



SINCE 1995

# QIAO LIN HOTPOT

AUTHENTIC CHINESE HOT POT

Join us at Qiao Lin Hot Pot for Chicago Restaurant Week and enjoy a delicious, pre-fixed combo that makes dining fun and interactive! Cook fresh, raw ingredients in your own bubbling pot and mix up your favorite flavors at our DIY sauce bar. It's a tasty and authentic experience you won't forget!

## DINNER MENU \$45

### BROTH (UP TO 3 FLAVORS)

Chongqing Spicy Broth  
Tomato Broth  
Mushroom Broth (V)  
Herbal Chicken Broth  
Pepper Pork Tripe Broth  
Golden Chicken Soup with Collagen  
Thai Tom Yum Broth  
Hot & Sour Broth

### SAUCE STATION (ALL YOU CAN EAT)

DIY Dipping Sauce  
Cold Appetizers  
Dessert Soup  
Fruits

### MAIN DISH

Short Rib Wagyu  
or  
American Kobe Beef  
or  
Pork Belly  
or  
Garlic Chicken

### SIDE DISH

Enoki Mushroom, Shitake Mushroom,  
Frozen Tofu, Bean Curd Roll, Crab  
Imitation, Fish Ball, Quail Egg, Sliced  
Pumpkin, Sliced Potato, Sliced Lotus  
Root, Baby Bok Choy, Broccoli

## VEGAN DINNER MENU \$45

### BROTH

Mushroom Broth

### SAUCE STATION (ALL YOU CAN EAT)

DIY Dipping Sauce  
Cold Appetizers  
Dessert Soup  
Fruits

### VEGETABLE

Napa Cabbage, Tongho, Green Leaf  
Lettuce, Broccoli, Baby Bok Choy,  
Corn, Sliced Potato, Sliced Pumpkin,  
Sliced Taro, Sliced White Radish

### MUSHROOM

Sliced Bamboo Heart, Enoki  
Mushroom, Shitake Mushroom, Wood  
Fungus, Oyster Mushroom

### TOFU

Fresh Tofu  
Bean Curd Roll

Prices for the Restaurant Week menu are exclusive of tax and gratuity, and in-house promotions and gift cards do not apply.

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WEBSITE: QIAOLINHOTPOT.COM

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## DINNER MENU \$60

### BROTH (UP TO 3 FLAVORS)

Chongqing Spicy Broth  
Tomato Broth  
Mushroom Broth (V)  
Herbal Chicken Broth  
Pepper Pork Tripe Broth  
Golden Chicken Soup with Collagen  
Thai Tom Yum Broth  
Hot & Sour Broth

### SAUCE STATION (ALL YOU CAN EAT)

DIY Dipping Sauce  
Cold Appetizers  
Dessert Soup  
Fruits

### MAIN DISH

Flat Iron  
or  
New Zealand Lamb Shoulder  
or  
Seafood  
Abalone, Oyster, Jumbo Scallop, Baby  
Cuttle Fish, Fish Fillet, Prawn, Mussel

### SIDE DISH

Enoki Mushroom, Shitake Mushroom,  
Frozen Tofu, Bean Curd Roll, Crab  
Imitation, Fish Ball, Quail Egg, Sliced  
Pumpkin, Sliced Potato, Sliced Lotus  
Root, Baby Bok Choy, Broccoli

## QIAO LIN'S BAR FAVORITES

We offer a full-service bar featuring a curated selection of Asian-inspired craft cocktails, an array of beers, fine wines, premium spirits, and traditional sake and soju. Discover some of our customer favorites below.

### COCKTAILS

Drunken Fist \$17  
*Four Roses Small Batch Bourbon / Fuyu Single Grain Barley  
Shochu / Lapsang Souchong Smoked Tea Syrup / 5 Spice  
Bitters*

Feng Shui Fancy \$17  
*Haiken Japanese Lychee Vodka / Sekai Ito Yuzu Sake /  
Strawberry / Passion Fruit / Lime*

Dragon Dance \$17  
*Choice of : Libelulu Tequila or Bahnez Mezcal/ Fruitful  
Dragonfruit Liqueur / Dried Chinese Chile & Szechuan  
Peppercorn Tincture / Lime*

Ube Colada \$17  
*Denizen 3 Year White Rum / Ming River Baijiu / Cream of  
Coconut / Pineapple / Ube*

Shanghai Mule \$17  
*Oka Japanese Yuzu Vodka / Ming River Baijiu / Q Tropical  
Ginger Beer / Lime*

Jade Lotus \$17  
*Oka Japanese Vodka / Midori Melon Liqueur / Honeydew  
Melon / Green Grape / Jamine Syrup / Lemon / Prosecco*

Kabuki Theater \$17  
*IWAI 45 Japanese Whiskey / Peach / Chinese Plum / Lemon  
/ Egg White*

Red Lantern \$17  
*Awayuki Japanese Strawberry Gin / Campari / Zucca  
Chinese Rhubarb Amaro / Oka Kura Japanses Bermutto  
Vermouth*

### BEERS

Moody Tongue Toasted Rice Lager \$9  
(Draft)

Moody Tongue Toasted Juiced Lychee IPA \$9  
(Draft)

Hitachino Nest Yuzu Lager \$10

### SAKE

Bushido "Way of the Warrior" \$17/180ml  
*Ginjo Genshu*

Tozai "Living Jewel" \$40/720ml  
*Junmai Tozai*

Kanbara "Bride of the Fox" \$41/300ml  
*Junmai Ginjo*

### SOJU

Jinro Flavored Sake \$16/375ml  
*Green Grape, Grapefruit, White Peach*

Jinro Chamisul Original \$16/375ml

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