

P.F. CHANG'S®



HOW P.F. CHANG'S CAME TO BE



Even though the first P.F. Chang's opened in 1993,
the story began in the early 1960s.





Philip Chiang, one of our co-founders, became interested in a culinary path while working at his mother, CECILIA CHIANG'S RESTAURANT, **THE MANDARIN.**



He channeled his passion for art into cooking his mother's authentic Chinese recipes. Cecilia is largely credited with being among the first to bring authentic Chinese food to America.

EARLY 1960S, CHINATOWN, SAN FRANCISCO,
CECILIA CHIANG AT THE MANDARIN

GOOD FOOD RUNS IN THE FAMILY.



Later, when Philip started running the restaurant, he simplified the menu, making it more approachable for the American palate. After graduating from art school, Philip opened his own more casual restaurant, the Mandarette, as a place for his artist friends to enjoy simple, good food.



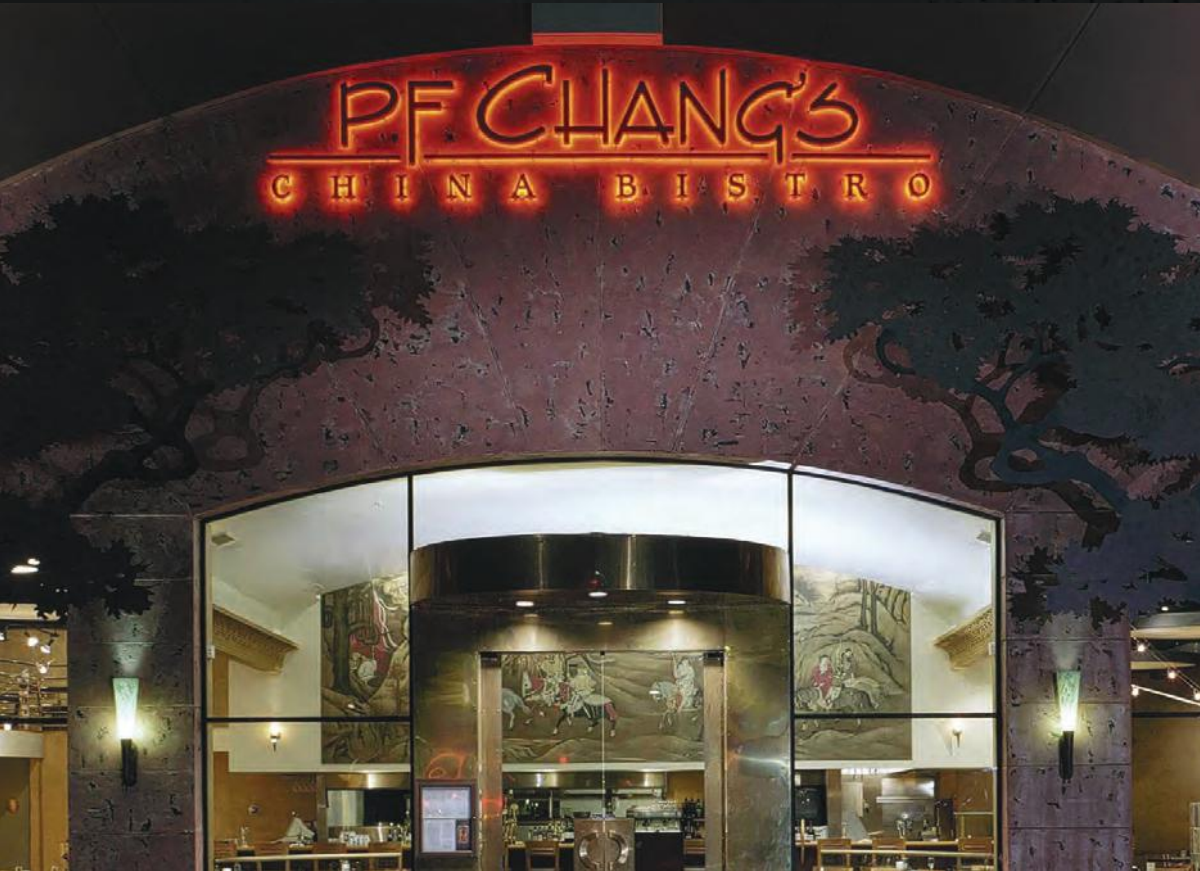
THE PARTNERSHIP

THAT STARTED IT ALL



Philip never set out to build a global restaurant brand, but then he met the man who would become the P.F. in our name: Paul Fleming. A restaurateur and regular guest at the Mandarette, Paul was so impressed with Phillip's simple, purposeful recipes that he wanted to share them with more people. It took a little convincing, but soon Paul and Philip shook hands, and P.F. Chang's was born.

Little did they know they were about to create an
ASIAN FOOD PHENOMENON.



THE FIRST P.F. CHANG'S



OPENED IN 1993 IN SCOTTSDALE, ARIZONA



WE'VE STAYED TRUE TO
OUR ROOTS



While our menu has evolved from primarily Chinese cuisine to Korean, Japanese, Vietnamese and beyond, we use Philip's passion for simple, scratch cooking as a way to celebrate the cultures and recipes that inspire us.

We believe food should be
MADE WITH HEART, AND
SERVED WITH HONOR.



This is the food philosophy we live by.



OUR CORE VALUES



Life is all about growing, exploring, and experiencing.
By living our values every day, we create our vibe.

We are...

CURIOUS
GENUINE
VIBRANT
OF SERVICE
A CUT ABOVE



梦

C U R I O U S



We are seekers and dreamers. We are dedicated to being lifetime learners and teachers. We are unafraid of taking the road less traveled, because adventure and discovery give us life.

真

G E N U I N E



All good restaurants begin with good people. By being authentically ourselves and accepting of others, we allow others to also live authentically.

亮

V I B R A N T



We are not boring. We are passionate and enthusiastic. Our vibe is social, engaging, interesting, memorable, and flavorful. You can taste the energy around us and we live in every moment.

帮

O F S E R V I C E



We work hard to build relationships and are privileged to serve others. Because what we do together is bigger than what we could achieve individually.

质

A C U T A B O V E



With excellence and integrity in all we do, we strive to be better, do better, work better, serve better, and inspire others to do the same.

PHOTOGRAPHY



Visual storytelling through elegance & simplicity



CRAVE – FOOD

Food images should always look clean, elevated, and offer a distinct contrast between the featured items and the surface underneath. Dramatically lit, carefully staged, and minimally styled.



CRAVE – SUSHI

Sushi is an art form in and of itself. Sushi photos should be meticulously rolled, well-lit, and feature what is unique to each roll, whether it's ingredients or presentation. Colors should be vibrant - as if it was just pulled from the sea moments ago.



CRAVE – BEVERAGES

Cool, dark backgrounds are used to showcase our handcrafted beverages. Delicately styled and dramatically lit. Minimal props are used.



CRAVE – DESSERTS

Dessert images should be rich and inviting. Meticulously styled, and dramatically lit. Shallow depth of field is key at most angles. Minimal props are used. When in doubt, take a bite, lift a scoop, then shoot.



CELEBRATIONS

Our bold menu pairs perfectly with special occasions. These shared moments reflect the ideal spread of celebratory flavors, colors, and textures. Avoid showing faces (blur or chin-down only). Elevated action is best, whether it's lighting sparklers, lifting covers to reveal smoke, or pouring champagne. Minimal props are used.



HOLIDAYS

More than special occasions, our menu lends itself to holiday celebrations, whether it's an intimate gathering or an all-out bash. Feature premium items. Props should be simple with a distinctly Asian influence that feels thoughtful and high-end. Think origami rabbit rather than plastic eggs for Easter.



SOCIAL PHOTOGRAPHY

Social photography follows a similar recipe – dark backgrounds, rich colors, and dramatic lighting – but with an inviting human element. Action shots are encouraged, so pour, scoop, toss, or swirl away.



BEHIND THE WOK

We love to show off the wok masters and their tools, and nothing says 'action' like a giant flame. Candid shots only, faces and smiles welcome. This is where our restaurants come alive. Editing should be in high-contrast black and white.

MURALS



Bold and striking. Never wallpaper.



GRANDSCAPE – DALLAS



FT. LAUDERDALE



ART EVOLUTION

You know you're at P.F. Chang's when you see the mural. No two murals are alike, each telling an old Chinese story. As our look evolves, so too must our murals.

Our old murals are being updated with bold expressions of art that represent all corners of Asia, combining edgy street art, striking colors and wild imaginations.

Any new piece of art in our restaurants should be boldly Asian and have a handcrafted element of refined, upscale originality.

HOW IT ALL COMES TOGETHER



The food. The typography. The copy.
It all marries nicely together to create these amazing designs.



— ◆ —

LIGHT UP

YOUR LUNAR NEW YEAR
WITH OUR NEW LIMITED TIME COCKTAIL
THE RED LANTERN



SPIRIT OF THE DRAGON

Toast to the season with our featured holiday cocktail

— ◆ —

RISING DRAGON

Casa Noble Crystal Tequila, pomegranate
and lime juice, agave nectar, finished
with rosemary aromatics

P.F. CHANG'S

主食 MAIN ENTRÉES

- KOREAN BULGOGI STEAK*** New York Strip, savory bulgogi sauce, Yukon potatoes, fried onion straws (0000 cal) 00.00
- CHANG'S SPICY CHICKEN** 🔥 Signature sweet-spicy chili sauce, green onion (0000 cal) 00.00 | LUNCH 🍱 (000 cal) 00.00
- MONGOLIAN BEEF** Sweet soy glaze, flank steak, garlic, green onion (0000 cal) 00.00 | LUNCH 🍱 (000 cal) 00.00
- CRISPY HONEY** Lightly battered, tangy honey sauce, green onion
CHICKEN (0000 cal) 00.00 | LUNCH 🍱 (000 cal) 00.00 or SHRIMP (0000 cal) 00.00
- SALT & PEPPER PRAWNS** Crisp prawns, aromatics, chili peppers, chopped black beans (0000 cal) 00.00
- PEPPER STEAK** Pepper-garlic sauce, flank steak, onion, bell pepper (0000 cal) 00.00
- SWEET & SOUR CHICKEN** Sweet & sour sauce, pineapple, onion, bell peppers, ginger (0000 cal) 00.00
- BUDDHA'S FEAST** 🌿 Five-spice tofu, savory sauce, asparagus, shiitakes, broccoli, carrots (0000/0000 cal) 00.00
- STIR-FRIED EGGPLANT** 🔥🌿 Chinese eggplant, sweet chili soy glaze, green onion, garlic (0000 cal) 00.00
- BEEF WITH BROCCOLI** Flank steak, ginger-garlic aromatics, green onion, steamed broccoli (0000 cal) 00.00 | LUNCH 🍱 (000 cal) 00.00
- SESAME CHICKEN** Sesame sauce, broccoli, bell peppers, onion (0000 cal) 00.00 | LUNCH 🍱 (000 cal) 00.00
- SHRIMP WITH LOBSTER SAUCE** Asian mushrooms, chopped black beans, peas, egg, green onion (0000 cal) 00.00
- GINGER CHICKEN WITH BROCCOLI** Ginger-garlic aromatics, green onion, steamed broccoli (0000 cal) 00.00 | LUNCH 🍱 (000 cal) 00.00
- MISO GLAZED SALMON*** Grilled salmon, Asian mushrooms, spinach, bok choy, garlic-ginger aromatics, miso glaze (0000 cal) 00.00
- KUNG PAO** 🔥 Spicy Sichuan chili sauce, peanuts, green onion, red chili peppers
CHICKEN (0000 cal) 00.00 | LUNCH 🍱 (000 cal) 00.00 or SHRIMP (0000 cal) 00.00
- OOLONG CHILEAN SEA BASS*** Wild-caught tea-marinated filet, ginger-soy sauce, wok'd spinach (0000 cal) 00.00

拉面 RAMEN

- SPICY MISO RAMEN** 🔥 Spicy miso broth, shiitakes, edamame, carrots, bean sprouts, tomatoes, green onion, grilled lemon (000 cal) 00.00
- TONKOTSU RAMEN** Creamy tonkotsu pork broth, shiitakes, edamame, carrots, bean sprouts, tomatoes, green onion (000 cal) 00.00
- ADD A PROTEIN | CHICKEN (000 cal) +0.00 or PORK (000 cal) +0.00 or SHRIMP (000 cal) +0.00
- TOP WITH A FRIED EGG* | (00 cal) +0.00

面条和米饭 NOODLES & RICE

- CHICKEN PAD THAI** Rice noodles, Thai spices, tofu, green onion, peanuts (000 cal) 00.00
SUBSTITUTE WITH SHRIMP (0000 cal) +0.00 COMBO (0000 cal) +0.00
- SINGAPORE STREET NOODLES** Thin rice noodles, light curry sauce, chicken, shrimp, egg, onion, julienned vegetables (000 cal) 00.00
- FRIED RICE** Wok-tossed with egg, carrots, bean sprouts, green onion (000 cal) 00.00
CHICKEN (0000 cal) 00.00 BEEF, PORK or SHRIMP (0000-0000 cal) +0.00 COMBO (0000 cal) +0.00
- SIGNATURE LO MEIN** Egg noodles, mushrooms, Asian vegetables, savory soy sauce (000 cal) 00.00
CHICKEN (000 cal) 00.00 BEEF, PORK or SHRIMP (0000-0000 cal) +0.00 COMBO (0000 cal) +0.00



P.F. CHANG'S

GO BOLD
FOR LUNCH

Wok-fired Lunch Bowls
available Monday-Friday until 4pm

THE WATERFRONT

7135 E CAMELBACK RD STE 101 | SCOTTSDALE
480.949.2610

Order online or make your reservation [PFCHANGS.COM](https://www.pfchangs.com)

鸡尾酒 COCKTAILS

- JAPANESE OLD FASHIONED** An Asian twist on a classic, made with Suntory TOKI Japanese Whisky (000 cal) 00
- ASIAN PEAR MOJITO** Bacardi Limón Rum, Dekuyper Apple Pucker Schnapps, muddled limes, mint (000 cal) 00
- ORGANIC AGAVE MARGARITA** Casa Noble Crystal Tequila, organic agave nectar, lime juice (000 cal) 00
- CHANG'S MAI TAI** Bacardi Light Rum, Myers's Dark Rum, Orange Curacao, tropical juices (000 cal) 00
- COCONUT MOJITO** Malibu Coconut Rum, House-Made Coconut Cream, Lime juice, mint leaves (000 cal) 00
- MOSCOW MULE** Absolut Lime Vodka, House-Made Ginger Beer (000 cal) 00
- TWISTED WHISKEY SOUR** Woodford Reserve Bourbon, Cointreau, orange juice, orange blossom honey, orange bitters (000 cal) 00
- RED SANGRIA** Absolut Mandrin Vodka, fresh fruits, merlot (000 cal) 00

啤酒 BEER

- ASIAN** (000-000 cal)
- HITACHINO RED RICE ALE** 00
- SAPPORO LAGER** 00
- KIRIN ICHIBAN LAGER** 00
- IMPORT** (000-000 cal)
- STELLA ARTOIS LAGER** 00
- CORONA LAGER** 00
- ERDINGER WHEAT NON ALCOHOLIC** 00
- DOMESTIC** (000-000 cal)
- BUD LIGHT LAGER** 00
- COORS LIGHT LAGER** 00
- MICHELOB ULTRA LAGER** 00

- CRAFT** (000-000 cal)
- SAMUEL ADAMS SEASONAL** 00
- LOCAL BEER 1** 00
- LOCAL BEER 2** 00
- LOCAL BEER 3** 00
- LOCAL BEER 4** 00
- SIERRA NEVADA PALE ALE** 00
- LAGUNITAS IPA** 00
- BLUE MOON WHEAT** 00
- ANGRY ORCHARD APPLE CIDER** 00

提神饮料 REFRESHERS

- POMEGRANATE LEMONADE** Lemonade, pomegranate juice, pomegranate seeds (0000 cal) 00
SPIKE IT: Absolut Vodka (0000 cal) 00
- PEACH BOBA BREEZE** Black tea, popping boba pearls, peach, lemon juice (0000 cal) 00
SPIKE IT: Knob Creek Bourbon (0000 cal) 00
- STRAWBERRY CUCUMBER LIMEADE** Muddled strawberries, cucumbers, lime juice, pure cane sugar (0000 cal) 00
SPIKE IT: Hendrick's Gin (0000 cal) 00
- HOUSE-MADE GINGER BEER** Juiced ginger root, lemon juice, pure cane sugar (0000 cal) 00
SPIKE IT: Suntory TOKI Japanese Whisky (0000 cal) 00
- CHANG'S COCONUT COOLER** Coconut milk, coconut water, pure cane sugar, nutmeg (0000 cal) 00
SPIKE IT: Pyrat Rum (0000 cal) 00 (0000 cal) 00
- SALTED CARAMEL COLD BREW** Cold brew coffee, salted caramel (0000 cal) 00
SPIKE IT: Altos Añejo Tequila (0000 cal) 00

非酒精饮料 NON-ALCOHOLIC BEVERAGES

- FRESHLY BREWED ICED TEA** (0 cal) 00 Traditional Black *or* Mango
- ODWALLA LEMONADE** (0 cal) 00 Regular *or* Strawberry
- BOTTLED WATER** (0 cal) 00
- VITAMIN WATER ZERO XXX** (0 cal) 00
- SOFT DRINKS** (0-000 cal) 00
- STARBUCKS® COFFEE** (0 cal) 00
- POT OF FULL LEAF TEA** (0 cal) 00
- Organic Green Citrus Spice *Herbal*
- Dragon Eye Oolong Seasonal Tea

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutrition information available upon request.

THE PERFECT MEAL
IN YOUR
HOUSE
OR OURS

DELIVERY & TAKEOUT
ORDER.PFCHANGS.COM

CATERING
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父の日
FATHER'S DAY
MENU

\$30 PER PERSON

CHOICE OF APPETIZER

- CHANG'S LETTUCE WRAPS**
CHICKEN *gfo* (0000 cal) *or* VEGETARIAN *gfo* (0000 cal)
- CHILI-GARLIC GREEN BEANS** *spicy* (0000 cal)
- DYNAMITE SHRIMP** *spicy* (0000 cal)

CHOICE OF MAIN ENTRÉE

- MONGOLIAN BEEF** *gfo* (0000 cal)
- MISO GLAZED SALMON*** (0000 cal)
- BBO PORK SPARE RIBS** FULL-RACK (0000 cal)
- NORTHERN-STYLE PORK SPARE RIBS** FULL-RACK (0000 cal)
- CHANG'S SPICY CHICKEN** *spicy* *gfo* (0000 cal)
- KOREAN BULGOGI STEAK*** (0000 cal) +5.00
- OOLONG CHILEAN SEA BASS*** (0000 cal) +5.00

CHOICE OF DESSERT

- THE GREAT WALL OF CHOCOLATE*** (0000 cal)
- NEW YORK-STYLE CHEESECAKE** (0000 cal)

spicy *vegetarian* *gfo* GLUTEN-FREE OPTION AVAILABLE UPON REQUEST +1.00
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.

甜点
DESSERT

THE GREAT WALL OF CHOCOLATE*
Six layers of chocolate cake, chocolate frosting, semi-sweet chocolate chips (0000 cal) 00.00

BANANA SPRING ROLLS
Crispy bites of banana, caramel-vanilla drizzle, coconut-pineapple ice cream (0000 cal) 00.00

VIETNAMESE CHOCOLATE LAVA CAKE
Molten chocolate cake, hint of roasted coffee, milk chocolate ganache, vanilla bean ice cream (0000 cal) 00.00

BAO DONUTS
Rolled in cinnamon sugar with miso, caramel, raspberry, and coffee-vanilla dipping sauces (0000 cal) 00.00

TIRAMISU
Vietnamese coffee-dipped ladyfingers, mascarpone, crumbled fortune cookies (0000 cal) 00.00

NEW YORK-STYLE CHEESECAKE
Creamy cheesecake, graham cracker crust, fresh berries (0000 cal) 00.00



P.F. CHANG'S
LIGHT UP YOUR
LUNAR NEW YEAR



THE RED LANTERN
Reyka Vodka, Solerno Liqueur,
blood orange purée, lemon juice

Raise a glass for Lunar New Year and feel the glow of good fortune. New cocktail available for a limited time through February 9.

MAKE A RESERVATION

P.F. CHANG'S

VIETNAMESE
CHOCOLATE
LAVA CAKE

SWEETEN UP YOUR WEEKEND CELEBRATION



Decadent from every angle.

Order online for Delivery,
Curbside Pickup, or Takeout.

ORDER ONLINE

MAKE A RESERVATION

Select dining rooms now reopening. [Learn more.](#)

ARCHITECTURE



The design and structure behind each restaurant



FT. LAUDERDALE, FL



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