WILD GINGER

DOWNTOWN SEATTLE

LUNCH

satay dipping sauce, rice cake and pickled cucumbers

malay chicken (6) 16. GF
Marinated in lemongrass, ginger, shallots and spices.
Served with a peanut dipping sauce.

thai mushroom (4) 17. V GF
Fresh local shiitake mushrooms are marinated in coriander, garlic and spices. Served with a chili vinegar dipping sauce.

starters

thai spring rolls (3) 12. V
Fried 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 (4) 14.
House-made potstickers filled with chicken and mushroom.
Served with a black vinegar dipping sauce.

soup & salad

seven element soup 20. *contains spice*
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. GF
Thinly sliced cabbage, shredded chicken, red onion, carrot, peanuts and aromatic herbs with a slightly spicy Vietnamese dressing.
extra chicken 5.5 / add prawns 9. / can be made vegan

noodles

mongolian noodles 19.
House-made egg noodles wok-fried in a spicy Mongolian chili sauce, julienne vegetables, mushrooms, crushed peanuts, cucumber noodles.
Add chicken – 4. / flank steak – 5. / prawns – 6.

chicken pad thai 18. GF
A classic spicy Thai noodle dish with chicken, fried tofu, egg, peanuts, chives and thin rice noodles. Vegetarian version also available for 17.
add prawns 6.

sides

sichuan green beans 16. V

bok choy with ginger & garlic 15. V GF

jasmine white rice or california brown rice 2.5 small / 4.5 large V GF

housemade spicy sambal 3. V GF

entrees

seven flavor beef 32.
Flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger.

indonesian beef 32.
Steak is slow cooked in a stew of 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 peanuts, hints of mace, cinnamon, cardamom and pickled garlic.

thai basil beef 21.
Minced beef is wok fried with holy basil, jasmine rice with fried egg and cucumber slices. Served with a spicy dip.

sri lankan lamb curry 34.
Slow roasted lamb is redolent with garlic, shallots, star anise, a house made curry powder and finished with curry leaves.

indian butter chicken 26. GF
Locally raised chicken cooked in a creamy heirloom tomato sauce with exotic Indian spices.

green curry chicken 22. GF
A classic Thai curry rich in green chili, galangal and thai lime peel. Finished with coconut milk.

sea bass with peanuts & fresh herbs 52. GF
Marinated in house-made fish sauce, pan-fried and topped with aromatic Southeast Asian herbs and crushed peanuts.

chinese sausage & shrimp fried rice 25.
Diced green beans, carrots, egg, scallions, ginger and topped with a fried egg.

chickpea and cauliflower curry 19. V GF
An Indian inspired vegan dish using our house made curry powder. Chickpeas and cauliflower are slow cooked in a classic masala of onions, ginger, garlic and tomato.

vegetable stir fry 14.
Broccoli and shiitake mushrooms are stir fried with shallots, garlic and ginger in oyster sauce.
Add chicken – 4. / flank steak – 5. / prawns – 6.

dessert

premium belgian chocolate mousse 9. GF
A rich and creamy chocolate mousse featuring world-renowned Callebaut Belgian chocolate, topped with fresh whipped cream.

coconut sago pearl 7.5 V GF
Sago Pearl top with pandan infused coconut cream and classic palm sugar syrup.

seasonal ice cream and sorbet 7.5
Famous scratch-made artisanal gelato using organic milk. A 200-year family recipe.

V = **vegan** GF = **gluten free**

*Consuming raw or undercooked meat, seafood & egg may increase your risk of food borne illness.

non-alcoholic mocktail ~ ~ ~ ~ ~

emerald breeze 9.
jasmine & green tea infusion, lemon, rose water, lavender simple syrup

minus mango margarita 13.
ritual zero proof tequila, mango puree, lime, simple syrup

spicy pineapple cooler 9.
pineapple, house-made chili syrup, lime

house specialties ~ ~ ~ ~ ~ ~ ~ ~

wild ginger daquiri 15.
bacardi white rum, lime juice, mango puree, triple sec

lychee mojito 14.
bacardi white rum, lime juice, lychee puree, triple sec, soda

cracked coconut cooler 15.
cruzan coconut rum, pineapplejuice, lime juice, coconut cream

pink peony 16.
gruet brut rose sparkling wine, pueblo viejo tequila, luxardo, lemon, simple syrup, peychaud's bitters

cardamom mule 15.
ginger infused vodka, bedford's ginger beer, lime juice, cardamom bitters; served in a copper mug

classics remixed ~ ~ ~ ~ ~ ~ ~ ~ ~

ginger martini 16.
vodka infused 30 days with fresh ginger

thai chili margarita 15.
house infused spicy tequila, grapefruit, lime, agave syrup, lime salt rim

onyx manhattan 17.
benchmark bourbon, amaro montenegro, angostura & orange bitters

fortified ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

broadbent Rainwater Madeira NV 10.

taylor fladgate 20 Year Tawny Port 17.

graham's Late Bottled Vintage Port 2017 14.

sake ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

yuho eternal embers junmai
14. / 4oz 68. / 720mL bottle

momokawa pearl nigori junmai ginjo
29. / 300ml bottle

gekkeikan horin junmai daiginjo 40. / 300ml bottle

dessert wine ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

royal tokaji company
Tokaji Aszu 5 Puttonyos Red Label · 2018 19.

chateau de rayne-vigneau
1er grand cru classe sauternes · 2022 18.

grignano Vin Santo del Chianti · 2018 15.

WILD GINGER

non-alcoholic wines by the glass

SPARKLING WINE
pierre chavin · Zero Chardonnay · France 11.

SAUVIGNON BLANC
serena mode · 2024 Central Valley · Chile 12.

non-alcoholic ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

lemonade 6.

thai tea 7.

juice (pineapple, orange, cranberry, grapefruit) 5.

boylan sodas (black cherry, root beer) 7.

sodas (pepsi, diet pepsi, ginger ale, sierra mist, soda, tonic) 6.

bedford's ginger beer 7.

san pellegrino small 8. large 11.

acqua panna - still 1L 11.

hot tea 6.

starbucks verona regular or decaf 6.

drafts ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

manny's pale ale 9.

fremont sky kraken hazy pale 10.5

seapine hefeweizen 9.5

pfriem pilsner 10.

reuben's brews crikey ipa 10.

rotating draft 9.5 ask your server or bartender

bottles ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~ ~

coors light 6.5

guinness 7.

corona 7.

bitburger premium pils 8.

seattle cider odyssey 8.

crux nø mø non-alc ipa 8.

No split checks for parties of 8 or more.
An automatic service charge of 20% is added to all checks of 7 or more.
100% of the service charge is paid to employees.

08.12.26