

# BAR BAO

## LUNCH

### SNACKS TO SHARE

- Tamarind Shrimp 13  
Mango Salsa, Spicy Sauce
- Korean Spiced Tofu (GF) 6  
Gojujung, Sesame
- Miso Deviled Eggs 6  
Miso, Smoked Paprika, Kimchi
- Tuna Poke Taco (2) 10  
Wonton Shell, Slaw, Tobiko
- Bulgogi Fries 12  
Short Rib Beef, Kimchi, Sriracha Mayo
- Calamari 10  
Tossed in Sweet Chili Sauce
- 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
- Veggie Eggrolls (2 pcs) 5  
Sweet Chili Sauce

### 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

### SALADS

- House Salad 8  
Lettuce, Carrots, Tomatoes, Soy Ginger Vinaigrette
- 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

- Bulgogi Cheesesteak 12  
Bulgogi, Kimchi, mozzarella
- Banh Mi 12  
Braised Pork, Citrus Pickled Carrots, Cucumbers, Jalapeños, Cilantro Maggi Aioli
- Grilled Chicken 12  
Provolone, Thai Basil Aioli, Fries
- Seoul Burger 15  
Korean Bean Sprouts, Caramelized Onions, Thai Basil, Aioli, Romaine, Red Cabbage

### DIM SUM

- Pork (Fried | Steamed) 6.75
- Veggie (Fried | Steamed) 6.75
- Lemon Grass Chicken (Fried | Steamed) 6.75
- Pork & Shrimp Siu Mai 7.5
- Shrimp Siu Mai 7.5
- BBQ Pork Bun 7.5

### ENTREES

- Crispy Beef 15  
Ginger Sauce, Roast Pepper, Fried Noodles
- Grilled Chicken (GF) 17  
Jasmine Rice, Bok Choi, Jalapeño Aioli
- Grilled Salmon (GF) 18  
Pineapple Oyster Sauce, Bok Choy
- Hangover Soup (Lao Pho) (GF) Small 9 Large 13  
Short Rib, Beef Meatball, House Condiments
- Drunken Noodle 15  
Beef, Wide Noodle, Chinese Broccoli, Thai Chile
- Beef & Broccoli 15  
Beef Stir Fry, Broccoli, Scallion, Jasmine Rice

### FRIED RICE/LO MEIN

- Beef 15
- Shrimp 16
- Chicken 13
- Combo 16
- Tofu 12

### 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

## 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

Skyy Pineapple Vodka, Pineapple Juice, Peach Liquor, Coconut Lychee Foam

### Mochi Paradise 10

Captain Morgan Coconut, Pineapple, Ginger Beer, Mochi

### Japanese Mule 12

Toki whiskey, Chinese Bitters, Lime, Homemade Ginger Beer

### Star Dragon 11

Apple Brandy, Lime, Pomegranate, Star Anise

### Choji's Breakfast 15 (limited availability)

New Amsterdam Gin, Peach Liqueur, Schochu, Melon, Apple-pepper Syrup

### Bao Julep 12

Woodford Reserve, Mint

### Kama-Sutra 11

Belvedere, Mango Purée, Peach, Pineapple Juice

### Hidden Samurai 10

Hendrick's Gin, Cucumber, Mint Lime

## DRAFTS

### Unita 7

Pilsner / UT / 5.3%

### 21st Amendment Hell or High 7

Wheat / CA / 4.9%

### Great Lakes 8

OH / 9%

### Bells Oberon 8

Wheat / MI / 5.8%

### Founders All Day IPA 7

Session IPA / MI / 4.7%

### XX 6

MEX / 4.7%

### Yuengling 5

Amber Lager / PA / 4.5%

### Stella Artois 6

Pale Lager / BE / 5.2%

### Victory Golden Monkey 9

Belgium Tripel / MEX / 9.5%

### Kirin Ichiban 6

Lager / JAP / 5%

### Bold Rock Virginia Apple 7

Cider / NC / 5%

### Guinness 8

Stout / IRE / 4.2%

### El Guapo 8

Agave IPA / Norfolk, VA / 7.5%

### Tröegs Perpetual IPA 8

IPA / PA / 7.5%

### Ballast Point 8

IPA / CA / 7%

### Lagunitas A Little Sumpin' 8

Ale / CA / 7.5%

### Sam Adams 7

Seasonal / MA / 5.3%

### Southerntier 8

New Skool IPA / NY / 6%

### Anderson Valley 7

Framboise Rose / CA / 4.2%

## 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

## BOTTLES

Bud light 5.50

Budweiser 5.50

Heineken 6.50

Michelob Ultra 5.50

Coors Lite 5.50

Sapporo Tall Boy 10

Miller Lite 5.50

## 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*

## ROSE

### Chateau de Brigue 8/32

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

## RED WINE

### Paul Direder 8/35

Zweigelt / Wagram, Austria  
*pino-t-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*