

# BAR BAO

## DINNER

### SNACKS TO SHARE

Tamarind Shrimp (GF) 13 Mango Salsa, Spicy Sauce	Crispy Brussel Sprouts 10 Spicy Ginger Sauce
Wonton Nachos 13 Braised Beef, Mozzarella, Cilantro, Sriracha Mayo	Shaky Beef 12 Sweet Sour Sauce, Cilantro
Calamari 12 Thai Basil Aioli, Fried Basil	Tempura Green Beans 8 Crispy Fried Green Beans, sweet ginger soy sauce
Wings 11 Dill and cilantro aioli (Pick one sauce) 5 Spice   Sweet Chili BBQ Spicy Soy Ginger   Buffalo	Korean Spiced Tofu (GF) 6 Gojujung, Sesame
Tuna Poke Taco (2 per order) 10 Wonton Shell, Slaw, Tobiko	Crab Rangoon 7 Sweet Chili Sauce
Bulgogi Fries 15 Bulgogi Beef, Kimchi, Sriracha Mayo, Mozzarella	General Tso Cauliflower 12 Deep Fried Cauliflower, Scallions, Sesame Seeds
Tuna Poke Nachos 15 Wonton Nachos, Ahi Tuna, Avocado, Seaweed, Sriracha Mayo, Cilantro	Chicken Lettuce Wraps 9 Chicken, Onion, Bell Pepper, Peanut, Cilantro, Scallions
	Edamame 8 Chili, Lime, Salt

### BAO BUNS

1 per order / \$4 each

Fried Chicken	Bbq Short Rib
Grilled Chicken	Fried Avocado
Braised Pork Belly	Korean Tofu
Crispy Pork Belly	Bulgogi Cheesesteak
Bao Bang Shrimp	Hong Kong Hot Chicken

### DIM SUM

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

### FRIED RICE/LO MEIN

Tofu 12
Chicken 13
Short Rib 15
Bulgogi Kimchi 15
Shrimp 16
Combo 16

Add egg for \$1.5

### SALADS

House Salad 8 Lettuce, Carrots, Tomatoes, Peanut Dressing.
Japanese Seaweed Salad 9
Pan Seared Tuna Salad 16 Seared Tuna, Spring Mix, House Soy Ginger Dressing
Add protein: Chicken 4   Shrimp/Beef 7   Salmon 8

### SIDES

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

### ENTREES

Hangover Soup (Lao Pho) (GF) Small 9 Large 13 Oxtail, Short Rib, Beef Meatball, House Condiments
Congee 12 Rice Porridge, Chicken, Crispy Fried Dough
Bangkok Burger 15 Ginger Beef, Cilantro, Mushrooms, Asian Slaw, Fries
General Tso Chicken 15 Broccoli, Jasmine Rice
Drunken Noodle 15 Beef, Wide Noodle, Chinese Broccoli, Thai Chile
Pad Thai (Chicken 15 / Shrimp 16) Thai Noodles, Peanuts, Bean Sprouts, Egg
Crispy Beef 15 Ginger Sauce, Roasted Pepper, Fried Noodles
Beef & Broccoli 15 Beef Stir Fry, Broccoli, Scallion, Jasmine Rice
Grilled Chicken (GF) 17 Bok Choy, Housemade Jalapeño Aioli, Jasmine Rice
Grilled Salmon (GF) 18 Pineapple Oyster Sauce, Bok Choy
Soy Butter Steak 23 10oz New York Strip, Soy Butter, Sautéed Vegetables, Jasmine Rice

### DESSERT

Banana and Nutella Eggroll 7 Chocolate Drizzle	Waffle Ice Cream 9 Hong Kong Waffle, Seasonal Fresh Fruit, Pocky Sticks
Korean Bingsoo (GF) 8 Shaved Ice, Condensed Milk, Fresh Fruit	JUMBO (1 foot) Fortune Cookie 70 Customized fortune for any special occasion <i>Must Order 7 Days in advance</i>

\*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

### Uzamaki Manhattan 12

Toki Japanese Whiskey, Plum Wine, 5 Spice Syrup

### Lychee Lotus 10

Macchu Pisco, Lychee, Lime

### Pen-apple Cream 11

Pineapple Vodka, Pineapple Juice, Peach Liqueur, Coconut Lychee Foam

### Mochi Paradise 10

Malibu, Pineapple, Ginger Beer, Mochi

### Japanese Mule 12

Toki whiskey, Chinese Bitters, Lime, Homemade Ginger Beer

### Star Dragon 11

Apple Brandy, Lime, Pomegranate, Star Anise

### The Ronin 11

El Silencio Mezcal, Coconut Rum, Cinnamon, Mint

### Bao Julep 12

Woodford Reserve, Mint, Chinese Bitters

### Kama-Sutra 11

Belvedere, Mango Purée, Peach, Pineapple Juice

## DRAFTS

### Yuengling 5

Amber Lager / PA / 4.5%

### Blue Moon 6

Witbier / CO / 5.4%

### Stella Artois 6

Pale Lager / BE / 5.2%

### Golden Monkey Tripel 8

Belgium Tripel / PA / 9.5%

### Kirin Ichiban 6

Lager / Japan / 5.0%

### Avery Raja 8

Double IPA / CO / 8%

### Virginia Apple Bold Rock 7

Cider / NC / 5.0%

### Guinness 8

Stout / IRE / 4.2%

### Pacifico 6

Pale Lager / MEX / 4.5%

### El Guapo 8

Agave IPA / Norfolk VA / 7.5%

### Seasonal Drafts

Ask your bartender/server

## BOTTLES

Bud light 5

Corona Extra 6

Heineken 6

Coors Lite 5

Miller Lite 5

Budweiser 5

Michelob Ultra 5

Sapporro Tall Boy 10

## WHITE WINE

### Paul Direder 8/25

Grüner Veltliner / Wagram, Austria  
*grigio-like, green apple, citrus, white pepper, refreshing*

### Arios 9/36

Alvarinho / Vinho Verde, Portugal  
*bright, pear, apricot, banana, lemon zest, crisp*

### Spirit of Sushi 9/32

Sauvignon Blanc/Semillon / Bordeaux, France  
*aromatic, green herbs, yellow apple, lemon zest, soft*

### Antech 11/44

Chardonnay / Languedoc, France  
*subtle, yellow pear, pineapple, melon, round*

## rosÉ

### Chateau de Brigue 8/32

Cinsault/Grenache Rosé / Provence, France  
*crisp, dried strawberry, citrus peel, white pepper, lively*

## SAKE/SOJU

### Hakushika Tanuki 8 by the glass

*Dry With A Refreshingly Crisp Finish*  
Junmai / 150 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

### Apple Chum Churum 13

Soju / 375 ml

### Saan 13

Soju / 375 ml

## RED WINE

### Paul Direder 8/35

Zweigelt / Wagram, Austria  
*pinot-like, raspberry, cranberry, white pepper, juicy*

### Chateau Burgozone 'Cote de Danube' 11/44

Pinot Noir / Danube Plain, Bulgaria  
*Vibrant, black cherry, wild berry, dried herbs, silky*

### Chevelier Famaey 9/32

Malbec / Cotes du Lot, France  
*juicy, black raspberry, wild berry jam, dried herbs, silky*

### Domaine la Ligiere 9/36

Grenache/Syrah / Rhône Valley, France  
*floral, blueberry, plum, sage, vanilla spice*

### Fossi 10/40

Merlot / Cabernet Sauvignon / Tuscany, Italy  
*intense, plum, blackberry, cedar, black pepper, velvety*