

Our owner, Chef Richard Hales a four 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 produce.

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

DINNER

COCKTAILS

LAVENDER IN THE GARDEN

Nolet's Gin, Lime, Lavender Syrup, Cucumber
Mint, Soda Water 19

WELCOME TO FLAVORTOWN

Guy Fieri's Santo Blanco Tequila, Lime &
Grapefruit Juice, Soda Water 18

SICHUAN MEZCAL

Los Vecinos Mezcal, Lime, Sichuan Agave,
Soda Water, Chili 20

DIRTY ARNOLD PALMER

Buffalo Trace Bourbon, Pu'er Tea, Rhubarb, Pineapple,
Lemon 18

BLACK WALNUT MANHATTAN

Buffalo Trace Bourbon, Sweet Vermouth, Disaronno,
Walnut Bitters 21

FLORIDA WINTER MARTINI

Wheatley Vodka, Pineapple Lime,
Ginger Liqueur, Lychee Liqueur, Lychee 20

GUAVA PAPER PLANE

Flor De Cana 4yr, Lemon, Aperol, Amaro,
Guava Puree 18

SPRITZ

APEROL SPRITZ

Aperol, Prosecco, Soda Water 14

HUGO SPRITZ

Prosecco, St. Germain, Soda Water, Lemon, Mint 14

PINEAPPLE CIDER SPRITZ

Ace Pineapple cider, Prosecco, Domaine Canton,
Giffard Coconut liqueur, Pineapple 14

BARREL WINES By TAMPA BASED WINESTREAM

Tapped Direct from the Vineyard

Prosecco, Veneto, Italy 12

Pinot Grigio, Veneto, Italy 12

Cabernet, Tuscany, Italy 12

Sangria, Tuscany, Italy 12

LOCAL FLORIDA BEER & IMPORTS

Angry Chair Brown Ale 8

Coppertail Night Swim, Porter 8

TBBC Reef Donkey, American Pale Ale 9

Tiger Beer, Singapore 7

Lucky Buddha, China 8

Best Day Brewing, Electro-Lime Non Alcoholic 8

DRAFT BEER & WINE

Funky Buddha, Wheat Beer 8

3 Daughters, Beach Blonde Ale 8

Hidden Springs, Riot Juice Sour 8

Ace, Pineapple Cider 8

Green Bench Post Card, Pilsner 8

Vienna Motorworks, Lager 8

Florida Avenue Hazy, IPA 8

Sweetwater G13 IPA Florida Pale Ale 8

ZERO ALCOHOL COCKTAILS

MISS LILY 9

Mint & Lime, Lychee & Mango, Sprite

VIOLET TEMPLE 9

Black Cherry & Blueberry, Sprite

HYDE PARK SUNSET 10

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

LADY HALES 9

Pineapple Juice, Coconut & Basil Syrups, Soda Water

DUMPLINGS

4 pieces with vinegar dipping sauce

BLACKBRICK TOWER 25

6 pieces Steamed Siu Mai

WHITE TRUFFLE STICKY RICE

SHRIMP & BAMBOO

CHICKEN & CHIVE

XIAO LONG BAO SOUP DUMPLING

Blue Crab & Compart Farms Duroc Pork 14

SIU MAI

Chicken & Chive Flower 13

SIU MAI

Lamb & Cumin 16

SIU MAI

Shrimp & Bamboo 17

SIU MAI

White Truffle Sticky Rice 17

POTSTICKER

Pork & Napa Jiaozi 15

CRYSTAL

Spicy Octopus 17

APPETIZERS



Egg Roll 6

"Papa" Chef Richard Hales' Grandmother's

100+ Years family Recipe

Shrimp, Duroc Pork & Green Beans

GREEN BEANS GF

Chilled, Chin Kiang Black Vinegar, Hales Chili Oil * 17

STEAMED TOFU GF

Chili Oil, Garlic, Sesame, Green Onion * 18

SALT & PEPPER SHRIMP GF

Red onion, Jalapeno, Star Anise Salt * 24

CHAR SIU PORK BELLY GF

Duroc Bacon Cut from Compart Farms 20

DUCK BREAST GF

Maple Leaf Farms, Mandarin Orange Sauce 33

FLORIDA GATOR GF

General Tso Sauce, Orange Preserves, Chili Crisp 25

XI'AN POTATO

Sweet Potato Wedge, 13 Spice Cumin Salt, Hot Pot Powder 8

LAMB WONTON

Hot Pot Red Oil, Lantern Pepper,

Pea Tips * 21

CHEF HALES SPECIALTIES

CENTER TABLE SHARES 1-2 person

KUNG PAO ASPARAGUS GF
Peanuts, Lantern Chili, Green Onion * 18

SALT & PEPPER FENNEL GF
Fennel Bulb, Scallion Oil, Jalapeno 16

FRIED YUCA
Ma La, Garlic, Numbing Oil, Lajiāo Fěn * 15

EGGPLANT GF
Yu Xiang Sichuan Sweet & Sour 16

BRUSSELS SPROUT GF
Hóng Shāo, Sesame 18

CAULIFLOWER GF
Ma La Garlic, Xiang La Chili Oil & Red Onion * 26

FRIED CHICKEN GF
Ma La, Numbing Oil, Chili Oil * 31

LAMB CHOP GF
Cumin, Red Onion & Jalapeño * 75

TIGER SHRIMP GF
Chengdu Kung Pao, Ginger, Peanuts, Lantern Chili * 36

PRIME RIBEYE GF
Stock Yards Prime Angus Beef, Florida Pineapple Stir Fry 59

FOSSIL FARMS ELK GF
Sichuan Pepper, Black Rice Vinegar, Garlic, Red Onion 32

CURRY PRAWNS
Tiger Shrimp, Thai Panang Curry, Roasted Peanuts, Coconut Cream, Basil * 36

FRIED RICE

YANGZHOU GF
Prosciutto di Parma, Char Siu, Shrimp, Egg Thread 33

TRUFFLE GF
Sunflower White Truffle, Shiitake, Scallion Egg Thread 34

LOBSTER GF
10 oz Maine Lobster Tail, Scallion, Egg Thread 79

CHICKEN & YELLOW RICE GF
Yellow Rice, Chicken, Cumin, Soy Sauce, Chives, Egg Thread 29

NOODLES

DAN DAN
Sichuan Pork, Bucatini Noodle, Beijing Sesame & Peanut Sauce * 32

XI'AN CUMIN LAMB
Pappardelle, Chili, Cilantro, Suimiyacai * 34

NUMBING & HOT BRISKET
Smoked Prime Beef Brisket Burnt Ends, Cilantro Oil, Red Oil, Shanghai Thin Noodle * 33

MUSHROOM GF
Sunflower White Truffle, Sweet Potato Noodle, Shiitake, Wood Ear 34

Chef Richard Hales
不是那么中国

WHOLE DUCK

a Chef Hales' Specialty

Jurgielewicz Farms, Berks County, Pennsylvania Pekin Duck
Charcoal Roasted Over Fire then Wok Crisped

served with

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

Leg, Thigh & Green Bean Stir Fry
Jasmine Rice GF

Crispy Skin Wings, Neck & Head
with Cumin Salt GF

Limited Availability 135

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

WINTER PRIME CUT SPECIAL limited availability

MONGOLIAN TEXAS BEEF RIB GF
Smoked 40 oz Stock Yards Prime Angus Beef
Mongolian Sauce 94

WINTER PANANG CURRY DUCK SPECIAL limited availability

Maple Leaf Duck
Smoked Breast & Leg, Thai Panang Curry
Peanuts, Coconut Cream, Scallion & Thai Basil 58

CHEF HALES FLORIDA WINTER PRIX FIXE

Prix Fixe requires a minimum of 2 people and can only be ordered in multiples of 2 persons.

Menu per person 60

AMUSE-BOUCHE
White Truffle Glutinous Rice Siu Mai

SALT & PEPPER SHRIMP GF
Scallion, Jalapeno, Star Anise Salt

EGGPLANT GF
Yu Zhiang Sichuan Sweet & Sour

MALA CHICKEN GF
Ma La Garlic, Xiang La Chilli Oil & Red Onion

COOKIE BUTTER BANANA PIE
Butter Crumb Crust, Cookie Butter Mousse, Whipped Cream

* DENOTES SPICY & ALLERGY NOTES

While we offer (GF) gluten free options, please be aware that our kitchen is not a gluten-free facility. Cross-contamination may occur, and we cannot guarantee that any item will be free of gluten, shellfish, or peanuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Peanuts, Shellfish, and gluten products used in kitchen.