



WILD GINGER

M C K E N Z I E
L U N C H

CELEBRATING 30 YEARS



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

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

tofu 7. V GF

starters

chilled prawns 15. GF

w/ chili sambal & ginger lime sauce

siam lettuce cups 24. GF

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

vietnamese fresh rolls 12. GF

Spring rolls wrapped in rice paper with pork, shrimp, basil, garlic chives, bean sprouts, and cucumber. Served with pickles and a dipping sauce.

soup & salad

seven element soup 14.

Egg noodles in a rich coconut curry chicken 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 are tossed with a slightly spicy Vietnamese dressing.

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 brown, white or basmati rice and house made Penang style pickles

panang beef curry 18. GF

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

chicken 65 16. GF

Spicy wok fried chicken marinated in yogurt, exotic Indian spices, curry leaves, garlic, lime juice and salt.

vietnamese tomato and tofu 15. V GF

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

wild ginger classics

fragrant duck 19. / 32.

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 22.

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

indian butter chicken 19. GF

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

black pepper scallops 33.

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

rice & noodles

dungeness crab fried rice 33. GF

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

seafood thai noodles 19.

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

chicken pad thai 17.

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

mongolian noodles 17.

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

vietnamese turmeric noodles 14. V GF

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

sides

sichuan green beans 13. V

sri lankan dahl 13. V GF

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

dessert

malay cake 7.5

coconut sago 6.5 V GF

with pandan coconut cream

rich chocolate torte 7.

Housemade flourless torte, garnished with fresh whipped cream and orange zest

seasonal ice cream and sorbet 6.5



featured cocktails

the mckenzie 15.

bourbon, solerno, tuaca, green chartreuse, orange bitters

butterfly effect 12.

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

pear of aces 10.

pear-infused rum, falernum, cranberry juice

maple sour 13.

bourbon, maple syrup, lemon juice

chai my latte 14.

chai-infused vodka, brown sugar syrup, cream

shiso hot 15.

suntory toki, sidetrack shiso liqueur, lemon, honey, hot water

cinnamon prost crunch 11.

cinnamon-infused tequila, apple butter, lime juice

hot caramel apple 10.

rye whiskey, caramel, hot spiced apple cider

fall”in” mule 14.

brandy, domaine de canton, muddled orange and lemon, orange spice ginger ale

afternoon in glasgow 14.

scotch whisky, amaro montenegro, benedictine, cardamom bitters

75 shades of grey 12.

earl grey-infused gin, honey, lemon, champagne

sake served chilled as 4oz pours

tedorigawa “lady luck”

(ishikawa) daiginjo smv: +7. 20. (gls) / 99. (720 mL btl)

gekkeikan nigori

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

kokuryu “nine-headed dragon”

(fukui) junmai smv: +4. 13. (gls) / 65. (btl)

homare junmai yuzu

(fukushima) smv: -72 12. (gls) / 60. (btl)

draft beers 7.5 (14oz) / 10.5 (20oz)

georgetown bodhizafa ipa seattle, wa

maritime portage bay pilsner seattle, wa

elysian backstage pale ale seattle, wa

old stove blitz fire brown seattle, wa

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.

two beers immersion amber ale 6.

reverend nat’s revival cider 7.

non-alcoholic

lemonade ginger, lemongrass, hibiscus, or classic 5.

seasonal shrub soda 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.

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.