

# 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

### Far East G&T 13

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

### Matcha Kayushiki 13

Legent Bourbon, Matcha Tea Syrup, Lavender Bitters

## 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