



# WILD GINGER

## BELLEVUE



### classics

#### **fragrant duck** 26. / 42.

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** 28.5

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

#### **peanut & fresh herbs sea bass** 45. GF

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

#### **satay** with dipping sauce, rice cake and pickled cucumbers

##### **malay chicken** 13. ~ 6 skewers GF

Marinated in lemongrass, ginger, shallots and spices.  
Served with a peanut dipping sauce.

##### **beef satay** 18. ~ 6 skewers

Flank steak marinated in lemongrass, shallots garlic and ginger.  
Served with a peanut dipping sauce.

##### **thai mushroom** 16.5 ~ 4 skewers 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.

##### **thai spring rolls** (3) 12. V

Crispy spring rolls filled with vegetables and mushrooms.  
Lettuce, thai basil, cilantro, bean sprouts and a sweet-hot dipping sauce provided for wrapping.

##### **chicken potstickers** (6) 18.

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

##### **chicken wings** 17. GF

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

### salad

##### **green papaya salad** 18.5. GF

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

##### **chicken chieu salad** 18.5. GF

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

Add any of the following to your salads: chicken – 4. prawns – 5.

### sides

##### **sichuan green beans** 16. V

##### **bok choy with ginger & garlic** 15. V GF

##### **jasmine white rice or**

##### **california brown rice** 2. / 4. V GF

### main course

##### **nam's lamb chops** 37.

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

##### **black pepper scallops** 42.

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

##### **pineapple prawn curry** 28. GF

Wok-fried prawns in a coconut-based curry with lemongrass, turmeric, red chili, and fresh pineapple.

##### **indian butter chicken** 25. GF

Locally raised chicken cooked in a creamy heirloom tomato sauce with exotic Indian spices.

##### **angkor wat chicken** 24.

Wok fried chicken with aromatic herbs, peanuts, spicy black beans, red and green bell pepper and onion.

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

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

##### **chinese sausage & shrimp fried rice** 24.

Chinese sausage, shrimp, diced green beans, carrots, egg, scallion, and ginger. Topped with a fried egg.

##### **sayur lodeh** 23. V GF

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

##### **thai passion tofu** 19.

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

##### **sri lankan dahl** 16. V GF

Slow cooked with the flavors of coriander, fennel and turmeric. Topped with fried curry leaves and dried chilies.

### 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 and squid with light soy sauce and 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.

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 service charge of 20% will be added to your bill. We do not offer split checks for parties of seven or more.

## cocktails

### **le spaghetti western** 19.

knob creek bourbon, calvados, sweet vermouth, bitters

### **thai chili margarita** 14.

house infused spicy tequila, lime, fresh squeezed grapefruit juice, lime salt rim

### **glass gimlet** 15.

local vodka from glass distillery, fresh muddled cucumber, thai basil, fresh squeezed lemonade

### **kolkata vesper** 15.

bombay sapphire gin, turmeric infused vodka, lillet blanc

### **green dragon** 15.

stoli citros vodka, thai basil, lemon

### **spice route manhattan** 19.

barrel aged whiskey with amaro, spiced brandy, benedictine and chartreuse

### **bittersweet martini** 15.

deep eddy ruby red vodka, aperol, st germain, bitters

### **kickin' mango** 15.

house infused spicy rum, lime, mango

### **cracked coconut martini** 15.

don q cristal rum, lime, pineapple, coconut

### **ginger martini** 14.

vodka infused for 90 days with fresh ginger

### **yuzu mule** 14.

ginger vodka, yuzu sake, lime, ginger beer

## sake

### **dewazakura omachi**

### **“jewel brocade” junmai ginjo**

15. (4 oz) 80. (720 ml bottle)

### **heiwa shuzou nigori futsushu**

12. (4 oz) 60. (720 ml bottle)

### **gekkeikan horin ultra premium**

### **junmai daiginjo** 40. (300ml)

### **masumi “mirror of truth” okuden**

### **kantsukuri junmai**

30. (300ml bottle)

## draft beers prices vary, ask your server

### **seapine ipa** – seattle

### **mac and jack's serengeti wheat** – redmond

### **manny's pale ale**

georgetown brewing co. – seattle

### **kirin ichiban lager** – japan

## bottled/canned beer and cider

### **stella artois** / belgium 7.

### **singha** / thailand 7.

### **tsing tao** / china 7.

### **corona** / mexico 7.

### **guinness** / ireland 7.

### **bud light** / st. louis 6.

### **dru bru hefeweizen** / snoqualmie 7.5

### **yonder hard apple cider** / ballard 10.

### **sapporo** / japan large -13.

### **kaliber non-alcoholic** / ireland 6.5

## non-alcoholic

### **mango palmer** 6.5

### **boylan's ginger ale** 6.

### **boylan's cream soda** 6.

### **boylan's birch beer** 6.

### **coconut water** 6.

### **bundaberg ginger beer** 6.5

### **thai iced tea** 6.

### **pot of tea** 6.

emerald blossom, sencha fukuju, min-nan oolong, keemun, orange ginger mint

### **coffee** regular or decaf 4.

### **acqua panna** spring water (1 liter) 9.

### **san pellegrino** sparkling 6. (500 ml) 9. (1 liter)