

BARDÖ

EDIBLES + ELIXIRS



ZENAMAME

TRADITIONAL 3.88

steamed soybeans and sea salt

EASTERN SHORE 5.88

sautéed in butter, old bay, green onion, garlic, and lemon

MEXICAN 5.88

sautéed in Mexican spices & fresh jalapeño topped with green onion, fresh tomato, cilantro, and lime

SMOKEY 4.88

with smoked sea salt and miso aioli

SICHUAN 5.88

sautéed in butter, Chinese five spice, ginger, Kala Namak, and fresh orange

THAI 5.88

sautéed in butter, fresh Thai chilies, ginger, Thai spices, and dusted with toasted coconut and fresh lime

LEVEL I

- SOUP OF THE MOMENT 4.88
- V** VEGGIE DUMPLING SOUP 4.88
rich, spicy veggie broth with veggie dumplings
- DATE STUFFED GOAT CHEESE KISSES 5.88
rolled in freshly ground pistachios
- BLACK SESAME SEARED ASPARAGUS 6.88
cast with olive oil & lemon and topped with a smoked soft poached egg
- CANAPÉ OF SMOKED SCALLOPS 11.88
topped with American Bowfin caviar
- CHEESE FONDUE OF THE MOMENT 5.88
with all the fixings
- V** ARUGULA GREENS WITH TOMATO, AVOCADO, LIME AND SEA SALT 5.88
- CRAB STUFFED TEMPURA FRIED AVOCADO 8.88
with roasted red pepper lemongrass coulis
- V** HUMMUS DUO 6.88
sweet chili & truffle edamame with grilled pita wedges
- YIN BREAD & YANG BUTTER 1.88
- V** HOUSE SALAD 3.88
with BARDÖ house dressing
- COLD SOBA NOODLE SALAD 7.88
with Asian veggies and a sweet chili dressing
- ASIAN CAESAR SALAD 4.88
- V** HOT NUTS 3.88
baked with blended spices and brown sugar

LEVEL II

- KOREAN STYLE SHORT RIBS 9.88
with root vegetable pan sauce
- TUNA CEVICHE 9.88
Tuna marinated in cilantro lime watermelon vinaigrette
- PANCIT 5.88
sautéed mixed vegetables with thin rice noodles
add: chicken or tofu for 2.00 add: beef 3.00
- BLACKENED SCALLOPS 9.88
served with sweet and sour sauce
- KOBE & LAMB MEATLOAF 8.88
with shitake mushroom demi
- STEAMED LOBSTER & POTATO DUMPLINGS 9.88
served with old bay cream
- PAN SEARED SHRIMP & SCALLOPS 10.88
dusted with 5-spice and served with sticky rice, and stir fried vegetables
- LOBSTER STUFFED DEVILED EGGS 8.88
with wasabi tobikko
- TEMPURA LOBSTER 9.88
flash fried & served with sweet chili aioli
- VEGETABLE LOMEIN 7.88
fresh sautéed veggies tossed with a classic Lomein sauce and noodles
add: chicken 2.00 add: beef or shrimp 3.00
- KOBE SLOPPY JOE 8.88
ground Kobe seasoned with 14 spices and served with shoestring fries and house made chipotle dill pickles
- PAD THAI NOODLES WITH TOFU & PEANUTS 5.88
add: chicken 2.00 add: shrimp or beef 3.00
- SHRIMP BOTTLE ROCKETS 7.88
hand rolled and ready to explode
- V** NIO ZOW & YĒCÀI (THAT MEANS BEEF & BROCCOLI) 7.88
with sticky rice
- BUDDHA BUNS 6.88
pork & vegetables cased in dough & steamed
- BLACK AND WHITE SESAME SEARED TUNA 9.88
over arugula and blood orange vinaigrette
- POTATO WRAPPED SALMON 8.88
maple B&B glazed salmon served over Bardo Succotash
- V** YAKI-SOBA NOODLES 4.88
- TUNA TATAKI 7.88
ahi tuna with massago, wasabi aioli & wontons

V=vegan

LEVEL II CONTINUED...

	SEARED JUMBO LUMP CRAB CAKE	9.88
	boursin ginger aioli	
	ORANGE CHILI CHICKEN	7.88
	atop steamed rice	
	LOBSTER SPRING ROLLS	8.88
	served with BARDO XO sauce	
V	STEAMED OR FRIED VEGETABLE DUMPLINGS	5.88
	with peanut sauce	
	GRILLED KOBE RIB EYE	17.88
	wasabi mash and balsamic onions	
	DIM SUM "ONE DOLLAR CHICKEN DINNER"	duh
	PANKO ENCRUSTED FRIED OYSTERS	8.88
	served with a sweet & spicy dipping sauce	
	DEM SUM HOT WINGS	8.88
	4 wings...4 ways; smokey hoisin, sweet sesame, spicy chili, and savory peanut.	
	GREEN TEA COCONUT SHELL SMOKED PORK BUTT	8.88
	with Jujube sauce	
	CHICKEN VINDALOO (your choice of Vegan or Chicken)	6.88
	Indian hot curry over jasmine rice with naan bread	
	OYSTER SHOOTERS	7.88
	raw oyster, house made black pepper infused sake, and wasabi cocktail sauce	
	B.Y.O. LETTUCE WRAPS	8.88
	spicy Kobe beef, duck confit, or herb roasted chicken served with lettuce & hoisin to "build your own"	
V	EGGPLANT FRENCH FRIES	4.88
	your choice vegan or not with sweet and spicy dipping sauce	
	NASCAR SATAY	3.88
	CHICKEN SATAY WITH TRIO OF DIPPING SAUCES	7.88
	MARINATED BEEF SATAY	7.88
	joined by sticky rice and peanut sauce	
	KOBE BEEF CARPACCIO	10.88
	drizzled with chili & truffle oils served with a Japanese cooking stone	
	PANKO & PISTACHIO CRUSTED LAMB CHOPS	9.88
	with truffle jus over wasabi mashed potatoes	
	SPICY SZECHWAN MUSSELS	8.88
	PEI mussels sautéed in sake, soy sauce and spicy chilies	
	SAVORY DUCK CONFIT CUSTARD	8.88
	duck confit baked into a Foie Gras custard	
	BABY BOK CHOY STIR FRY	6.88
	BANH MI	10.88
	roasted pork loin sandwich with pickled carrots and onions, peppers, garlic, lettuce and house made mayo	
	FRIED PORK & GINGER DUMPLINGS	5.88
	sided with apricot basil chutney and sweet soy	
V	VEGETABLE SPRING ROLLS	6.88
	julienne Asian vegetables with sesame, soy sauce, and cumin & served with assorted dipping sauces	
	SUSHI ROLL OF THE MOMENT ...we'll let you know	
	FRIED CALAMARI WITH KAFFIR LIME TARTAR	5.88
	tender calamari in Sapporo beer batter	
	THAI RUBBED BEEF FILET	9.88
	grilled and served with wasabi mashed potatoes, topped with tobacco onions	

**ALL LEVEL II ITEMS CAN BE "ENTRÉE-IZED"
FOR AN ADDITIONAL \$10.**

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

★We have to tell you this.

LEVEL III

V	TARRAGON VINAIGRETTE BRUSSELS SPROUTS	3.88
V	FRESH CUT FRIES WITH CHIPOTLE KETCHUP	3.88
V	KIM CHEE	2.88
V	STIR-FRIED GARLIC GREEN BEANS	3.88
	WASABI MASHED POTATOES	3.88
V	STEAMED RICE	2.88
V	STIR-FRIED MIXED VEGETABLES	3.88
V	SPICY CUCUMBER SALAD	1.88
V	SEAWEED SALAD	3.88

LEVEL IV

	HEAVEN & HELL	5.88
	fire grilled angel food cake with BARDO banana's foster	
	FRIED VANILLA BEAN CHEESE CAKE DUMPLINGS	5.88
	with raspberry Coulis	
	CHOCOLATE HAZELNUT FONDUE	5.88
	with fruit & cookies for dipping	
	ASSORTED DESSERT BENTO BOX	12.88
	"chef's choice"	
	CRÈME BRÛLÉE DUET	5.88
	"DIP SUM" DOUGHNUTS	7.88
	with chocolate chopsticks made by SHAKOLADE®	
V	TRIO OF HOUSE MADE ASSORTED SORBET	6.88

The Four Noble Truths of the BUDDHA:

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...
18% gratuity is added to parties
of 8 or more.

WATER, COFFEE & OTHERS

VOSS Still & Sparkling (375ml)	5.88
VOSS Still & Sparkling (800ml)	7.88
Green, black & flavored whole leaf teas	3.88
Kona & Costa Rica blend	2.88
Columbian Decaf	2.88
Espresso (available in decaf)	1.88
Cappuccino (available in decaf)	3.88
Chai tea latte	4.88

For the spiritually advanced,
the Bardo offers a state of
great opportunity for liberation,
since transcendental insight may arise
with the direct experience of reality,
while for others it can become
a place of precariousness as
the karmically created hallucinations
can impel one into a
less than desirable rebirth.

**We're pretty sure that means:
karma can be quite a... well, you know**

Executive Chef: Edward Storey
Executive Spirit Whisperer: Karl Dornemann
Executive Paper Pusher: Eric Stevens
Executive Babysitter/Counselor: Stacy Conyers
Executive Drink Pusher: Hollie Rodgers

