

# P.F. CHANG'S®



*Select a menu below*

## MAIN MENU


## DESSERT MENU

## BEVERAGE MENU



 SPICY    VEGETARIAN

**GFO** GLUTEN-FREE OPTION AVAILABLE UPON REQUEST +1.00

 LUNCH-SIZED PORTION AVAILABLE  
MONDAY-FRIDAY UNTIL 4PM, WEEKENDS UNTIL 3PM

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

P.F. Chang's Vegetarian items do not contain any meat ingredients, but may contain dairy and eggs. Before placing your order, please inform a team member 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 a team member 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.

# MAIN MENU

*Select a section below*

**APPETIZERS**

**DIM SUM**

**SUSHI**

**SALADS & SOUPS**

**MAIN ENTRÉES**

**RAMEN**

**NOODLES & RICE**



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可分享餐点

## APPETIZERS

### CHANG'S LETTUCE WRAPS

A secret family recipe and our signature dish. Enough said.

CHICKEN **GFO** (710 cal) 13.00

VEGETARIAN  (620 cal) 13.00

### BBQ PORK SPARE RIBS

Slow-braised pork ribs wok-seared with a tangy Asian barbecue sauce, smoked tableside

6 for 14.00 (810 cal)

### NORTHERN-STYLE PORK SPARE RIBS

Slow-braised pork ribs with dry rub five-spice seasoning, smoked tableside

6 for 14.00 (700 cal)

### CRISPY GREEN BEANS

Tempura-battered, signature spicy dipping sauce (990 cal) 10.00

### EDAMAME

Steamed to order, tossed with kosher salt (400 cal) 8.00

### TEMPURA CALAMARI & VEGETABLES

Crisp medley of calamari, bell pepper, baby spinach, carrots, sriracha honey dipping sauce (960 cal) 12.50

### CHILI-GARLIC GREEN BEANS

Fiery red chili sauce, fresh garlic, sichuan preserves (530 cal) 8.00

### KUNG PAO BRUSSELS SPROUTS

Wok-charred Brussels sprouts, peanuts, chili pods, Kung Pao sauce (740 cal) 9.00

### DYNAMITE SHRIMP

Tempura-battered, tossed with a sriracha aioli (640 cal) 13.50

### SIGNATURE SAMPLER

Pork or Shrimp Dumplings (4), Crab Wontons (4), Vegetable Spring Rolls (2), Edamame (950-1130 cal) 17.00

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点心

# DIM SUM

## **MISO BUTTER LOBSTER DUMPLINGS**

Lobster dumplings simmered in  
miso butter sauce (780 cal) 14.50

## **HANDMADE DUMPLINGS**

Pan-fried or steamed,  
light chili sauce drizzle

PORK | 6 for 11.00 (460/530 cal)

SHRIMP | 6 for 12.00 (310/390 cal)

## **VEGETABLE SPRING ROLLS**

Crispy rolls with julienned veggies,  
sweet chili dipping sauce  
2 for 7.00 (390 cal)

## **PORK EGG ROLLS**

Hand-rolled with julienned veggies,  
sweet and sour mustard sauce  
2 for 8.00 (610 cal)

## **HAND-FOLDED CRAB WONTONS**

Creamy crab filling, bell pepper,  
green onion, spicy plum sauce  
6 for 11.00 (590 cal)

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寿司

# SUSHI

## **DYNAMITE ROLL\* 🔥**

Tempura-battered shrimp, signature California roll, sriracha aioli, umami sauce, smoked tableside  
(800 cal) 14.50

## **CALIFORNIA ROLL\***

Kani kama, cucumber, avocado, umami sauce (390 cal) 11.50

## **KUNG PAO DRAGON ROLL\* 🔥**

Signature California roll, seared Ahi, sriracha, tempura crunch, peanuts, smoked tableside (510 cal) 14.00

## **SPICY TUNA ROLL\* 🔥**

Ahi, cucumber, spicy sriracha  
(300 cal) 12.50

## **SHRIMP TEMPURA ROLL\***

Tempura shrimp, kani kama, cucumber, avocado, umami sauce  
(560 cal) 13.50

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色拉和汤

## SALADS & SOUPS

### MANDARIN CRUNCH SALAD

Julienned vegetables, cabbage, mandarin orange, almonds, rice sticks, mandarin vinaigrette

(750 cal) 13.00

*Add a protein:*

CHICKEN (160 cal) +3.00

SALMON\* (240 cal) +4.50

### ASIAN CAESAR SALAD

Romaine, parmesan, toasted sesame seeds, wonton croutons

(410 cal) 13.00

*Add a protein:*

CHICKEN (160 cal) +3.00

SALMON\* (240 cal) +4.50

### WONTON SOUP

Savory broth, house-made pork wontons, shrimp, chicken

CUP (120 cal) 6.00

BOWL *serves 6* (570 cal) 10.00

### EGG DROP SOUP **GFO**

Velvety broth, julienned carrots, green onion

CUP (40 cal) 6.00

BOWL *serves 6* (270 cal) 10.00

### HOT & SOUR SOUP

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

CUP (70 cal) 6.00

BOWL *serves 6* (470 cal) 10.00

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## 主食

# MAIN ENTRÉES

### KOREAN BULGOGI STEAK\*

Savory bulgogi glaze, New York strip, crisped potatoes, onion

(1330 cal) 28.00

### CHANG'S SPICY CHICKEN GFO

Signature sweet-spicy chili sauce, green onion (970 cal) 18.50

LUNCH  (680 cal) 13.00

### MONGOLIAN BEEF GFO

Sweet soy glaze, flank steak, garlic, green onion (770 cal) 21.00

LUNCH  (490 cal) 15.00

### CRISPY HONEY

Lightly battered, tangy honey

sauce, green onion

CHICKEN (1120 cal) 17.50

CHICKEN LUNCH  (840 cal) 13.00

SHRIMP (1020 cal) 20.00

SHRIMP LUNCH  (570 cal) 15.00

### PEKING DUCK

Crisped duck, julienned vegetables,

roti flatbread, chili paste, hoisin

(2970 cal) 29.00

### SALT & PEPPER PRAWNS

Crisp prawns, aromatics, chili peppers,

tossed in a spicy chili butter

(630 cal) 22.00

### PEPPER STEAK

Pepper-garlic sauce, flank steak,

onion, bell pepper (640 cal) 18.00

### SWEET & SOUR CHICKEN

Sweet & sour sauce, pineapple, onion,

bell peppers, ginger (860 cal) 15.00

LUNCH  (630 cal) 13.00

### MA PO TOFU

Crispy silken tofu, spicy red

chili sauce, steamed broccoli

(910 cal) 14.50

### STIR-FRIED EGGPLANT

Chinese eggplant, sweet chili soy

glaze, green onion, garlic

(530 cal) 13.00

### BUDDHA'S FEAST

Five-spice tofu, savory sauce, green

beans, shiitakes, broccoli, carrots

(200/380 cal) 13.00

### BEEF WITH BROCCOLI GFO

Flank steak, ginger-garlic aromatics,

green onion, steamed broccoli

(670 cal) 17.00

LUNCH  (370 cal) 15.00

### SESAME CHICKEN

Sesame sauce, broccoli, bell peppers,

onion (920 cal) 16.50

LUNCH  (540 cal) 13.00

### SHRIMP WITH LOBSTER SAUCE GFO

Asian mushrooms, chopped black

beans, egg, green onion

(500 cal) 18.50

### GINGER CHICKEN WITH BROCCOLI GFO

Ginger-garlic aromatics, green onion,

steamed broccoli (480 cal) 17.50

LUNCH  (330 cal) 13.00

### MISO GLAZED SALMON\*

Grilled salmon, Asian mushrooms,

spinach, cabbage, garlic-ginger

aromatics, miso glaze


(660 cal) 23.50

### ORANGE CHICKEN

*NEW RECIPE* Lightly battered, sweet

citrus chili sauce, fresh orange slices

(1160 cal) 15.00

LUNCH  (670 cal) 13.00

### KUNG PAO

Spicy Sichuan chili sauce, peanuts,

green onion, red chili peppers

CHICKEN (960 cal) 18.50

CHICKEN LUNCH  (550 cal) 13.00

SHRIMP (760 cal) 20.00

SHRIMP LUNCH  (430 cal) 15.00

### OOLONG CHILEAN SEA BASS\*

Wild-caught tea-marinated filet,

ginger-soy sauce, wok'd spinach

(560 cal) 31.00

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拉面

# RAMEN

## SPICY MISO RAMEN

Spicy miso broth, shiitakes, carrots, togarashi bean sprouts, green onion (700 cal) 15.00

## TONKOTSU RAMEN

Creamy tonkotsu pork broth, shiitakes, carrots, togarashi bean sprouts, green onion (790 cal) 15.00

*Add a protein:*

CHICKEN (120 cal) +1.50

PORK (210 cal) +1.50

SHRIMP (80 Cal) +2.50

*Top with a fried egg\** (90 cal) +1.50

*Add a spice bomb*  (40 cal)

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## 面条和米饭

# NOODLES & RICE

### CHICKEN PAD THAI **GFO**

Rice noodles, Thai spices, tofu, green onion, peanuts (1320 cal) 16.50

SUBSTITUTE WITH SHRIMP

(1270 cal) +2.00

COMBO (1290 cal) +3.00

### SINGAPORE STREET NOODLES **GFO**

Thin rice noodles, light curry sauce, chicken, shrimp, onion, julienned vegetables (1180 cal) 15.50

### FRIED RICE **GFO**

Wok-tossed with egg, carrots, bean sprouts, green onion

(910 cal) 12.00

CHICKEN (1100 cal) +1.00

BEEF, PORK OR SHRIMP

(1000-1190 cal) +2.00

COMBO (1200 cal) +3.00

### SIGNATURE LO MEIN

Wok-tossed noodles, mushrooms, Asian vegetables, savory soy sauce

(720 cal) 13.00

CHICKEN (900 cal) +1.00

BEEF, PORK OR SHRIMP

(800-990 cal) +2.00

COMBO (990 cal) +3.00

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甜点

# DESSERT

## THE GREAT WALL OF CHOCOLATE®

Six layers of chocolate cake, chocolate frosting, semi-sweet chocolate chips (1700 cal) 11.50

## FIRE & ICE†

Bread pudding and vanilla ice cream encased in chocolate, ignited with rum and served flaming (1170 cal) 13.00

## BANANA SPRING ROLLS

Crispy bites of banana, caramel-vanilla drizzle, coconut-pineapple ice cream (940 cal) 9.50

## CHOCOLATE SOUFFLÉ GFO

Chocolate soufflé, vanilla ice cream, raspberry sauce (790 cal) 9.00

## NEW YORK-STYLE CHEESECAKE

Creamy cheesecake, graham cracker crust, fresh berries (940 cal) 9.00

## BAO DONUTS

Rolled in cinnamon sugar with miso-caramel and chocolate dipping sauces (1400 cal) 9.50



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† Fire & Ice dessert contains an alcoholic beverage used as a flavoring and, as with any product that contains alcohol: 1) The sale of Fire & Ice to individuals under the age of 21 is prohibited; 2) Women should not consume alcohol during pregnancy because of the risk of birth defects, and; 3) Consumption of alcohol impairs your ability to drive a car or operate machinery, and may cause health problems.

Fire & Ice can be prepared without alcohol, please ask your server or bartender for the nonalcoholic version.

# BEVERAGE

*Select a section below*

**COCKTAILS**

**BEER**

**SAKÉ**

**NON-ALCOHOLIC**

**BUBBLY & ROSÉ**

**WHITE WINE**

**RED WINE**



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鸡尾酒

# COCKTAILS

## FEATURED COCKTAILS

### TOKYO MULE

Suntory Haku Japanese Vodka,  
Q Ginger Beer, lime, lychee  
(300 cal) 12

### WHISKY SOUR

Suntory Toki Japanese Whisky,  
lemon, bitters, pure cane sugar,  
egg white (270 cal) 11.5

Make it an EMPEROR'S WHISKY SOUR  
add a red wine float (290 cal) 12.5

### SINGAPORE SLING

*Choice of Suntory Roku Japanese  
Gin or Casa Noble Blanco Tequila*  
Chambord, Cointreau, bitters,  
pineapple, lime (250 cal) 13.5

### RISING DRAGON

Casa Noble Blanco Tequila,  
pomegranate, lime, agave, black lava  
salt, rosemary aromatics (180 cal) 14

### JAPANESE OLD FASHIONED

Mars Iwai 45 Japanese Whisky, bitters,  
pure cane sugar, smoky aromatics  
(230 cal) 13

### ASIAN PEAR MOJITO

Bacardi Superior Rum, apple liqueur,  
muddled limes, mint (240 cal) 11

### ORGANIC AGAVE MARGARITA

Casa Noble Blanco Tequila, lime, agave  
(220 cal) 12

### CHANG'S MAI TAI

Bacardi Superior and Myers's Dark Rum,  
orange curacao, tropical juices  
(350 cal) 12

### COCONUT MOJITO

Malibu Coconut Rum, housemade  
coconut cream, lime, mint  
(270 cal) 10.5

### RED SANGRIA

Absolut Mandrin Vodka, merlot,  
orange, cranberry, fresh fruits  
(190 cal) 10.5

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啤酒

# BEER

CRAFT (95-452 cal)

**REGIONAL CRAFT OPTIONS 7**

*ask about our selection*

**SAMUEL ADAMS SEASONAL 7**

**SIERRA NEVADA PALE ALE 7**

**LAGUNITAS IPA 7**

**BLUE MOON WHEAT 7**

**ANGRY ORCHARD APPLE CIDER 6**

ASIAN (140-150 cal)

**HITACHINO NEST WHITE ALE 10**

**SAPPORO LAGER 11**

**KIRIN ICHIBAN LAGER 7**

**LUCKY BUDDHA LAGER 7**

**TSINGTAO LAGER 7**

**ASAHI SUPER DRY LAGER 7**

IMPORT (140/150 cal)

**STELLA ARTOIS LAGER 7**

**CORONA LAGER 7**

DOMESTIC (100-110 cal)

**BUD LIGHT LAGER 5**

**COORS LIGHT LAGER 5**

**MICHELOB ULTRA LAGER 5**

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清酒

# SAKÉ

WARM SAKÉ (130 cal) 7.5

**GEKKEIKAN**

CHILLED SAKÉ (120-136 cal)

**MOONSTONE ASIAN PEAR**

INFUSED GINJO | 7 *glass* / 35 *bottle*

**MOMOKAWA ORGANIC**

JUNMAI GINJO | 9 *glass* / 45 *bottle*

**HAKUTSURU SAYURI**

NIGORI | 9 *glass* / 45 *bottle*

PLUM WINE (163 cal) 5.5 *glass*

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提神饮料

# REFRESHERS

## POMEGRANATE LEMONADE

Lemonade, pomegranate juice, mint  
(120 cal) 5.5

## PEACH BOBA BREEZE

Black tea, popping boba pearls,  
peach, lemon juice (190 cal) 5.5

## STRAWBERRY

## CUCUMBER LIMEADE

Muddled strawberries, cucumbers,  
lime juice, pure cane sugar (230 cal) 5.5

## CHANG'S COCONUT COOLER

Coconut milk, coconut water,  
pure cane sugar, nutmeg (330 cal) 5.5

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非酒精饮料

# NON-ALCOHOLIC BEVERAGES

**FRESHLY BREWED**

**ICED TEA** (0 cal) 3.5

TRADITIONAL BLACK or MANGO

**LEMONADE** (150/160 cal) 4

REGULAR or STRAWBERRY

**BOTTLED WATER** (0 cal) 6

**VITAMIN WATER ZERO XXX**

(0 cal) 3.5

**SOFT DRINKS** (0-110 cal) 3.5

**STARBUCKS® COFFEE** (0 cal) 3.5

**POT OF FULL LEAF TEA** (0 cal) 4

ORGANIC GREEN

DRAGON EYE OOLONG

GINGER PEACH

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葡萄酒

## WINE

### FEATURED CELEBRATION WINES

(100-150 cal per glass)

#### MOËT & CHANDON IMPÉRIAL BRUT

Champagne, France

*75 bottle*

#### CLOUDY BAY SAUVIGNON BLANC

Marlborough, New Zealand

*16 glass / 22 glass + half / 52 bottle*

#### STAG'S LEAP WINE CELLARS ARTEMIS CABERNET SAUVIGNON

Napa Valley, California

*27 glass / 38 glass + half / 89 bottle*

香槟酒

## BUBBLY AND ROSÉ

(100-142 cal per glass)

#### MUMM NAPA BRUT PRESTIGE

Napa, California (*187 ml*)

*13 glass / 43 bottle*

#### LA MARCA PROSECCO

Veneto, Italy

*10 glass / 33 bottle*

#### HUBER SPARKLING ROSÉ

Austria

*11 glass / 36 bottle*

#### WHISPERING ANGEL ROSÉ

Cotes de Provence, France

*11 glass / 16 glass + half / 36 bottle*

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## 白葡萄酒

# WHITE WINE

## RIESLING

(120/140 cal per glass)

### CHATEAU STE. MICHELLE

Columbia Valley, Washington

8 glass / 11 glass + half / 26 bottle

### KUNG FU GIRL

Columbia Valley, Washington

10 glass / 14 glass + half / 33 bottle

## PINOT GRIGIO

(140-150 cal per glass)

## ZENATO

delle Venezie, Italy

9 glass / 13 glass + half / 29 bottle

## CHLOE WINE COLLECTION

Valdadige, Italy

11 glass / 16 glass + half / 36 bottle

## SANTA MARGHERITA

Alto Adige, Italy

15 glass / 21 glass + half / 49 bottle

## SAUVIGNON BLANC

(140/150 cal per glass)

## KIM CRAWFORD

Marlborough, New Zealand

12 glass / 17 glass + half / 39 bottle

## DECOY BY DUCKHORN

California

14 glass / 19 glass + half / 45 bottle

## CHARDONNAY

(144-150 cal per glass)

## 14 HANDS

Washington State

9 glass / 13 glass + half / 29 bottle

## KENDALL-JACKSON

### VINTNER'S RESERVE

California

11 glass / 16 glass + half / 36 bottle

## BUTTER

California

12 glass / 17 glass + half / 39 bottle

## LA CREMA

Monterey, California

13 glass / 18 glass + half / 43 bottle

## SONOMA-CUTRER

Sonoma County, California

15 glass / 21 glass + half / 49 bottle

 P.F. CHANG'S PARTNERSHIP WINES

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## 红葡萄酒

# RED WINE

## PINOT NOIR

(140/150 cal per glass)

### MARK WEST

California

10 glass / 14 glass + half / 33 bottle

### MEIOMI

California

13 glass / 18 glass + half / 43 bottle

## MERLOT

(142/154 cal per glass)

### 14 HANDS

Washington State

9 glass / 13 glass + half / 29 bottle

### FRANCIS COPPOLA DIAMOND COLLECTION

California

11 glass / 16 glass + half / 36 bottle

## MALBEC

(150 cal per glass)

### ALAMOS

Mendoza, Argentina

9 glass / 13 glass + half / 29 bottle

## RED BLEND

(144/160 cal per glass)

### COLBY RED

California

10 glass / 14 glass + half / 33 bottle

### CONUNDRUM BY CAYMUS

California

14 glass / 19 glass + half / 45 bottle

## CABERNET SAUVIGNON

(144-150 cal per glass)

### 19 CRIMES

Australia

9 glass / 13 glass + half / 29 bottle

### JOSH CELLARS

California

11 glass / 16 glass + half / 36 bottle

### J LOHR SEVEN OAKS

Paso Robles, California

12 glass / 17 glass + half / 39 bottle

### OBERON BY MICHAEL MONDAVI FAMILY

Napa Valley, California

15 glass / 21 glass + half / 49 bottle

 P.F. CHANG'S PARTNERSHIP WINES

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