

STARTERS

FIRECRACKER FRIED SPRING ROLLS

Golden-fried spring rolls of ground seasoned chicken is laced with sweet shallots and garlic; stoked with chipotle and habanero. Resulting firestorm quelled by cool chile aioli. \$12

CRAB WONTONS

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

DANCING BUDDHA TOWER OF TOFU ⑤ GF

Dancing columns of crispy tofu are stacked and drizzled with caramelized sweet chili sauce & vegan made hoisin sauce. Further blessed w/ basil and completely Vegan. \$12

FRESH SPRING ROLLS ⑤ GF

It is always Springtime with ribbons of lettuce, basil, & cilantro wrapped with chicken and shrimp or tofu in thin rice paper. Served all year long with our classic garlic & chili sauce. \$10

VIETNAMESE IMPERIAL ROLLS GF

Eat like Kings and Queens with these delicious deep fried pork stuffed Spring Rolls. The rolls are at their regal best with tapioca sheet wrapped pork, veggies, and spices filling. \$12

POTSTICKERS

Pan-fried dumplings are generously stuffed with juicy chicken, austere jicama and tangy shallots. Each bite should be fully accompanied by our tangy soy-ginger vinaigrette. \$12

DRINKS & COCKTAILS



CRAFT COCKTAILS

PALOMA

Tequila, House-made Grapefruit syrup, and lime juice are shaken and served on the rocks w/ Club Soda. Refreshing w/ a lightly salted rim. \$11

BARREL-AGED OLD FASHIONED

A well-defined blend of Kentucky Straight Bourbon and Rye Whiskey, Simple Syrup, and Bitters. Barrel-aged in oak for 2 months. Mellow, smooth, and to the point of greatness. \$14

CAMELIA BLOOD ORANGE COCKTAIL

House-infused Black Tea Vodka served on the rocks with Blood Orange soda. \$12

BEVERAGES

THAI ICED TEA or THAI ICED COFFEE
16oz, \$5

SPECIALTY SODA
Guava, Pineapple, or Ginger Beer, \$4

SAN PELLEGRINO
Sparkling Mineral Water, Blood Orange, \$4

HUMM KOMBUCHA
Ask for current flavors, 16oz, \$5

HOT TEA
Jasmine, Green, Black, or Herbal, \$4

SIGNATURE COCKTAILS

DRUNKEN BUDDHA

Serenity achieved. Muddled and mixed Coconut Vodka, RumHaven Coconut Rum, Lime & Pineapple. Shaken & strained. \$12

COCONUT MARTINI

Both Creamy and Refreshing: Shaken and strained Vanilla Vodka, Coconut Rum, Coconut Gelato, Lime & Pineapple. \$12

PINK ORCHID

Beautiful, sumptuous and pink. Coconut Vodka, Alizé Red Passion, Cointreau, Cranberry & Lime Juice. \$12

SAKE, WINE & BEER

BEER ON TAP, \$6

Mac & Jacks African Amber, Redmond Whistling Pig Hefe, Leavenworth Lucille IPA, Georgetown Seattle Chuckanut Brewery Pilsner, Bham Rotating Beer Tap, *ask server*
Rotating Cider Tap, *ask server*

BOTTLED BEER, \$5

Singha, Thailand
Bud Light, USA
Kaliber, Ireland
Non-Alcoholic

RED WINES

6 oz / 9 oz / bottle

J Vineyards Pinot Noir
Sonoma County CA \$13 / \$16 / \$46

Hedges CMS Cabernet
Washington State \$13 / \$16 / \$46

Elsa Bianchi Malbec
Argentina \$10 / \$13 / \$36

Zac Alexander Brown Red Blend
Napa Valley CA \$12 / \$15 / \$44

WHITE WINES

6 oz / 9 oz / bottle

Mercer Chardonnay
Washington \$13 / \$16 / \$46

Fantinel Pinot Grigio
Italy \$10 / \$13 / \$36

Arona Sauvignon Blanc
New Zealand \$10 / \$13 / \$36

Ryan Patrick Rose
California \$9 / \$12 / \$32

Cupcake Prosecco, Italy, \$10

DESSERT

HOUSEMADE DESSERTS, \$8

Nemesis Flourless Chocolate Cake
Lemon & Coconu Cake
Creme Bruleé
Mango & Sticky Rice
Black Rice Pudding

ESPRESSO, \$4

Americano
Cappuccino
Latte
Mocha
Espresso

HOUSEMADE GELATO, \$4

Vanilla
Chocolate
Raspberry
Salted Caramel
Peanut Butter & Chocolate
Cookies & Cream

SOUP & SALAD

SPICY LEMONGRASS PRAWN SOUP ⑤ GF

Three flavors align in this fragrant Dtom Yum Goong; served teeming with prawns. Cooked with chiles, nam pla, lemongrass, and kaffir lime. Spicy, salty, sour, sweet. \$12

CHINESE SHRIMP WONTON SOUP

Warm your soul with these tender flavor-stuffed wontons rising in their delicate broth with Baby Bok Choy and Enoki Mushrooms. Chef-topped for a flare of flavor w/green onions and cilantro. \$12

CRYING TIGER BEEF SALAD GF

Not for the timid. Fiercly seasoned beef seared in lime juice, nam pla, and garlic. We add basil, cilantro and lemongrass to balance the heat. May induce tears, but our kitchen can adjust the heat level. \$14

SUMMER BASIL SALAD WITH CHICKEN ⑤ GF

Tropical summertime mango and pineapple in a creamy peanut sauce and sauteéd chicken served with lovely Thai basil. A longtime house favorite. \$12

LUNCH ENTREES

CASHEW CHICKEN ⑤ GF

Tender strips of chicken, seasonal vegetables and whole roasted cashews sauteéd in a sweet-hot garlic sauce. Traditional yet mildly spiced. Kung Pao style. \$12

JUNGLE CURRY CHICKEN ⑤ GF

Chicken marinated in curry powder and coconut milk, stir-fried then simmered in a creamy peanut curry of cumin, coriander and turmeric. Thick, hot, and vaguely dangerous. \$14

PHAD THAI CHICKEN ⑤ GF

Bangkok's signature street specialty finds a new home. Indochine chefs fire rice noodles, hand extracted tamarind, and roasted peanuts to caramelized perfection in our tangy-sweet house made sauce. \$12

TIKKA MASALA GF

Experience an incredible explosion of exotic flavors. Succulent chicken is infused with exotic spices and wok-seared to release a burst of aromatics. Simmered in a signature garlicky tomato and coconut cream sauce. Served with a flat breads. \$12

PHILIPINO PORK ADOBO GF

A Philipino favorite is freshly prepared by Indochine chefs daily. The traditional soy sauce and garlic marinade does double duty as it first seasons tender pork shoulder overnight and then creates an irresistible stewing sauce during the day. Just like Aunty makes. \$12

MONGOLIAN BEEF ⑤ GF

Hand-cut strips of beef are house marinated and aggressively seared in a fiery wok with carmamelized onions fresh Shiitake mushrooms, bell peppers, and green beans. Finished with fresh chives. \$14

PANANG CURRY CHICKEN ⑤ GF

The richest and the creamiest of them all. Chicken is sauteed in smoldering spices and simmered in a peanut-based red curry. Finished with aromatic kaffir lime leaves. Creamy, indulgent. \$14

MANGO FRIED RICE, CHICKEN or PRAWNS ⑤ GF

Fragrant Jasmine Rice is wok-tossed with an egg, peas, carrots, cubes of mango, and succulent prawns or moist chicken breast. Tasty throughout. \$12

HONEY GLAZED WALNUT PRAWNS

Lightly battered jumbo prawns dressed with glazed walnuts, pineapple and lychee fruit in an elegant honey cream sauce. Served over crispy sweet potatoes. A long time Indochine favorite. \$16

THE BLACK SEA GF

A veritable sea of Black Thai Rice and coconut milk with fresh fish, shrimp, calamari, and scallops. Tossed with sweet shallots in kala masala and ground shiitake mushrooms. Topped for service with Dungeness Crab Meat. Nutty, textured, teeming with flavor. \$20

SIDES

Jasmine Steamed White Rice ⑤ GF, \$1

Wild Thai Brown & Red Rice ⑤ GF, \$2

Saffron Coconut Curry Rice ⑤ GF, \$3

Pickled Veggies ⑤ GF, \$3

Flat Breads (2 each), \$3

GRATUITY

There may be a gratuity added to larger groups of 8 or more of 20%. Any gratuity added to the check will be listed on the receipt. 50% of any gratuity will go directly to your server(s) and the remaining will be distributed to all members of staff.

NUMBER OF CHECKS

For large groups, there may be a limit of 10 to the number of checks your server can effectively keep separate. We ask that you limit the number of separate checks to 10.

KIDS FAVORITES

Potstickers, \$10

Chicken Beignets & Fries ⑤, \$8

Mango Fried Rice w/ Chicken ⑤ GF, \$10

Curry Chicken Satays GF, \$8

Kids Fresh Spring Rolls ⑤ GF, \$8

HEALTH ADVISORY *

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

⑤ VEGAN BY MODIFICATION

GF GLUTEN FREE ALWAYS

