

# handcrafted cocktails

## **smokey manhattan** 15.

zackariah harris bourbon, maraschino cherry liqueur, sweet vermouth, angostura, laphroaig wash

## **empress' new clothes** 16.

empress 1908 indigo gin, simple syrup, lime, rock town elderflower liqueur

## **cracked coconut martini** 13.

cruzan coconut rum, lime juice, pineapple juice, coconut cream

## **revival from death** 12.

gin, lillet, lucid absinthe, lemon, orange bitters, sparkling wine

## **honey bee** 13.

tequila infused with thai chilis, elderflower liqueur, lemon, honey, lavender bitters

# draft beer

**pilsner // pale ale // ipa // rotating** 8.5

# bottles & cans

**coors light** 6.5

**rainier** 6.

**bitburger premium pils** 8.

**corona** 7.

**pike brewing company**

**space needle west coast ipa** 8.

**guinness stout** 7. **seattle cider odyssey** 8.

**4good hard seltzer, ginger lime** 8.

# non-alcoholic

**crux nø mø non-alc hazy ipa** 7.

**bundaberg ginger beer** 7.

**san pellegrino** small 6. large 9.

**juices** orange, grapefruit, cranberry, lemonade 5.

**boylan bottle works** 7.

black cherry soda, birch beer or root beer

**sodas** pepsi, diet pepsi, sierra mist, ginger ale 6.

# coffee & tea

**starbucks verona drip** (regular or decaf)

**sencha • keemun • oolong • jasmine**

**orange ginger mint**

# dessert wine

**robert weil** Kiedrich Grafenberg Auslese Riesling 2002 Rheingau, Germany 18.

**royal tokaji company** Tokaji Aszu 5 Puttonyos Red Label 2013 19.

# fortified wine

**broadbent** Rainwater Madeira NV 10.

**taylor fladgate** 20 Year Tawny Port 17.

**graham's** Late Bottled Vintage Port 2017 14.



THE  
**triple**  
**door**  
dinner &  
show



## starters

### **chicken potstickers** 4 for 15.

House-made potstickers filled with chicken and mushroom are pan-seared and served with a black vinegar dipping sauce.

### **tuna bruschetta\*** 24.

Sashimi grade ahi tuna, roasted dried chilies, sesame oil and sesame seeds.

### **malay chicken satay** 6 for 13. GF

Marinated in lemongrass, ginger, shallots and spices. Skewered and grilled and comes with a rice cake, pickled cucumbers and a peanut dipping sauce.

### **singapore beef satay** 6 for 18.

Marinated in turmeric, cumin, coriander and garlic. Skewered and grilled and comes with a rice cake, pickled cucumbers and a peanut dipping sauce.

### **thai mushroom satay** 4 for 16.5 V GF

Fresh local shiitake mushrooms marinated in coriander, garlic and ginger. Skewered and grilled and comes with a rice cake, pickled cucumbers and a chili vinegar dipping sauce.

## salads

### **chieu cabbage salad** 14. V GF

#### **with chicken** 18.5 GF

Thinly sliced cabbage, red onion, carrot, peanuts and aromatic herbs in a slightly spicy Vietnamese dressing.

### **thai beef salad** 24.5

Grilled flank steak over mixed greens, cucumber, mint and cilantro in a lime dressing.

## sides

### **seasoned steak fries** 10.5 GF

Served with sambal mayo.

### **sichuan green beans** 10. V

Dry fried in chili flakes, pickled Sichuan root vegetable, soy and black vinegar.

## entrees served with brown rice

### **beef rendang** 28. GF

A classic slow cooked rich beef dish flavored with lemongrass, galangal, shallots and coconut milk.

### **chinese bbq ribs** 27.

Tender, sweet and savory sustainably farmed pork ribs are slow roasted and finished on the grill.

### **green curry chicken** 23. GF

A classic Thai coconut curry with green chili, galangal, lemongrass and lime peel.

### **sea bass** 45. GF

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

### **hanoi tuna\*** 48. GF

Fresh sashimi grade ahi tuna, seared rare and topped with scallion oil, crushed almonds and fresh dill.

### **monk's curry** 22. V GF

A vegetarian curry featuring eggplant, spiced hard tofu, sweet potato, green beans, daikon and peanuts in an exotic Thai curry sauce.

### **vegan pad thai** 20. V GF (not served with brown rice)

Rice noodles, fried tofu, red onion, bean sprouts, garlic chives and peanuts in a vegan sweet, hot and sour tamarind sauce.

### **chicken pad thai** 22. GF (not served with brown rice)

Rice noodles, chicken, fried tofu, egg, red onion, bean sprouts, garlic chives, and peanuts in a traditional sweet, hot and sour tamarind sauce.

## dessert

### **chocolate mousse** 8.5

Housemade topped with whipped cream

### **coconut sago** 8.5 V GF

Light and refreshing tapioca pearls topped with a fennel pandan syrup.

### **gelatiamo** 7.5

Small batch gelato and sorbet. Ask about our flavors.

\*A note from the Washington State Health Department:  
"Items can be ordered undercooked. Consuming raw or undercooked meat, seafood & egg may increase your risk of food borne illness"

**vegan** = V

**gluten free** = GF