

BAR BAO

BRUNCH

DIM SUM

- Pork (Fried | Steamed) 6.5
- Veggie (Fried | Steamed) 6.5
- Chicken (Fried | Steamed) 6.5
- Lemon Grass Chicken (Fried | Steamed) 6.5
- Pork & Shrimp Siu Mai 7.5
- Shrimp Siu Mai 7.5
- BBQ Pork Bun 6

BAO-NEDICTS

Choice of bao bun topped with poached eggs, hollandaise, and side of home fries

- Fried Chicken 12
- Classic pork belly 12
- BBQ Short Rib 14
- Bao Bang Shrimp 13
- Fried Avocado 12
- Crab Cake 15
- Calamari 12
- Korean Tofu 12
- Bulgogi Cheesesteak 13

EGG BANH XEO

Egg omelet 13
Choice of fillings, served with sweet chili sauce

- Bean Sprouts
- Pork Belly
- Shrimp
- Tofu
- Scallion
- Avocado
- Chinese Broccoli
- Sweet Peppers
- Red Peppers
- Onion
- Cheese

SALADS

Kohlrabi Salad 11
Orange Sesame Dressing, Tomato, Orange Slices

Watermelon Poke Salad 11
Poke Dressing, Bell Pepper, Mozzarella

House Salad - Soy Garlic Dressing (GF) 7

Add protein: Chicken 4

Shrimp - Beef - Salmon 5

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

BAO BUNS

- Fried Chicken 8
- Grilled Chicken 8
- Grilled Pork Belly 8
- Braised Pork Belly 8
- Crispy Pork Belly 8
- Bao Bang Shrimp 8
- Bbq Short Rib 8
- Fried Avocado 7
- Korean Tofu 7
- Bulgogi Cheesesteak 8
- Crab Cake 11

steamed or fried / 2 per order

A LA CARTE

Quick Two Egg Breakfast (GF) 6
*-2 Eggs Hard Fried, Jasmine Rice, Soy Sauce, Kimchi
Add Tofu - 2 / Spam - 3 / Grilled Chicken, Bulgogi,
Braised Pork, Crispy Pork - 4*

Hangover Soup - Lao Pho (GF) 9
Oxtail, Short Rib, Beef Meatball, House Condiments

Fried Chicken And Waffles 15
Caramelized Sweet Chili, Hong Kong Waffle

Morning Bulgogi Fries 13
Short Rib Beef, Kimchi, Sriracha Mayo, Two Eggs

Bulgogi Breakfast Cheesesteak 11
Beef, Kimchi, Mozzarella, Fried Egg

Crispy Beef 14.5
Ginger Sauce, Fried Egg Noodle, Two Eggs Anyway

BOWLS (RICE OR SALAD)

all bowls topped with two fried eggs

Braised Pork Bowl (GF) 11
Braised Pork, Bok Choy, Jasmine Rice

Bulgogi Bowl (GF) 11
Bulgogi, Kimchi, Rice

Orange Chicken Bowl 11
Orange Ginger Sauce, Vegetables, Rice

Chicken Curry Bowl (GF) 11
Coconut Curry, Mixed Vegetables, Rice

General Souls Bowl 11
Chicken, Sweet & Sour Sauce, Broccoli, Rice

SIDES

Chinese Broccoli (GF) 4

Baby Bok Choy (GF) 4

Jasmine Rice (GF) 4

Korean Spiced Tofu (GF) 5

Home Fries (GF) 4

DESSERT

Banana and Nutella Eggroll 6
Chocolate Drizzle

Korean Bingsoo (GF) 6
Shaved Ice, Condensed Milk, Fresh Fruit

Waffle Ice Cream 9
Hong Kong Waffle, Seasonal Fresh Fruit, Pocky Sticks

SPECIALTY BRUNCH COCKTAILS

Bottomish Mimosas 12 / nickel thereafter.
All guests at the table must participate. Two-hour limit per table.
Must purchase an entrée value of \$10 or more per guest.

J-POP Shochu Crush 5
Choice of Oj or chanberry

Bloody Geisha 5
House mix, sake, wasabi pea rim

Japan 75 8
House sake, lemon, champagne

COCKTAILS

Asian Old Fashioned 12
Toki Japanese whiskey, Chinese Bitters,
Orange Zest

Earth & Wind 10
Toki Japanese Whiskey, Lemon,
Jasmine Green Tea

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

Hidden Leaf Swizzle 10
Shochu, Captain Morgan White
Rum, Yuzu, Lychee,
Chrysanthemum Syrup

Choji's Breakfast 13
(Limited availability)
Shochu, Seagrams gin, Peach
liqueur, melon, apple-pepper syrup

Beer Bao 6
Kirin Ichiban, Crown Royal Rye,
Chrysanthemum syrup

Lychee Lotus 10
Macchu Pisco, lychee, lime

Pen-apple Cream 10
Pineapple Vodka, Pineapple Juice,
Peach Liqueur, Coconut Lychee Foam

Plum Wine Breeze 10
Seagrams, Plum Wine,
Plum Syrup, Lemon

Mochi Paradise 10
Malibu, Pineapple, Ginger Beer,
Mochi

SHOOTERS

Russian in China 5
Chocolate Coconut Milk,
Relska Vodka

Shinobi Shooter 5
Shochu, Seagrams,
Peach Liqueur, Melon

Scotsman in China 5
Chocolate Coconut Milk,
Johnnie Walker Red

DRAFTS

Yuengling 5
Amber Lager / PA / 4.5%

Laugunitas "Little Sumpin" 7
IPA / CA / 7.5%

Blue Moon 6
Witbier / CO / 5.4%

Sam Adams Seasonal 7
MA / 4.9%

Bells Oberon 7
Wheat Ale / MI / 5.8%

Golden Monkey Tripel 8
Belgium Tripel / PA / 9.5%

Kirin Ichiban 6
Lager / Japan / 5.0%

Skipjack 7
German Pilsner / MD / 5.1%

Hell or High Watermelon 7
American Wheat / CA / 4.9%

Raised by Wolves 7
APA / DC / 5.0%

Ballast Point Grapefruit Sculpin 8
IPA / CA / 7%

Avery Raja 8
Double IPA / CO / 8%

BOTTLES

Bud light 5

Corona Extra 6

Heineken 6

Stella Artois 6

Miller Lite 5

Budweiser 5

Michelob Ultra 5

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/SOJU

Hakushika Tanuki 8 by the glass
Dry With A Refreshingly Crisp Finish
Junmai / 900 ml

Kikusui Organic 32
*Medium Bodied / Aromas Of Honeysuckle
& Banana / Hints Of Honeydew*
Junmai Ginjo / 300 ml

Kikusui 28
*Light And Comfortably Dry / Aromas Of
Cantaloupe & Banana / Mandarin Orange
Overtones*
Junmai Ginjo / 300 ml

Kikusui Funaguchi 12
*Unpasteurized & Undiluted / Rich &
Full-Bodied With A Clean Finish / Fruity Finish*
Honjozo / 200 ml (can)

Hana-Kohaka 22
Mildly Sweet With A Pleasant Citrus Finish
Plum Sake / 300 ml

Hakushika Snow Beauty 22
*Creamy With A Mild Sweetness / Scents Of
Mildly Steamed Rice*
Nigori / 300 ml

Kikusui Perfect Snow 26
*Unfiltered / Full-Bodied And Mildly Sweet /
Crisp Finish*
Nigori Genshu / 300 ml

Hakkisan 42
Lightly Sweet / Crisp & Refreshing
Sparkling Nigori / 360 ml

Born Gold 105
*Medium Bodied / Elegant Aromas Of
Green Apple & Peach*
Junmai Daiginjo / 720 ml

Chum Churum 13
Soju / 375 ml

Saan 13
Soju / 375 ml

Virginia Apple Bold Rock 7
Cider / NC / 5.0%

Devils Backbone 7
Vienna Lager / VA / 5.2%

Southern Tier 7
IPA / NY / 6%

Guinness 8
Stout / IRE / 4.2%

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