

handcrafted cocktails

adriane's rum punch 10. pitcher - 37.
captain morgan coconut rum, bacardi mango rum, cranberry, orange, pineapple, lime juice

honey bee 12.
tequila infused with thai chilis, elderflower liqueur, lemon, honey, lavender bitters

gin squared 11.
gin, lime juice and mint simple syrup, topped with ginger beer

roaming buffalo 14.
buffalo trace bourbon, apricot liqueur, lemon juice, simple syrup

bourbon mint cannon 13.
bourbon, amaro montenegro, lemon juice, mint simple syrup

pomegranate margarita 12.
tequila, triple sec, lime juice, agave syrup, pomegranate juice

margarita refresher 15.
don julio blanco tequila, ketel one cucumber mint botanical vodka, lime juice, agave syrup, house made sour

shattered ceiling 14.
ketel one cucumber mint botanical vodka, st germain, muddled cucumber, lime juice

cracked coconut martini 11.
bacardi pineapple rum, lime juice, pineapple juice, coconut cream

draft beer

7.5 (14oz) 10.5 (20oz)
30. (pitcher)

seasonal rotating tap ASK YOUR SERVER
georgetown bodhizafa ipa SEATTLE, WA
stoup reverb pale ale SEATTLE, WA
chuckanut pilz pilsner BEND, OR

bottles & cans

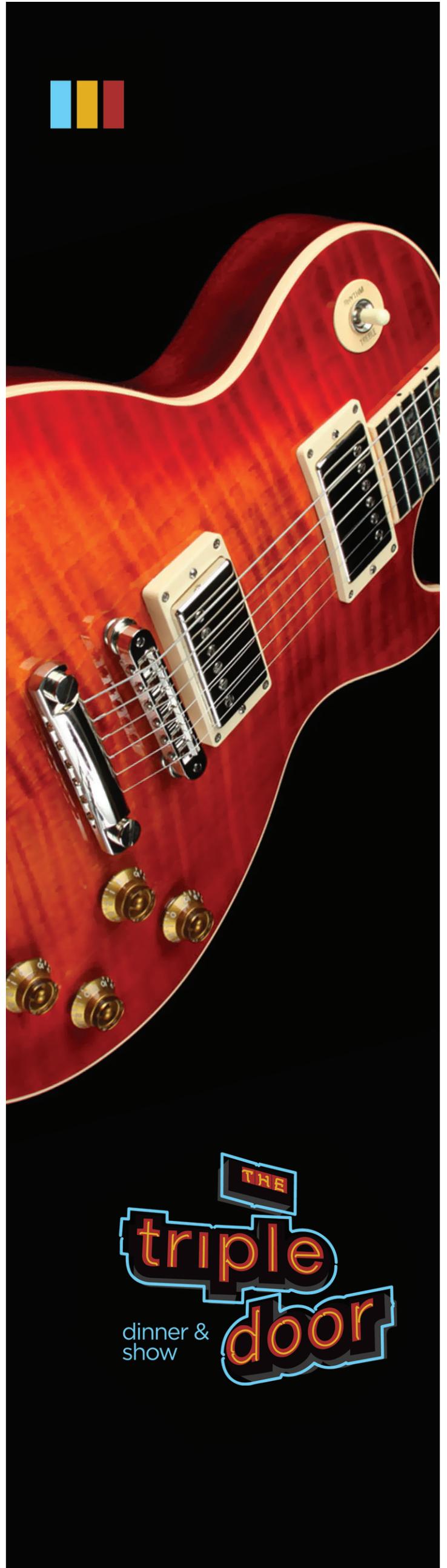
rainier tall boy 4.5
coors light 5.5
corona 7.
schilling hard cider excelsior 12 oz 8.
schilling hard cider sesonal 12 oz 8.
tieton cranberry cider 8.
ninkasi prismatic juicy ipa 7.
ninkasi oatis stout 7.
kaliber non-alcoholic beer brewed by guinness 6.

non-alcoholic

bundaberg ginger beer 6.
dr. brew kombucha 7.
aqua panna and san pelligrino water 8.
juices orange, grapefruit, cranberry, lemonade 4.
boylan bottle works 5.
black cherry soda or root beer
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)





Take a culinary tour of China and Southeast Asia. Many of the items on our menu are traditional classics from Wild Ginger, our award-winning restaurant upstairs.

Family style service, like in classic Asian restaurants, creates an enriching experience where guests share a range of tastes together. Due to the unique nature of our venue, your food will come out as it is finished.

starters

edamame // 7. V GF

thai spring rolls (3) // 11. V

Crispy spring rolls filled with vegetables. Served with a sweet-hot dipping sauce.

chicken potstickers (5) // 14.

Our house-made, hand stuffed chicken potstickers are a perennial favorite at Wild Ginger. Served with a black vinegar dipping sauce.

shu mai dumplings (5) // 14.

Steamed house-made dumplings with hand chopped pork & shrimp. Served with a black vinegar dipping sauce.

chieu salad // 10. GF (vegan upon request)

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

sides

spicy sichuan green beans // 11. V (gluten free upon request)

garlic and ginger bok choy // 10. V GF

jasmine white rice // 3. V GF

california brown rice // 3. V GF

curry fries // 7. GF

Served with ketchup and sambal mayo

*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

wild ginger classics

fragrant duck // 32.

Twice cooked fresh duck spiced with Sichuan Peppercorn and 5 spice. Served with steamed buns, Sichuan peppercorn salt and sweet plum sauce. A house specialty.

panang beef // 25. *contains shellfish

Boneless beef ribs are slow cooked in a rich southern thai curry with peanuts and lime leaves. Served with your choice of brown or white rice.

peanut & fresh herbs sea bass // 34. GF
Marinated in house-made fish sauce, pan-fried and topped with aromatic Southeast Asian herbs and crushed peanuts.

mongolian triple chops // 33.

Tender lamb marinated in cognac and Sichuan peppercorn, grilled medium rare and finished with hoisin, fresh toasted coconut and crushed peanuts.

grilled malay chicken // 23.

Local bone in chicken thigh marinated in lemongrass, fennel, galangal and grilled over open flame. Served with your choice of brown or white rice.

angkor wat chicken // 22.

Spicy wok fried chicken with aromatic herbs, spicy black beans, red and green bell peppers and onions. Served with your choice of brown or white rice.

hanoi tuna* // 30. GF

Fresh sashimi grade ahi tuna marinated with shallot, garlic, and turmeric, seared rare, and topped with almonds and dill. Served with your choice of brown or white rice.

thai passion tofu // 19. V

Fried tofu, eggplant, soy sauce, kaffir lime leaf and basil. Served with your choice of brown or white rice.

desserts

gelatiamo mango sorbet 7. (dairy free)

gelatiamo blackberry with vanilla swirl ice cream 7.

gelatiamo coconut gelato 7.

3 scoops // 15. V

Your choice of flavors

rich chocolate torte // 8. GF

Housemade flourless torte, garnished with fresh whipped cream and orange zest

add a scoop of gelato or sorbet for +3.5

malay cake // 8.

With coconut cream sauce and fresh berries