

WILD GINGER



BELLEVUE - LUNCH

starter

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.

soup and salad

won ton mein soup 17.

Won tons stuffed with chicken, shrimp and vegetables in a flavorful traditional Chinese chicken broth with bok choy, green onion and egg noodle.

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.

lunch main course All lunch entrees are served ala carte

seven flavor beef 28.5

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

indian butter chicken 25. GF

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

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.

chicken pad thai 22. GF

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

IUNCh plates All lunch plates come with house made pickles and your choice of rice

monks curry 21. V

A vegetarian curry featuring eggplant, spiced hard tofu, sweet potato, green beans and daikon in an exotic thai curry sauce.

green curry chicken 23. GF

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

beef rendang 24.

Slow cooked beef in a spicy malaysian curry.

sides

sichuan green beans 16. V

jasmine white rice or california brown rice 2. / 4. V GF

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

thai chili margarita 14.

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

kolkata vesper 15.

bombay sapphire gin, turmeric infused vodka, lillet blanc

spice route manhattan 19.

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

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
odin amber ale – tacoma
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.
guiness / 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

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 fukujyu, 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)