

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 11

Mint & Lime, Lychee & Mango, Sprite

VIOLET TEMPLE 11

Black Cherry & Blueberry, Sprite

DREW PARK SUNSET 12

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

LADY HALES 11

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

DIM SUM SUNDAY

DIM SUM

4 pieces unless indicated

BLACKBRICK TOWER 23

6 pieces Steamed Siu Mai

White Truffle Sticky Rice

Shrimp & Bamboo

Chicken & Chive

SOUP DUMPLING - XIAO LONG BAO 15

Blue Crab & Compart Farms Duroc Pork

SIU MAI

LAMB & CUMIN 15

SHRIMP & BAMBOO 16

CHICKEN & CHIVE 13

TRUFFLE STICKY RICE & MUSHROOM 18

CRYSTAL DUMPLING

PRAWN HARGOW 15

SPICY OCTOPUS * 18

POTSTICKER

SNOW PEA, SHRIMP & PORK 13

CORN & PORK 13

BEEF & ONION 14

BAO

SPINACH & MUSHROOM 12 (2 pieces)

MALA SPICY DUROC PORK 10 (2 pieces)

WONTON

LAMB & CUMIN

Hot Pot Red Oil, Pepper, Pea Tips *17

SWEET DIM SUM

RED BEAN Sesame Ball, Truffle Honey 6

PHOENIX BAO Custard Creme Brulee 9

SWEET BREAD Red Bean Cream 8

SOUP

SHRIMP WONTON

Pea Tips, Scallion 9

MUSHROOM WONTON

Shepards Purse, Pea Tips, Scallion 8

SANMINGZHI

Long Bun Styled Sandwiches served with

Xi'an Wedge Fries

SOFT SHELL CRAB

Cucumber, Chengdu Mayo Slaw 22

DUROC PORK BELLY

Coco Hoisin, Chengdu Mayo Slaw 18

SHALA SALAD

Fresh Napa, Tiger Herb Dressing,

Green & Red Onion, Sesame

with

SALT & PEPPER SHRIMP 20

HUNAN DUCK BREAST 21

CHEF HALES SPECIALTIES



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

POTATO

Xi'an Russet Fries, 13 Spice Cumin Salt, Hot Pot Powder 10

SPRING LAMB WONTON

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

SCALLION PANCAKE

Wok Salt, Sesame 8 (1 pieces)

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

EGG

Thread, Spring Onion 20

LOBSTER

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

NOODLES

DAN DAN

Sichuan Pork, Bucatini Noodle
Beijing Sesame & Peanut * 30

XI'AN CUMIN LAMB

Shaanxi Orecchiette Pasta, Chili, Cilantro, Suimiyacai * 32

CHICKEN & CHIVE

Garlic Chive, Shanghai Noodle, Pea Tips, Sesame 29

MUSHROOM

Sunflower Truffle Oil, Sweet Potato Noodle,
Shitake 36

*DENOTES SPICY & ALLERGY NOTES

Chef uses gluten free soy sauce & tapioca starch. Gluten-free except dumplings, egg roll, breaded avocado 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.

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 TOMAHAWK TO SHARE

40 oz USDA Prime Beef,
Hunan Sauce
Served Medium Rare
Limited Availability 190

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 15

FRIED YUCA
Ma La, Garlic, Numbing Oil, Lajiao Fen * 16

EGGPLANT
Yu Xiang Sichuan Sweet & Sour 17

BRUSSELS SPROUT
Hong Shao, 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

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