



THE
triple
dinner &
show
door

handcrafted cocktails

smokey manhattan 15.

george dickel rye, maraschino cherry liqueur, sweet vermouth, angostura, laphroaig wash

cracked coconut martini 11.

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

candied washington apple 13.

crown royal, apple pucker, buttershots, cranberry

thin mint 12.

irish cream, coffee liqueur, rumple minze, crème de cocoa

lovely rose 13.

ketel one botanical, pimm's liqueur, lemon juice, topped with bubbles

draft beer priced by the pint

pilsner 8. **pale ale** 8. **ipa** 8.

rotating handle 7. ask your server or bartender

bottles & cans

coors light 5.5

pilsner urquell 6.

stella artois 6.

hop valley ipa 7.

two towns bright cider 7. **guinness stout** 6.

hard seltzer 6.

kaliber non-alcoholic 6.

non-alcoholic

bundaberg ginger beer 6.

aqua panna water 1L 8.

topo chico mineral water 5.

juices orange, grapefruit, cranberry, lemonade 4.

boylan bottle works 5.

black cherry soda, birch beer or root beer

sodas pepsi, diet pepsi, sierra mist, ginger ale 4.5

mexican coke 6.5

coffee & tea 5.

keemun • oolong • jasmine • orange ginger mint

starbucks verona drip (regular or decaf)

dessert wine

domaine escaravailles rasteau vin doux naturel 2003 9.

oremus late harvest tokaj, hungary 2014 15.

gunderloch nackenheim, rothenberg auslese gold cap riesling · 2005 rheinhessen, germany 18.

madeira, port & fortified

williams & humbert sherry dos cortado palo cortado 9.

broadbent rainwater madeira NV 10.

fonseca vintage port 1997 20.



starters

chicken potstickers 4 for 12.
House-made potstickers filled with chicken and mushroom are pan-seared and served with a black vinegar dipping sauce.

satay

Skewered and grilled and comes with a rice cake and pickled cucumbers.

malay chicken 6 for 13. GF
Marinated in lemongrass, ginger, shallots and spices. Served with a peanut dipping sauce.

wagyu beef 6 for 18.
Marinated in turmeric, cumin, coriander and garlic. Served with a peanut dipping sauce.

thai mushroom 4 for 14. V GF
Fresh local shiitake mushrooms marinated in coriander, garlic and ginger. Served with a chili vinegar dipping sauce.

salads

chieu cabbage salad 14. V GF
with chicken 17. GF
Thinly sliced cabbage, red onion, carrot, peanuts and aromatic herbs in a slightly spicy Vietnamese dressing.

sri lanka carrot salad 12. V GF
Julienne carrot, fresh coconut, lime juice and chili.

sides

sichuan green beans 9. V
Dry fried in chili flakes, pickled Sichuan root vegetable, soy and black vinegar.

sri lanka dahl 9. V GF
Yellow lentils slow cooked with onion, garlic, ginger, fenugreek, cumin and turmeric. Finished with fresh curry leaves and dried chili.

entrees served with brown rice

indonesian braised wagyu beef 28.
Slow cooked stew with shallots, soy sauce, bay leaves and orange peel.

seven flavor beef 28.
Wagyu beef fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger. A Vietnamese specialty.

chinese bbq ribs 25.
Tender, sweet and savory sustainably farmed pork ribs are slow roasted and finished on the grill.

green curry chicken 23. GF
A classic Thai coconut curry with green chili, galangal, lemongrass and lime peel.

sea bass 38. GF
Pan-fried and topped with aromatic herbs and crushed peanuts.

hanoi tuna* 43. GF
Fresh sashimi grade ahi tuna, seared rare and topped with scallion oil, crushed almonds and fresh dill.

vegan pad thai 19. V GF
Rice noodles, fried tofu, red onion, bean sprouts, garlic chives and peanuts in a vegan sweet/hot/sour tamarind sauce.

traditional pad thai 21. GF
Rice noodles, chicken, fried tofu, egg, red onion, bean sprouts, garlic chives, and peanuts in a traditional sweet/hot/sour tamarind sauce.

dessert

flourless chocolate torte 10. GF
Rich with dark chocolate.
Served with whipped cream.

coconut sago 7. V GF
Light and refreshing tapioca pearls topped with a fennel pandan syrup.

gelatiamo 6.
Small batch gelato and sorbet.
Ask about our current flavors.

*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"

vegan = V

gluten free = GF