



### Main Dishes | \$18

\_\_\_ Bao Down Trio with Slaw  
House-made steamed fluffy boa buns garnished with house-pickle, jalapeño & cilantro and a side of slaw.

- \_\_\_ Charsui Pork
- \_\_\_ Sweet & Spicy Chicken
- \_\_\_ Shitake Mushrooms (veg)
- \_\_\_ Gluten Free Tortillas

\_\_\_ Dragon Dumpling Bowl  
Bursting with flavor and heat. Pork dumplings swimming in a spicy broth finished with house-made chili oil, cilantro & house-pickle.

- \_\_\_ Gluten Free Naked Dumpling

\_\_\_ Ooooh-Mommy Dumpling Bowl  
Pork dumplings lounging in a 12-hour shiitake-miso broth garnished with pickled shiitake, cilantro & sesame seeds.

- \_\_\_ Gluten Free Naked Dumpling

### Extras

Bao Stands Alone | \$6

- \_\_\_ Charsui Pork
- \_\_\_ Sweet & Spicy Chicken
- \_\_\_ Shitake Mushrooms (veg)

\_\_\_ Caesars Got a Wedgie | \$11

Grilled Napa cabbage with a wonton scallion cracker and black bean caesar dressing. (vegan)  
Add Sweet & Spicy Chicken | \$5

\_\_\_ Pickle Me Fancy | \$9

Watermelon Radish, Shiitake Mushrooms, Cauliflower, Carrot & Rhubarb in an Asian-inspired pickle.

### Sweet Tooth | \$9

\_\_\_ Munch on Some Mochi

Goopy mochi bars topped with toasted coconut flakes, yuzu and red bean.

\_\_\_ You're Pudding Me on the Spot

Layered mango pudding, fresh mango and coconut panna cotta

### Drink Me Up

\_\_\_ Avec Mocktails | \$9

\_\_\_ Avec Cocktails | \$12

\_\_\_ Thunder Island Juicy IPA | \$5 each | \$18  
4-pack

\_\_\_ Van Henion India Pale Ale | \$3 each | \$12  
6-pack

- \_\_\_ Viento Dry Reisling
- \_\_\_ Viento Red Blend
- \_\_\_ Viento Rose Sparkling