



happy hour

served in the mq stage & lounge
from 4pm-6pm every day

well drinks // 5.5

house martinis and manhattans // 8.

specialty cocktails

honey bee // 7.

thai chili infused reposado tequila, elderflower,
lemon, honey, lavender bitters

roaming buffalo // 7.

buffalo trace bourbon, apricot liqueur, lemon juice,
simple syrup

cracked coconut martini // 7.

captain morgan pineapple rum, lime juice,
pineapple juice, coconut cream

strawberry lemonade martini // 7.

vodka, triple sec, sour mix, strawberry puree and lemonade

adriane's rum punch // 7. pitcher 25.

captain morgan coconut rum, bacardi mango rum,
cranberry, orange, pineapple, lime juice

sommelier wine selections

white, red or sparkling // 6.

draft beers

immortal ipa // 5. (14oz)

manny's pale ale // 5. (14oz)

stella artois // 5. (14oz)

seasonal tap // 5. (14oz)

rainier tallboy // 3.

LIVE MUSIC NIGHTLY
NEVER A COVER

food

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priced per order

edamame // 4. V GF

peasant's chicken satay // 2 for 7.

shiitake mushroom satay // 2 for 5. V

sichuan green beans // 5. V GF

curry fries with sambal mayo dip // 5. GF

shu mai dumplings // 3 for 6.

steamed dumplings, chopped pork & shrimp,
black vinegar dipping sauce

wild ginger potstickers // 3 for 6.

house-made chicken potstickers, black vinegar
dipping sauce

malay shrimp rolls // 4 for 6.

lemongrass, shallots, galangal and house made dried shrimp

chicken wings // 3 for 6. GF

wok fried chicken wings tossed in sweet and tangy
vietnamese sauce

vegan = V

gluten free = GF

*A note from the Washington State Health Department: "Items can be ordered undercooked. Consuming raw or undercooked meat, seafood & egg may increase your risk of food borne illness"

for a schedule of live music & detailed event listings:

thetripledoor.com

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