

BAR BAO

SNACKS TO SHARE

Grilled Skewers - Chicken / \$6 | Beef / \$7
Lemongrass, ginger, curry peanut sauce

Tamarind Shrimp / \$10
Mango salsa, spicy sauce

Wonton Nachos / \$12
Braised beef, mozzarella, cilantro, Sriracha mayo

Calamari / \$9
Thai basil aioli, fried basil

Korean Spiced Tofu / \$6
Gojujung, sesame

Tuna Poke Taco (3) / \$14
Wonton shell, slaw, tobiko

Bulgogi Fries / \$12
Short Rib Beef, Kimchi, Sriracha mayo

Grilled Sliced Flank Steak / \$10
Sweet Sour Spicy Dipping Sauce

Braised and Fried Beef Rib / \$8
Sweet Sour Spicy Sauce

Wings / \$8
Dill and cilantro aioli (Pick one sauce)
Flavors | 5 Spice | Sweet Chili BBQ | Spicy Soy Ginger

BAO BUNS

Fried Chicken, caramelized sweet chili / \$7

Braised Pork Belly / \$7

Crispy Pork Belly / \$7

Tamarind shrimp / \$8

Fried Avocado / \$6

Calamari / \$7

Korean Tofu / \$6

Bulgogi Cheesesteak / \$8

steamed or fried / 2 per order

DUMPLINGS

Pork (Pan Fried | Steamed) / \$6

Veggie (Pan Fried | Steamed) / \$5

Chicken (Pan Fried | Steamed) / \$6

Beef Siu Mai / \$6

Chicken With Sticky Rice In Banana Leaf / \$6

FRIED RICE/LO MAIN

Short Rib / \$14

Shrimp / \$13

Chicken / \$11

Combo / \$14

Vegetarian / \$8

ENTREES

Crispy Beef / \$14
Ginger sauce, roast pepper, fried noodles

Barbao's Fried Chicken / \$14
Fries, slaw, sweet sour cilantro sauce

Grilled Chicken / \$13
Jasmine rice, choice of vegetables

Grilled Salmon / \$15
Pineapple oyster sauce, bok choy

Hangover Soup (Lao Pho) / \$11
Oxtail, short rib, beef meatball, lots of condiments

SALADS

Spicy Thai Style Soba Noodle Salad / \$7

House Salad - Soy Garlic Dressing / \$7

Nhem Khao / \$8

Lao Style Fried Rice Salad

Add protein: Chicken / \$4

Shrimp - Beef - Salmon / \$5

SIDES

Chinese Broccoli / \$4

Baby Bok Choy / \$4

Jasmine Rice / \$3

DESSERT

Banana and Nutella Eggroll / \$5
Chocolate drizzle

Korean Bingsoo / \$6
Shaved ice, condensed milk, fresh fruit

Green Tea Ice Cream Sandwich / \$7
Fried bao bun, matcha green tea

JUMBO (1 foot) Fortune Cookie \$70
Customized fortune for any special occasion
Must order 7 days in advance

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

BAR BAO

COCKTAILS

White Dragon / \$10

Shochu, Absolute Elyx Vodka, honey, coconut milk, szechuan curry, lime

Earth & Wind / \$10

Toki Japanese, lemon, jasmine green tea

Uzamaki Manhattan / \$10

Toki Japanese Whiskey, Plum Wine, 5 Spice Syrup

Hiddel Leaf Swizzle / \$10

Shochu, Captain Morgan's White Rum, Yuzu, Lychee, Chrysanthemum Syrup

Choji's Breakfast / \$13

(Limited availability)

Shochu, Tanqueray Gin, Piach Liqueur, Melon, Apple-Pepper Syrup

Bar Bao Beer Cocktail / \$7

Kirin Ichiban, Crown Royal Rye, Chrysanthemum syrup

Lychee Lotus / \$10

Rujero Singani, lychee, lime

Pen-apple Cream / \$10

Smirnoff Sourced Pineapple Vodka, pineapple juice, peach liqueur, coconut lychee foam

Plum Wine Breeze / \$10

Tanqueray Dry Gin, Plum Wine, Plum Syrup, Lemon

Senshu Highball / \$10

Chivas, drambuie, Green tea, lemon

SHOOTERS

Russian in China / \$5

Chocolate coconut Milk, Relska Vodka

Shinobi Shooter / \$5

Shochu, Tanqueray Gin, Piach Liqueur, Melon

Scotsman in China / \$5

Chocolate Coconut Milk, Johnnie Walker Red

DRAFTS

Yuengling / \$5

Amber Lager / PA / 4.5%

Laugunitas IPA / \$7

Indian Pale Ale / CA / 6.2%

3 Stars Peppercorn Saison / \$7

Saison / DC / 6.5%

Modelo Especial / \$6

Lager / Mexico / 4.4%

Blue Moon / \$6

Witbier / CO / 5.4%

Sam Adams Seasonal / \$7

Vienna Lager / MA / 4.9%

Bells Oberon / \$7

Wheat Ale / MI / 5.8%

Pine'Hopple IPA / \$7

Indian Pale Ale / MD / 6.8%

Golden Monkey Tripel / \$8

Belgium Tripel / PA / 9.5%

Shiner Bock / \$6

Bock / TX / 4.4%

Virginia Apple Bold Rock / \$7

Cider / NC / 5.0%

Kirin Ichiban / \$6

Lager / Japan / 5.0%

Stella Artois / \$7

Pale Lager / Belgium / 5.0%

Bud Light / \$5

Light Lager / Missouri / 4.2%

Milk Stout Nitro / \$8

Milk Stout / CO / 6.0%

BOTTLES

Bud light / \$5

Corona Extra / \$6

Heineken / \$6

Stella Artois / \$6

Lucky Budda / \$8

Sapporro Tall Boys / \$8

WHITE WINE

Mars and Venus \$7/25

Sauvignon Blanc / La Mancha, Spain

Wilhelm Walch 'Prendo' \$9/34

Pinot Grigio / Trentino, Italy

Campus Oaks \$8/28

Chardonnay / Lodi, California

Dr. Loosens \$9/34

Reisling / Mosel, Germany

RED WINE

Mars and Venus \$7/25

Cabernet / La Mancha, Spain

Closerie des Lys \$9/34

Pinot Noir / Languedoc, France

Santa Julia \$8/30

Malbec / Mendoza, Argentina

Famille Perrin \$8/30

Rose / Rhone, France

SAKE

Hakushika Tanuki / \$8 by the glass

Junmai / 900 ml

Dassai 50 / \$35

Junmai Daiginjo / 300 ml

Kubota Senju / \$35

Ginjo / 300 ml

Kikusui / \$28

Junmai Ginjo / 300 ml

Hakushika Snow Beauty / \$22

Nigori / 300 ml

Kikusui Perfect Snow / \$26

Nigori Genshu / 300 ml

Hakkisan / \$42

Sparkling Nigori / 360 ml

Sugei Drunken Whale / \$54

Tokebetsu Junmai / 720 ml

Born Gold / \$105

Junmai Daiginjo / 720 ml

INFUSED SAKE

Hakushika Hana Ko Haku / \$22

Plum Sake / 300 ml

Yuagari / \$58

Yuzu Sake / 720 ml

SOJU

Chum Churum / \$13

Soju / 375 ml

Saan / \$13

Soju / 375 ml