

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, 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 3

Aqua Panna Bottled Water 6

San Pellegrino Sparkling 7

Iced Tea 3

### LUNCH

#### DIM SUM

4 pieces unless indicated

#### BLACKBRICK TOWER 18

6 pieces Steamed Siu Mai

White Truffle Sticky Rice

Shrimp & Bamboo

Chicken & Chive

#### SOUP DUMPLING

Blue Crab & Compart Farms Duroc Pork

Xiao Long Bao 11

#### LAMB & CUMIN

Siu Mai 11

#### SHRIMP & BAMBOO

Siu Mai 11

#### TRUFFLE STICKY RICE & MUSHROOM

Siu Mai 14

#### PRAWN HARGOW

Crystal Dumpling 11

#### SPICY OCTOPUS

Crystal Dumpling \* 13

#### SNOW PEA, SHRIMP & PORK

Jiaozi Potsticker 11

#### NAPA CABBAGE & CORN

Jiaozi Potsticker 11

#### SPINACH & MUSHROOM

Bao 11 (2 pieces)

#### SCALLION PANCAKE

Wok Salt, Sesame 6

### SWEET DIM SUM

#### RED BEAN

Sesame Ball, Truffle Honey 6

#### PHOENIX BAO

Custard Creme Brulee 9

#### SWEET BREAD

Red Bean Cream 8

### \*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.

Chef Richard Hales

不是那么中国

## CHEF HALES SPECIALTIES



Egg Roll 5

"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 \* 9

STEAMED TOFU

Chili Oil, Garlic, Sesame, Green Onion \* 9

EGGPLANT

Yu Xiang Sichuan Sweet & Sour 13

BRUSSELS SPROUT

Hóng Shāo, Sesame 14

SALT & PEPPER SQUID

Scallion, Jalapeno, Star Anise Salt 13

SALT & PEPPER FENNEL

Fennel Bulb, Scallion Oil, Jalapeno 12

CHAR SIU PORK BELLY

Duroc Bacon Cut from Compart Farms 15

CHAR SIU SPARE RIBS

Duroc St Louis Cut from Compart Farms 21

DUCK BREAST

Maple Leaf Farms, Hunan Orange Sauce 22

FLORIDA GATOR

General Tso Florida Sauce, Orange Preserves, Chili Crisp 22

LAMB WONTON

Hot Pot Red Oil, Lantern Pepper, Pea Tips \*10

FRIED YUCA

Ma La, Garlic, Numbing Oil, Lài Jiāo Fěn \*12

POTATO

Xi'an Wedge Fries, 13 Spice Cumin Salt, Hot Pot Powder 7

CAULIFLOWER

Ma La Garlic, Xiang La Chili Oil & Red Onion \* 13 / 25

TIGER SHRIMP

Chengdu Kung Pao, Ginger, Peanuts, Lantern Chili \* 16 / 32

PRIME RIBEYE

Hawaiian Prime Angus Beef, Florida Pineapple Stir Fry 23 / 45

FRIED RICE

YANGZHOU

Prosciutto di Parma, Char Siu, Shrimp, Egg Thread Fried Rice 24

TRUFFLE

Sunflower Truffle, Shitake, Scallion Egg Thread Fried Rice 26

EGG

Thread, Spring Onion 15

LOBSTER

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

NOODLES

DAN DAN

Sichuan Pork, Bucatini Noodle Sesame & Peanut \* 11 / 22

XI'AN CUMIN LAMB

Shaanxi Orecchiette Pasta, Chili, Cilantro, Suimiyacai \* 12 / 24

CHICKEN & CHIVE

Garlic Chive, Shanghai Noodle, Pea Tips, Sesame 11 / 22

MUSHROOM

Truffle Oil, Sweet Potato Noodle, Shitake 14 / 28

## 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

MALA HOT CHICKEN

Chili Oil, Garlic, Chengdu Mayo Slaw 16

TIGER SHRIMP

Salt & Pepper, Jalapeno, Onion, Chengdu Mayo Slaw 19

DUCK BREAST

Hunan Orange Sauce, Chengdu Mayo Slaw 22

FLORIDA GATOR

General Tso Florida Sauce, Chengdu Mayo Slaw 22

## FRIED CHICKEN NUGGETS

*served with*

Steamed Jasmine Rice

SICHUAN SALT & PEPPER

Garlic, Jalapeno, Red Onion 12

YU XIANG SWEET & SOUR

Black Vinegar, Cane Sugar, Pickled Chili Sauce 12

MALA HOT

Numbing Oil, Chili Oil \* 12

## SHALA SALAD

Fresh Napa, Tiger Herb Dressing,  
Green & Red Onion, Sesame

*with*

CHAR SIU PORK BELLY 18

GENERAL TSO GATOR 21

SALT & PEPPER SHRIMP 20

HUNAN DUCK BREAST 21

## HALF 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 47

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

*\*half duck only available during lunch*