

Our owner, Chef Richard Hales a third generation Tampa family since 1954, is back in his hometown of Tampa after 25 years away mastering Asian cuisine, opening award winning restaurants and appearing on the Food Network; beloved by the likes of Guy Fieri. Our seasonal menu features Asian techniques using the finest ingredients and availability of locally sourced produces.

Chef Hales' invites you to experience eclectic ambiance, elevated service and his version of Chinese cuisine.

*We are Grateful, Chef Richard Hales & Jenny Hales 不是那么中国*

### SEASONAL COCKTAIL

#### SRPINGTIME SILK

Lillet Rose, Vodka, Coconut, Egg White, Strawberry 19

#### COCKTAILS

##### HALES II "75"

Nolet's Reserve Gin, NV Champagne, Agave, Lemon 18

#### WELCOME TO FLAVORTOWN

Guy Fieri's Santo Blanco Tequila, Lime & Grapefruit Juice, Grapefruit Soda Water 15

#### APEROL SUNSHINE

Juiced Lemon, Pineapple, Basil Syrup, Egg White 16

#### SICHUAN MEZCAL

Vecino's Mezcal, Lime, Sichuan Agave, Yuzu Soda, Chili 17

#### DIRTY ARNOLD PALMER

Buffalo Trace Bourbon, Pu'er Tea, Rhubarb, Lemon 16

#### MABRY MAI TAI

Light Rum, Dark Rum, Orgeat, Lychee, Juiced Lime 17

#### SMOKED

Buffalo Trace Bourbon, Apple, Hot Honey, Smoked Cinnamon 17

#### FLORIDA SPRING MARTINI

Wheatley Vodka, Pineapple Lime, Ginger Liqueur, Lychee, Chili Dusted Cherry 17

### LOCAL FLORIDA BEER & IMPORTS

Big Storm Wavemaker, Amber Ale 7

Coppertail Night Swim, Porter 8

TBBC Reef Donkey, American Pale Ale 9

Bold Rock, Apple Cider 7

Kirin Ichiban 7

Tiger Beer, Singapore 7

Lucky Buddha, China 7

### DRAFT BEER

Funky Buddha, Wheat Beer 7

3 Daughters, Beach Blonde Ale 7

Big Storm Bromosa, IPA 7

Golden Road, Mango Cart, Wheat Ale 8

Green Bench Post Card, Pilsner 8

Green Bench, Bench Life Lager 8

Angry Chair Space Grass, IPA 8

Sweetwater G13 IPA Florida Pale Ale 8

### ZERO ALCOHOL COCKTAILS

#### MISS LILY 8

Mint & Lime, Lychee & Mango, Sprite

#### VIOLET TEMPLE 8

Black Cherry & Blueberry, Sprite

#### DREW PARK SUNSET 9

Orange, Grapefruit, Passionfruit, Pineapple, Strawberry, Club Soda

#### LADY HALES 8

Pineapple Juice, Coconut & Basil Syrups, Soda Water

### COKE, TEA, WATER

Coke Fountain Drinks 5

Aqua Panna Bottled Water 6

San Pellegrino Sparkling 7

Iced Tea 5

### DUMPLINGS

*4 pieces with vinegar dipping sauce*

#### BLACKBRICK TOWER 23

*6 pieces Steamed Siu Mai*

WHITE TRUFFLE STICKY RICE

SHRIMP & BAMBOO

CHICKEN & CHIVE

#### XIAO LONG BAO SOUP DUMPLING

Blue Crab & Compart Farms Duroc Pork 15

#### SIU MAI

Chicken & Chive Flower 13

#### SIU MAI

Lamb & Cumin 15

#### SIU MAI

Shrimp & Bamboo 16

#### SIU MAI

White Truffle Sticky Rice 18

#### POTSTICKER

Pork & Corn Jiaozi 13

#### CRYSTAL

Spicy Octopus 19

### APPETIZERS



Egg Roll 7

"Papa" Chef Richard Hales' Grandmother's  
100+ Years family Recipe  
Shrimp, Duroc Pork & Green Beans

#### GREEN BEANS

Chilled, Chin Kiang Black Vinegar, Hales Chili Oil \* 12

#### STEAMED TOFU

Chili Oil, Garlic, Sesame, Green Onion \* 12

#### SALT & PEPPER SHRIMP

Red onion, Jalapeno. Star Anise Salt \* 23

#### CHAR SIU PORK BELLY

Duroc Bacon Cut from Compart Farms 20

#### CHAR SIU RIBS

Duroc St Louis Cut from Compart Farms 21

#### DUCK BREAST

Maple Leaf Farms, Mandarin Orange Sauce 29

#### FLORIDA GATOR

General Tso Sauce, Orange Preserves, Chili Crisp 29

#### SPRING LAMB

Colorado Lamb, Toasted Cumin Salt, Red Onion 27

#### XI'AN POTATO

Russet Wedge, 13 Spice Cumin Salt,  
Hot Pot Powder 10

#### SPRING LAMB WONTON

Hot Pot Red Oil, Lantern Pepper,  
Pea Tips \* 17

## CHEF HALES SPECIALTIES

### CENTER TABLE SHARES 1-2 person

KUNG PAO ASPARAGUS  
Peanuts, Lantern Chili, Green Onion \* 22

SALT & PEPPER FENNEL  
Fennel Bulb, Scallion Oil,  
Jalapeno 17

FRIED YUCA  
Ma La, Garlic, Numbing Oil, Lajiāo Fēn \* 16

EGGPLANT  
Yu Xiang Sichuan Sweet & Sour 17

BRUSSELS SPROUT  
Hóng Shāo, Sesame 19

CAULIFLOWER  
Ma La Garlic, Xiang La Chili Oil &  
Red Onion \* 25

FRIED CHICKEN  
Ma La, Numbing Oil, Chili Oil \* 30

LAMB CHOP  
Cumin, Red Onion & Jalapeño \* 54

SALT & PEPPER SQUID  
Scallion, Jalapeno, Star Anise Salt 17

TIGER SHRIMP  
Chengdu Kung Pao, Ginger, Peanuts,  
Lantern Chili \* 32

HALF RABBIT  
Chengdu Kung Pao, Garlic,  
Peanuts, Green Onion \* 47

PRIME BISON RIBEYE  
Chengdu Kung Pao Bison, Garlic,  
Peanuts, Green Onion \* 43

PRIME RIBEYE  
Hawaiian Prime Angus Beef,  
Florida Pineapple Stir Fry 45

### FRIED RICE

YANGZHOU  
Prosciutto di Parma, Char Siu, Shrimp,  
Egg Thread Fried Rice 32

TRUFFLE  
Sunflower White Truffle, Shitake, Scallion  
Egg Thread Fried Rice 35

LOBSTER  
Yellow Rice, Spring Pea, Scallion,  
Egg Thread Fried Rice 57

### NOODLES

DAN DAN  
Sichuan Pork, Bucatini Noodle  
Beijing Sesame & Peanut Sauce \* 30

XI'AN CUMIN LAMB  
Shaanxi Orecchiette, Chili,  
Cilantro, Suimiyacai \* 32

CHICKEN & CHIVE  
Garlic Chive, Shanghai Noodle,  
Pea Tips, Sesame 29

MUSHROOM  
Sunflower White Truffle,  
Sweet Potato Noodle, Shitake,  
Wood Ear 36

## WHOLE DUCK

a Chef Hales' Specialty

JJS Farms Pekin Duck  
Cooked Over Fire Wood then Wok Crisped

*served with*

Sliced Breast Served with  
Mandarin Pancakes with Coconut Hoisin  
Scallion & Cucumber

Leg, Thigh & Green Bean Stir Fry  
Jasmine Rice

Crispy Skin Wings, Neck & Head  
with Cumin Salt

Limited Availability 93

*reserve for your next visit  
by requesting to hold a duck for your table  
in the notes of your reservation*

## PRIME CUTS

*limited availability*

SHORT RIB  
32 oz USDA Prime 3 Bone Smoked Short Rib  
Mandarin Sauce 59

TOMAHAWK  
40 oz USDA Prime Beef  
Hunan Sauce 189

## CHEF HALES FLORIDA SPRING TASTING

*Menu 125 per person  
Sommelier Selected Wine Pairing 75*

AMUSE-BOUCHE  
White Truffle Glutinous Rice Siu Mai

SALT & PEPPER FENNEL  
Fennel Bulb, Scallion Oil, Jalapeno  
*J. de Villebois, 2022 Sancerre, France*

CHAR SIU PORK BELLY  
Duroc Bacon Cut from Compart Farms  
*Domaine Ott, Chateau Romassan, Rose, 2022 Bandol France*

KUNG PAO ASPARAGUS  
Peanuts, Lantern Chili,  
Green Onion  
*Harvey & Harriet, Chardonnay 2021, San Luis Obispo, California*

SPRING CHICKEN & GARLIC CHIVE  
Garlic Chive, Shanghai Noodle,  
Pea Tips, Sesame  
*Familia Nin Ortiz "Planetes Classic", 2020 Priorat, Spain*

FLORIDA STRAWBERRY & RHUBARB  
Angel Food Cake,  
Strawberry Sorbet  
*Oremus Tokaji, 5 Puttoynos, Hungary, 2016*

CAKE MIGNARDISE

*Chef Richard Hales  
不是那么中国*

### \*DENOTES SPICY & ALLERGY NOTES

**Chef uses gluten free soy sauce & tapioca starch. Gluten-free except dumplings, egg roll and some noodle dishes**  
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Peanuts & Shellfish used in kitchen.