

## SOUPS AND SALADS

LUST FOR LYCHEE V 13  
savoy, radicchio, pistachio, goji dust, coconut  
bacon, everything wonton chips, chioggia beet  
chips and lychee vinaigrette

SOUTH CHINA SEA SALAD GF 19  
glass noodles, savoy, cucumber, pickled shiitake,  
kombu, hijiki, smoked trout roe, crispy garlic  
Add Hamachi\* GF +14

SOUP of the DAY MP

## DIM SUM

SMOKED YELLOWTAIL 17  
onion, carrot, celery, served with radishes,  
roujiamo crustini

EVERYTHING CRAB RANGOON 17  
jumbo lump crab, charred green onion  
infused cream cheese, fried everything  
wonton, spicy mango mustard

KOBE SHORT RIB DUMPLINGS 20  
braised kobe beef, short rib and jus

HAMACHI CRUDO\* 17  
hamachi, citrus, smoked chili salt and  
fresno oil

MILLION DOLLAR EGG ROLL\* 15  
savoy, shiitake, spring onion, carrot,  
sprouts, radicchio, truffle, lime, cured egg  
yolk

LAO TAO 13  
five spice pork belly, spring onions, pork  
jus

LOBSTER CEVICHE 21  
fresh Lobster salad, celery, lettuce, rice  
wrapper, chilled

DOZEN FRIED OYSTERS 27  
buttermilk brined pacific oysters, sichuan  
chili dust, mung bean sprout slaw Chinese  
cocktail sauce, chili remoulade

ZHANGYU XING 18  
sichuan grilled octopus, crispy wheat  
noodles, kombu, citrus

THE RADISH QUEEN 22  
five spice duck liver pate, sesame cured  
radish, roasted garlic, roujiamo crustini

## ENTREÉS

VEGAN KHAO XOI V GF 17  
butternut, coconut curry, rice noodles, carrot,  
shiitake, pickled mustard greens, chili dust

SOFT SHELL CRAB FRIED RICE 29  
fried soft shell crab, lump crab, red rice,  
roasted corn, kombu, red onion, egg

SCALLOP XO 45  
seared scallops, XO noodles, roasted root  
vegetables, daikon, kimchi consomme

YANG KWEI FEI\* 29  
five spice smoked duck breast, pork belly,  
shiitake, onions, chilis, rice noodles, whiskey  
oyster sauce

SHORT RIB FRIED RICE GF 27  
braised short rib, shiitake, carrot, onion,  
garlic, ginger, egg, short rib jus

SUGAR SESAME KOBE STEAK 6oz/10oz\* GF 55/85  
sugar sesame crusted kobe beef steak,  
roasted root vegetables, herb gremolata

SHARED ENTREÉS 35/65  
PEKING DUCK Half/Whole  
crispy duck, mandarin spring onion  
pancakes, plum sauce

WHOLE STEAMED FISH MP  
fish of the day, black bean chili sauce,  
spring onions, garlic, ginger

WHOLE FRIED FISH 45  
fried Colorado raised rainbow trout,  
crispy chilis, spring onions, radish, crispy  
garlic, chili oil

30 oz. TOMAHAWK\* 125  
prime tomahawk rib eye steak, sichuan  
or five spice dry rub

## SHARED SIDES

Honey Sichuan Green Beans GF 13

Gae Lan with Oyster Sauce GF 13

Pak Choy and Shiitakes V GF 19

Snow Peas And Chinese Sausage GF 17

Green Tea Noodles V GF 15

Jasmine and Basmati Rice V GF 7



TEA  
ROOM  
at  
Bão  
Brewhouse

\*consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of food borne illness  
these items may be consumed raw or undercooked.

**COCKTAILS** \_\_\_\_\_ **15****FROZEN IN THYME**Vodka, Coconut, Thyme, Lemon, White Tea,  
Shaken**SMOKE SIGNALS**Whiskey, Lapsang, Five Spice,  
Bitters, Stirred**ZEN MASTER**Gin, Aloe, Lemongrass, Black Pepper,  
Lime, Shaken**CHASING THE SUN**Baijiu, Banana Liqueur, Ginger, Desert Rose Tea,  
Lime, Shaken**SILK ROAD**Spanish Rum, Earl Grey Tea, Campari, Pineapple,  
Curry, Lime, Shaken**FOR OUR FRIENDS**Mezcal, Almond, Grapefruit, Blackberry,  
Lime, Shaken**ENTER THE DRAGON**Tequila, Jalapeno, Chartreuse,  
Lime, Shaken**BIG TROUBLE IN LITTLE CHINA-CHINA** Amaro,  
Bitter Bianco, Scotch, Jamaican Rum, Stirred**IRON PALM** \_\_\_\_\_ **35**Choice of Base Spirit (rum whiskey, Tequila or  
Gin), Cacao, Chrysanthemum, Green Tea,  
Serves 4 / Served HOT**MING BAIJIU COCKTAILS** \_\_\_\_\_ **13**

Each Bartender on our Team has created their own cocktail for your pleasure

**BAI-CHEW (Kate)**

Baijiu, Aperol, Orgeat, Carrot, Lemon

**TRIGGER WARNING (Kirby)**

Baijiu, Alpine Liqueur, Pineapple, Ginger, Chili, Mint, Lemon

**THE FIRST CELESTIAL MASTER (Raul)**

Baijiu, Yellow Chartreuse, Amaro Nonino, Fernet, Orange, Clove

**GALAXY QUEST (Whitney)**

Baijiu, Strawberry, Serrano, Green Chartreuse, Passion fruit, Prickly Pear, Lemon, Kombucha

**CAN I BAIJIU YOU A DRINK? (Kylie)**

Hibiscus-infused Baijiu, Orange, Clove, Honey, Pineapple, Eggwhite

**DRAGON'S BREATH (Krista)**

Baijiu, Cachaca, Pineapple, Apple Spice, Cinnamon, Lemon

**SMELLS LIKE TEAM SPIRIT (Ian)**

Sichuan-Infused Baijiu, Coffee, Chicory, Banana, Lime

**NON ALCOHOLIC COCKTAILS** \_\_\_\_\_ **10****FIND YOUR CHI**Orange, Black Sesame, Almond,  
Bubbles, Shaken

Add Rum or Tequila +5.00

**MOON GATE**Desert Rose Tea, Lemon, Lavendar,  
Egg White, Shaken

Add Gin or Whiskey +5.00

**DRAFTS** \_\_\_\_\_ **7**

Chocolate Sichuan Stout

TRVE Cosmic Crypt

Bao Lager **4**

Budweiser

Comrade Dubbel IPA

Colorado Kid IPA

Lust For Lychee

Princess Yum Yum

**BOTTLES AND CAN** \_\_\_\_\_Lucky Buddha **7**Bud Light **5**Sun Temple IPA **7**Stella Artois **6***TEA  
ROOM  
at  
Bão  
Brewhouse*

## WINE and SAKE LIST

WHITE	G/B
Folk Machine. Chenin Blanc.	12/42
Land of Saints. Sauvignon Blanc.	13/44
Scar of The Sea. Old Vine Chardonnay	17/60
Abbazia Di Novella. Kerner.	16/56
Gunther Steinmetz. Riesling.	14/49
FVINE. Vinho Verde.	12/48
J. Bouchon. Pais.	53
Tyler. Chardonnay.	60
Benedictine Et Stephanie Tissot. "Patchwork" chardonnay.	88
Domaine Du Collier. Chenin Blanc.	105
Scar of the Sea. (375ML)	76

REDS	
Michael David. Petet Petite.	14/49
Blood Root. Pinot Noir.	13/44
Cartello. Cabernet Sauvignon.	14/56
Tribute to Grace. Grenache.	18/67
Juggernaut. Cabernet Sauvignon.	14/49
Scar of the Sea. Zinfandel.	16/55
Cruse Wine Co. "Monkey Jacket" Valdiqie Blend.	16/56
Land of Saints Cabernet Franc.	17/58
Pray Tell. Gamay/Pinot Noir.	60
Analema. Temperrillo/Grenache.	84
Ruth " BOAZ". Carignon / Cabernet Sauvignon/ Grenache.	75
Jolie Laide. Grenache.	80

Sparkling Wine And Champagne	
Llopart. Brut Rosé.	12/42
Zardetto Cava.	12/42
Jacques Lassaigne. Champagne.	115
Cruse Wine Co. St Laurant.PET NAT.	86
Scar of the Sea. Pinot Noir. (Sparkling)	61

ROSÉ & ORANGE	
Idlewild. 'Flora and Fauna' Barbera. Dolcetto.Nebbiolo.	12/42
Becker Family. Pinot Gris. (Orange)	15/60
Triennes. Rosé.	14 /46
Love You Bunches. Provance Rosé.	36
Ruth 'Feints'. Tinta Roriz, Souzao, Toriga National.	63

SAKE	
Bride of The Fox. Junmai Ginjo.	16/72
Road to Osaka. Nigori.	12/40
Orchard Pineapple. Filtered.	13/40
Tozai Living Jewel. Nigori. 300ml	23
Yamada Nishiki. Junmai. 300ml	23
Summer Snow. Nigori.	60
Northern Skies. Filtered 1.8L.	130



# Tea Room

## TEA List

### HERBAL

DETOX TEA honeybush, dandelion root, Lapacho, Lemon Peel, Cinnamon	10
GINGER REFRESH lemongrass, peppermint, ginger, licorice, lemon peel	10
DESERT ROSE, rosemary, sage, lavender, lemon balm	10

### WHITE

SUMMER TRANQUILITY peach and apricot	10
BAI HAO YIN ZHEN (Silver Needle)** the rarest of white teas, hand picked early in the season	30
SHOU MEI (Old Man's Eyebrows) famous for improving the immune system and skin complexion	15

### GREEN

CHRYSANTHEMUM, Sencha, Peppermint, Chrysanthemum, Rose Petal	10
SAKURA CHERRY BLOSSOM, Sencha, Hibiscus, rosehips, rose/sakura petals, cherry	10
DRAGON WELL SUPERIOR, once enjoyed exclusively by the royal family	20
ER MEI SNOW BUD, grown on Mt Er Mei, a sacred Buddhist site in Sichuan Province	30

### BLACK

ROCKY MOUNTAIN HUCKLEBERRY, rosehip, raspberry leaf, huckleberry	10
LAPSAANG SOUCHON, this unique, smoky black tea is dried over pine smoke	10
BLACK DRAGON PEARL a unique tea from Yunnan Province. Handpicked and rolled into pearls	15

### OOLONG

JASMINE OOLONG scented with aromatic jasmine flowers	10
TIE GUAN YIN SUPERIOR sweet and floral fragrance, bright taste, smooth finish	25
DA HONG PAO ROCK** famous for strong fragrance, rich, roasted taste	40

### Pu-erh

SUI YUE-LIU XIANG RIPE**	30
brews strong, smooth, and earthy, with notes of pipe-tobacco and citrus	
TIGER MOUNTAIN RAW**	40
from the leaves of wild tea trees, this tea brews bright, complex, bitter sweet	

\*\*GUNG FU TEA CEREMONY SERVICE