



THE  
**triple**  
dinner &  
show  
**door**

## handcrafted cocktails

### **smokey manhattan** 15.

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

### **cracked coconut martini** 11.

captain morgan pineapple rum, lime juice, pineapple juice, coconut cream

### **candied washington apple** 13.

crown royal, apple pucker, buttershots, cranberry

### **thin mint** 12.

irish cream, coffee liqueur, rumple minze, crème de cocoa

### **kir royale** 12.

crème de cassis topped with prosecco

## draft beer priced by the pint

### **10 barrel pilsner** 8.

### **manny's pale ale** 8.

### **rotating handle** 7. ask your server or bartender

## bottles & cans

### **coors light** 5.5.

### **pilsner urquell** 6.

### **stella artois** 6.

### **hop valley ipa** 7.

### **two towns bright cider** 7. **guinness stout** 6.

### **kaliber** non-alcoholic 6.

## non-alcoholic

### **bundaberg ginger beer** 6.

### **aqua panna water** 1L 8.

### **topo chico mineral water** 5.

### **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

### **maculan** torcolato breganze 2011 14.

### **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 & humber** sherry dos cortado palo cortado 9.

### **quinta do noval** late bottled vintage port 2012 11.



## 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. GF

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 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. GF

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

### **sea bass** 32. GF

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

### **hanoi tuna\*** 33. GF

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

### **vegan pad thai** 16. V GF

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. GF

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. GF

Rich with dark chocolate. Served with whipped cream.

### **coconut sago** 5. V GF

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