



THE
triple
dinner &
show
door

handcrafted cocktails

smokey manhattan 15.

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

cracked coconut martini 13.

cruzan coconut rum, lime juice, pineapple juice, coconut cream

revival from death 12.

gin, lillet, lucid absinthe, lemon, orange bitters, sparkling wine

honey bee 13.

tequila infused with thai chilis, elderflower liqueur, lemon, honey, lavender bitters

love nut 13.

vodka, chambord, di saronno amaretto, lemon, cherry

draft beer priced by the pint

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

rotating handle 8. ask your server or bartender

bottles & cans

coors light 6.

rainier 6.

stella artois 6.5

pilsner urquell 6.5

elysian space dust 8.

guinness stout 6.

kaliber non-alcoholic 6.5

seattle cider odyssey 8.

4good hard seltzer, ginger lime 8.

non-alcoholic

bundaberg ginger beer 6.

san pellegrino small 5. large 7.

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

robert weil Kiedrich Grafenberg Auslese Riesling 2002 Rheingau, Germany 18.

royal tokaji company Tokaji Aszu 5 Puttonyos Red Label 2013 19.

fortified wine

broadbent Rainwater Madeira NV 10.

taylor fladgate 20 Year Tawny Port 17.

graham's Late Bottled Vintage Port 2017 14.



starters

chicken potstickers 4 for 15.
House-made potstickers filled with chicken and mushroom are pan-seared and served with a black vinegar dipping sauce.

tuna bruschetta* 24.
Sashimi grade ahi tuna, roasted dried chilies, sesame oil and sesame seeds.

malay chicken satay 6 for 13. GF
Marinated in lemongrass, ginger, shallots and spices. Skewered and grilled and comes with a rice cake, pickled cucumbers and a peanut dipping sauce.

wagyu beef satay 6 for 18.
Marinated in turmeric, cumin, coriander and garlic. Skewered and grilled and comes with a rice cake, pickled cucumbers and a peanut dipping sauce.

thai mushroom satay 4 for 16.5 V GF
Fresh local shiitake mushrooms marinated in coriander, garlic and ginger. Skewered and grilled and comes with a rice cake, pickled cucumbers and a chili vinegar dipping sauce.

salads

chieu cabbage salad 14. V GF
with chicken 18.5 GF
Thinly sliced cabbage, red onion, carrot, peanuts and aromatic herbs in a slightly spicy Vietnamese dressing.

thai beef salad 24.5
Grilled wagyu steak over mixed greens, cucumber, mint and cilantro in a lime dressing.

sides

seasoned steak fries 10. GF
Served with sambal mayo.

sichuan green beans 10. V
Dry fried in chili flakes, pickled Sichuan root vegetable, soy and black vinegar.

entrees

 served with brown rice

beef rendang 28. GF
A classic slow cooked rich beef dish flavored with lemongrass, galangal, shallots and coconut milk.

chinese bbq ribs 27.
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 45. GF
Pan-fried and topped with aromatic herbs and crushed peanuts.

hanoi tuna* 48. GF
Fresh sashimi grade ahi tuna, seared rare and topped with scallion oil, crushed almonds and fresh dill.

monk's curry 22. V GF
A vegetarian curry featuring eggplant, spiced hard tofu, sweet potato, green beans, daikon and peanuts in an exotic Thai curry sauce.

vegan pad thai 20. V GF (not served with brown rice)
Rice noodles, fried tofu, red onion, bean sprouts, garlic chives and peanuts in a vegan sweet, hot and sour tamarind sauce.

chicken pad thai 22. GF (not served with brown rice)
Rice noodles, chicken, fried tofu, egg, red onion, bean sprouts, garlic chives, and peanuts in a traditional sweet, hot and sour tamarind sauce.

dessert

chocolate mousse 8.5
Housemade topped with whipped cream

coconut sago 8.5 V GF
Light and refreshing tapioca pearls topped with a fennel pandan syrup.

gelatiamo 7.5
Small batch gelato and sorbet. Ask about our 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