

# WILD GINGER

McKENZIE



### classics

#### fragrant duck 26. / 42.

Twice cooked fresh duck spiced with Sichuan peppercorn and five 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.

#### sea bass with peanuts & fresh herbs 45. GF

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

Satay dipping sauce, rice cake and pickled cucumbers

#### malay chicken 6 skewers - 13.

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

#### singapore beef 6 skewers - 18.

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

#### thai mushroom 4 skewers - 16.5 V

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.

#### tuna bruschetta\* 24.

Sashimi grade ahi tuna, roasted dried chilies, sesame oil and sesame seeds.

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

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

#### chicken potstickers (6) 18.

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

### soup & salad

#### seven element soup 20.

One of the unique culinary soup wonders of the world; a rich coconut curry chicken soup with fresh egg noodles, topped with crunchy fried noodles, lime juice and soy sauce.

#### chicken chieu salad 18.5 GF

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

#### green papaya salad 18.5

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

Add any of the following to your salads: chicken - 4. prawns - 9.

### 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

### V = vegan GF = gluten free

### 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.

#### hanoi tuna\* 48. GF

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

#### nonya prawns 30. GF

Wok-fried with eggplant, shallot, rau ram leaf, lemongrass, tamarind and house-made chili sambal.

#### indian butter chicken 25. GF

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

#### kung pao chicken 23.

Wok-fried white meat chicken with peanuts, red and green bell peppers, onions, chilies and soy sauce.

#### 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.

Diced green beans, carrots, egg, scallions, ginger and topped with a fried egg.

#### sayur lodeh 23. V GF

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

#### thai passion tofu 19.

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

#### sri lanka dahl 16. V GF

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

#### monk's curry 21. V GF

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

### 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, squid, mussels, and light soy sauce with hints of basil and chili.

#### chicken pad thai 22.

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

 $\star$ CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD & EGG MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

## wines by the glass

priced by the small glass / glass / bottle

#### white and rosé

RIESLING  $\cdot$  **Ste MICHELLE** Cold Creek Vineyard  $\cdot$  2021 Columbia Valley  $\cdot$  Washington 11. / 15. / 44.

SAUVIGNON BLANC · **YEALANDS** · 2021 Marlborough, New Zealand 12. / 16. / 48.

PINOT GRIGIO  $\cdot$  **BANFI** Le Rime  $\cdot$  2021 Montalcino · Italy 10.5 / 14. / 42.

CHARDONNAY · DOM TALMARD · 2020 Macon-Villages · France 12. / 16. / 48.

CHARDONNAY · CAMBRIA Katherine's Vineyard · 2020

Santa Maria Valley · California 13. / 18. / 52.

ROSE (Tempranillo/Viura) · ONTANON Clarete · 2021

Rioja, Spain 11. / 15. / 44.

### handcrafted cocktails

the mckenzie 15.

bourbon, letterpress arancello roso, tuaca, green chartreuse, orange bitters

butterfly effect 14.

thai chili-infused tequila, ancho reyes ancho liqueur, grapefruit juice, butterfly pea blossom

kickin, mango 13.

house infused spicy rum, lime, mango

cracked coconut cooler 13. cruzan aged rum, pineapple juice, lime juice, coco lopez

**glass gimlet** 14. glass vodka, muddled thai basil and cucumber, splash of lemonade

nocino sidecar 14.

house-made walnut liqueur, bourbon, cointreau, lemon, simple syrup

suntory time 14.

suntory toki whiskey, ogm tea, muddled fresh ginger, lime. house made lemongrass syrup

onyx manhattan 15. chinese orange peel infused bourbon, amaro montenegro, angostura & orange bitters

ginger rickey 12.

gin, muddled fresh ginger, lime, simple syrup, soda

lotus mule 14. lychee infused vodka, lime, ginger beer, simple syrup

hot monkey business 13. camomile infused suntory toki whiskey, lemon, honey

### non-alcoholic mocktail

emerald breeze 7.

jasmine & green tea infusion, lemon, rose water, lavender simple syrup

Sake, etc. served chilled as 30z pours

tedorigawa "lady luck" (ishikawa) daiginjo 20. (gls) / 99. (720 mL btl)

momokawa diamond junmai ginjo

forest grove oregon 10. (gls) / 42. (720 mL btl)

gekkeikan "nigori sake" (fushimi) junmai

18. (300ml btl)

homare junmai yuzu (fukushima) 18. (300ml btl) gekkeikan plum wine 9.

### sparkling

LA BELLA Extra Dry · NV · Veneto, Italy 10. / 40. NICOLAS FEUILATTE Cuvee Gastronome Brut · NV

Champagne, France 18. / 72.

**GRUET BRUT ROSE** · NV

Albuquerque, New Mexico 14. / 48.

PINOT NOIR · BENTON LANE · 2021

Willamette Valley · Oregon 16. / 21. / 64.

RED BLEND · CLAYHOUSE Adobe · 2019 Paso Robles · California 12. / 16. / 48.

GRENACHE/SYRAH · FAMILLE PERRIN RESERVE · 2019

Cotes du Rhone · France 11. / 15. / 44.

CABERNET SAUVIGNON · VA PIANO OX · 2021 Columbia Valley · Washington 14. / 20. / 56.

### draft beers 8. (140z) / 11.5 (200z)

seapine lager

seapine ipa

boundary bay amber

elysian contact haze ipa

### bottled beers

tsing tao 7.

singha 7.

budweiser 6.

bud light 6.

elysian dragonstooth stout 8.

kaliber non alcoholic 6.5

seattle cider odyssey 8.

### non-alcoholic

lemonade lemongrass, or classic 5.5

thai iced tea 6.

vietnamese iced coffee 6.

ginger ale, soda, tonic, diet coke 5.

mexican coke, mexican sprite 6.

boylan's root beer 6.

ginger beer 6.

pellegrino 1L7.

acqua panna - still 1L7.

topo chico 120z 6.

hot tea 4.

starbucks verona regular or decaf 4.

### dessert

chocolate mousse 8.5

housemade topped with whipped cream

coconut sago 7. V GF

with pandan coconut cream

seasonal ice cream and sorbet 6.