AMAN TIME HELL

Search

FOOD TEPHHENTS **MORE**

EVENTS LIFE **BUSINESS** Bao Down Gastropub

NEWS Cougar Video **SPORTS**

ARTS The Bachelorette Canada

Vancouver Police Suspects ADVERTISE

Vancouver Police Search







Bao Down Gastropub + Raw Bar expands pan-Asian concept in Olympic Village

BY LINDSAY WILLIAM-ROSS 10:01 AM PST, FRI JANUARY 08, 2016

FOOD

RESTAURANTS

Comments

973 SHARES

Share on Facebook (943)

Share on Twitter (30)



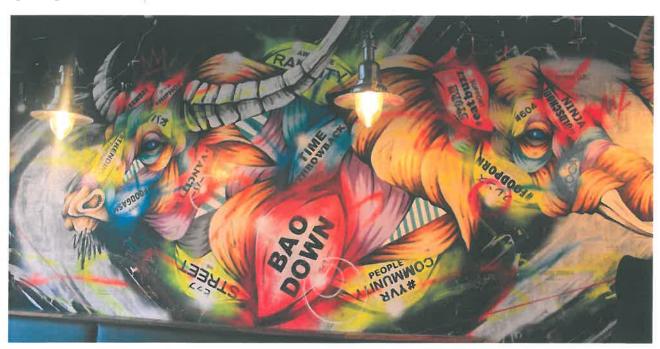


Image: Lindsay William-Ross/Vancity Buzz

Gastown's Bao Down kicked into gear in 2015, and their Search cheeky Asian fusion menu of steamed bao (buns) sandwiches and casual fare has enjoyed a steady popularity.

Now the crew has expanded their uniquely and of NEWS SPORTS ARTS restantest sun into Vancouver's Olympic Village, with their just-launched Bao Down Gastropub + Raw Bar.

ADVERTISE

Occupying a ground floor space at the Executive Group Development in the growing neighbourhood, Bao Down Gastropub has arrived in what was meant to be the Vancouver debut of acclaimed Toronto Thai chef Nuit. Bao Down partner Matt Adolfo, who had been attached to the project, opted instead to take advantage of the terrific locale to bring not only authentic and exciting Thai eats to the city, but a broad menu of bold Pan-Asian fare with an emphasis on fun.

SEE ALSO: Bao Down: Grab some (steamed) buns in Gastown

Along with chef/partner Greg Edwards, Adolfo and the Bao Down team have built out a vibrant 67-seat restaurant that will offer lunch, dinner, and weekend brunch in an inviting and eclectic space. With reclaimed barn wood panelled walls, and spacious tree slab tables (finished and built by the Bao guys themselves), the room is a study in Pacific Northwest gastropub chic and the contrast of Bao Down's unmistakable influences: Hip hop, street art, and 80s flicks.

A mural by local artist Taka Sudo shakes up the room with its bold strokes of neon and hashtagged very Vancouver buzzwords (hey, hey, #vancity!), the menu cover nods to 90s hip hop legends, and the back hallway is lined with framed posters from iconic 80s movies.

The dishes showcases Edwards and his culinary team's interest in well-known Asian foods, but really taking things to the next level when it comes to fusion and fun. Kick off a meal with Sprung Rolls, which bring Vietnam and China

together through prawns, crispy pork, black garlic and salted egg custard. The Green Papaya Salad gets a textural twist with tempura fried beans, and the Singapore Slaw will have a tastebyd shakey நெல்ர் its அழ் o-Sesamane sees Sports ARTS Vince in the Singapore Slaw will have a sport of the same sees of the s



Pad Thai at Bao Down Gastrobar (Lindsay William-Ross/Vancity Buzz)

In addition to a spot-on Pad Thai and a selection of curries, the Gastropub is going big with their soups. Their Lobster Feu riffs on pho, and uses Atlantic lobster, rice noodles, butter infused broth, and house made XXXO sauce (the Bao Down's wink-wink take on a traditional XO sauce). Pineapple Rice is rocked with curry leaf and kimchi (it's called Tropic Thunder), and their beloved fried chicken bao gets the spotlight as a full-on fried chicken entree.

In the spirit of the restaurant–which is really about coming together and enjoying good food and having fun–the Singapore Slaw is built to share, and goes the "audience participation" route, where guests need to get in on the action and mix up the mound of ingredients when they come to the table, presented on a slab.

Two further exciting features on the menu are the charcoal grill (fuelled by imported Thai charcoal), and the raw bar, which will feature \$1.50-a-shuck oysters, prawns, and poke

ADVERTISE

-the latter capitalizing on a trend we can expect to see waft with from south of our porder in the coming months and years. "We're going crazy with the oysters," laughs Edwards, who is excited to have constant and seem of the west.

ARTS favoraties as to coast oysters, along with the best of the west.



Bao Down's Matt Adolfo, left, and Greg Edwards (Lindsay William-Ross/Vancity Buzz)

Come the weekend, the party doesn't stop with their plans for a Hawaiian-style brunch service (think macadamia pancakes and so on). All their menus include plentiful vegetarian and vegan options. Everything is being served up on eye-catching plates Adolfo and Edwards collected on various excursions while building the concept (and the restaurant). From the bar, bubbles, red, and white wine on tap, local craft beers, bottled Asian import beers, and a forthcoming cocktail menu showcasing Asian-fusion creations.

Edwards says diners will find the restaurant doing more of a "Gastown-style" Bao Down menu with bao and curries, and more of a sit-down experience in the evening, when the raw bar opens up for service and the full menu is available.

Bao Down Gastropub + Raw Bar is opening Friday, January 8 for dinner service, and will expand into lunch and weekend

ADVERTISE

brunch service the following week. Keep an eye on their Search Instagram page for updates.

Take a peek inside the new restaurant:
FOOD EVENTS LIFE BUSINESS NEWS SPORTS ARTS



Lindsay William-Ross/Vancity Buzz



Lindsay William-Ross/Vancity Buzz





SPORTS

ARTS

ADVERTISE





Lindsay William-Ross/Vancity Buzz



Lindsay William-Ross/Vancity Buzz





ARTS

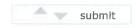
ADVERTISE

Lindsay William-Ross/Vancity Buzz

Bao Down Gastrpub + Raw Bar

Address: 115 West 2nd Avenue

Twitter: @baodowngastro



Around the Web

20 Mind Blowing War Photographs Past And Present

Time To Break

14 Fast Food You Should Never Order According To The Staff

Flipopular

36 Photos You'll Wish Were Fake. They Aren't.

TheWebs.Best

Don't Eat These 16 Cancer Causing Foods

NaturaiON

20 of the Prettiest Cities to See in the Winter

Awesome Escape

Search

122 Insane Photos That You Won't Believe Aren't

PHTOEIShoppEVEINTS LIFE BUSINESS NEWS SPORTS

CHERNIESTS

MORE Latest

ADVERTISE

ARTS

8 Must See Churches All Over The World

HitsTour

Celebs You Didn't Know Passed Away: #17 is Shocking

LifeDaily

You Won't Believe What Walmart Cameras Captured

LifeHackLane

The Service Any Canadian with Bad Credit Should Know About

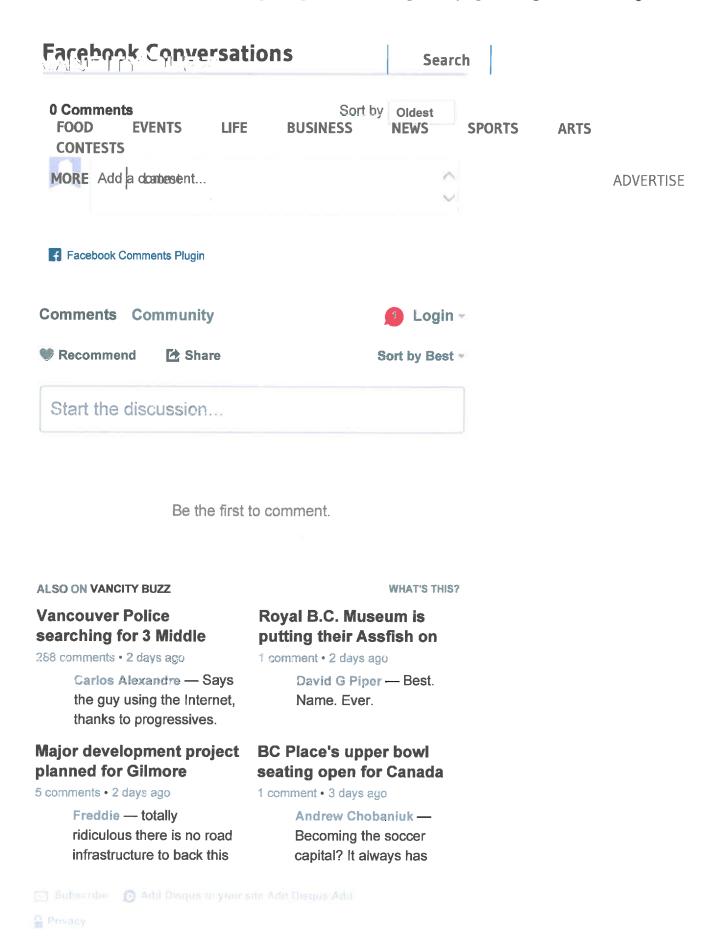
Canada Drives

Sponsored Links by Taboola

About the author

Lindsay William-Ross Lindsay is a Senior Editor at Vancity Buzz, and currently runs the site's Food section. A fourth generation Vancouverite, she spent the last two decades in Los Angeles, where she was EIC of the city's top blog, earned her MA, attended culinary school, and was an English professor (among other things). Lindsay's first published piece was December 1980 in The Province; it was her letter to Santa. E-mail: lindsay@vancitybuzz.com

Follow @squashblossom More from Lindsay William-Ross



//// 1/ 1	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	S Contact	us Search	Meet Our
		Contact Us	Dissover relevant and timely Vancouver	Team
FOOD E	EVENTS	Advertise Wit	Discover relevant and timely Vancouver BRINE Syents, and Full Use. Explore PURTS web and social media channels to access	Masthead ARTS
	Latest	Send us a Tip	discussion with other readers about	
MORE		Buzz Web Design Services	topics affecting Vancouver. We connect ADVERTIS Vancouverites with their city. Read more	ADVERTISE

©2016 Buzz Connected Media Inc. Policies Terms & Conditions RSS