

# WILD GINGER



SEATTLE – LUNCH  
CELEBRATING 30 YEARS



## 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 18. GF

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

vietnamese spring rolls (3) 12.

Crunchy spring rolls filled with pork, shrimp, and vegetables. Lettuce, basil, cilantro, bean sprouts, and a sweet-hot dipping sauce provided for wrapping.

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.

tuna bruschetta\* 18.5 / 22.5

Sashimi grade ahi tuna, roasted dried chilies, sesame oil and sesame seeds. House made pickled ginger.

## 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.

seven element soup 7. / 14.

Egg noodles and chicken in a rich coconut curry soup. Topped with coriander, scallions, shallots, chilies, lime juice, soy sauce, and crispy noodles.

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.

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.

## lunch plates

served with california brown or jasmine white rice, house made pickles, curried cauliflower and pickled eggplant

panang beef curry 18. GF

Slices of flank steak in coconut milk spiced with cardamom, coriander, galangal, Thai basil and peanuts.

indonesian chicken in banana leaf 16.

Local chicken is marinated in a Indonesian spice paste with fresh chili, turmeric, lemongrass and fresh grated coconut, wrapped in a fresh banana leaf.

vietnamese tomato and tofu 15. V

Local heirloom tomatoes, are wok fired with crispy tofu in a tomato sauce with shallots, garlic and fresh roasted ground pepper.

sichuan chicken noodle salad 14.

Fresh egg noodles, mixed with pickled cucumbers, in a traditional Sichuan sesame soy dressing.

## main course

green curry chicken 16. GF

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

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\* 22. GF

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

princess prawns 18.

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

seafood thai noodles 18. (NOT AVAILABLE ON SUNDAYS)

Wide rice noodles are wok-fried with scallops, prawns, squid and mussels in 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.

thai passion tofu 14. V

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

sri lankan dahl 13. V GF

Fried shallots, garlic chilies and curry leaves round out these slow cooked chickpeas.

## sides

sichuan green beans 13. V

bok choy with ginger & garlic 10. V GF

jasmine rice or california brown rice 3.

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## house specialties

**green tea sour** 12.  
suntory toki, honey, lemon, green tea

**agave & oil** 13.  
reposado tequila, lime, thai basil, firewater tincture, thai chili oil

**spiced coconut punch** 14.  
coconut rum, spiced pear liqueur, spiceberry tea, bitters, lime, pineapple, sparkling wine

**seattle to manhattan** 14.  
george dickel rye, genepey des alpes, espresso liqueur

**cacao conquistador** 16.  
altos reposado tequila, ancho reyes chile liqueur, creme de cacao, cream sherry, orange bitters

**the fourth noble truth** 14.  
dark rum, dubonnet rouge, benedictine, orange liqueur

## classics with a twist

**kolkata vesper** 13.  
gin, vodka, lillet infused with raw turmeric root

**elliott bay breeze** 15.  
ketel one vodka, peach liqueur, cranberry, lemon, sparkling wine

**gin-gin buck** 15.  
tanqueray 10 gin, house infused ginger vodka, lemon, ginger beer

**le spaghetti western** 18.  
knob creek bourbon, calvados, cocchi vermouth, bitters

**maria, queen of scots** 22.  
macallan 12, px sherry, house infused five spice bourbon, pear brandy, orange bitters

## wild ginger classics

**mango daiquiri** 11.  
jamaican rum, lime, mango

**mango mojito** 11.  
rum, lime, mint, mango, soda

**cracked coconut cooler** 12.  
pineapple-infused rum, orgeat, lime, coconut, nutmeg

**ginger martini** 12.  
ginger-infused vodka, lillet blanc

## draft beer

**chuckanut kolsch** 7.5 / 10.5

chuckanut brewery  
bellingham, wa

**stella artois lager** 7.5 / 10.5

leuven, belgium

**manny's pale ale** 7.5 / 10.5

georgetown brewing company  
seattle, wa

**seapine ipa** 7.5 / 10.5

seapine brewing  
seattle, wa

**incline dry hopped  
cider** 7.5 / 10.5

incline cider company  
seattle, wa

**rotating draft** 7.5 / 10.5  
ask your server what's in this week

## bottled beer/ cider

**tsing tao** 6.5

**singha** 6.5

**tiger** 6.5

**amstel light** 6.5

**widmer hefeweizen** 6.5

**guinness stout** 6.5

**bud light** 4.5

**kaliber  
non-alcoholic beer** 5.5

## sake

gekkeikan

**junmai** (warm)  
4oz / 7.50 8oz / 15.

**nigori junmai  
roughly filtered**  
300 ml. Bottle (chilled) 18.

**plum wine** 4oz / 8.

momokawa

**diamond junmai ginjo** 4 oz  
(chilled) 8.

**asian pear junmai ginjo** 4 oz  
(chilled) 8.

**masumi "first run" junmai  
ginjo nama**  
80. (720ml bottle)

**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.

## non-alcoholic

**pot of tea** 5.

jasmine

keemun

chinese oolong

sencha fukujyu

orange ginger mint

**iced tea** 4.

classic blend · spiceberry

**mango palmer** 6.

iced tea, lemonade, mango

**spicy mango soda** 6.

lemonade, mango, thai chili, soda

**spiced pineapple shrub** 7.

lime, soda and pineapple shrub infused with cinnamon, allspice, clove and nutmeg

**boylan bottle works** 5.

black cherry soda or  
creamy red birch beer

**starbucks coffee**

regular or decaf 4.