

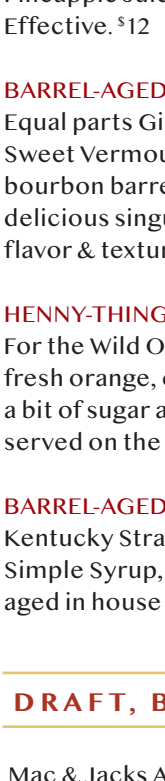
Served Tue-Sun 4-9pm



Summer 2021

Indochine Asian Dining

COCKTAILS



COCONUT MARTINI
Vanilla Vodka, Coconut Rum, Coconut Milk, Pineapple Juice. Creamy & Refreshing. \$12

LYCHEE IN LOVE
Vanilla Vodka, Housemade Rose & Lychee Simple Syrup, Lemon Juice. Luscious & Lustful. \$14

DRUNKEN BUDDHA
Coconut Vodka, Rum Haven Coconut Rum, Lime Juice, Pineapple Juice. Delicious, Effective. \$12

BARREL-AGED NEGRONI
Equal parts Gin, Campari & Sweet Vermouth combine in a bourbon barrel to produce a delicious singular expression of flavor & texture. \$14

HENNY-THING CAN HAPPEN
For the Wild Ones! Hennessy, fresh orange, cranberry and a bit of sugar are shaken and served on the rocks. \$16

BARREL-AGED OLD FASHIONED
Kentucky Straight Bourbon, Simple Syrup, and Bitters barrel aged in house for 2 months. \$14

BLOOD MOON PALOMA
Fresh Blood Oranges are showcased at their finest in this delicious paloma. \$12

SUMMER SOLSTICE
We honor the Summer's longest days with a refreshing combination of White Claw, lime juice, Blood Orange Simple Syrup, Vodka and a touch of Peach; ain't no law when you drinking the Claw \$12

PEACHES OUT IN GEORGIA
Southern specialties find a home for Summer in the PNW with whiskey, muddled lemon, Peach Schnapps, fresh lemon juice with a touch of sugar. \$12

GINGER BLOOM
Green tea infused Vodka pairs decisively with Sake, St Germain Elderflower Liqueur and our house made Ginger Syrup. Shaken and served up, refreshing. \$14

PURPLE HAZE
We infuse gin with a unique strain of butterfly pea flower and mix it with lavender and fresh lemon juice. It creates a psychedelic high purple color and a flavor delicately balanced between herb and fruit. Unique & refreshing. \$14

DRAFT, BOTTLED, CANNED BEER, DRAFT CIDER

Mac & Jacks African Amber \$6
Lucille IPA \$6
Chuckanut Lager \$6
Shillings Blackberry Pear Cider \$6

Rotating Tap (ask your server) \$5
Singha Thai Beer \$5
Beer Chang, Thailand \$5
Rainier Beer, WA \$4

WINES & SAKE

WHITE WINES

Mercer Chardonnay, CA \$12
Ryan Patrick Rose, WA \$9
Villa Pucchini Pinot Grigio, IT \$10
Zac Brown Sauv Blanc, WA \$10

ASIAN WINES
Hakutsuru Plum Wine \$10

Hot Sake \$8
Hakutsuru Plum Wine \$10

RED WINES

Zac Brown Red Blend, WA \$14
Disruption Merlot, WA \$9
Hedges Cab Sauvignon, WA \$14
Canoe Ridge Malbec, WA \$10

ALL-AGES BEVERAGES

THAI ICED TEA or THAI ICED COFFEE
16 oz. \$4

ESPRESSO DRINKS
Espresso, Mocha, Latte, Americano

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

SPECIALTY BEVS
Pineapple Soda, Guava Soda, Root Beer, Ginger Beer, San Pellegrino, Red Bull \$4

STARTERS

POTSTICKERS (6)
Pan-fried dumplings stuffed with juicy chicken, jicama and shallots, accompanied by a tangy soy-ginger vinaigrette. \$14

FRESH SPRING ROLLS
Lettuce, basil, & cilantro wrapped with chicken and shrimp or tofu in their rice paper. Served with our classic garlic & chili sauce topped with peanuts. \$12 @ *V

FIRECRACKER FRIED SPRING ROLLS (4)
Golden-fried spring rolls of ground seasoned chicken, sweet shallots, and garlic, streaked with chipotle and habanero. Calmed by chile aioli. \$14

CURRY VEGETABLE EMPANADA PUFFS (3)
Sumatran samosas. French-style puff pastries are filled with a curry medley of garbanzo beans, potatoes, peas and carrots. Complemented by Indochine's peanut sauce. (Not vegan, includes butter.) \$10

COCONUT PRAWNS
Jumbo prawns in a light coconut batter are fried and paired with fresh pineapple and mint in Indian Kala masala spice. Toasty and decadent. \$14

CRISPY TOFU
Ample cubes of tofu dipped in coconut batter and fried to a golden crunch. Served with both Indochine peanut and sweet chile sauces. Vegan. \$14 V

THAI LETTUCE WRAPS
Make your own wraps. Lean minced chicken or tofu & diced vegetables sauteed in a savory house hoisin sauce, wrapped in fresh lettuce. \$16 @ *V

DANCING BUDDHA
Dancing columns of crispy tofu are stacked and drizzled with caramelized sweet chile sauce & vegan made hoisin sauce & peanuts. Further blessed with Basil. \$15 @ V

TOASTED SESAME CHICKEN WRAPS
A mouth-watering Indochine favorite. Chicken caramelized with roasted cashews, peanuts, sweet mango and aromatic basil served with flaky house-made pastry flatbread. \$18

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. \$12

ASIAN FISH & CHIPS
Generous cuts of fresh cod marinated in soy, garlic and cumin, dipped into a peppery herbed breading, served with french fries. \$17

PIQUANT PEPPER CALAMARI
Deep Fried Calamari! Tender calamari is battered & fried crisp then wok-tossed with onions, bell peppers, and a sprinkle of piquant pepper. \$20

SOUP & SALAD

SUMMER BASIL SALAD
Tropical mango and pineapple in a creamy peanut sauce and sauteed chicken served with lovely Thai basil. A long time favorite. \$15 @ *V

CRYING TIGER BEEF SALAD
Wild and exotic. Fiercely seasoned beef seared in lime juice, garlic, habanero, and nam pla. Basil, cilantro, and lemongrass balance the heat. \$16 @

CRISPY FISH IN GINGER & BASIL
Delectably moist filleted fish dipped in a crisp golden batter & topped with fresh vegetables sauteed in a ginger basil sauce. \$22

THE BLACK SEA
A veritable sea over Black Thai Rice. Coconut milk is ground with Shiitake Mushrooms, sweet shallots and kala masala; then stir-fried with fish, shrimp, calamari, and scallops. Nutty, textured, and teeming with flavor. \$22. @

FILIPINO PORK ADOBO
A Filipino favorite with deeply marinated pork shoulder which is then freshly prepared with a soy sauce and garlic stewing sauce to create an irresistible stew. Just like Aunty makes. \$18 @

SPICY 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. \$14 @ *V

SEAFOOD SALAD
Marinated in lime, basil, cilantro, and garlic, a generous array of prawns, scallops, calamari and cod fish are lightly poached and served on a bed of fresh garden greens. \$16 @

HOUSE SPECIALTIES

PHAD THAI CHICKEN
We honor the perennial Thai favorite with authentic ingredients and preparation, from hand-extracted tamarind, wok-fried noodles, to bean sprouts, roasted peanuts and tangy-sweet sauce. \$16 @ *V

DRUNKEN BEEF NOODLES
A signature late night Thai dish comes to life with wok-fired tender sliced beef, rice noodles, and seasonal veggies. Finalized to perfection with fresh Thai Basil and generous rice wine. \$18 @ *V

MONGOLIAN BEEF
Beef and Shiitake mushrooms marinated in hoisin, sauteed with vegetables and chives. \$17 @ *V

YIN & YANG AHI *
The union of opposites. Fresh ahi tuna rubbed in hot ancho chili paste is encrusted with white & black sesame and lightly seared then cooled by cucumbers in wasabi aioli dressing. Extremes harmonized. \$26 @

THREE FLAVOR SALMON
Wok-seared vegetables tossed with basil rains over a fresh pan fried salmon filet with ginger julienned. Here we have the Thai trinity of spicy, sour, and sweet are achieved for your amazement. Topped with almonds. \$26. @

ENTREES

MANGO FRIED RICE
Chicken or Shrimp. Jasmine rice is wok-tossed with an egg, peas & carrots, cubes of mango and succulent prawns or moist chicken breast. \$15 @ *V

CASHEW CHICKEN
Tender strips of chicken, vegetables and whole roasted cashews sauteed in a sweet-hot garlic sauce. \$16 @ *V

ORANGE CHICKEN
Crispy golden chicken breast pieces caramelized in a Citrus Mandarin orange sauce. \$18 *V

HONEY WALNUT PRAWNS
Lightly battered jumbo prawns are dressed with lychee walnuts pineapple and lychee fruit in an elegant honey cream sauce. Served over crispy sweet potato. An Indochine favorite. \$22

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

CURRIES

PANANG CURRY CHICKEN
The richest of them all. Chunks of chicken sauteed in spices and simmered in a peanut-based red curry topped with aromatic kaffir lime leaves. Creamy and indulgent. \$18 @ *V

JUNGLE CURRY CHICKEN
Chicken marinated in curry powder and coconut milk, stir-fried in a creamy peanut curry of cumin, coriander and turmeric. Thick hot and vaguely dangerous. \$16 @ *V

BASIL CURRY SEAFOOD
Prawns, sea scallops, & calamari are sauteed with fresh vegetables in a delectably rich saffron colored coconut curry. \$22 @

CHICKEN TIKKA MASALA
An incredible explosion of exotic flavors. Succulent chicken is slowly simmered in a signature garlicky tomato and coconut cream sauce. This dish is spicy. \$18 @

SIDES

Jasmine White Rice \$2
Wild Thai Red & Brown Rice \$2.50

Yellow Coconut Curry Rice \$3
Flat breads (2 each) \$3

DESSERT

NEMESIS FLOURLESS CHOCOLATE CAKE
Irresistibly rich and decadent. \$8 @

BLACK RICE PUDDING \$8 @ *V

GLUTEN FREE CHEESECAKE
Try this silky creamy cream cheese cake served in a unique buttery Gluten Free Crust. \$6 @

LEMON COCONUT CAKE
Light toasted and zesty. \$8

HOUSEMADE GELATO

- VANILLA BEAN
- CHOCOLATE
- SALTED CARAMEL
- RASPBERRY
- COCONUT *V



@ GLUTEN-FREE ALWAYS



V VEGAN ALWAYS

*V VEGAN WHEN MODIFIED

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.

indochinedowntown.com

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