

# WILD GINGER

## BELLEVUE – LUNCH



### 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.

#### chicken chieu salad 13.

Thinly sliced green and red cabbage, carrot, bean sprouts, cilantro, tri-mint, peanuts, fried shallots topped with steamed chicken and served with a slightly spicy Vietnamese dressing.

### 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

Crunchy spring rolls filled 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.

**V = vegan GF = gluten free**

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

### lunch plates

served with your choice of brown or white rice and papaya salad

#### seven flavor beef 16.

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

#### kung pao chicken 14.

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

#### grilled pork 14.

Moo ping, the Thai classic dish combines Kurbota pork grilled and served with house made plum sweet hot sauce.

#### thai passion tofu 12. V

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

### 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.

#### 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 beef 22.

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

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

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

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

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

#### sayur lodeh 14. V GF

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

#### thai passion tofu 14. V

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

### 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.

### vegetables

#### sichuan green beans 13. V

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

## 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 olmeca altos reposado, ancho reyes, pineapple juice, ginger, coconut water, 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

### **spice route manhattan** 14.

woodinville straight bourbon whiskey, scrappy's orange bitters, brandy spiced in house with cinnamon, allspice, cardamom, nutmeg, clove, black tea, orange peel

## 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.

deep eddy lemon, thai basil, fresh lemon

### **mango mojito** 11.

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

## sake

### **gekkeikan plum wine** 8.

### **joto junmai nigori** 12.

**gekkeikan nigori junmai roughly filtered**  
300ml bottle 18.

### **seikyo omachi junmai ginjo** 18.

### **masumi okuden kantsukuri junmai**

"mirror of truth" 300ml bottle 24.

### **horin ultra premium daiginjo**

300ml bottle 40.

## draft beer 6.5 (14oz) / 8.5 (20oz)

**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

**dragon's head cider / vashon island, wa** 9.  
-columbia crabapple

## non-alcoholic

**young coconut** 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 3.

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

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