



WILD GINGER

MCKENZIE
DINNER

CELEBRATING 30 YEARS



hot satay bar 6 skewers per order

thai chicken w/ peanut sauce 11. GF

thai pork w/ plum sauce 11. GF

wagyu beef * 15.

indonesian lamb 11. GF

asparagus shrimp satay 9. GF

shiitake mushroom (4 skewers)
w/ lime vinaigrette 10. V GF

tofu 7. V GF

starters

chicken potstickers (6) 14.

Our house-made, hand stuffed chicken potstickers are a perennial favorite. Served with a black vinegar dipping sauce.

siam lettuce cups 24. GF

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

chilled prawns 15. GF

w/ chili sambal & ginger lime sauce

indonesian chicken soup 13.5

Chicken stock with lemongrass, limes leaves, shallots, rice noodles, shredded chicken and compressed rice cakes.

salad

mango prawn salad 14.5

Green mango is mixed with shrimp, shallots and mint in a fish sauce dressing.

watercress dungeness crab salad 18. GF

Fresh crab meat tossed with watercress, shallots, cherry tomatoes, taro stem and homemade fish sauce.

chicken chieu salad 13. GF

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

wild ginger 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.

lamb curry 31. GF

Malay/Indian dish featuring local leg of lamb slow cooked with nutmeg, tomatoes in a yogurt sauce.

seven flavor beef 21.

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

indian butter chicken 21. GF

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

peanut & fresh herbs sea bass 34. GF

Pan-fried and topped with aromatic Southeast Asian herbs and crushed peanuts.

black pepper scallops 33.

Scallops are quickly seared and coated with soy sauce and fresh roasted black pepper.

pineapple prawn curry 24. GF

Wok fried prawns tossed with complex spice paste and fresh pineapple.

dungeness crab fried rice 33. GF

Classic Thai crab fried rice with roma tomato, eggs, scallion, and fish sauce.

chicken pad thai 16.

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

mongolian noodles 15.

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

seafood thai noodles 18. (NOT AVAILABLE ON SUNDAYS)

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

vietnamese turmeric noodles 14. V GF

Thin rice noodles with fried tofu, mushrooms and garlic chives served at room temperature.

sri lankan dahl 13. V GF

Fried shallots, garlic chilies and curry leaves round out this slow cooked channa dahl (lentils).

sides

sichuan green beans 13. V

seasonal vegetable 12. V

asparagus in a black bean sauce 11.5 V GF

gailan with house made oyster sauce 10.5

dessert

malay cake 6.5

mango sticky rice 8.

Seasonal champagne mangos blend with coconut sticky rice. Served with a palm sugar coconut milk reduction.

coconut sago w/ pandan coconut cream 6.5 V GF

rich chocolate torte 7. GF

Housemade flourless torte, fresh whipped cream

seasonal sorbet or ice cream 6.5 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 gratuity of 20% will be added to your bill. 100% of this is paid directly to the service staff of our guests.



featured cocktails

bourbon street sour 12.

buffalo trace, dubonnet rouge, house sour

the mckenzie 15.

bourbon, solerno, tuaca, green chartreuse, orange bitters

rangya pearl 11.

white rum, coco lopez, pineapple juice

odjob (shaken not stirred) 14.

gin, vodka, homare yuzu sake

emerald mule 12.

gin, cucumber, Thai basil, ginger beer

violette femme 13.

vodka, creme de violette, lime juice, sparkling wine

butterfly effect 12.

thai chili-infused tequila, st george green chili vodka, grapefruit juice, butterfly pea blossom

neil deLemongrass tyson 13.

sipsmith gin, lemongrass simple syrup, lime bitters, drambuie

rin-gin-gin 12.

gin, ginger simple syrup, grapefruit juice, soda

sake

served chilled as 4oz pours

dewazakura oka “cherry bouquet”

(yamagata) ginjo smv: +5. 15. (gls) / 75. (720 mL btl)

gekkeikan nigori

(kyoto) smv: -23. 18. (300ml btl)

otokoyama “man’s mountain”

(hokkaido) tokubetsu junmai smv: +10.

16. (gls) / 80. (btl)

draft beers

7.5 (14oz) / 10.5 (20oz)

black raven trickster ipa redmond, wa

chuckanut kolsch bellingham, wa

georgetown manny’s pale ale seattle, wa

21st amendment hell or high watermelon
san leandro, ca

bottled beers

singha 6.

tsing tao 5. (12oz) / 11. (21oz)

stella artois 6.

bud light 4.5

duvel belgian golden ale 8.

elysian spacedust ipa 8.

fremont darkstar oatmeal stout 6.

ghostfish belgian white ale (gf) 6.

kaliber non alcoholic 5.

maritime portage bay pilsner 6.

ninkasi dawn of the red ipa 7.

anderson valley blood orange gose
(german sour ale) 6.

reverend nat’s revival cider 7.

non-alcoholic

lemonade ginger, lemongrass, hibiscus, or classic 5.

tamarind burnt orange shrub 5.

thai iced tea 5.

hibiscus iced tea 5.

housemade soda hibiscus or lemongrass 5.

vietnamese iced coffee 5.

brew dr. kombucha ginger turmeric 14oz 8.

coconut water 5.

coke, diet coke, sprite 4.

ginger ale or ginger beer 5.

pellegrino 1L 7.

topo chico 12oz 5.

hot tea 4.

starbucks verona regular or decaf 4.