

BAR BAO

LUNCH

SNACKS TO SHARE

- Tamarind Shrimp 13
Mango Salsa, Spicy Sauce
- Korean Spiced Tofu (GF) 6
Gojujung, Sesame
- Tuna Poke Taco (2) 10
Wonton Shell, Slaw, Tobiko
- Bulgogi Fries 12
Short Rib Beef, Kimchi, Sriracha Mayo
- Calamari 10
Thai Basil Aioli, Fried Basil
- Crispy Brussel Sprouts 10
Spicy Ginger Sauce
- Crab Rangoon 7
Sweet Chili Sauce
- Wonton Nachos 13
Braised Beef, Mozzarella, Cilantro, Sriracha Mayo
- General Tso Cauliflower 12
Deep Fried Cauliflower, Scallions, Sesame Seeds
- Chicken Lettuce Wraps 9
Chicken, Onion, Bell Pepper, Peanut, Cilantro, Scallions
- Edamame 8
Chili, Lime, Salt
- Tempura Green Beans 8
Crispy Fried Green Beans, sweet ginger soy sauce
- Shaky Beef 12
Sweet Sour Sauce, Cilantro

BAO BUNS

1 per order / \$4 each

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

FRIED RICE/LO MEIN

- Short Rib 15
 - Shrimp 16
 - Chicken 13
 - Combo 16
 - Tofu 12
- ### 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

BOWLS (RICE OR SALAD)

- Braised Pork Bowl (GF) 11
Braised Pork, Bok Choy, Jasmine Rice
- Bulgogi Bowl (GF) 11
Beef, Bulgogi, Kimchi, Rice
- Orange Chicken Bowl 11
Orange Ginger Sauce, Vegetables, Rice
- General Souls Bowl 11
Chicken, Sweet & Sour Sauce, Broccoli, Rice

SANDWICHES

- choice of small house salad or side of fries
- Bulgogi Cheesesteak 12
Bulgogi, Kimchi, mozzarella
- Banh Mi 12
Braised Pork Belly, Pickled Carrots, Hoisin
- Grilled Chicken 12
Provolone, Thai Basil Aioli, Fries
- Bangkok Burger 12
Ginger Beef, Cilantro, Mushrooms, Asian Slaw, Fries

DIM SUM

- Pork (Fried | Steamed) 6.5
- Veggie (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

ENTR...ES

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

DESSERT

- Banana and Nutella Eggroll 7
Chocolate drizzle
- Korean Bingsoo (GF) 8
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

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