

Served daily until 3:30

Lunch

STARTERS

POTSTICKERS (4)

Pan-fried dumplings stuffed with juicy chicken, jicama and shallots, accompanied by a tangy soy-ginger vinaigrette. \$8

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. \$9.50

CRAB WONTONS (6)

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. \$8

FIRECRACKER FRIED SPRING ROLLS (2)

Golden-fried spring rolls of ground seasoned chicken, sweet shallots, and garlic, stoked with chipotle and habanero. Calmed by chile aioli. \$7

LEMONGRASS BEEF SATAYS (2)

Ribbons of deeply marinated beef are skewered and grilled to perfection. Served with a delectable house salad. \$8

** 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 TOFU & COCONUT SOUP

Tangy-sour Dtom Ka Tofu. Cubes of Tofu in delicately spiced blue ginger and coconut, garnished with green onions. Aromatic and subtle. \$8

SPICY LEMONGRASS PRAWN SOUP

Three flavors align in this fragrant Dtom Yum Goong; prawns and chilies, nam pla and lemongrass, crowned with kaffir lime. Spicy, salty, and sour. \$8

SUMMER BASIL SALAD

Tropical mango and pineapple in a creamy peanut sauce and sauteed chicken served with lovely Thai basil. A longtime house favorite. \$10

CRYING TIGER BEEF SALAD

Wild and exotic. Fiercely seasoned beef seared in lime juice, nam pla, garlic and habanero. Basil, cilantro and lemongrass to balance the heat. \$10

LUNCH ENTREES

BANGKOK BURGER

Classically dressed ground chicken burger spiced Thai-Style with lemongrass, onions, and garlic. Served with fries. \$10

MONGOLIAN BEEF **

Beef and Shiitaki mushrooms marinated in hoisin, sauteed with vegetables and chives. \$12

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. \$12

PEPPER GARLIC PRAWNS **

Wok-seared prawns in golden-brown garlic sauce. Served over sizzling cabbage, broccoli and carrots. \$11

PHAD THAI CHICKEN

Hand-extracted tamarind, wok-fried noodles, sprouts, peanuts and tangy-sweet sauce. \$9

GREEN CURRY TOFU **

Tofu, creamy coconut milk, bamboo shoots and bell peppers. Infused with bird's eye chilies and Thai basil. \$9

PANANG CURRY CHICKEN **

Sauteed chicken, simmered in a peanut-based red curry topped with kaffir lime leaves. \$11

CASHEW CHICKEN **

Tender strips of chicken, seasonal vegetables and whole roasted cashews are sauteed in a sweet-hot garlic sauce. \$9

*** Jasmine White Rice included.*

DESSERT

NEMESIS FLOURLESS CHOCOLATE CAKE

Irresistibly rich and decadent. \$7.95

LEMON COCONUT CAKE

Light and zesty. \$7.95

CREME BRULEE

Classic, velvety-smooth - with that crispy crunch \$7.95

HOUSEMADE GELATO

Single scoop. \$4

VANILLA BEAN
CHOCOLATE
SALTED CARAMEL
RASPBERRY
VEGAN COCONUT
COOKIES & CREAM
PISTACHIO

Ask about additional flavors

BEVERAGES

THAI ICED TEA or THAI ICED COFFEE

16 oz. \$4

SODA

Coke, Diet Coke, Sprite, Lemonade, Iced Tea. \$2.85

COCONUT LIME KOMBUCHA

Humm Brands Coconut Lime Kombucha - 16 oz. \$5

HOT TEA

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

WHITE WINES

Cannonball Chardonnay, Sonoma CA \$10
Domaine de Couron Rosé, France \$8
Fantinel Pinot Grigio, Italy \$9

RED WINES

Robert Mondavi Heritage Red Blend, CA \$9
Drumheller Merlot, WA \$10

HOUSEMADE COCKTAILS

PINK ORCHID. Coconut Vodka, Alizé Red Passion, Cointreau, Cranberry Juice, Lime Juice. \$10

COCONUT MARTINI

Vanilla Vodka, Coconut Rum, Coconut Milk, Pineapple Juice. Creamy and Refreshing. \$10

RHUBY ROYALE

Vodka, Rhubarb Amaro Liquer, Giffard Grapefruit Pamplemousse, Lemon Juice, topped w/ Brut. \$9

BEER

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

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

Chuckanut Brewery Helles Lager, \$6
Bellingham WA

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.*



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

SERVICE CHARGE

Indochine adds an 18% Service Charge to all guest checks. The entirety of this service charge is retained by the house, of which 100% is distributed to our staff in the form of wages and commissions.

Any tip left for the service staff is entirely optional and not required as your server is paid out of the Service Charge.

Available on



Welcome to wonderful.

Lunch

DAILY UNTIL 3:30PM

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