



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 tall boy 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.

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.



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shareables

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

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.

sambal prawns // 6 for 14.5
Fried gulf prawns are finished with a chili sambal sauce, garlic and a touch of mayo.

bbq pork buns // 2 for 11.
Hoisin marinated pork is roasted and sliced thin inside housemade bao buns with fresh cucumber pickles.

indonesian beef 31.
Beef short rib is slow cooked in a soy and ginger sauce until tender.

indian butter chicken 25. GF
Locally raised chicken cooked in a creamy heirloom tomato sauce with exotic Indian spices.

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.

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.

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.

seasoned steak fries 12. GF
Served with sambal mayo.

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.

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.

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