

## firsts.

<b>pork belly bun</b> bao bun, spicy bbq, sweet cucumber pickle, cilantro, toasted sesame seeds	<b>3.50ea</b>
<b>shishito peppers</b> wok seared, lime, sea salt	<b>7.00</b>
<b>roasted chicken eggrolls</b> winter vegetables, peanut sauce, hot mustard	<b>8.00</b>
<b>crispy spicy shrimp salad</b> honey sambal, kale, orange vinaigrette	<b>10.00</b>
<b>pot stickers</b> pan fried, citrus ponzu	<b>8.00</b>
<b>shrimp dumplings</b> pork belly bits, garlic soy	<b>9.00</b>
<b>kinda chinese riblets</b> spicy bbq or hoisin bbq	<b>10.00</b>
<b>crab rangoon dip</b> wonton crisp, citrus ponzu	<b>12.00</b>
<b>crispy chicken salad</b> honey sambal or sesame garlic sauce, creamy sesame dressing	<b>12.00</b>
<b>kale salad</b> toasted almonds, orange vinaigrette	<b>8.00</b>

## seconds.

### **crispy southern fried chicken**

**we brine our chicken overnight & fried to order. (please allow minimum 15 minutes)**

**(white or dark /2pcs) 8.00**

**(half bird/4pcs) 14.00**

**(whole bird/8pcs) 26.00**

mini sweet corn muffins, house made sweet and spicy pickles

<b>fried rice</b> traditional fried rice with egg & seasonal vegetables; chicken, pork, or tofu   with shrimp add <b>2.00</b>	<b>11.00</b>
<b>street-cart noodle</b> slow roasted pork belly, shitake mushroom, beef meatballs, crispy wontons, bok choy	<b>12.00</b>
<b>general chow's chicken</b> crispy fried chicken, sweet spicy honey sambal, chinese broccoli	<b>12.00</b>
<b>barley or riced cauliflower stir fry</b> shitake mushrooms, onions, carrots, red peppers, chinese long beans   add chicken, pork, or tofu <b>3.00</b>   add shrimp <b>5.00</b>	<b>10.00</b>

<b>chow chick sandwich</b>	<b>12.00</b>
spicy slaw, house pickles, crinkle fries	
<b>pan roasted crispy thigh</b>	<b>14.00</b>
thai basil soy glaze, bok choy, white rice, micro cilantro	
<b>chow fun with XO sauce</b>	<b>12.00</b>
sweet chinese pork sausage, chinese broccoli, bean sprouts, seasonal veggies	
<b>stir-fried beef &amp; broccoli</b>	<b>15.00</b>
strip loin, mushroom soy, white rice	
<b>crispy sesame chicken</b>	<b>12.00</b>
sesame garlic sauce, white rice, broccoli	
<b>vegan rice noodle soup</b>	<b>12.00</b>
stir-fried seasonal veggies with tofu, vegan broth, crispy kale	
<b>sides.</b>	
<b>house salad</b>	<b>6.00</b>
creamy sesame dressing, crispy wonton	
<b>spicy slaw</b>	<b>3.00</b>
<b>mini sweet corn muffins</b>	<b>3.00</b>
<b>spicy sriracha mac &amp; cheese</b>	<b>5.00</b>
<b>collard greens &amp; spicy chow-chow</b>	<b>3.00</b>
<b>white rice</b>	<b>2.00</b>
<b>chinese broccoli</b>	<b>4.00</b>
<b>crinkle fries</b>	<b>4.00</b>
<b>sweet stuff.</b>	
<b>old school banana pudding</b>	<b>6.00</b>
<b>dirt</b>	<b>6.00</b>

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changes and modifications to the menu are politely declined

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry and shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked

## drinks.

sweet tea	3.00
green tea (hot/cold)	3.00
bottled water (flat/sparkling)	5.00
fountain soda (coke, diet coke, sprite, dr. pepper)	3.00
kool aid	3.00

## beer.

pabst blue ribbon 24oz	8.00
kaliber (na)	7.00
victory hop devil ipa	7.00
victory hop prima pilsner	7.00
tsingtao	8.00

## wine.

<b>chardonnay</b> SeaGlass ~ Santa Barbara	8.00 / 30.00
<b>red blend</b> Menage a Trois ~ California	10.00 / 35.00
<b>pinot noir</b> SeaGlass ~ Santa Barbara	9.00 / 33.00

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