bean sprouts and scallions. Combination of Beef, Pork, Chicken, Shrimp and Vegetable

### **LO MEIN COMBO**

Savory soy sauce tossed with wok-seared egg noodles and fresh vegetables. Combination of Beef, Pork, Chicken, Shrimp and Vegetable

### **GARLIC NOODLES 火**

Egg noodles tossed with garlic and chili pepper flakes

### **LO MEIN**

Stir-fried noodles and vegetables with a choice of beef, pork, chicken, shrimp or vegetable

### **PAD THAI\***

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



## VEGETARIAN PLATES

---

### COCONUT-CURRY

#### VEGETABLES 素

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

#### STIR-FRIED EGGPLANT 火素

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

### BUDDHA'S FEAST 素

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

#### VEGETARIAN FRIED RICE 素

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

### MA PO TOFU 火素

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



## GLUTEN FREE MENU

---

### STARTER

#### GF CHANG'S CHICKEN LETTUCE WRAPS

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

### SOUP

#### GF EGG DROP SOUP

Velvety broth with julienne carrots and green onions

### NOODLES

#### GF SINGAPORE STREET NOODLES

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

### RICE

#### GF P.F.CHANG'S FRIED RICE \*

Tossed in savory soy sauce with egg, julienne carrots, bean sprouts and scallions. Choice of Beef, Pork, Chicken, Shrimp or Vegetable

#### GF P.F. CHANG'S FRIED RICE COMBO\*

Tossed in savory soy sauce with egg, julienne carrots, bean sprouts and scallions. Combination of Beef, Pork, Chicken, Shrimp and Vegetable

### 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

### SIDES

#### GF SPINACH STIR-FRIED WITH GARLIC 素

#### GF SHANGHAI CUCUMBERS 素

The name says it all

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

### ENTREES

#### GF SHAKING BEEF

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

#### GF MONGOLIAN BEEF

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

#### GF PHILIP'S BETTER LEMON CHICKEN

Lightly dusted and quick-fried chicken served with broccoli in a tart, sweet citrus sauce

#### 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 GINGER PANNA COTTA

Served chilled with strawberry sauce, topped with fresh strawberries and julienne Thai basil

#### GF CHANG'S SPICY CHICKEN 火

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

#### GF GINGER CHICKEN WITH BROCCOLI

Chicken breast stir-fried with green onions and ginger and centered in a ring of fresh broccoli

#### GF BEEF Á LA SICHUAN 火

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

#### GF MOO GOO GAI PAN

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

#### GF BEEF WITH BROCCOLI

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

#### GF PEPPER STEAK 火

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

### 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.



## SIDES

---

### SPICY GREEN BEANS 川菜

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

### SPINACH STIR-FRIED WITH GARLIC 菜

The name says it all

### SICHUAN-STYLE ASPARAGUS 川菜

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

### SHANGHAI CUCUMBERS 菜

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



## SIGNATURE DESSERTS

---

### GINGER PANNA COTTA

Served chilled with strawberry sauce, topped with fresh strawberries and julienne Thai basil. Also available gluten-free

### 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

### 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



## 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 SWEET & SOUR CHICKEN

Served with sweet and sour dipping sauce

### KID'S LO MEIN

Egg noodles stir-fried with chicken

**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

**BABY BUDDHA'S FEAST** 菜

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

**GF BABY BUDDHA'S FEAST** 菜

Snap peas, carrots and broccoli  
served steamed



**P.F. CHANG'S**  
FOR TWO

**FOUR-COURSE PRIX-FIXE MENU \$39.95**

Tax and gratuity are not included

**CUP OF SOUP (CHOOSE TWO)****HOT & SOUR SOUP** 火**EGG DROP SOUP****STARTERS (CHOOSE ONE)****CHANG'S LETTUCE WRAPS**

Chicken or Vegetarian 菜

**CRAB WONTONS****DUMPLINGS** Shrimp, Pork or

Vegetable 菜

**CRISPY GREEN BEANS****SPRING ROLLS (4)** 菜**SALT & PEPPER****CALAMARI****TUNA TATAKI\*** Add 2.95**DYNAMITE SHRIMP** 火 Add

1.95

**CHANG'S BBQ SPARE****RIBS** Add 2.95**ENTRÉES (CHOOSE TWO)****CHICKEN****CHANG'S SPICY****CHICKEN** 火**GINGER CHICKEN** with**BROCCOLI****CRISPY HONEY****CHICKEN****BEEF & PORK****MONGOLIAN BEEF****BEEF** with **BROCCOLI****PEPPER STEAK** 火**BEEF á la SICHUAN** 火**ORANGE PEEL BEEF** 火**SWEET & SOUR PORK****SEAFOOD****CRISPY HONEY****SHRIMP****KUNG PAO SHRIMP** 火**ORANGE PEEL****SHRIMP** 火**KUNG PAO**

**SESAME CHICKEN** 火  
**ALMOND & CASHEW  
CHICKEN**  
**KUNG PAO CHICKEN** 火  
**ORANGE PEEL  
CHICKEN** 火  
**SWEET & SOUR  
CHICKEN**

**SCALLOPS** 火 Add 2.95  
**ASIAN GRILLED  
SALMON\*** Add 2.95  
**OOLONG MARINATED  
CHILEAN SEA  
BASS\*** Add 8.95



## DESSERTS

### SHARE ONE OF OUR DELICIOUS SWEET TREATS

Additional Sweet Treat 1.95

- or -

Enjoy one of our full-size desserts 3.95

Price may vary by location. Drinks are not included. Dine in only.  
Available for a limited time. Not valid with any other offers.



WINE

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 | **QUPE** | 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

Avion Silver Tequila, Del Maguey 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

## 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

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

## 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

### 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,

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

**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

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}**