



WILD GINGER

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

hot satay bar 6 skewers per order

- thai chicken** w/ peanut sauce 11. GF
- thai pork** w/ plum sauce 11. GF
- wagyu beef** 15.
- tikka lamb** w/ mint dressing 11. GF
- shiitake mushroom** w/ lime vinaigrette 10. V GF
- tofu** 7. V GF

cold satay bar

- chilled prawns** 15. GF
w/ chili sambal & ginger lime sauce
- lao fish ceviche** 15. GF
w/ fresh lime juice, lime leaves and lemongrass
- siam lettuce cups** 24. GF
Seared sea bass with roasted peanuts, Thai basil, lime juice, chili, and tamarind with butter lettuce leaves.

soup

- seven element** 14.
Egg noodles in a rich coconut curry chicken soup. Topped with coriander, scallions, shallots, chilies, lime juice, soy sauce and crispy noodles.
- wandering sage** 14.
Wun tun dumplings filled with crab, prawns and pork in a house-made chicken stock with thin egg noodles and lettuce leaf.

salad

- thai beef salad** 13.
Marinated flank steak with grilled eggplant, cabbage, green beans, cucumber and carrots tossed in a homemade sweet and spicy dressing.
- watercress dungeness crab salad** 18. GF
Fresh steamed crab meat tossed with watercress, shallots, cherry tomatoes, bhacha and homemade fish sauce.
- 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.

wild ginger lunch plates

served with brown, white or basmati rice and house made pickles

- fragrant duck** 19.
Twice cooked fresh duck spiced with Sichuan Peppercorn and 5 spice. Served with steamed buns, Sichuan peppercorn salt and sweet plum sauce.
- seven flavor beef** 15.
A favorite from Vietnam: flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger.
- indian butter chicken** 15. 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.
- 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.
- daily curry** market price
Ask your server what's cooking today.

noodles

- seafood thai noodles** 18.
Fresh wide rice noodles are wok-fried with scallops, prawns, squid and mussels in a light soy sauce with hints of basil and chili.
- 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.

vegetarian

- vietnamese turmeric noodles** 14. V GF
Thin rice noodles with fried tofu, mushrooms and garlic chives.
- beetroot curry and slow cooked malay chickpeas** 15. V GF
Coriander, cumin, turmeric, chili, fennel, and cinnamon stick slow cooked with coconut milk and fresh curry leaf.
- sri lankan dahl** 13. V GF
Fried shallots, garlic chilies and curry leaves round out this slow cooked channa dahl (lentils).
- sichuan green beans** 13. V

dessert

- malay cake** 6.5
- coconut sago** 6.5 V GF
with pandan coconut cream
- rich chocolate torte** 7.
Housemade flourless torte, fresh whipped cream
- seasonal sorbet or ice cream** 6.5 V GF



featured cocktails

wild cola 15.

hayman's old tom gin, cynar, laird's applejack

drunken warrior 12.

laird's applejack, Suntory toki, hot water, asian pear, cinnamon smoke

lost in laos 14.

mt gay eclipse, domaine de canton, tamarind burnt orange shrub, carpano antica, smoked cardamom

the mckenzie 15.

mckenzie bourbon, solerno, tuaca, green chartreuse, orange bitters

rangya pearl 11.

white rum, coco lopez, pineapple juice

butterfly effect 12.

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

salted caramel buffalo 14.

buffalo trace, drambuie, caramel, smoked salt, cardamom bitters, whipped cream

neil deLemongrass tyson 13.

sipsmith gin, lemongrass simple syrup, lime bitters, drambuie

ginger snap 14.

cachaca 62, ginger marmalade, grapefruit, lemon

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

maritime pacific jolly roger seattle, wa
8. (14oz) / 10. (20oz)

black raven trickster ipa redmond, wa
7. (14oz) / 9. (20oz)

chuckanut kolsch bellingham, wa
7. (14oz) / 9. (20oz)

georgetown manny’s pale ale seattle, wa
7. (14oz) / 9. (20oz)

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 7.

fremont darkstar oatmeal stout 6.

ghostfish belgian white ale (gf) 6.

kaliber non alcoholic 5.

maritime portage bay pilsner 6.

no-li amber ale 6.

ninkasi dawn of the red imperial red ale 7.

reuben’s gose (german sour ale) 6.

reverend nat’s revival cider 7.

non-alcoholic

fresh-squeezed lemonade 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.

dry soda blood orange 5.

ginger ale or ginger beer 5.

pellegrino or acqua panna 1L 7.

thomas kemper root beer or black cherry soda 5.

topo chico 12oz 5.

hot tea 4.

starbucks verona regular or decaf 4.