

BAR BAO

COCKTAILS

White Dragon / \$10
Shochu, Absolute Elyx Vodka, honey,
coconut milk, szechuan curry, lime

Earth & Wind / \$10
Toki Japanese, lemon, jasmine
green tea

Uzamaki Manhattan / \$10
Toki Japanese Whiskey, Plum Wine, 5
Spice Syrup

Hiddel Leaf Swizzle / \$10
Shochu, Captain Morgan's White
Rum, Yuzu, Lychee,
Chrysanthemum Syrup

Choji's Breakfast / \$13
(Limited availability)
Shochu, Tanquary Gin, Peach Liqueur,
Melon, Apple-Pepper Syrup

Bar Bao Beer Cocktail / \$7
Kirin Ichiban, Crown Royal Rye,
Chrysanthemum syrup

Lychee Lotus / \$10
Rujero Singani, lychee, lime

Pen-apple Cream / \$10
Smirnoff Sourced Pineapple Vodka,
pineapple juice, peach liquor,
coconut lychee foam

Plum Wine Breeze / \$10
Tanqueray Dry Gin, Plum Wine, Plum
Syrup, Lemon

Senshu Highball / \$10
Chivas, drambuie, Green tea, lemon

SHOOTERS

Russian in China / \$5
Chocolate coconut Milk,
Relska Vodka

Shinobi Shooter / \$5
Shochu, Tanquary Gin, Peach Liqueur,
Melon

Scotsman in China / \$5
Chocolate Coconut Milk,
Johnnie Walker Red

DRAFTS

Yuengling / \$5
Amber Lager / PA / 4.5%

Laugunitas IPA / \$7
Indian Pale Ale / CA / 6.2%

3 Stars Peppercorn Saison / \$7
Saison / DC / 6.5%

Modelo Especial / \$6
Lager / Mexico / 4.4%

Blue Moon / \$6
Witbier / CO / 5.4%

Sam Adams Seasonal / \$7
Vienna Lager / MA / 4.9%

Bells Oberon / \$7
Wheat Ale / MI / 5.8%

Pine'Hopple IPA / \$7
Indian Pale Ale / MD / 6.8%

Golden Monkey Tripel / \$8
Belgium Tripel / PA / 9.5%

Shiner Bock / \$6
Bock / TX / 4.4%

Virginia Apple Bold Rock / \$7
Cider / NC / 5.0%

Kirin Ichiban / \$6
Lager / Japan / 5.0%

Stella Artois / \$7
Pale Lager / Belgium / 5.0%

Bud Light / \$5
Light Lager / Missouri / 4.2%

Milk Stout Nitro / \$8
Milk Stout / CO / 6.0%

BOTTLES

Bud light / \$5

Corona Extra / \$6

Heineken / \$6

Stella Artois / \$6

Lucky Buddha / \$8

Sapporro Tall Boys / \$8

WHITE WINE

Mars and Venus \$7/25
Sauvignon Blanc / La Mancha,
Spain

Wilhelm Walch 'Prendo' \$9/34
Pinot Grigio / Trentino, Italy

Campus Oaks \$8/28
Chardonnay / Lodi, California

Dr. Loosens \$9/34
Reisling / Mosel, Germany

SAKE

Hakushika Tanuki / \$8 by the glass
Junmai / 900 ml

Dassai 50 / \$35
Junmai Daiginjo / 300 ml

Kubota Senju / \$35
Ginjo / 300 ml

Kikusui / \$28
Junmai Ginjo / 300 ml

Hakushika Snow Beauty / \$22
Nigori / 300 ml

Kikusui Perfect Snow / \$26
Nigori Genshu / 300 ml

Hakkisan / \$42
Sparkling Nigori / 360 ml

Sugei Drunken Whale / \$54
Tokubetsu Junmai / 720 ml

Born Gold / \$105
Junmai Daiginjo / 720 ml

INFUSED SAKE

Hakushika Hana Ko Haku / \$22
Plum Sake / 300 ml

Yuagari / \$58
Yuzu Sake / 720 ml

SOJU

Chum Churum / \$13
Soju / 375 ml

Saan / \$13
Soju / 375 ml

RED WINE

Mars and Venus \$7/25
Cabernet / La Mancha, Spain

Closerie des Lys \$9/34
Pinot Noir / Languedoc, France

Santa Julia \$8/30
Malbec / Mendoza, Argentina

Famille Perrin \$8/30
Rose / Rhone, France