



WILD GINGER

SEATTLE - since 1989

classics

fragrant duck 19. / 31.

Twice cooked fresh duck spiced with Sichuan Peppercorn and 5 spice. Served with steamed buns, Sichuan peppercorn salt and sweet plum sauce. A house specialty.

seven flavor beef 21.

Flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger. A Vietnamese specialty.

black pepper scallops 33.

Scallops are quickly seared and coated with soy sauce and black pepper. A Hong Kong specialty.

satay bar 2 skewers per order

peasants chicken 9.

thai prawns 16.

indonesian lamb 15.

kom pot short ribs 16.

kobe beef 18.

lemongrass tofu satay 7. V GF

market vegetable satay 9. V GF

starters

siam lettuce cups 24. GF

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

rayong mussels 15. GF

Fresh local mussels, wok fried in a spicy roasted chili paste with pineapple, red pepper, palm sugar & basil.

chicken potstickers (6) 14.

House-made hand stuffed chicken potstickers served with a black vinegar dipping sauce.

chicken wings (6) 15. GF

Wok fried chicken wings tossed in sweet and tangy Vietnamese sauce.

soup & salad

lobster & prawn dumpling soup 15.

House-made Maine lobster and prawn dumplings, wonton style broth, scallions, fried shallots and coriander leaves.

laksa soup 16.

Fresh fish, sea scallops, local mussels, cucumber, bean sprouts and rice noodles in a fish broth.

chicken chieu salad 13. GF

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

green papaya salad 13.

Shredded green papaya and carrot, aromatic Southeast Asian herbs, fried shallot, garlic, peanuts and spicy thai chilies in a lemon-fish sauce dressing.

Add any of the following to your salads:

chicken - 4. prawns - 5.

chef's choice

peanut & fresh herbs sea bass 34. GF

Marinated in house-made fish sauce, pan-fried and topped with aromatic Southeast Asian herbs and crushed peanuts.

hanoi tuna* 30. GF

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

princess prawns 28.

Prawns battered and wok glazed in sweet and sour sauce with peanuts and chili.

nam's lamb chops 33.

Marinated in cognac and Sichuan peppercorn then grilled and finished with hoisin, fresh toasted coconut and crushed peanuts.

main course

angkor wat chicken 19.

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

green curry chicken 18. GF

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

sayur lodeh 14. V GF

Javanese vegetarian curry with tofu puffs, chayote, eggplant, peppers, green beans, cabbage and okra, served with Pandan turmeric rice cake.

thai passion tofu 14. V

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

seafood thai noodles 18. (NOT AVAILABLE ON SUNDAYS)

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

mongolian noodles 15.

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

chicken pad thai 16.

A classic Thai noodle dish with chicken, fried tofu, egg, peanuts, chives and thin rice noodles.

sides

sichuan green beans 13. V

bok choy with ginger & garlic 10. V GF

jasmine rice or **california brown rice** 3.

V = **vegan** GF = **gluten free**

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

cocktails

mango daiquiri 10.

jamaican rum, lime, mango

agave & oil 13.

reposado tequila, lime, thai basil, firewater tincture, thai chili oil

duck hunter 14.

duck fat-washed george dickel rye, solera sherry, maple syrup, bitters

mango mojito 10.

rum, lime, mint, mango, soda

cracked coconut cooler 11.

pineapple-infused rum, orgeat, lime, coconut, nutmeg

seattle to manhattan 14.

george dickel rye, genepey des alpes, espresso liqueur

ginger martini 12.

ginger-infused vodka, lillet blanc, lemon oil

green tea sour 12.

suntory toki, honey, lemon, green tea

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.

draft beer

chuckanut kolsch 7.

chuckanut brewery
bellingham, wa

bodhizafa ipa 7.

georgetown brewing company
seattle, wa

manny's pale ale 7.

georgetown brewing company
seattle, wa

seapine ipa 7.

seapine brewing
seattle, wa

incline dry hopped cider 7.

incline cider company
seattle, wa

rotating draft 7.

ask your server what's in this week

bottled beer/ cider

tsing tao 6.

singha 6.

tiger 6.

widmer hefeweizen 6.

guinness stout 6.

stella artois 6.

heineken 6.

victoria 6.

bud light 4.

kaliber

non-alcoholic beer 5.

non-alcoholic

pot of tea 5.

jasmine

keemun

chinese oolong

sencha fukujyu

orange ginger mint

iced tea 3.

classic blend · spiceberry

mango palmer 6.

iced tea, lemonade, mango

spicy mango soda 6.

lemonade, mango, thai chili, soda

strawberry fields 7.

lemon, strawberry mint shrub, ginger beer

boylan bottle works 5.

black cherry soda or
creamy red birch beer

starbucks coffee

regular or decaf 3.