

happy hour

served in the mq stage & lounge
from 4pm-6pm // tuesday - friday

well drinks // 7.

classic cocktails

house martini • house manhattan

house old-fashioned // 10.

specialty cocktails

rhapsody in bloom // 9.

house infused spicy tequila, hibiscus syrup, lime

oolong island iced tea // 8.

oolong infused vodka, gin, rum, tequila, simple syrup,
triple sec, lemon

joy spring // 8.

vodka, peach schnapps, aperol, lime

revival from death // 8.

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

sommelier wine
selections

white • red • sparkling // 8.

draft beers

pilsner • pale ale • ipa • rotating // 6.

rainier tallboy // 5.

food

served in the mq stage & lounge
from 4pm-6pm // tuesday - friday

chili lime peanuts // 6. V GF

House blend of spices, lime zest and juice.

malaysian chicken wings // 3 for 13.

Belacan sweet glaze, spring onions, and sesame seeds.

seasoned steak fries // 6. GF

Served with sambal mayo.

chicken potstickers // 3 for 9.

House-made potstickers filled with chicken and mushroom,
pan-seared and served with a black vinegar dipping sauce.

malay chicken satay // 3 for 5. GF

Marinated in lemongrass, ginger, shallots and spices.
Skewered and grilled, rice cake, pickled cucumbers and a
peanut dipping sauce.

thai mushroom satay // 3 for 8. V GF

Fresh local shiitake mushrooms marinated in coriander,
garlic and ginger. Skewered and grilled, rice cake, pickled
cucumbers and a chili vinegar dipping sauce.

sambal prawns // 5 for 8.

Fried gulf prawns are finished with a chili sambal sauce,
garlic and a touch of mayo.

bbq pork buns // 2 for 8.

Hoisin marinated pork is roasted and sliced thin inside
housemade bao buns with fresh cucumber pickles.

V = vegan GF = gluten free

*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:

thetripdoor.com