

SINCE 1995

CHICAGO★  
RESTAURANT  
WEEK JAN 23-FEB 8  
PRODUCED BY CHOOSE CHICAGO

# 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.

FOLLOW US ON INSTAGRAM @QIAO\_LIN\_HOTPOT  
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, Shiitake Mushroom, Frozen Tofu, Bean Curd Roll, Crab Imitation, Fish Ball, Quail Egg, Sliced Pumpkin, Sliced Potato, Sliced Lotus Root, Baby Bok Choy, Broccoli

### COCKTAILS

Drunken Fist	\$17
<i>Four Roses Small Batch Bourbon / Fuyu Single Grain Barley Shochu / Lapsang Souchong Smoked Tea Syrup / 5 Spice Bitters</i>	
Feng Shui Fancy	\$17
<i>Haiken Japanese Lychee Vodka / Sekai Ito Yuzu Sake / Strawberry / Passion Fruit / Lime</i>	
Dragon Dance	\$17
<i>Choice of: Libelulu Tequila or Bahnez Mezcal / Fruitful Dragonfruit Liqueur / Dried Chinese Chile &amp; Szechuan Peppercorn Tincture / Lime</i>	
Ube Colada	\$17
<i>Denizen 3 Year White Rum / Ming River Baijiu / Cream of Coconut / Pineapple / Ube</i>	
Shanghai Mule	\$17
<i>Oka Japanese Yuzu Vodka / Ming River Baijiu / Q Tropical Ginger Beer / Lime</i>	
Jade Lotus	\$17
<i>Oka Japanese Vodka / Midori Melon Liqueur / Honeydew Melon / Green Grape / Jasmine Syrup / Lemon / Prosecco</i>	
Kabuki Theater	\$17
<i>IWAI 45 Japanese Whiskey / Peach / Chinese Plum / Lemon / Egg White</i>	
Red Lantern	\$17
<i>Awayuki Japanese Strawberry Gin / Campari / Zucca Chinese Rhubarb Amaro / Oka Kura Japanses Bermutto Vermouth</i>	

### 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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