

BAR BAO

BOTTOMLESS BRUNCH

\$36.99 per person

Includes \$0.25 Mimosas

Classic or Bold Rock Cider Mimosa
(Choice of Orange or cranberry juice)

All guests at table must participate / 1.5 hour time limit for bottomless brunch

Nutella French Toast 6
Sweet Chili Calamari 14
Honey Walnut Shrimp 8
Huevo Ranchero 8
Cornbeef & Egg 8
Chips and Guacamole 6
Steak Frites 10
Steak Benedict 8
Salmon Benedict 8
Avocado Benedict 6
Chicken & Waffle 7
Basil Avocado Toast 8
Home Fries 5
Fruit Bowl 5
Bulgogi Hash 8
Breakfast Tots 8
Scrambled Eggs 6
Bacon Strips 5
Turkey Sausage 6
Pork Dumplings 4
Veggie Dumplings 4
Chicken Dumplings 4
JFC Bao 4
Braised Pork Belly Bao 4
Shrimp Tempura Bao 4
Japanese Tofu Bao 4
BBQ Short Rib Bao 4
Breakfast Bao 4

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

COCKTAILS

Asian Old Fashion 13

Toki Japanese Whiskey, Chinese Bitters, Orange Bitters

Uzamaki Manhattan 13

Toki Japanese Whiskey, Plum Wine, 5 Spice Syrup

Lychee Lotus 12

Macchu Pisco, Lychee, Lime

Mochi Paradise 12

Captain Morgan Coconut, Pineapple, Ginger beer, Mochi

Japanese Mule 13

Toki Japanese Whiskey, Chinese Bitters, Lime, Ginger Beer

Quarantini 12

Mango Puree, Coconut Rum, Peach Schnapps, Pineapple Juice

DRAFTS

XX 6

GOSE 7

STELLA ARTOIS 6

SAM ADAMS 7

VICTORY GOLDEN MONKEY 9

R a R 8

KIRIN ICHIBAN 7

PORT CITY 7

BOLD ROCK 7

STONE IPA 8

GUINNESS 7

ASK YOUR SERVER ABOUT OUR
ROTATING BEER

BOTTLES

BUD LIGHT 5.50

MICHELOB ULTRA 5.50

BUDWEISER 5.50

HEINEKEN 6.50

SAPPORA TALL BOY 10

TECATE 6

WHITE CLAW 7

ASK YOUR SERVER ABOUT OUR FLAVORS

WHITE WINE

GREYSTONE CHARDONNAY 9/35

13 CELCIUS SAUVIGNON BLANC 9/35

LUNARDI PINOT GRIGIO 10/40

KUNG FU RIESLING 10/40

RED WINE

KENWOOD MERLOT 10/40

DONA PAULA MALBEC 10/44

GREYSTONE CABERNET SAUVIGNON 9/35

FRIESTEED PINOT NOIR 10/44

ROSE

CHAPOUTIER BELLERUCHE 8/35