

BAR BAO

LUNCH

SNACKS TO SHARE

- Korean Spiced Tofu (GF) 6
Gojujung, Sesame
- Miso Deviled Eggs 6
Miso, Smoked Paprika, Kimchi
- Takoyaki (4) 9
Deep Fried Octopus Balls, Bonito Flakes, Sriracha Mayo, Sweet Soy Sauce, Seaweed
- *Tuna Poke Taco (2) 10
Wonton Shell, Slaw, Tobiko
- Bulgogi Fries 12
Bulgogi Beef, Kimchi, Sriracha Mayo, Mozzarella
- 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 12
Chicken, Onion, Bell Pepper, Peanut, Cilantro, Scallions
- Edamame 8
Chili, Lime, Salt
- Veggie Eggrolls (2 pcs) 6
Sweet Chili Sauce

BAO BUNS

1 per order / \$4 each

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

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) 5
- Fries (GF) 5

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 Tso 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, Citrus Pickled Carrots, Cucumbers, Jalapeños
- Grilled Chicken 12
Provolone, Thai Basil Aioli
- Hong Kong Chicken 12
Lettuce, Ranch, Pickles, Hong Kong Sauce

DIM SUM

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

ENTREES

- Crispy Beef 15
Ginger Sauce, Roast Pepper, Fried Noodles
- Grilled Chicken (GF) 17
Jasmine Rice, Bok Choy, Jalapeño Aioli, Jasmine Rice
- 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

- Veggie 12
- Chicken 13
- Beef 15
- Shrimp 16
- Combo 16
- Add Egg for \$1.5

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 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