

satay with dipping sauce, rice cake and pickled cucumbers

malay chicken 13. ~ 6 skewers GF

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

singapore beef 18. ~ 6 skewers

flank steak marinated in lemongrass, shallots garlic and ginger. Served with a peanut dipping sauce.

nonya pork 15. ~ 6 skewers

local pork is marinated in turmeric and spices, then grilled and served with a pineapple peanut dipping sauce.

thai mushroom 16.5 ~ 4 skewers V GF

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.

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.

chicken potstickers (6) 18.

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

chicken wings 17. GF

Wok fried chicken wings tossed in a sweet and tangy Vietnamese sauce.

salad

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.

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 and squid with light soy sauce and hints of basil and chili.

chicken pad thai 22. GF

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

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

mains

peanut & fresh herbs sea bass 45. GF

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

sea bass cha ca 50. GF

The key ingredient in this Vietnamese dish is galangal, the close cousin of ginger. Seabass is marinated, wok fried, and served over rice noodles with five fresh herbs.

fragrant duck 26. / 48.

Twice cooked fresh duck spiced with Sichuan Peppercorn and spice. Served with steamed bao buns, Sichuan peppercorn salt and sweet plum sauce. A house specialty.

nam's lamb chops * 37.

Marinated in cognac and Sichuan peppercorn then grilled and finished with hoisin, fresh toasted coconut, and crushed peanuts.

seven flavor beef 28.5

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

A Vietnamese specialty.

indonesian beef 31.

Beef short rib is slow cooked with potato in a soy and ginger sauce until tender.

northern style pork 29.

A classic from the golden triangle. Pork shoulder and belly are slow cooked in an aromatic sauce with hints of mace, cinnamon, cardamom, and pickled garlic. Garnished with peanuts and fried ginger.

black pepper scallops 42.

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

assam prawn 29. GF

When we say assam we mean irresistibly sour, Prawns are wok fried in a tamarind sauce with shallots, garlic, and turmeric.

singapore breakfast shrimp! 31.

This unique Chinese style dish features succulent prawns that are flash fried with dried oats and garlic.

indian butter chicken 25. GF

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

kung pao chicken 24.

Wok fried chicken with peanuts, red and green bell pepper, onion, chilies, and soy sauce.

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.

Chinese sausage, shrimp, diced green beans, carrots, egg, scallion, and ginger. Topped with a fried egg.

sayur lodeh 23. V

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

thai passion tofu 19. V

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

sri lankan dhal 16. V GF

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

chickpea and cauliflower curry 19. V GF

An Indian inspired vegan dish using our homemade curry powder. Chickpeas and cauliflower are slow cooked in a classic masala of onions, ginger, garlic, and tomato.

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

le spaghetti western 19.

knob creek bourbon, calvados, sweet vermouth, bitters

thai chili margarita 14.

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

glass gimlet 15.

local vodka from glass distillery, fresh muddled cucumber, thai basil, fresh squeezed lemonade

green dragon 15.

stoli citros vodka, thai basil, lemon

spice route manhattan 19.

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

bittersweet martini 15.

deep eddy ruby red vodka, aperol, st germain, bitters

kolkata vesper 15.

bombay sapphire gin, turmeric infused vodka, lillet blanc

kickin' mango 15.

house infused spicy rum, lime, mango

cracked coconut martini 15.

cruzan 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

13. (4 oz) 65. (720 ml bottle)

gekkeikan horin ultra premium junmai

daiginjo 44. (300ml)

masumi “mirror of truth” okuden

kantsukuri junmai

30. (300ml bottle)

draft beers prices vary, ask your server

seapine ipa – seattle

mac and jack’s african amber – redmond

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.

guinness / ireland 7.

bud light / st. louis 6.

dru bru hefeweizen / snoqualmie 8.

yonder hard apple cider / ballard 11.

sapporo / japan large -13.

athletic non-alcoholic / connecticut 7

non-alcoholic

mango palmer 7.

bedford’s ginger ale 6.5

boylan’s cream soda 6.5

boylan’s birch beer 6.5

coconut water 6.

bundaberg ginger beer 7.

thai iced tea 6.5

pot of tea 6.

emerald blossom, sencha fukuju, min-nan oolong, keemun, orange ginger mint

coffee regular or decaf 4.

acqua panna spring water (1 liter) 10.

san pellegrino sparkling 7. (500 ml) 10. (1 liter)