

Served daily until 3:30

Lunch

STARTERS

POTSTICKERS (6)

Pan-fried dumplings stuffed with juicy chicken, jicama and shallots, accompanied by a tangy soy-ginger vinaigrette. \$10

FRESH SPRING ROLLS (2)

Lettuce, basil, & cilantro wrapped with chicken and shrimp or tofu in thin rice paper. Served with our classic garlic & chili sauce. \$10 GF *V

CRAB WONTONS (9)

Dungeness crab and cream cheese blended with cilantro and garlic, wrapped in wonton paper and deep fried into crisp golden pagodas. Served with sweet chile sauce. \$10

FIRECRACKER

FRIED SPRING ROLLS (4)

Golden-fried spring rolls of ground seasoned chicken, sweet shallots, and garlic, stoked with chipotle and habanero. Calmed by chile aioli. \$10

THAI LETTUCE WRAPS

Make your own lettuce wraps.

We supply lean minced chicken or tofu & diced vegetables sauteed in a savory hoisin sauce. \$14
Serves 3-4 *GF *V

** Specific items on the menu may be partially cooked or raw and may increase the risk of foodborne illness, please ask your server if you'd like more details.*

SOUP & SALAD

GALANGAL CHICKEN & COCONUT SOUP

Tangy-sour Dtom Ka Gai. Slices of chicken breast in delicately spiced blue ginger and coconut, garnished with green onions. \$9 GF *V

SPICY LEMONGRASS PRAWN SOUP

Fragrant Dtom Yum Gung; prawns and chilies, nam pla and lemongrass, crowned with kaffir lime. Spicy, salty, and sour. \$10 GF *V

SUMMER BASIL SALAD

Tropical mango and pineapple in a creamy peanut sauce and sauteed chicken served with lovely Thai basil. A longtime house favorite. \$12 GF *V

CRYING TIGER BEEF SALAD

Wild and exotic. Fiercely seasoned beef seared in lime juice, nam pla, garlic and habanero. Basil, cilantro and lemongrass to balances the heat. \$14 GF *V

LUNCH ENTREES

BANGKOK BURGER

Classically dressed ground chicken burger spiced Thai-Style with lemongrass, onions, and garlic. Served with fries. \$12

MONGOLIAN BEEF

Beef and Shiitaki mushrooms marinated in hoisin, sauteed with vegetables and chives. \$13 *GF *V

HONEY GLAZED WALNUT PRAWNS

Lightly battered jumbo prawns, glazed walnuts, pineapple and lychee fruit in an elegant honey cream sauce. Served over crispy sweet potatoes. \$16

PEPPER GARLIC PRAWNS

Wok-seared prawns in golden brown garlic sauce. Served over sizzling cabbage, broccoli and carrots. \$13 *GF *V

PHAD THAI CHICKEN

Hand-extracted tamarind, wok-fried noodles, sprouts, peanuts and tangy-sweet sauce. \$12 *GF *V

JUNGLE CURRY CHICKEN

Chicken marinated in curry powder and coconut milk, stir-fried in a creamy peanut curry of cumin, coriander and turmeric. \$13 GF *V

PANANG CURRY CHICKEN

Sauteed chicken, simmered in a peanut-based red curry topped with kaffir lime leaves. \$13 GF *V

CASHEW CHICKEN

Tender strips of chicken, vegetables and whole roasted cashews sauteed in a sweet-hot garlic sauce. \$12 GF *V

THE BLACK SEA

Black Thai Rice, coconut milk with fresh fish, shrimp, calamari, and scallops. Tossed with sweet shallots in kala masala. Topped with Dungeness Crab Meat. \$20 GF

RICES: White Rice \$1, Red & Brown \$2, Saffron Coconut Rice \$3 GF V

DESSERT

NEMESIS FLOURLESS CHOCOLATE CAKE

Irresistibly rich and decadent. \$8 GF

CREME BRULEE

Classic, velvety-smooth with that crispy crunch \$8 GF

LEMON COCONUT CAKE

Light and zesty. \$9

HOUSEMADE GELATO

Single scoop. \$5 *Ask for more flavors*

- VANILLA BEAN
- CHOCOLATE
- SALTED CARAMEL
- RASPBERRY

GF GLUTEN-FREE ALWAYS
*GF GLUTEN-FREE WHEN MODIFIED

V VEGAN ALWAYS
*V VEGAN WHEN MODIFIED

* Most items can be modified to your choice of vegan, tofu, chicken, beef (add \$3), or seafood (add \$3).

BEVERAGES

THAI ICED TEA or THAI ICED COFFEE

16 oz. \$4

SODA

Coke, Diet Coke, Sprite, Lemonade, Iced Tea. \$3

HUMM BRANDS KOMBUCHA

Ask server for current selection. 16 oz. \$5

HOT TEA

Jasmine, Green, Black, or Lemongrass Ginger. \$4

WHITE WINES

Imagery Chardonnay, CA \$11
Santolo Vinho Rosé, Portugal \$9
Fantinel Pinot Grigio, Italy \$10

RED WINES

Zac Alexander Brown Red Blend, WA \$12
Drumheller Merlot, WA \$11
Milbrandt Cabernet Sauvignon, WA \$13

HOUSEMADE COCKTAILS

PINK ORCHID. Coconut Vodka, Alizé Red Passion, Cointreau, Cranberry Juice, Lime Juice. \$12

COCONUT MARTINI

Vanilla Vodka, Coconut Rum, Coconut Milk, Pineapple Juice. Creamy and Refreshing. \$12

BLUE MERMAID

Hpnotiq, Coconut Vodka, Blue Curacao, Limoncello Lime Juice, Pineapple Juice. \$12

BEER

Mack & Jack's African Amber, \$6
Redmond WA

Broken Window IPA, \$6
Tacoma Brewing Co, WA

Chuckanut Brewery Helles Lager, \$6
Bellingham WA

ROTATING TAP HANDLE - \$5
Please ask your server for our current rotating tap handle.

SPICE LEVEL: 1-5



NOT ALL INGREDIENTS ARE LISTED

Inform your server or a manager of any food allergies or specific dislikes. We will try to accommodate your needs. Please be advised, however, that not all ingredients are listed and some are produced with equipment which may contain trace amounts of wheat, peanuts, dairy, shellfish, soy, et cetera.

** Specific items on the menu are cooked to order. Consuming raw, undercooked, and unpasteurized food items may increase your chance of foodborne illness.*

SUMMER 2018



INDOCHINE

1924 Pacific Avenue, Tacoma, WA 98402
253-272-8200 / IndochineDowntown.com

HOURS

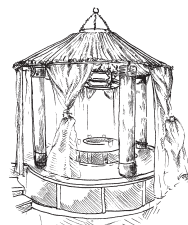
WEEKDAYS

Monday: Closed
Tuesday: 11am to 9pm
Wednesday: 11am to 9pm
Thursday: 11am to 9pm
Friday: 11am to 10pm

WEEKEND

Saturday: 12pm to 10pm
Sunday: 12pm to 9pm

Lunch Hours:
Daily until 3:30pm



Booking an event?

We have four banquet rooms to choose from.
Ask your server for a tour.

1 BANQUET ROOM - Private

Larger parties, seats up to 55

2 THAI HOUSE - Not private

Medium to larger parties, 25 max

3 TATAMI ROOM - Private

Private, small parties, 12 -14 max

4 PAVILLION - Semi-private

Small parties, 12-14 max

Available on



Welcome to wonderful.



Lunch

DAILY UNTIL 3:30PM

INDOCHINE