

FARM TO WOK™ MENU EXECUTION

COCKTAILS

Garden-to-glass cocktails made with premium spirits, fresh ingredients, and hand-squeezed juice. (8-10)

MARGARITAS

STRAWBERRY GINGER
Asian Silver Tequila with fresh ginger and lime juice, organic agave nectar and fresh strawberries

ORGANIC AGAVE
Casa Noble Crystal Tequila and organic agave nectar shaken with fresh lime juice

NEW AÑEJO BUZZ
1800 Añejo Tequila, Citrus, honey water, hand-squeezed orange juice, fresh garnish

MULES

MOSCOW
Russian Standard Vodka mixed with our House-Made Ginger Beer

MONKEY
Monkey Shoulder Scotch Whisky and our House-Made Ginger Beer with a touch of peach spirit

MOJITOS

Baranci Limón Rum, DeKuyper Apple, Fresh Strawberry with modified citrus and fresh mint

COCOONUT
Malibu Coconut Rum with house-made coconut cream, lime juice and fresh banana

CLASSICS WITH A TWIST

TWISTED WHISKEY SOUR
Woodford Reserve Whiskey, Citrus, orange juice and honey mixer with a dash of orange bitters

HONEY THYME G&T **NEW**
Pilsner Beer Gin shaken with honey water, hand-squeezed lemon juice, fresh Thyme tonic water, garnished with a sprig of Thyme

COCOONUT LEMON SOUR
Royal Coconut Vodka, coconut water and fresh lemon juice

CUCUMBER COLLINS **NEW**
Belvedere Vodka, honey water and cucumber pressed over modified citrus juice and hand-squeezed lemon juice

WILD TEA MARTINI
Alibaba Wild Tea Vodka shaken with freshly brewed black tea, lime juice and Thai basil leaves

SPIKED LEMON TEA
Citrus-Mango Rum shaken with fresh lemon juice topped with our traditional black seed tea

RED SANGRIA
Absolut Moscow Vodka mixed with fresh fruits and herbs

CHANG'S MAI TAI
Bamboo Light and Meyer's Dark Rum with Orange, Cucumber and tropical juice

These drinks are made with Chang's Organic Honey. We're partnered with our friends at Nature's Honey to source the organic honey from local beekeepers.

Honey provides an all-natural energy boost and helps reduce symptoms of seasonal allergies.

Complete Drink Menu Available

FRESH & ALCOHOL-FREE

DAILY SQUEEZE 3.95
HOUSE-MADE GINGER BEER
STRAWBERRY CUCUMBER LIMEADE
CHANG'S COCONUT COOLER

FRESH BREWED

ICED TEA 3.95
TRADITIONAL BLACK
FIESTA BREEZE

WEEKDAY LUNCH

Served Monday-Friday until 4pm

PAIRINGS

Pair your favorites together for the perfect lighter lunch

CHOOSE ONE

CHANG'S LETTUCE WRAPS < 8.95
CHICKEN 11.25
VEGETARIAN 11.25

JICAMA STREET TACOS (3) < 12.95
LOBSTER & SHRIMP 12.95
KUNG PAO CHICKEN 9.95

CHOOSE ONE

CHICKEN SATAY < 8.75
CALIFORNIA ROLL* < 16.50
SPICY TUNA ROLL* < 11.25
KALIDOSCOPE ROLL* < 12.50
AHI POKE WITH AVOCADO* < 12.25

+

CHOOSE ONE

EGG DROP SOUP (CUP) < 4.95
HOT & SOUR SOUP (CUP) < 4.95
CHANG'S CRISP SIDE SALAD < 4.95
CRAB WONTONS (2) < 4.95
VEGETABLE SPRING ROLL (1) < 4.95
HOUSE-MADE EGG ROLL (1) < 4.95

WOK CLASSICS

Lunch-sized wok favorites served with choice of steamed rice, or fried rice (+1.00)

CHANG'S SPICY CHICKEN 8.95
SESAME CHICKEN 8.95
KUNG PAO Chicken 8.95 / Shrimp 11.50
KOREAN BBQ CHICKEN STIR-FRY 8.95
ASIAN GRILLED SALMON* 12.50
CRISPY HONEY Chicken 8.50 / Shrimp 10.25
WALNUT SHRIMP WITH MELON 11.50

ADD ONS (+2.00)
Egg Drop Soup (Small) < 4.95
Hot & Sour Soup (Small) < 4.95
Chang's Chop Side Salad < 4.95
Crab Wontons (2) < 4.95
Vegetable Spring Roll (1) < 4.95
House-Made Egg Roll (1) < 4.95

CHANG'S FOR TWO

Four Courses Plus Five Menu \$42.95
Please add your appetizer when ordering gluten-free (+1.00 per item)

SOUPS

CHOOSE TWO
CUP OF EGG DROP SOUP < 4.95
CUP OF HOT & SOUR SOUP < 4.95

STREET FARE

CHOOSE ONE
CHANG'S CHICKEN LETTUCE WRAPS < 8.95
CHANG'S VEGETARIAN LETTUCE WRAPS < 8.95
HOUSE-MADE EGG ROLLS (2) < 4.95
VEGETABLE SPRING ROLLS (2) < 4.95
HAND-FOLDED CRAB WONTONS (4) < 4.95
CRISPY GREEN BEANS Original 4.95
DYNAMITE SHRIMP 4.95
CECILIA'S DUMPLINGS (4) < 4.95

DESSERT

BANANA SPRING ROLLS Small 4.95
Enjoy a full-size Signature Dessert +4.25

ENTREES

CHOOSE TWO
CHANG'S SPICY CHICKEN 8.95
SWEET & SOUR CHICKEN 8.95
GINGER CHICKEN WITH BROCCOLI < 8.95
SESAME CHICKEN 8.95
CRISPY HONEY 8.95
ORANGE PEEL 8.95
KUNG PAO 8.95
PEPPER STEAK 8.95
MONGOLIAN BEEF 8.95
BEEF WITH BROCCOLI 8.95
STREET NOODLES 8.95
PAD THAI 8.95
FRIED RICE 8.95
SIGNATURE LO MEIN 8.95

Tax and gratuity are not included. Drinks are not included. Closes only. Not valid with any other offers. Excludes holidays.

SPICY **ADD CALORIES OR LESS**
GLUTEN-FREE MENU AVAILABLE

FARM TO WOK

Our food is made from scratch, every day, in this restaurant. Always has been and always will be.

Our recipes are purposefully simple featuring a few, clean ingredients selected for their flavor and their nutritional benefits.

Our chefs believe in the power of a fiery wok, a 2,000-year-old tradition that is one of the purest forms of cooking.

FARM TO WOK

MONGOLIAN BEEF

FARM TO WOK™ CONTENT GUIDE

Farm to Wok™ has been our food philosophy since the day we opened. Our chefs use only real, whole ingredients and make our food from scratch every day in every restaurant. We believe in the power of a fiery wok -- a 2,000-year-old tradition that is one of the purest forms of cooking. Our recipes are purposefully simple with a few, clean ingredients selected for their flavor and nutritional benefits. When these ingredients come together in perfect balance, it's a masterpiece created by our talented chefs and caring farmers.

Farm to Wok™ is our food philosophy that we live by every single day. Unlike other restaurants, our food is made from scratch. True to our Asian roots, we hand-roll dim sum, hand-slice meat, hand-chop vegetables, and hand-roll sushi every day.

Farm to Wok™ combines the bounty of fresh vegetables and herbs from our network of farms, the skillful hands of our master chefs, and the power of the 2,000-year-old Asian tradition that is wok cooking. It's one of the purest forms of cooking food and is intentionally simple using a few, clean ingredients that have been selected for their flavor profile and nutritional benefits. The secret to wok cooking is the intense 700-degree flame that quickly and consistently cooks meat and vegetables so it retains its nutritional value.

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MADE FROM SCRATCH

We make our recipes from scratch, every day in each of our restaurants.

PURPOSEFUL INGREDIENTS

Our recipes are purposefully simple featuring a few, clean ingredients selected for their flavor and nutritional benefits.

FIERY WOK POWER

Wok cooking is a time-honored tradition that is one of the purest forms of cooking.

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OUR FOOD PHILOSOPHY

Asian-inspired, wok-fired, and made from scratch every day

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Our food philosophy:

Made from scratch every day.
clean ingredients, purposeful recipes.
the power of a fiery wok.

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OUR FOOD PHILOSOPHY:

MADE FROM SCRATCH EVERY DAY.
CLEAN INGREDIENTS, PURPOSEFUL RECIPES.
THE POWER OF A FIERY WOK.

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the green onion story

A third generation family farm has been growing green onions exclusively for P.F. Chang's for over 10 years. Every piece of the onion is used in various recipes so that nothing goes to waste!

"In the Mongolian Beef recipe, the beef and the green onion have to be cut the same length in order to be eaten together, which is the true intention of the recipe. The green onions are important to the texture and flavor. The green onions are not a garnish." - Philip Chiang, co-founder