

WILD GINGER

BELLEVUE – LUNCH



soup & salad

lobster & prawn dumpling soup 15.

House-made lobster and 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, 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

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, jicama, 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.

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.

angkor wat chicken 15.

Wok fried chicken with aromatic herbs, spicy black beans, red and green bell peppers and onions.

indian butter chicken 15.

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

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, kafir 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.

green curry chicken 18. GF

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

black pepper scallops 33.

A Hong Kong specialty. Hand selected scallops are quickly seared and coated with soy sauce and black pepper.

black pepper prawns (10 pcs) 26.

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

princess prawns 28.

White 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.

sayur lodeh 14. V GF

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

thai passion tofu 14. V

Fried tofu, eggplant, soy sauce, kafir 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 for 3. or prawns for 5.

white rice 2. / 5.

california brown rice 3. / 5.

cocktails

asian pear 11.

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

barrel-aged spice route manhattan 15.

woodinville bourbon, house-infused spiced brandy, amaro tosolini, dolin rouge and blanc vermouths, benedictine liqueur, house-aged in oak

fashionably late 13.

old overholt rye, port reduction, angostura bitters

bramble on 13.

gin, lemon, creme de cassis, ginger syrup

hanoi sour 13.

bourbon, lemon, kuma turmeric liqueur, st. elizabeth allspice dram

thai basil gimlet 12.

new amersterdam gin, lemongrass simple syrup, muddled lime and thai basil, house-made kaffir lime bitters

monks frost 14.

sipsmith gin, lime juice, chartreuse, honey cinnamon syrup

cracked coconut martini 11.

don q cristal rum, rumhaven coconut water liqueur, lime, pineapple, coconut

ginger martini 11.

vodka infused for 90 days with fresh ginger

mango mojito 12.

don q cristal rum, mint, lime, house-made mango puree, soda

sake

gekkeikan plum wine 8. (4oz.)

seikyo omachi junmai ginjo

13.5. (4oz) / 80. (720ml bottle)

kamoizumi "summer snow" nigori ginjo nama 60. (500ml bottle)

gekkeikan nigori junmai 18. (300ml)

masumi "mirror of truth" okuden

kantsukuri junmai 30. (300ml)

gekkeikan horin ultra premium junmai daiginjo 40. (300ml)

draft beer prices vary, ask your server

old seattle lager maritime brewing co. - seattle

manny's pale ale georgetown brewing co. - seattle

india pale ale seapine brewing - seattle

seasonal handle

bottles

tsing tao / china small - 6. large - 11.

singha / thailand 6.

stella artois / belgium 6.5

corona / mexico 6.

guiness / ireland 6.

bud light / st. louis 4.5

pyramid hefeweizen / seattle 6.

square mile

hard apple cider / portland 6.5

kaliber non-alcoholic / ireland 5.5

non-alcoholic

coconut water 5.

dry soda co. 5.

cucumber or blood orange

reed's ginger brew 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.