

提神饮料 REFRESHERS

- POMEGRANATE LEMONADE** Lemonade, pomegranate juice, pomegranate seeds (120 cal) 4.50
- PEACH BOBA BREEZE** Black tea, popping boba pearls, peach, lemon juice (190 cal) 4.50
- HOUSE-MADE GINGER BEER** Juiced ginger root, lemon juice, pure cane sugar (140 cal) 4.50
- STRAWBERRY CUCUMBER LIMEADE** Muddled strawberries, cucumbers, lime juice, pure cane sugar (230 cal) 4.50
- CHANG'S COCONUT COOLER** Coconut milk, coconut water, pure cane sugar, nutmeg (330 cal) 4.50
- SALTED CARAMEL COLD BREW** Cold brew coffee, salted caramel (50 cal) 4.50

非酒精饮料 BEVERAGES

- ODWALLA LEMONADE** Regular (150 cal) 3.50 or Strawberry (160 cal) 3.50
- FRESHLY BREWED ICED TEA** Traditional Black (0 cal) 3.25 or Mango (0 cal) 3.25
- BOTTLED WATER** Still (0 cal) 5.50 or Sparkling (0 cal) 5.50
- SOFT DRINKS** (0-110 cal) 3.00

甜点 DESSERTS

- THE GREAT WALL OF CHOCOLATE®** Six layers of chocolate cake, chocolate frosting, semi-sweet chocolate chips (1700 cal) 9.50
- BANANA SPRING ROLLS** Crispy bites of banana, caramel-vanilla drizzle, coconut-pineapple ice cream (940 cal) 7.50
- VIETNAMESE CHOCOLATE LAVA CAKE** Molten chocolate cake, hint of roasted coffee, milk chocolate ganache, vanilla bean ice cream (800 cal) 6.75
- BAO DONUTS** Rolled in cinnamon sugar with miso-caramel, raspberry, and coffee-vanilla dipping sauces (1400 cal) 7.50
- TIRAMISU** Vietnamese coffee-dipped ladyfingers, mascarpone, crumbled fortune cookies (1530 cal) 9.50
- NEW YORK-STYLE CHEESECAKE** Creamy cheesecake, graham cracker crust, fresh berries (940 cal) 6.95

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. Before placing your order, please inform your server if a person in your party has a food allergy. Additionally, if a person in your party has a special dietary need (e.g., gluten intolerance), please inform your server at the beginning of your visit. We will do our best to accommodate your needs. Please be aware that our restaurants use ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat).

套餐 CATERING PACKAGES

CORPORATE EVENTS. SPECIAL OCCASIONS. BIRTHDAYS. HOLIDAYS. PRIVATE EVENTS.

Simplify the ordering process by selecting one of the catering packages below. Each entrée in a package comes with a pan of white (880 cal) or brown rice (760 cal). Packages include plates and utensils. Wire racks and sternos available upon request.

THE GET-TOGETHER \$160

Serves 10 people | \$16 per person

Choose

2 SHAREABLES, DIM SUM or SALADS
2 MAIN ENTRÉES or NOODLES & RICE

THE GATHERING \$280

Serves 20 people | \$14 per person

Choose

3 SHAREABLES, DIM SUM or SALADS
3 MAIN ENTRÉES or NOODLES & RICE

THE WHOLE KITCHEN \$360

Serves 30 people | \$12 per person

Choose

4 SHAREABLES, DIM SUM or SALADS
4 MAIN ENTRÉES or NOODLES & RICE

COMPLETE YOUR PACKAGE

Add on drinks, desserts, and other extras from the main menu for an additional charge. View our entire catering menu and place your order online at

PFCHANGS.COM/CATERING

P.F. CHANG'S®

TAKEOUT | DELIVERY | CATERING

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WITH THE P.F. CHANG'S APP

\$25 minimum order required

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4250 FAIRFAX CORNER AVE. | FAIRFAX

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可分享餐点 SHAREABLES

CHANG’S LETTUCE WRAPS A secret family recipe and our signature dish. Enough said.
CHICKEN **GFO** (730 cal) 10.50 VEGETARIAN 🌿 (640 cal) 10.50

CHANG’S BBQ SPARE RIBS Slow-braised pork ribs wok-seared with a tangy Asian barbecue sauce | 6 for 11.50 (810 cal)

CRISPY GREEN BEANS Tempura-battered, signature spicy dipping sauce (990 cal) 8.50

EDAMAME 🌿 Steamed to order, tossed with kosher salt (460 cal) 6.00

TEMPURA CALAMARI & VEGETABLES Crisp medley of calamari, bell pepper, baby spinach, carrots, sriracha honey dipping sauce (960 cal) 9.50

CHILI-GARLIC GREEN BEANS 🔥🌿 Fiery red chili sauce, fresh garlic, Sichuan preserves (530 cal) 6.00

KUNG PAO BRUSSELS SPROUTS 🔥 Wok-charred Brussels sprouts, peanuts, chili pods, Kung Pao sauce (720 cal) 7.00

DYNAMITE SHRIMP 🔥 Tempura-battered, tossed with a sriracha aioli (640 cal) 11.00

点心 DIM SUM

HANDMADE DUMPLINGS Pan-fried or steamed, light chili sauce drizzle
PORK | 6 for 9.00 (440/510 cal) SHRIMP | 6 for 10.00 (290/370 cal)

VEGETABLE SPRING ROLLS Crispy rolls with julienned veggies, sweet chili dipping sauce | 2 for 4.50 (270 cal)

HOUSE-MADE PORK EGG ROLLS Hand-rolled with julienned veggies, sweet and sour mustard sauce | 2 for 6.00 (520 cal)

HAND-FOLDED CRAB WONTONS Creamy crab filling, bell pepper, green onion, spicy plum sauce | 6 for 9.00 (590 cal)

MONGOLIAN POTSTICKERS Savory Mongolian beef filling, sweet and savory dipping sauce | 6 for 10.50 (700 cal)

寿司 SUSHI

SHRIMP TEMPURA ROLL* Tempura shrimp, kani kama, cucumber, avocado, umami sauce (560 cal) 11.50

CALIFORNIA ROLL* Kani kama, cucumber, avocado (360 cal) 10.00

KUNG PAO DRAGON ROLL* 🔥 Signature California roll, seared Ahi, sriracha, tempura crunch, peanuts (490 cal) 11.50

SPICY TUNA ROLL* 🔥 Ahi, cucumber, spicy sriracha (280 cal) 10.50

主食 MAIN ENTRÉES

KOREAN BULGOGI STEAK* New York Strip, savory bulgogi sauce, Yukon potatoes, fried onion straws (1370 cal) 27.00

CHANG’S SPICY CHICKEN 🔥 **GFO** Signature sweet-spicy chili sauce, green onion (840 cal) 16.50 | LUNCH 🍽️ (970 cal) 10.50

MONGOLIAN BEEF **GFO** Sweet soy glaze, flank steak, garlic, green onion (770 cal) 19.00 | LUNCH 🍽️ (790 cal) 11.00

CRISPY HONEY Lightly battered, tangy honey sauce, green onion
CHICKEN (1120 cal) 15.50 | LUNCH 🍽️ (1120 cal) 10.50
SHRIMP (1020 cal) 18.00

SALT & PEPPER PRAWNS Crisp prawns, aromatics, chili peppers, chopped black beans (500 cal) 20.00

PEPPER STEAK Pepper-garlic sauce, flank steak, onion, bell pepper (640 cal) 15.50

SWEET & SOUR CHICKEN Sweet & sour sauce, pineapple, onion, bell peppers, ginger (860 cal) 13.00

BUDDHA’S FEAST 🌿 Five-spice tofu, savory sauce, asparagus, shiitakes, broccoli, carrots (260/380 cal) 11.50

STIR-FRIED EGGPLANT 🔥🌿 Chinese eggplant, sweet chili soy glaze, green onion, garlic (530 cal) 10.50

BEEF WITH BROCCOLI **GFO** Flank steak, ginger-garlic aromatics, green onion, steamed broccoli (670 cal) 15.00 | LUNCH 🍽️ (370 cal) 10.50

SESAME CHICKEN Sesame sauce, broccoli, bell peppers, onion (870 cal) 14.50 | LUNCH 🍽️ (540 cal) 10.50

SHRIMP WITH LOBSTER SAUCE **GFO** Asian mushrooms, chopped black beans, peas, egg, green onion (500 cal) 16.50

GINGER CHICKEN WITH BROCCOLI **GFO** Ginger-garlic aromatics, green onion, steamed broccoli (480 cal) 15.50 | LUNCH 🍽️ (330 cal) 11.00

MISO GLAZED SALMON* Grilled salmon, Asian mushrooms, spinach, bok choy, garlic-ginger aromatics, miso glaze (660 cal) 20.00

KUNG PAO 🔥 Spicy Sichuan chili sauce, peanuts, green onion, red chili peppers
CHICKEN (960 cal) 16.50 | LUNCH 🍽️ (550 cal) 10.50
SHRIMP (760 cal) 18.00

OOLONG CHILEAN SEA BASS* Wild-caught tea-marinated filet, ginger-soy sauce, wok’d spinach (560 cal) 29.00

ASK FOR IT
‘GLUTEN FREE’

Look for items with this icon **GFO** and clarify when you order that you want it prepared GLUTEN FREE.

🔥 SPICY 🌿 VEGETARIAN 🍽️ LUNCH-SIZED PORTION AVAILABLE MONDAY-FRIDAY UNTIL 4PM
2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request. P.F. Chang’s Vegetarian items do not contain any meat ingredients, but may contain dairy and eggs. Before placing your order, please inform your server if a person in your party has a food allergy. Additionally, if a person in your party has a special dietary need (e.g., gluten intolerance), please inform your server at the beginning of your visit. We will do our best to accommodate your needs. Please be aware that our restaurants use ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy and wheat). *These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

KIDS MENU OPTIONS AVAILABLE

拉面 RAMEN

SPICY MISO RAMEN 🔥 Spicy miso broth, shiitakes, edamame, carrots, bean sprouts, tomatoes, green onion, grilled lemon (600 cal) 13.00

TONKOTSU RAMEN Creamy tonkotsu pork broth, shiitakes, edamame, carrots, bean sprouts, tomatoes, green onion (620 cal) 13.00

ADD A PROTEIN:
CHICKEN (150 cal) +1.00 **or** PORK (310 cal) +1.00 **or** SHRIMP (100 cal) +2.00
TOP WITH A FRIED EGG*: (90 cal) +1.00

面条和米饭 NOODLES AND RICE

CHICKEN PAD THAI **GFO** Rice noodles, Thai spices, tofu, green onion, peanuts (1230 cal) 14.00
SUBSTITUTE WITH SHRIMP (1180 cal) +2.00
COMBO (1210 cal) +3.00

SINGAPORE STREET NOODLES **GFO** Thin rice noodles, light curry sauce, chicken, shrimp, egg, onion, julienned vegetables (1260 cal) 13.00

FRIED RICE **GFO** Wok-tossed with egg, carrots, bean sprouts, green onion (910 cal) 10.00
CHICKEN (1100 cal) +1.00
BEEF, PORK **or** SHRIMP (1000-1190 cal) +2.00
COMBO (1200 cal) +3.00

SIGNATURE LO MEIN Egg noodles, mushrooms, Asian vegetables, savory soy sauce (760 cal) 11.00
CHICKEN (950 cal) +1.00
BEEF, PORK **or** SHRIMP (850-1030 cal) +2.00
COMBO (1050 cal) +3.00

色拉和汤 SALADS AND SOUPS

MANDARIN CRUNCH SALAD Julienned vegetables, cabbage, mango, almonds, rice sticks, mandarin vinaigrette (730 cal) 10.00

ASIAN CAESAR SALAD Romaine, parmesan, toasted sesame seeds, wonton croutons (410 cal) 10.00

ADD A PROTEIN | CHICKEN (160 cal) +3.00 **or** SALMON* (240 cal) +4.00

WONTON SOUP Savory broth, house-made pork wontons, shrimp, chicken
CUP (130 cal) 4.25 BOWL *serves 6* (470 cal) 9.00

EGG DROP SOUP **GFO** Velvety broth, julienned carrots, green onion
CUP (40 cal) 4.25 BOWL *serves 6* (270 cal) 9.00

HOT & SOUR SOUP Rich and tangy broth, silken tofu, chicken, bamboo shoots, egg
CUP (70 cal) 4.25 BOWL *serves 6* (490 cal) 9.00