

BAR BAO

BOTTOMLESS BRUNCH

\$35 per person

all guests at table must participate / 2 hour time limit for bottomless brunch

\$25 Build Your Own Mimosas

Classic or Bold Rock Cider Mimosa
(choice of orange or cranberry juice)

SMALL PLATES

| | |
|--|--------------------------------|
| Peanut Butter & Nutella French Toast 6 | Shiitake Bacon Gravy Biscuit 7 |
| Miso Deviled Eggs 5 | Veggie Scrambled Eggs 6 |
| Sweet Chili Calamari 9 | Bacon Strips 5 |
| Honey Walnut Shrimp 8 | Pork Dumplings 3 |
| Pork/Shrimp Wonton Soup 4 | Veggie Dumplings 3 |
| Kani Seaweed Salad 8 | Chicken Dumplings 3 |
| Steak Frites 10 | Pork & Shrimp Siu Mai 4 |
| Smoked Salmon Benedict 8 | Shrimp Siu Mai 3 |
| Steak Benedict 8 | BBQ Pork Dimsum 4 |
| Caramelized Bananas 4 | Fried Chicken Bao 4 |
| Fried Chicken & Waffle 7 | Veggie Eggroll (1 pcs) 3 |
| Fruit Waffles 6 | Braised Pork Bao 4 |
| Basil Avocado Toast 5 | Avocado Bao 4 |
| Yucca Fries 5 | Bao Bang Shrimp Bao 4 |
| Wasabi Guacamole 8 | Korean Tofu Bao 4 |
| Tofu & Bean Sprout Stir Fry 4 | Bulgogi Cheesesteak Bao 4 |
| Fresh Fruit Bowl 5 | Breakfast Bao 4 |
| | French Toast Sticks 6 |

A LA CARTE

| | |
|-----------------------------|----------------------|
| Hangover Soup 9 | Fried Rice / Lo Mein |
| Morning Bulgogi Fries 15 | Chicken 13 |
| Morning Wonton Nachos 13 | Beef 15 |
| General Tso Chicken Bowl 11 | Shrimp 16 |
| Orange Chicken Bowl 11 | Tofu 12 |
| | Combo 16 |
| | <i>add egg 1.50</i> |

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

COCKTAILS

Bloody Geisha 9
House Sake, House Made Bloody Mix,
Wasabi

Sake Bellini 6
(choose one)
Hana Sparkling Flower and Cranberry
Hana Sparkling Peach and Orange

Strawberry Lavender Mimosa 6
Strawberry, Lavender, Lemon, Gin,
Cider

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 Liqueur,
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

Bao Julep 12
Woodford Reserve, Mint

Espresso Martini 11
Espresso Liqueur, Grey Goose Vanilla,
Irish Cream, Chocolate Glaze

I'm In Love With The "Koko" 11
Woodford, Irish Cream,
Hot Chocolate, Kahlua-infused
Whipped Cream

Asian Hot Toddy (3 servings) 13
Crown Royal, Lemon, Honey,
Green Tea

DRAFTS

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 7
Lager / JAP / 5%

Bold Rock 7
Cider / NC / 5%

Guinness 8
Stout / IRE / 4.2%

Tröegs 8
IPA / PA / 7.5%

Lagunitas A Little Sumpin' 8
Ale / CA / 7.5%

Sam Adams 7
Seasonal / MA / 5.3%

Anderson Valley 7
Seasonal / CA / 4.2%

ASK YOUR SERVER ABOUT
OUR ROTATING BEER

BOTTLES

Bud Light 5.50
Light Lager / MI / 4.2%

Heineken 6.50
Pale Lager / NL / 5.0%

Coors Light 5.50
Light Lager / CO / 4.2%

Miller Lite 5.50
Light Lager / WI / 4.2%

Budweiser 5.50
Lager / MI / 5%

Michelob Ultra 5.50
Light Lager / MI / 4.2%

Sapporo Tall Boy 10
Lager / JP / 4.9%

BEVERAGES

Orange Juice 4
Hot tea, Coffee, Espresso 4
Double Espresso, Cappuccino 6

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 30
Lightly Sweet / Crisp & Refreshing
Sparkling Nigori / 360 ml

Born Gold 75
*Medium Bodied / Elegant Aromas Of
Green Apple & Peach*
Junmai Daiginjo / 720 ml

Apple Chum Churum 13
Soju / 375 ml

Saan 13
Soju / 375 ml

WHITE WINE

Ava Grace 2016 9/35
Chardonnay / California

13 Celcius 2017 9/35
Sauvignon Blanc / New Zealand

Villa Sandi 2017 10/40
Pinot Gris / California

Kung Fu 2017 10/40
Riesling / Washington State

RED WINE

Kenwood 2014 10/40
Merlot / California

Dona Paula 2016 10/44
Malbec / Argentina

Drumheller 2016 9/35
Cabernet Sauvignon / Columbia Valley

Firesteed 2016 10/44
Pinot Noir / Willamette Valley

ROSE

Rosé All Day 8/35
Rosé / France