



WILD GINGER

D O W N T O W N S E A T T L E



satay dipping sauce, rice cake and pickled cucumbers

malay chicken 6 skewers - 13. GF
Marinated in lemongrass, ginger, shallots and spices.
Served with a peanut dipping sauce.

singapore beef 6 skewers - 18.
Marinated in lemongrass, shallots, garlic and ginger.
Served with a peanut dipping sauce.

nonya pork 6 skewers - 15.
Local pork is marinated in turmeric and spices, then grilled and served with a pineapple peanut sauce.

thai mushroom 4 skewers - 16.5 V GF
Fresh local shiitake mushrooms are marinated in coriander, garlic and spices. Served with a chili vinegar dipping sauce.

starters ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

siam lettuce cups 32. GF
Sea bass, jicama, roasted peanuts, Thai basil, lime juice, chili, and tamarind. Served with butter lettuce leaves for wrapping.

tuna tartare* 24.
Sashimi grade ahi tuna, roasted dried chilies, sesame oil and sesame seeds served with shrimp crackers.

thai spring rolls (3) 12. V
Fried spring rolls filled with vegetables and mushrooms.
Lettuce, thai basil, cilantro and bean sprouts provided for wrapping.
Served with a sweet-hot dipping sauce.

chicken potstickers (6) 18.
House-made potstickers filled with chicken and mushroom.
Served with a black vinegar dipping sauce.

soup & salad ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

seven element soup 20.
One of the unique culinary soup wonders of the world; a rich coconut curry chicken soup with fresh egg noodles, topped with crunchy fried noodles, lime juice and soy sauce.

chicken chieu salad 18.5 GF
Thinly sliced cabbage, shredded chicken, red onion, carrot, peanuts and aromatic herbs with a slightly spicy Vietnamese dressing.

green papaya salad 18.5
Fresh green papaya is shredded and mixed with carrot and herbs.
Served with a spicy fish sauce dressing.

Add any of the following to your salads: chicken - 4. prawns - 9.

noodles ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

mongolian noodles 24.
House-made egg noodles wok-fried in a spicy Mongolian chili sauce, julienne vegetables, mushrooms, crushed peanuts, cucumber noodles.
Add flank steak for 9.

thai seafood noodles 28.5
Wide rice noodles are wok-fried with prawns, squid, mussels, and light soy sauce with hints of basil and chili.

chicken pad thai 22. GF
A classic Thai noodle dish with chicken, fried tofu, egg, peanuts, chives and thin rice noodles. Vegetarian version also available for 21.

sides ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

sichuan green beans 16. V

bok choy with ginger & garlic 15. V GF

**jasmine white rice or
california brown rice** 2.5 / 4.5 V GF

land ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

fragrant duck 26. / 48.
Twice cooked fresh duck spiced with Sichuan peppercorn and five spice. Served with steamed buns, Sichuan peppercorn salt and sweet plum sauce. A house specialty.

seven flavor beef 28.5
Flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger.

indonesian beef 31.
Beef short rib is slow cooked in a soy and ginger sauce until tender.

northern style pork 29.
A classic from the Golden Triangle. Pork shoulder and belly are slow cooked in a aromatic sauce with peanuts, hints of mace, cinnamon, cardamom and pickled garlic.

nam's lamb chops 37.
Marinated in cognac and Sichuan peppercorn then grilled and finished with hoisin, fresh toasted coconut and crushed peanuts.

indian butter chicken 25. GF
Locally raised chicken cooked in a creamy heirloom tomato sauce with exotic Indian spices.

kung pao chicken 23.
Wok-fried chicken with peanuts, red and green bell peppers, onions, chilies and soy sauce.

green curry chicken 23. GF
A classic Thai curry rich in green chili, galangal and kaffir lime peel. Finished with coconut milk.

thai passion tofu 19.
Fried tofu, eggplant, soy sauce, kaffir lime leaf and basil.

sea ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

sea bass cha ca 50. GF
The key ingredient in this Vietnamese dish is galangal, the close cousin of ginger. Sea bass is marinated, wok-fried, and served over rice noodles with five fresh herbs.

black pepper scallops 42.
Scallops are quickly seared and coated with soy sauce and black pepper.

hong kong style crispy prawns 31.
This unique Chinese style dish features succulent prawns that are flash-fried with dried oats and garlic.

assam prawn 29. GF
When we say assam we mean irresistibly sour. Prawns are wok-fried in a tamarind sauce with shallots, garlic and turmeric.

sea bass with peanuts & fresh herbs 45. GF
Marinated in house-made fish sauce, pan-fried and topped with aromatic Southeast Asian herbs and crushed peanuts.

hanoi tuna* 48. GF
Fresh sashimi grade ahi tuna marinated with shallot, garlic, and turmeric, seared rare, served with almonds and dill.

chinese sausage & shrimp fried rice 24.
Diced green beans, carrots, egg, scallions, ginger and topped with a fried egg.

vegan & gluten free ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

chickpea and cauliflower curry 19. V GF
An Indian inspired vegan dish using our house made curry powder. Chickpeas and cauliflower are slow cooked in a classic masala of onions, ginger, garlic and tomato.

sayur lodeh 23. V GF
Javanese vegetarian curry with tofu puffs, chayote, eggplant, peppers, green beans, cabbage and okra, served with pandan turmeric rice cake.

V = vegan GF = gluten free

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

For parties of 7 or more, a large party gratuity of 20% will be added to your bill. 100% of this is paid directly to the service staff of our guests.

house specialties ~ ~ ~ ~ ~ ~ ~ ~

- wild ginger daquiri** 13.
white rum, lime juice, mango puree, triple sec
- lychee mojito** 13.
white rum, lime juice, lychee puree, triple sec, soda
- cracked coconut cooler** 13.
coconut rum, pineapple juice, lime juice, coconut cream
- pink peony** 13.
gruet brut rose sparkling wine, pueblo viejo tequila, luxardo, lemon, simple syrup, peychaud's bitters
- portico sour** 14.
amaro ramazzotti, ruby port, lime, simple syrup

classics remixed ~ ~ ~ ~ ~ ~ ~ ~

- ginger martini** 13.
ginger infused vodka, lillet blanc
- thai chili margarita** 13.
house infused spicy tequila, grapefruit, lime, agave syrup, lime salt rim
- onyx manhattan** 15.
chinese orange peel infused bourbon, amaro montenegro, angostura & orange bitters

non-alcoholic mocktail ~ ~ ~ ~ ~

- emerald breeze** 8.
jasmine & green tea infusion, lemon, rose water, lavender simple syrup

fortified ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

- broadbent** Rainwater Madeira NV 10.
- taylor fladgate** 20 Year Tawny Port 17.
- graham's** Late Bottled Vintage Port 2017 14.

sake ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

- yuho** eternal embers junmai 14. / 4oz 68. / 720ml bottle
- momokawa** pearl nigori junmai ginjo 29. / 300ml bottle
- gekkeikan** horin junmai daiginjo 40. / 300ml bottle

dessert wine ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

- royal tokaji company**
Tokaji Aszu 5 Puttonyos Red Label · 2013 19.
- dönnhoff** Schloßböckelheimer Kupfergrube Auslese Gold Cap Riesling · 2006 17.
- falchini** Podere Casale Vin Santo del Chianti · 2012 15.

dessert ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

- chocolate mousse** 8.5
housemade topped with whipped cream
- coconut sago** 8.5 V GF
with pandan coconut cream
- seasonal ice cream and sorbet** 7.5



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drafts ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

- manny's pale ale** 8.
- kirin** 7.5
- elysian super fuzz** 8.5
- pfriem pilsner** 8.
- reuben's brews crikey ipa** 9.
- rotating draft** 8.5 ask your server or bartender

bottles ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

- coors light** 6.5
- guinness** 7.
- heineken** 7.
- corona** 7.
- seattle cider odyssey** 8.
- crux nø mø non-alc hazy ipa** 7.

non-alcoholic ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

- lemonade** 5.
- thai tea** 6.
- juice** (pineapple, orange, cranberry, grapefruit) 5.
- boylan sodas** (birch beer, black cherry, root beer) 7.
- sodas** (pepsi, diet pepsi, ginger ale, sierra mist, soda, tonic) 6.
- bundaberg ginger beer** 7.
- san pellegrino** small 7. large 10.
- acqua panna - still** 1L 9.
- hot tea** 5.
- starbucks verona** regular or decaf 5.

No split checks for parties of 8 or more. Automatic gratuity of 20% is added to all checks of 7 or more.