

# WILD GINGER

BELLEVUE – DINNER



## soup & salad

### lobster & prawn dumpling soup 15.

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

### papaya salad 13. GF

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

### tofu rojak salad 13. V

Crispy tofu with mango, jicama, bean sprouts, pineapple, peanut sauce, fried peanut and shallot garnish

## small plates

### malaysian street satay

served with pickles

chicken 4. pork 6. kobe beef 9.

### chicken potstickers (5) 14.

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

### thai spring rolls (3) 9. V

Crispy spring rolls filled with vegetables. Lettuce, basil, cilantro, bean sprouts and a sweet-hot dipping sauce provided for wrapping.

### tuna tartare\* 19. GF

Sashimi grade tuna, lime juice, fish sauce, roasted rice, fresh herbs, chili, and cucumbers. Served with sesame crackers.

### chicken wings 15. GF

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

### siam lettuce cup 22. GF

Grilled sea bass with roasted peanuts, Thai basil, lime juice, chili, and tamarind. Butter lettuce leaves for wrapping.

## vegetables

### sichuan green beans 13. V

### ginger & garlic bok choy 10. V GF

**V = vegan GF = gluten free**

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

## wild ginger classics

### fragrant duck 19. / 31.

Our house specialty. Succulent fresh duck spiced with cinnamon and star anise. 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. Hand selected scallops are quickly seared and coated with soy sauce and black pepper.

## main course

### indian butter chicken 19. GF

Draper Valley chicken cooked in a creamy heirloom tomato sauce with exotic Indian spices.

### kung pao chicken 16.

Wok-fried white meat chicken with fresh garlic, peanuts, red and green bell peppers, onions, chilies and soy sauce.

### green curry chicken 18. GF

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

### wok roasted lamb chops 33.

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

### cantonese steamed salmon 28.

Alaskan farm raised king salmon steamed with ginger, scallions, chilies and cilantro. Finished with a hot oil flash and Shaoxing rice wine.

### black pepper prawns (10 pcs) 26.

Pink prawns wok-fried in a black pepper and chili sauce with shallots, garlic, ginger and soy sauce.

### princess prawns 28.

Patagonian pink prawns battered and wok glazed in sweet and sour sauce with crushed peanuts and chili.

### sea bass (certified sustainable) 34. GF

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, dill and scallion oil.

### sayur lodeh 14. V GF

Javanese vegetarian curry with tofu puffs, chayote, eggplant, peppers, green beans, cabbage and okra.

## noodles & rice

### malaysian chow fun 18.

Fresh wide rice noodles are wok-fried with prawns, chicken, fish cake, chives, egg, bean sprouts and chilies in a sweet and spicy soy sauce.

### chicken pad thai 16.

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

### home style fried rice 12.

A classic Chinese fried rice with sweet pork sausage and topped with fried egg. Add chicken or shrimp for 2.

### white jasmine rice 2.

### california brown rice 3.

## cocktails

### **amen** 14.

suntory toki whiskey, aperol, amaro montenegro, angostura bitters

### **asian pear** 11.

sipsmith gin, pear-champagne puree, pineapple, lemon, five-spice simple syrup

### **black tea manhattan** 12.

old overholt rye whiskey, averta, black tea simple syrup

### **cardamom mule** 12.

vodka infused with fresh ginger for 90 days, scrappy's cardamom bitters, lime, ginger beer

### **fire of the phoenix** 12.

thai chili infused olmea altos reposado, ancho reyes, pineapple juice, lime

### **keemun cocktail** 12.

house-infused lychee vodka, keemun tea simple syrup, lemon, rosewater

### **ming dynasty** 12.

plymouth gin, carpano antica formula, papaya syrup, orange bitters

### **barrel-aged spice route manhattan** 15.

woodinville bourbon, house-infused spiced brandy, amaro montenegro, cynar, yellow chartreuse, and maple syrup, house-aged in oak

## wg classics

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

bayou silver rum, rumhaven coconut water liqueur, lime, pineapple, coconut

### **ginger martini** 11.

absolut vodka infused for 90 days with fresh ginger

### **green dragon** 12.

stoli citros, thai basil, fresh lemon

### **mango mojito** 11.

brinley shipwreck mango rum, mint, lime, mango, soda

## sake

### **gekkeikan plum wine** 8. (4oz.)

### **seikyo omachi junmai**

### **ginjo, hiroshima** 15. (4oz) / 90. (720ml)

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

### **nama, hiroshima** 18. (4oz) / 72. (500ml)

### **gekkeikan nigori junmai, kyoto** 18. (300ml)

### **masumi "mirror of truth" okuden**

### **kantsukuri junmai, nagano** 30. (300ml)

### **gekkeikan horin ultra premium junmai**

### **daiginjo, kyoto** 40. (300ml)

## draft beer prices vary, ask your server

### **old seattle lager** maritime brewing co. – seattle

### **manny's pale ale** georgetown brewing co. – seattle

### **rotating ipa**

### **seasonal handle**

## bottles and cans

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

### **singha / thailand** 6.

### **stella artois / belgium** 6.5

### **bud light / st. louis** 4.5

### **pyramid hefeweizen / seattle** 6.

### **orlison brewing clem's gold / spokane** 6.

### **seattle cider dry / seattle (16oz)** 7.

### **scuttlebutt porter / everett** 6.

### **worthy brewing**

### **lights out extra stout / bend, or** 6.

### **counterbalance brewing**

### **raconteur rye pale / seattle** 6.

### **backwoods brewing**

### **copperline amber / carson, wa** 6.

### **kaliber non-alcoholic / ireland** 5.5

## non-alcoholic

### **coconut water** 5.

### **lemongrass limeade** 6.

### **seasonal shrub soda** 6.

ask your server for today's selection

### **dry sparkling cucumber** 5.

### **jones soda co.** 5.

cane sugar cola, root beer, lemon lime, zero calorie cola

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

### **thai iced tea** 5.

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

emerald blossom, sencha fukujyu, min-nan oolong, keemun, orange ginger mint

### **starbucks coffee** regular or decaf 4.

### **acqua panna** Spring Water 1 L 7.

### **san pellegrino** Sparkling Water 4. / 7.