



# WILD GINGER

SEATTLE - since 1989

satay bar 2 skewers per order

**peasants chicken** 9.

**thai prawns** 16.

**indonesian lamb** 15.

**kom pot short ribs** 16.

**kobe beef** 18.

**lemongrass tofu satay** 7. V GF

**market vegetable satay** 9. V GF

## soup & salad

**lobster & prawn dumpling soup** 15.

House-made Maine lobster and prawn dumplings served in a wonton style broth, scallions, fried shallots and coriander leaves.

**laksa soup** 12.

A spicy seafood bouillabaisse from Malaysia. Fresh fish, sea scallops and local mussels are accompanied by cucumber, bean sprouts and rice noodles in a fish broth.

**chicken chieu salad** 13. GF

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

**green papaya salad** 13.

Shredded green papaya and carrot, aromatic Southeast Asian herbs, fried shallot, garlic, peanuts and spicy Thai chilies in a lemon-fish sauce dressing.

**Add any of the following to your salads:**

chicken - 3. prawns - 5.

## small plates

**siam lettuce cups** 24. GF

Seared sea bass with roasted peanuts, Thai basil, lime juice, chili, and tamarind with butter lettuce leaves.

**rayong mussels** 15. GF

Fresh local mussels, wok fried in a spicy roasted chili paste with pineapple, red pepper, palm sugar & basil.

**chicken potstickers** (6) 14.

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

**chicken wings** (6) 15. GF

Wok fried chicken wings tossed in sweet and tangy Vietnamese sauce.

**V = vegan GF = gluten free**

\*Consuming raw or undercooked meat, seafood & egg may increase your risk of food borne illness.

We use peanuts, shrimp, meat, eggs, sugar, salt, wheat & dairy products in our preparations. We purchase local and natural products when possible and practical. We do not use MSG. If you have allergies or dietary restrictions, please inform your server and we will help you determine which dishes you need to avoid. Cross contamination is unavoidable because we use our equipment in all aspects of the business.

## wild ginger classics

**fragrant duck** 19. / 31.

A house specialty. Succulent fresh duck spiced with Sichuan Peppercorn and 5 spice. Served with steamed buns, Sichuan peppercorn salt and sweet plum sauce. Extra buns .50 each.

**seven flavor beef** 21.

A favorite from Vietnam: flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger.

**black pepper scallops** 33.

A Hong Kong specialty. Scallops are quickly seared and coated with soy sauce and black pepper.

## main course

**angkor wat chicken** 19.

Wok fried chicken with aromatic herbs, spicy black beans, red and green bell peppers and onions.

**green curry chicken** 18. GF

A classic Thai curry rich in green chili and galangal. Finished with coconut milk.

**nam's lamb chops** 33.

Marinated in cognac and Sichuan peppercorn then grilled and finished with hoisin, fresh toasted coconut and crushed peanuts in the wok.

**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.

**hanoi tuna\*** 30. GF

Fresh sashimi grade ahi tuna marinated with shallot, garlic, and turmeric, seared rare, and served with almonds and dill.

**princess prawns** 28.

Prawns battered and wok glazed in sweet and sour sauce with peanuts and chili.

**sayur lodeh** 14. V GF

Javanese vegetarian curry with tofu puffs, chayote, eggplant, peppers, green beans, cabbage and okra, served with Pandan turmeric rice cake.

**thai passion tofu** 14. V

Fried tofu, eggplant, soy sauce, kafir lime leaf and basil.

## noodles & rice

**chicken pad thai** 16.

A classic Thai noodle dish with chicken, fried tofu, egg, peanuts, chives and thin rice noodles.

**mongolian noodles** 15.

House-made egg noodles wok-fried in a spicy Mongolian chili sauce with julienne vegetables, mushrooms and crushed peanuts. Topped with cucumber noodles. Add flank steak for 9.

**seafood thai noodles** 18.

Fresh wide rice noodles are wok-fried with scallops, prawns, squid and mussels in a light soy sauce with hints of basil and chili.

**white jasmine rice** 2.

**california brown rice** 3.

## vegetables

**sichuan green beans** 13. V

**bok choy** with ginger & garlic 10. V GF

## cocktails

### **mango daiquiri** 10.

bayou white rum and lime juice blended with mango

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

cruzan pineapple rum, shaken with fresh lime and coconut

### **ginger martini** 11.

house infused ginger vodka featuring absolut vodka

### **glass gimlet** 13.

glass vodka, muddled cucumber, thai basil, fresh squeezed lemonade

### **oliver's twist** 12.

james g oliver rye whiskey, amarena cherries, blood orange liqueur, orange bitters, soda

### **thai chili margarita** 12.

thai chili infused altos reposado, grapefruit juice, lime salted rim

### **mango mojito** 10.

bayou white rum, mint, lime, soda and mango puree

### **pomatini** 12.

stoli citros with fresh lime and pomegranate juice

### **plymouth bramble** 13.

plymouth navy strength gin, blackberry puree, lemon, creme de cassis

### **bittersweet martini** 12.

deep eddy ruby red grapefruit vodka, aperol, st. germain, house made sweet and sour

## draft beer

### **portage bay pilsner** 6.5

maritime pacific brewing company – seattle, wa

### **dogtown pale ale** 6.5

lagunitas brewing co – petaluma, ca

### **xxxxx stout** 6.5

pike brewing company – seattle, wa

### **india pale ale** 6.5

seapine brewing – seattle, wa

### **manny's pale ale** 6.5

georgetown brewing company – seattle, wa

### **flesh & blood ipa** 7.5

dogfish head craft brewery – milton, de

## bottled beer/cider

### **tsing tao** small 6. / large 11.

### **singha** 6.

### **tiger** 6.

### **widmer hefeweizen** 6.

### **victoria** 5.5

### **guinness stout** 6.

### **amstel light** 5.5

### **stella artois** 6.5

### **heineken** 5.5

### **budweiser** 4.5

### **bud light** 4.5

### **kaliber non-alcoholic beer** 5.

### **dragon's head hard cider** 9. glass / 36. btl

pressed and bottled on vashon island, washington  
pippin apples, lightly effervescent and pleasantly dry

## sake

gekkeikan

### **junmai** (warm) 4oz/7.50 8oz/15.

### **nigori junmai roughly filtered**

300 ml. Bottle (chilled) 18.

momokawa

### **diamond junmai ginjo** 4 oz (chilled) 8.

### **asian pear junmai ginjo** 4 oz (chilled) 8.

### **masumi junmai** "Mirror of Truth"

300 ml. Bottle (chilled) 24.

### **horin ultra premium junmai daiginjo**

300 ml. Bottle (chilled) 40.

Slow fermentation at a low temperature gives this sake a refreshing fruit like aroma and mild flavor.

### **kamoizumi "summer snow" nigori**

500 ml. Bottle (chilled) 51.

## non-alcoholic

### **starbucks coffee** regular or decaf 3.

### **pot of tea** 5.

jasmine · keemun · chinese oolong  
sencha fukuju · orange ginger mint

### **iced tea** 3.

classic blend · spiceberry

### **blackberry-ginger herbal iced tea** 5.

### **slow brewed chai iced tea** 5.

organic spices & organic cane juice steeped  
then shaken with milk

### **spiceberry lemonade** 5.

sweetened herbal iced tea with muddled lemon

### **peachy keen** 5.

orange juice, lemon lime soda, peach and raspberry

### **boylan bottle works** 5.

black cherry soda or creamy red birch beer

### **the delrae** 6.5

organic apple cider with pomegranate juice, raspberry &  
house made sweet and sour

### **ogm** 5.

muddled orange, fresh ginger, mint and club soda

### **mango palmer** 5.

fresh squeezed lemonade, spiceberry herbal iced tea,  
mango

### **spicy mango soda** 6.

muddled lime, thai chili, mango, soda