



BĀRDŌ

E D I B L E S + E L I X I R S

LEVEL I

	SOUP OF THE MOMENT	4.88
V	EDAMAME WITH SEA SALT	4.88
V	THAI SPICED BRUSSEL SPROUT CHIPS	5.88
	HUMMUS DUO grilled pita	5.88
	CRISPY TOFU panko encrusted, chili, lime, yogurt	6.88
V	HOUSE SALAD ginger dressing	4.88
	CAESAR SALAD baby romaine, spicy wontons	6.88
V	ARUGULA SALAD tomato, avocado, lime, salt, crispy rice noodles	8.88
	ROASTED BEET SALAD arugula, mint, pineapple, honey, soy	8.88
	FRIED GREEN TOMATO house kimchee, miso mustard aioli	7.88
	CHEESE FONDUE OF THE MOMENT grilled pita, spicy wontons	7.88
	BEER BATTERED CALAMARI caper lime tartar	8.88
	CRISPY GENERAL TSO'S CHICKEN WINGS	7.88
	NASCAR SATAY chili ketchup	3.88
V	HOUSE CUT FRIES chipotle ketchup, chili aioli	5.88
	SUSHI ROLL OF THE MOMENT	market price
	TUNA TATAKI* ahi tuna, masago, wasabi aioli, wontons	10.88
	SMOKED SALMON DIP miso, yogurt, cilantro, yuzu, pita	8.88
	CRAB STUFFED TEMPURA FRIED AVOCADO red pepper coulis, balsamic soy reduction	9.88
	BACON WRAPPED BEEF SKEWERS kabayaki, cilantro lime yogurt	9.88
	DUCK LUMPIA house roasted duck, veggies, habanero plum sauce	7.88
	SRIRACHA CHICKEN MEATBALLS asian slaw	7.88
	COCONUT LIME TUNA CEVICHE jalapeño, crispy rice noodles	10.88
V	VEGETABLE SPRING ROLLS assorted dipping sauces	7.88
	BUDDHA BUNS pork, vegetables, sweet soy	8.88
V	STEAMED OR FRIED VEGETABLE DUMPLINGS chili soy	6.88
	PANKO ENCRUSTED SHRIMP dipping sauces	8.88
	DUMPLING OF THE MOMENT	7.88

LEVEL II

	"ONE DOLLAR CHICKEN DINNER"	DUH
	WAGYU BEEF CARPACCIO* chili oil, truffle oil, Japanese hot stone	12.88
	DUCK TACOS house roasted duck, wonton shell, chili aioli	9.88
	BLACKENED TUNA* seaweed salad, wasabi aioli, kabayaki	11.88
V	GRILLED VEGETABLE GREEN CURRY rice, coconut milk, basil	7.88
	JUMBO LUMP CRAB CAKE kimchee, miso aioli	11.88
	INDIAN LAMB CURRY rice, chutney, raita, pita	10.88
	SEAFOOD "BARDONABE" shrimp, scallops, clams, mussels, dashi broth, rice noodles	12.88
	MUSHU PORK BELLY three cabbage slaw, charred scallion relish, hoisin, pancakes	11.88
	SEARED SEA SCALLOPS* dashi soy boursin cream, tomato mango salsa	14.88
	"PEKING" ROASTED DUCK mushu pancakes, hoisin, scallions	18.88
	CHICKEN VINDALOO indian hot curry, rice, chutney, pita	8.88
V	VEGETABLE LO MEIN (add pork belly, chicken, beef or shrimp + 3.88)	7.88
	GRILLED BEEF TENDERLOIN* wasabi mash, BARDO steak sauce, thai onion straws	14.88
	SWEET AND SOUR SALMON* asian slaw, crispy rice noodles	10.88
	PANKO ENCRUSTED LAMB CHOPS* pan seared, wasabi mash, truffle pan jus	13.88
	RAMEN BOWL VEG BROTH / MEAT BROTH kimchee, poached egg, noodles, nori (add shrimp, pork belly, beef, crispy tofu + 3.88)	9.88
	BULGOGI BEEF LETTUCE WRAPS crispy noodles, peanuts, scallion relish, hoisin	10.88

LEVEL III

V	HOUSE MADE KIMCHEE	3.88
V	SPICY CUCUMBER SALAD	3.88
V	CHILI GARLIC WILTED SPINACH	5.88
V	WASABI MASHED POTATOES	3.88
V	STICKY RICE	2.88
V	BOURBON SOY BROCCOLINI	5.88
V	GLAZED CARROTS pineapple, sorghum, soy	5.88
V	YAKI SOBA NOODLES (add chicken, beef, shrimp, crispy tofu + 3.88)	6.88

LEVEL IV

	DESSERT BENTO	14.88
	CHOCOLATE HAZELNUT FONDUE cookies, fruit, pound cake	6.88
	HEAVEN & HELL fire grilled lemon pound cake with plum wine strawberries, fresh whipped cream	6.88
	KEY LIME PIE gingersnap crust, brûléed vanilla topping	5.88
	CRÈME BRÛLÉE DUET	5.88
	DIP SUM DOUGHNUTS chocolate chopsticks, dipping sauces	8.88
V	SORBET TRIO	5.88
	ICE CREAM SANDWICH snickerdoodle cookies, ginger gelato, salted caramel	7.88

WATER, COFFEE & OTHERS

	VOSS Still & Sparkling (375 ml)	3.88
	VOSS Still & Sparkling (800 ml)	7.88
	Green, black & flavored whole leaf teas	3.88
	Kona & Costa Rica blend	2.88
	Columbian Decaf	2.88
	Espresso (decaf available)	1.88
	Cappuccino (decaf available)	3.88
	Chai tea latte	4.88

*Eating raw or undercooked beef, eggs, poultry, pork, or shellfish may increase your risk for foodborne illness.

V=Vegan

*We have to tell you this.

**The Four Noble Truths of the BUDDHA:
(and one slightly less Noble)**

There is suffering.

There is a cause to suffering.

There is an end to suffering.

There is a path out of suffering.

**The fifth, slightly less known...
20% gratuity is added to parties of 6 or more.**

EXECUTIVE CHEF:

Mike Farrell

EXECUTIVE PAPER PUSHER:

Eric Stevens

EXECUTIVE SPIRIT WHISPERER:

Karl Dornemann

EXECUTIVE PEACE KEEPER:

Whitney Bishop

PR : ME

EATS

productions

