

BARDÓ

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

SMOKEY 4.88

with smoked sea salt and miso aioli

MEXICAN 5.88

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

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 FRESH CUT FRIES WITH CHIPOTLE KETCHUP** 3.88
- NOODLE SOUP** 4.88
fried rice noodles, sliced pork loin, carrots, shredded cabbage, onions, bean sprouts and cilantro
- 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
- 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 BARDÓ house dressing
- ASIAN CAESAR SALAD** 4.88
- V HOT NUTS** 3.88
baked with blended spices and brown sugar

LEVEL II

- BLACKENED SCALLOPS** 9.88
served with sweet and sour sauce
- CRAB CLUB** 8.88
Jumbo Lump crab with spicy avocado mayo, chicken fried bacon, sliced mango and cilantro on French baguette
- TERIYAKI GLAZED SALMON STIR FRY** 8.88
fresh salmon marinated in teriyaki sauce with mixed vegetables served over sticky rice
- THAI SPICED GRILLED MAHI MAHI** 8.88
with a caramelized onion and shitake mushroom cake and mushroom plate paint
- CRABBY THAI** 8.88
jumbo lump crab, scallions, bean sprouts and garlic tossed with rice noodles and lemon fish sauce
- V SESAME TOFU SKEWERS** 7.88
Tofu spears marinated in sesame oil, grilled and sprinkled with black sesame seeds
- V HOT AND SOUR CABBAGE** 5.88
fresh cabbage sautéed with Szechwan peppercorns, Thai chilies, brown sugar and sweet soy 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
- KOBE SLOPPY JOE** 8.88
ground Kobe seasoned with 14 spices and served with shoestring fries and house made chipotle dill pickles
- SHRIMP BOTTLE ROCKETS** 7.88
hand rolled and ready to explode
- 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 BBQ glazed salmon served over Bardo Succotash
- V YAKI-SOBA NOODLES** 4.88
- TUNA TATAKI** 7.88
ahi tuna with massago, wasabi aioli & wontons
- KABOBS** 9.88
your choice of 2 - lamb, chicken, beef, or shrimp
- ASIAN STYLE MAHI MAHI SOFT TACOS** 9.88
corn tortillas stuffed with shredded cabbage, tomato jam, and topped with a spicy cilantro lime aioli
- TEMPURA FRIED ASPARAGUS** 6.88
Sapporo tempura battered asparagus topped with a spicy roasted garlic drizzle
- OVEN ROASTED SHITAKE MUSHROOMS** 5.88
sided by a rich and spicy goat cheese dipping sauce
- GRILLED GARLIC SHRIMP** 9.88
served over yellow curried jasmine rice
- SPINACH SALAD** 6.88
topped with a warm pork belly vinaigrette and a white cheddar crouton
- FRIED PORK BELLY** 6.88
braised pork belly wrapped with puff pastry and deep fried, dusted with Chef Edward's special seasoning and served with a red wine, anise, honey reduction
- ESCARGOT** 7.88
helix shells stuffed with escargot, pork belly, mushrooms, and Asian spices, served with garlic butter

LEVEL II CONTINUED...

LEMONGRASS CHICKEN	8.88
served over sticky rice	
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	
DIM SUM "ONE DOLLAR CHICKEN DINNER"	duh
CHICKEN VINDALOO (your choice of Vegan or Chicken)	6.88
Indian hot curry over jasmine rice with naan bread	
B.Y.O. LETTUCE WRAPS***	8.88
spicy Kobe beef, duck confit, or herb roasted chicken served with lettuce & hoisin to "build your own"	
*** B.Y.O.L.W. SAMPLER	10.88
all three of above served with the same "accompagner"	
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	
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 "ENTREE-IZED"

FOR AN ADDITIONAL \$10.

**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.

LEVEL III

V KIM CHEE	2.88
HOUSE MADE PICKLES	2.88
CURRIED RICE	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	
TEMPURA FRIED BANANAS	5.88
Sapporo tempura battered banana pieces deep fried, covered with warm clover honey and dusted with toasted coconut	
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

WATER, COFFEE & OTHERS

VOSS Still & Sparkling (375ml)	3.88
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

V=vegan



Executive Chef: Edward Storey
Sous Chef: Maria Campbell
Executive Paper Pusher: Eric Stevens
Executive Spirit Whisperer: Karl Dornemann
Executive Drink Pusher: Hollie Rodgers
Executive Peace Keeper: Whitney Bishop
Executive Dish Hydrator: Alvin Bray
Executive Whiner: Donovan Wheeler
Executive Chip AND Dale-er (in training): Chris Llabres

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

*We have to tell you this.



A PRIME EATS PRODUCTION