

BAR BAO

DINNER

SNACKS TO SHARE

- Tamarind Shrimp (GF) 13
Mango Salsa, Spicy Sauce
- Wonton Nachos 13
Braised Beef, Mozzarella,
Cilantro, Sriracha Mayo
- Calamari 12
Tossed in Sweet Chili Sauce
- Wings 11
*General Tso | Sweet Chili BBQ | Honey Sriracha
Spicy Soy Ginger | Buffalo | Spicy Teriyaki*
- Tuna Poke Taco (2 per order) 10
Wonton Shell, Slaw, Tobiko
- Bulgogi Fries 15
Bulgogi Beef, Kimchi, Sriracha Mayo, Mozzarella
- Tuna Poke Nachos 15
Wonton Nachos, Ahi Tuna, Avocado,
Seaweed, Sriracha Mayo, Cilantro
- Korean Spiced Tofu (GF) 6
Gojujung, Sesame
- Veggie Eggrolls (2 pcs) 5
Sweet Chili Sauce
- Wasabi Guacamole & Chips 8
Wasabi Infused Guacamole, Wonton Chips
- Miso Deviled Eggs 6
Miso, Smoked Paprika, Kimchi
- Crab Rangoon 7
Sweet Chili Sauce
- 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
- Crispy Brussel Sprouts 10
Spicy Ginger Sauce

BAO BUNS

1 per order / \$4 each

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

DIM SUM

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

FRIED RICE/LO MEIN

- Tofu 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 7 | Salmon 8

SIDES

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

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
- Beef & Broccoli 15
Beef Stir Fry, Broccoli, Scallion, Jasmine Rice
- Seoul Burger 15
Korean Bean Sprouts, Caramelized Onions, Thai Basil,
Aioli, Romaine, Red Cabbage
- Grilled Chicken (GF) 17
Bok Choy, Jalapeño Aioli, Jasmine Rice
- Korean Ribs 17
Korean Marinated Beef Ribs, Bok Choy, Jasmine Rice
- Grilled Salmon (GF) 18
Pineapple Oyster Sauce, Bok Choy

DESSERT

- Banana and Nutella Eggroll 7
Chocolate Drizzle
- Waffle Ice Cream 9
Hong Kong Waffle, Seasonal Fresh Fruit, Pocky Sticks
- Korean Bingsoo (GF) 8
Shaved Ice, Condensed Milk,
Fresh Fruit

*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%

Southern Tier 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