



THE
triple
dinner &
show
door

handcrafted cocktails

stone's throw 15.

woodinville rye, noilly rouge, giffard apricot, angostura

chamber music 14.

tanqueray ten, lillet, il tramanto limoncello, lavender

cracked coconut martini 11.

bacardi mango rum, lime juice, pineapple juice,
coconut cream

bottles & cans

elysian immortal ipa 7.

tsing tao 5.

coors light 5.5.

corona 6.

samuel smith organic cider 7.

guinness stout 6.

non-alcoholic

bedford's ginger beer 6.

aqua panna and san pelligrino water 500ml 5.

juices orange, grapefruit, cranberry, lemonade 4.

boylan bottle works 5.

black cherry soda or birch beer

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

red bull (regular or sugar free) 5.

coffee & tea

keemun • oolong • jasmine • orange ginger mint

starbucks verona drip (regular or decaf)

dessert wine

broadbent rainwater madeira 11.

royal tokaji company

tokaji aszú 5 puttonyos red label 2013 16.

domaine escaravailles rasteau vin doux naturel 2003 9.

madeira, port & fortified

henriques & henriques madeira 10 years old 11.

williams & humbert sherry dos cortado palo cortado 9.

taylor's tawny porto 20 year old 15.



starters

chicken potstickers 4 for 10.

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 9.

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 12. V GF

Fresh local shiitake mushrooms marinated in coriander, garlic and ginger. Served with a chili vinegar dipping sauce.

salads

chieu cabbage salad 8. V GF

with chicken 12. GF

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

sri lanka carrot salad 8. V GF

Julienne carrot, fresh coconut, lime juice and chili.

sides

sichuan green beans 8. V

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

sri lanka dahl 8. V GF

Yellow lentils are 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 24.

Slow cooked with shallots, soy sauce, bay leaves and orange peel.

seven flavor beef 22.

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

chinese bbq ribs 22.

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

green curry chicken 18.

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

sea bass 32.

Pan-fried and topped with aromatic herbs and crushed peanuts.

hanoi tuna* 33.

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

vegan pad thai 16. V

Mung bean noodles, fried tofu, red onion, bean sprouts, garlic chives and peanuts in a vegan sweet/hot/sour tamarind sauce.

traditional pad thai 17.

Mung bean 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 8.

Rich with dark chocolate. Served with whipped cream.

coconut sago 5.

Light and refreshing tapioca pearls topped with a fennel pandan syrup.

gelatiamo 4.

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