



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