

BAR BAO

DINNER

SNACKS TO SHARE

- | | |
|---|--|
| Wonton Nachos 13
Braised Beef, Mozzarella, Cilantro, Sriracha Mayo | Korean Spiced Tofu (GF) 6
Gojujung, Sesame |
| Calamari 12
Tossed in Sweet Chili Sauce | Veggie Eggrolls (2 pcs) 6
Sweet Chili Sauce |
| Wings 11
<i>General Tso Sweet Chili BBQ Honey Sriracha
Spicy Soy Ginger Buffalo</i> | Miso Deviled Eggs 6
Miso, Smoked Paprika, Kimchi |
| *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 12
Chicken, Onion, Bell Pepper, Peanut, Cilantro, Scallions |
| Takoyaki (4 pcs) 9
Deep Fried Octopus Balls, Bonito Flakes, Sriracha Mayo, Sweet
Soy Sauce, Seaweed | Edamame 8
Chili, Lime, Salt |
| | Crispy Brussel Sprouts 10
Spicy Ginger Sauce |

BAO BUNS

1 per order / \$4 each

- | | |
|--------------------|-----------------------|
| Fried Chicken | BBQ Short Rib |
| Pinoy | Korean Tofu |
| Braised Pork Belly | Bulgogi Cheesesteak |
| Bao Bang Shrimp | Hong Kong Hot Chicken |

DIM SUM

- | | |
|---|---------------------------|
| Pork (Fried Steamed) 7 | Pork & Shrimp Siu Mai 7.5 |
| Veggie (Fried Steamed) 7 | Shrimp Siu Mai 7.5 |
| Lemon Grass Chicken (Fried Steamed) 7 | |

FRIED RICE/LO MEIN

- Veggie 12
- Chicken 13
- Beef 15
- Bulgogi Kimchi 15
- Shrimp 16
- Combo 16

Add egg for \$1.5

SALADS

- House Salad 8
Lettuce, Carrots, Tomatoes, Soy Ginger Vinaigrette
 - Japanese Seaweed Salad 9
Crab, Sriracha Aioli, Sesame Seeds, Panko
 - *Pan Seared Tuna Salad 16
Seared Tuna, Spring Mix, Soy Ginger Dressing
- Add protein: Chicken 4 | Shrimp/Beef 6

SIDES

- Chinese Broccoli (GF) 5
- Baby Bok Choy (GF) 5
- Jasmine Rice (GF) 4
- Fries (GF) 5

ENTREES

- Hangover Soup (Lao Pho) (GF) Small 9 Large 13
Short Rib, Beef Meatball, House Condiments
- General Tso Chicken 15
Broccoli, Jasmine Rice
- Orange Chicken 15
Broccoli, Jasmine Rice
- Drunken Noodle 15
Beef, Wide Noodle, Chinese Broccoli, Thai Chile
- Crispy Beef 15
Ginger Sauce, Roasted Pepper, Fried Noodles
- Grilled Chicken (GF) 17
Bok Choy, Jalapeño Aioli, Jasmine Rice
- Korean Ribs 17
Korean Marinated Beef Ribs, Bok Choy, Jasmine Rice

DESSERT

- Banana and Nutella Eggroll 7
- Korean Bingsoo (GF) 8
Shaved Ice, Condensed Milk, Fresh Fruit
Chocolate Drizzle
- 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 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