



WILD GINGER

late night offerings

salad

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.

papaya salad 13.

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 & shallot

Add any of the following to your salads:

chicken - 3. prawns - 5.

satay bar 2 skewers per order

peasants chicken 9.

thai prawns 16.

kom pot short ribs 16.

kobe beef 18.

lemongrass tofu + vegetables 7. V GF

small plates

siam lettuce cups 24. GF

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

nam's rolls (3) 9. V GF

Traditional Southeast Asian vegetable spring roll in a rice paper wrapper with pineapple, jicama, cilantro, mint, tofu, nuoc chom dipping sauce.

V = vegan GF = gluten free

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

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

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 tequila, 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 6.5

maritime portage bay pilsner seattle, wa

chuckanut kolsch bellingham, wa

men's room red ale elysian brewing - seattle, wa

xxxxx stout pike brewing company - seattle, wa

india pale ale seapine brewing - seattle, wa

manny's pale ale georgetown, wa

bottled beer

tsing tao small 5.5 / large 9. **singha** 5.5

tiger 5.5 **widmer hefeweizen** 5.5

victoria 5.5 **guinness stout** 6.

amstel light 5.5 **stella artois** 6.

heineken 5.5

budweiser 4. **bud light** 4.

kaliber non-alcoholic beer 5.

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.