

Tea Room

AT BẢO BREWHOUSE

Soup & Salads

BAO BREW SALAD (V)(GF) 8.88

greens, radish, cucumber & pickled veggies w/ tamari truffle vinaigrette

VEGAN HOT & SOUR SOUP 15.88 (V) (GF)

mushroom dashi, tofu, fresno chilis & pickled veggie

SPICY DUCK NOODLE SOUP 16.88

baby bok-choy, scallions, thai basil, yaki soba noodle, superior spicy chile crisp

Dim Sum

NEW STYLE HAMACHI (GF) 17.88

tri-color fresno chile, heirloom cherry tomato, thai basil, cilantro, tamari truffle vinaigrette, white sesame seeds

BIG ON THE PIG 13.88

pork dumpling, scallion, crispy onion, in crispy chili crisp (5 per order)

SHENG JIAN PAN FRIED XLB 12.88

pan fried pork soup dumpling w/ dumpling sauce (5 per order)

CHAR SIU BAO 15.88

bbq pork, steamed bao, scallion, sesame seeds, superior spicy chile crisp

CHEESE RANGOON 18.88 W/COLOSSAL CRAB

colossal crab, pineapple sweet & sour chile, scallion, cilantro, fresno chile, superior spicy chile crisp

SHRIMP SHU-MAI 13.88

crispy onion, red tobiko, cilantro, scallion, blistered shishito pepper, tamari truffle soy, shaved bonito flake

KOBE BEEF SHORT RIB 21.88 DUMPLINGS

braised kobe beef, short rib and miso mongolian sauce (5 per order)

SICHUAN GRILLED OCTOPUS 18.88 (GF)

fried noodles, fresno chile, crispy onion, treasure sauce, water cress salad, fish sauce vinaigrette

VEGGIE GYOZA (V) 12.88

blistered shishito pepper, cherry tomatoes, scallion, rice crunch, sticky chile garlic sauce (5 per order)

DIY VEGGIE EGGROLL (V) 16.88

bibb lettuce, cilantro, scallion, mint, jalapeno, thai basil, tri-color fresno chile, kiaware sprouts, pickled BAO vegetables, dynamite aioli, sweet fish sauce vinaigrette

Entrees

SHORT RIB SPICY 26.88 NOODLES

lup cheong, garlic, ginger, scallion, baby bok-choy, blistered Fresno chile, thai basil, pistachio, superior spicy Chile crisp

MISO-MONGOLIAN WAGYU 27.88 FRIED RICE (GF)

wagyu garlic fried rice, scallions, jalapeno, birds eye chile, crispy onions, blistered shishitos, sweet & spicy garlic, superior spicy chile crisp, toasted sesame seeds

GOVERNOR BAOZHEN'S 20.88 KUNG PAO FRIED RICE (V) (GF)

garlic fried rice, kung pao sauce with 3 types of mushrooms (lion's mane, shiitake, shimeji)

YANG KWEI FEI* (GF) 29.88

five spice smoked duck breast, pork belly, shiitake, onions, chilis, rice noodles, whiskey oyster sauce

GARLIC FRIED RICE W/ 26.88 HAMACHI (GF) OR SOFT SHELL CRAB

garlic fried rice, edamame, scallion, cilantro, cucumber, jalapeño, baby bok-choy, blistered shishitos, treasure aioli,

PEKING DUCK 35.88/65.88 HALF/WHOLE

crispy duck, bao buns, vegetables, plum sauce

WHOLE FRIED 55.88 RED SNAPPER

2lb feathered filet, togarashi-furikake salt, scallions, tri-color fresno chile, scallion, pineapple sweet and sour

WHOLE STEAMED 55.88 RED SNAPPER (GF)

2lb, sizzled ginger, scallion, cilantro, jalapeno, superior spicy chile crisp, with sesame oil, sweet & spicy garlic, blistered shishito peppers, tamari truffle soy

30 OZ. TOMAHAWK* (GF) 125.88

prime tomahawk rib eye steak, Sichuan or five spice dry rub, served with green onions
add sauce medley 10
truffle tamari, superior spicy chile, sour hot bbq, spicy chinese mustard

Shared Sides

HONEY SICHUAN GREEN BEANS (V GF) 13.88

SHISHITOS AND BRUSSELS (GF V) 12.88

ADD PORK BELLY 4.88

MUSHROOM TRIO (V GF) 15.88

BABY BOKCHOY AND SHIITAKES (V GF) 16.88

JASMINE (V GF) 7.88

*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.

Tea Room

AT BẢO BREWHOUSE

Cocktails 14.88

FROZEN IN THYME

vodka, coconut rum, thyme, lemon, white tea, shaken

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

IRON PALM 35.88

choice of base spirit (rum whiskey, tequila or gin), cacao, chrysanthemum, green tea, serves 4 / served HOT

SMOKE SIGNALS

whiskey, lapsang, five spice, bitters, stirred

FOR OUR FRIENDS

mezcal, almond, grapefruit, blackberry, lime, shaken

ENTER THE DRAGON

tequila, jalapeno, chartreuse, lime, shaken

BIG TROUBLE IN LITTLE CHINA

amaro, bitter bianco, scotch, jamaican rum, stirred

Ming Baijiu Cocktails 13.88

CAN I BAIJIU A DRINK? (KYLIE)

hibiscus-infused baijiu, orange, clove, honey, pineapple, eggwhite

TRIGGER WARNING (KIRBY)

baijiu, alpine liqueur, pineapple, ginger, chili, mint, lemon

Non Alcoholic Cocktails 8.88

FIND YOUR CHI

orange, black sesame, almond, bubbles, shaken
add rum or tequila +5

MOON GATE

desert rose tea, lemon, lavender, egg white, shaken
add gin or whiskey +5

Drafts 7.88

JUNE SHINE HARD KUMBUCHA

BUDWEISER

COMRADE RED DAWN IPA

GRAHAM CRACKER PORTER

BLUE MOON

LEFT HAND ST VRAIN TRIPEL

BRECKRIDGE AUTUMN ALE

BRECKRIDGE PEACH PALISADE

CEREBRAL WUNDERBAR

FLYTE CO FOGGER OUT IPA

GUAVA RASPBERRY HARD SELTZER

BAO RICE LAGER 4.88

Bottles & Cans

BUD LIGHT 5.88

ODD 13 NOOB 10.88

ODD 13 CODENAME 10.88

AVERY WHITE RASCAL 7.88

STELLA ARTOIS 6.88

BUD SELTZER 6.88

JUNE SHINE MIDNIGHT PAINKILLER 7.88

LEFT HAND MILK STOUT 7.88

GRUVI PALE ALE N/A 7.88

ST PAULI GIRL N/A 6.88

Tea Room *Wine List*

AT BẢO BREWHOUSE



Bubbles

GLASS/BOTTLE

ZARDETTO PROSECCO BRUT valdobiadene, italy. lemon and apple with fine bubbles	12/42
SCAR OF THE SEA APPLE/GRUNER COFERMENT soft bubbles. citrus and fresh herbs, subtle apple. 375 ml	45
LLOPART BRUT ROSÉ penedés, spain. rose petal, raspberry, and biscuits. certified organic	42
SCAR OF THE SEA TOPOTERO VINEYARD ROSÉ OF PINOT NOIR san luis obispo, ca. citrus, berries, herbs. off-dry	61
JACQUES LASSAIGNE 'LES VIGNES DE MONTGUEUX' EXTRA BRUT CHAMPAGNE spanish rum, earl grey tea, campari, pineapple, curry, lime, shaken	115

White

GLASS/BOTTLE

FOLK MACHINE CHENIN BLANC clarksburg, ca. pear and citrus. organically farmed	12/42
FVINE VINHO VERDE portugal. slightly sweet and effervescent. apples and citrus	10/39
LAND OF SAINTS SAUVIGNON BLANC santa barbara, ca. mango, passionfruit, and lemon. practicing organic	13/44
SCAR OF THE SEA SANTA MARIA VALLEY CHARDONNAY california. lemon and nectarine. kiss of oak. organic	17/60
DR. LOOSEN DRY RIESLING mosel, germany. zesty green apple and stone fruit	42
BORELL DIEHL MULLER THURGAU TROCKEN pfalz, germany. green apple, citrus, and papaya. dry	49
HEDGES FAMILY ESTATE DESCENDANTS LIÉGEOIS DUPONT LA BLANC red wountain, wa. citrus and jasmine	79
FRANK FAMILY CHARDONNAY carneros, napa valley, ca. baked pear, lemon oil, vanilla oak	110

Rosé & Orange

GLASS/BOTTLE

IDLEWILD. 'FLORA AND FAUNA' ROSÉ OF BARBERA, DOLCETTO, NEBBIOLO mendocino, ca. orange and grapefruit	12/42
BECKER FAMILY PINOT GRIS ORANGE pfalz, germany. strawberry, citrus, lemon. biodynamic	15/60
TRIBUTE TO GRACE ROSÉ OF GRENACHE santa barbara, ca. rosewater and citrus. biodynamic	56
RUTH LEWANDOWSKI 'FEINTS' ROSÉ BLEND mendocino, ca. cranberry and cherry. carbonic maceration	63

Red

GLASS/BOTTLE

SIMPLE LIFE PINOT NOIR california. raspberry, strawberry, and rosewater	10/39
SMITH DEVEREUX 'NO. 3' RED BLEND california	15/60
LA POSTA 'FAZZIO' MALBEC mendoza, argentina. black cherry, vanilla, and chocolate	13/44
JUGGERNAUT CABERNET SAUVIGNON california. ripe black currant and vanilla spice	14/49
HAND WORK GARNACHA la mancha, spain. red cherry and strawberry. organic and biodynamic. 1 liter	48
LAND OF SAINTS CABERNET FRANC santa barbara, ca. pomegranate, red plum, and baking spice	56
BURN COTTAGE 'MOONLIGHT RACE' PINOT NOIR central otago, new zealand. cherry, spicy oak, savory herbs	89
SCRIBE ATLAS PEAK CABERNET SAUVIGNON napa valley, ca. black currant, plum, toasty oak. limited production	140

Sake

GLASS/BOTTLE

DAIMON 'ROAD TO OSAKA' TOKUBETSU JUNMAI NIGORI notes of banana, citrus and floral 720 ml	10/60
RIHAKU 'DREAMY CLOUDS' NIGORI bright and lean with chewy rice flavors and a slightly nutty, fruity finish 720 ml	14/80
TOZAI 'WELL OF WISDOM' GINJO watermelon, honeydew, sweet melon and a touch of white pepper. 720 ml	10/60
TAKATENJIN 'SOUL OF SENSI' JUNAMI DIAGINJO aromas of honeydew and green apple. 720ml	18/110
TOZAI 'SNOW MAIDEN' NIGORI bright and fresh with a perfect combination of rice and fruits. 300 ml	23
TENTAKA 'HAWK OF HEAVEN' JUNMAI tastes of mixed nuts, cut grass and other earthier flavors. 300 ml	35
YAMADA SHOTEN 'EVERLASTING ROOTS' TOKUBETSU JUNMAI ripe pear and tangerine. 900 ml	78
KANBARA 'BRIDE OF THE FOX' JUNMAI GINJO honeydew, grilled nuts, white chocolate. 720 ml	84
YUHO 'ETERNAL EMBERS' JUNMAI raisin, nut and fig. Lots of umami without being cloying. 1.8 Liter	130

Tea Room *Tea List*

AT BẢO BREWHOUSE



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

Puerh

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

** Gung Fu Tea Ceremony Service

Tea Room

AT BAO BREWHOUSE

Beers & Seltzers \$6

BUD LIGHT
STELLA
BUD LIGHT
SELTZER VARIETY

Cocktails \$12

SUMMER PALACE

Vodka, lychee lemonade, soda

THE FORBIDDEN CITY

Tequila, pineapple, orgeat, aperol, lime juice

MISS NEW BUDDHA

Aperol, soda, amaro nonino

SKYLINE

Mezcal, coffee chicory, elote liquor, lime juice

Shots \$8

JET LI

Altos, carrot, lime juice

JACKIE CHAN

Malibu, lime, honey

Tea Room

AT BAO BREWHOUSE

Bottle Service

Vodka

WHEATLEY	\$200
TITOS	\$250
KETEL	\$300

Tequila

ALTOS	\$200
CASAMIGOS BLANCO	\$300
DON JULIO BLANCO	\$300
DON JULIO 1942	\$500

Whiskey

JAMESON	\$300
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Sake

YUHO 'ETERNAL EMBERS' JUNMAI	
1.8L	\$250

PLUS TIP AND TAX

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STELLA
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SELTZER VARIETY

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