

BAR BAO

LUNCH

SNACKS TO SHARE

- Tamarind Shrimp 11.5
Mango Salsa, Spicy Sauce
- Korean Spiced Tofu (GF) 6
Gojujung, Sesame
- Tuna Poke Taco (3) 14
Wonton Shell, Slaw, Tobiko
- Bulgogi Fries 12
Short Rib Beef, Kimchi, Sriracha Mayo
- Calamari 10
Thai Basil Aioli, Fried Basil
- Grilled Sliced NY Strip (GF) 12.5
Sweet Sour Spicy Dipping Sauce
- Pho Dog 5
Beef Hot Dog, Thai Basil, Hoisin, Sriracha,
Crispy Onion, Pho Broth
- Fried Brussel Sprouts 9
Spicy Ginger Sauce
- Crab Rangoon 6.5
Sweet Chili Sauce
- Pho Roll 5.5
Beef, Thai Basil, Hoisin, Rice Paper, Pho Broth

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

FRIED RICE/LO MEIN

- Short Rib 14
- Shrimp 13
- Chicken 11
- Combo 14
- Vegetarian 8

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*

BOWLS (RICE OR SALAD)

- Braised Pork Bowl (GF) 9
Braised Pork, Bok Choy, Jasmine Rice
- Bulgogi Bowl (GF) 9
Beef, Bulgogi, Kimchi, Rice
- Orange Chicken Bowl 9
Orange Ginger Sauce, Vegetables, Rice
- Chicken Curry Bowl (GF) 9
Coconut Curry, Mixed Vegetables, Rice
- General Souls Bowl 9
Chicken, Sweet & Sour Sauce, Broccoli, Rice

SANDWICHES

- Bulgogi Cheesesteak 9
Bulgogi, Kimchi, mozzarella
- Banh Mi 8
Braised Pork Belly, Pickled Carrots, Hoisin
- Grilled Chicken 10
Provolone, Thai Basil Aioli, Fries

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

A LA CARTE

- Crispy Beef 14.5
Ginger Sauce, Roast Pepper, Fried Noodles
- Grilled Chicken (GF) 13.5
Jasmine Rice, Choice Of Vegetables
- Grilled Salmon (GF) 15
Pineapple Oyster Sauce, Bok Choy
- Hangover Soup (Lao Pho) (GF) 9
Oxtail, Short Rib, Beef Meatball, House Condiments
- Drunken Noodle 12.5
Beef, Wide Noodle, Chinese Broccoli, Thai Chile

SIDES

- Chinese Broccoli (GF) 4
- Baby Bok Choy (GF) 4
- Jasmine Rice (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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. | GF - Gluten Free*

BAR BAO

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%

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%

BOTTLES

Bud light 5

Corona Extra 6

Heineken 6

Stella Artois 6

Miller Lite 5

Budweiser 5

Michelob Ultra 5

Sapporo 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

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