

handcrafted cocktails

smokey manhattan 15.

benchmark bourbon, maraschino cherry liqueur, sweet vermouth, angostura, laphroaig wash

empress' new clothes 16.

empress 1908 indigo gin, simple syrup, lime, rock town elderflower liqueur

cracked coconut martini 14.

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

pink slip 13.

sparkling rose wine, pueblo viejo blanco tequila, luxardo, lime, peychaud's bitters

honey bee 14.

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

draft beer

pilsner // pale ale // ipa // rotating 9.5

bottles & cans

coors light 6.5

rainier 6.

bitburger premium pils 8.

corona 7.

fort george magnetic fields hazy ipa 8.

guinness stout 7.

seattle cider odyssey 8.

crux nø mø non-alc ipa 7.

non-alcoholic

acqua panna large 11.

san pellegrino small 8. large 11.

juices orange, grapefruit, cranberry, lemonade 5.

reed's extra ginger beer 7.

boylan bottle works 7.

black cherry soda, root beer

sodas pepsi, diet pepsi, sierra mist, ginger ale 6.

coffee & tea 5.

starbucks verona drip (regular or decaf)

sencha • keemun • oolong • jasmine

orange ginger mint

dessert wine

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.



THE
triple
dinner & show
door



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 tartare* 24. GF

Sashimi grade ahi tuna, roasted dried chilies, sesame oil served with shrimp crackers.

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.

singapore 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.

nonya pork satay 6 skewers - 15.

Local pork is marinated in turmeric and spices. Skewered and grilled and comes with a rice cake, pickled cucumbers and a pineapple 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

add chicken or prawns 18.5 GF

Thinly sliced cabbage, fried shallot, carrot, peanuts and aromatic herbs in a slightly spicy Vietnamese dressing.

thai bean salad 15. GF

add chicken or prawns 19.5 GF

Fresh green beans are blanched, chilled and tossed with a hot sweet and sour dressing along with shallots and minced lime leaves.

sides

seasoned steak fries 12. GF

Served with sambal mayo.

sichuan green beans 10. V

Dry fried in chili flakes, pickled Sichuan root vegetable, soy and black vinegar.

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."

entrees served with brown rice

indonesian beef 31.

Beef short rib is slow cooked in a soy and ginger sauce until tender.

chinese bbq ribs 27.

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

northern style pork 29.

A classic from the Golden Triangle. Pork shoulder and belly are slow cooked in a aromatic sauce with peanuts, hints of mace, cinnamon, cardamom and pickled garlic.

indian butter chicken 25. GF

Locally raised chicken cooked in a creamy heirloom tomato sauce with exotic Indian spices.

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.

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.

chickpea and cauliflower curry 19. V GF

An Indian inspired vegan dish using our house made curry powder. Chickpeas and cauliflower are slow cooked in a classic masala of onions, ginger, garlic and tomato.

dessert

chocolate mousse 8.5 GF

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.

No split checks for parties of 8 or more.

An automatic service charge of 20% is added to all checks of 7 or more. 100% of the service charge is paid to employees.