

satay

“Satay” is an Indonesian word meaning skewered and grilled.
Ours are served with a rice cake and pickled cucumbers.

bangkok boar 5.00 each / 2 for 9.00

Fresh tender Kurobuta pork is grilled and served with a golden raisin plum sauce.

street hawker beef 5.00 each / 2 for 9.00

Lightly grilled prime rib eye steak, fragrant with the aroma of hoisin and Chinese five spice.

kom pot short ribs 4.00 each / 2 for 8.00

Beef short ribs marinated with galangal, lemongrass, garlic, lime leaves, Thai chilies, turmeric, fish sauce, soy sauce and honey.

young mountain lamb 7.00 each / 2 for 12.00

Lamb tenderloin is marinated in garlic, black pepper and Indonesian soy sauce. Served with a traditional peanut sauce.

saigon scallop (3 per skewer) 6.00 each / 2 for 11.00

Fresh dry packed sea scallops are lightly grilled and served with a soy and black vinegar dipping sauce.

nam's prawns 6.00 each / 2 for 11.00

Marinated and grilled, served with a complex Cambodian dipping sauce.

thai chicken satay 3.50 each / 2 for 6.50

Grilled fresh minced chicken marinated with green curry paste, fresh coconut, lime leaves and fried shallots with green curry sauce

peasant's chicken 3.50 each / 2 for 6.50

Fresh tender dark meat chicken marinated in curry and coconut cream is skewered and seared over a flame. Served with a spicy peanut sauce.

fresh market vegetables

Eggplant 3.00 Zucchini 3.00

spiced tofu 3.00 each / 2 for 5.00

Hard tofu marinated with chilies, hoisin, garlic and soy sauce.

THE
triple
+ door
musicquarium
lounge

*A note from the Washington State Health Department:
“Items can be ordered undercooked. Consuming raw or undercooked food may increase your risk of food borne illness”

salads

cucumber and prawn salad 10.50

With mixed greens in a Vietnamese mint and shallot dressing.

green papaya 9.50

Shredded green papaya and carrot are tossed with fried shallot, aromatic leaves and a fresh lemon-garlic dressing.

chicken laab 10.00

Minced chicken breast wok-fried with shallot and lime leaf.
Served with cabbage leaf wrappers.

siam lettuce cup 17.00 / 21.00

Morsels of grilled Seabass (when available), roasted peanuts, Thai basil, lime juice, chili and tamarind on butter lettuce leaves.

starters

***bruschetta** 13.00 / 19.00

Sashimi grade ahi tuna is combined with a variety of peppers, fish sauce, sesame oil, and sesame seeds. Served with toasted baguettes.

panko prawns 6 for 12.00

Crispy prawns served with a hot & sour dip.

crab cakes 2 for 14.00 / 4 for 27.00

Fresh Dungeness crab seasoned with red curry and lime leaf. Served with a dill-infused dipping sauce.

buddha rolls 3 for 8.00

Fresh all vegetable spring roll in a rice wrapper. Served with a pineapple dipping sauce.

otak otak 7.00

A classic Malaysian preparation. Aromatic banana leaf parcel contains fresh seasonal fish in red curry.

stuffed shiitake mushrooms 9.00

Tofu, jicama and carrot in a shiitake mushroom cap. Deep fried and served with a sweet and spicy garlic chili sauce.

salt and pepper squid 11.00

A classic Chinese preparation served with a piquant dipping sauce.

potstickers 6 for 13.00

Our traditional chicken potstickers are made in house and served with a soy and black vinegar dipping sauce.

the triple cheese course 13.00

Our cheese selection features a trio of cheeses, homemade bread & crackers, fresh seasonal fruit and accompaniments. Please ask your server for today's selection.

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entrees

duck / chicken

wild ginger fragrant duck 14.50 / 23.50

Succulent fresh duck with a fragrant skin spiced with cinnamon and star anise. Served with steamed buns, Sichuan peppercorn salt and sweet plum sauce. Our house specialty. Extra buns .50 each.

angkor wat chicken 17.00

Fresh tender chicken breast is wok fried with aromatic herbs, spicy black beans, red and green bell peppers and onions.

green curry chicken 16.50

A classic Thai curry, rich in green chili and galangal. Finished with a touch of coconut milk.

mandarin chicken 11.50 / 16.50

Lightly breaded and wok fried with a sweet and sour sauce with chili.

beef / lamb / pork

seven flavor beef 17.00

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

panang beef curry 18.50

Slices of flank steak are served in a Thai curry with cardamom, coconut milk, Thai basil and fresh pounded peanuts.

mongolian triple chops 22.50 (three chops)

Tender lamb marinated in cognac and Sichuan peppercorn then grilled and finished with hoisin, fresh toasted coconut and crushed peanuts.

noodles

seafood thai noodles (not available on Sunday) 12.50 / 16.00

Fresh wide rice noodles are wok-fried with scallops, prawns, squid and mussels in a light soy sauce with hints of basil and chili. Vegetarian version available, 11.00

pad thai vegetable 12.50 / with chicken 13.50 / with prawns 15.00

A classic Thai noodle dish utilizing a variety of flavors and textures including fried tofu, peanuts, garlic, and chives in a slightly spicy sauce.

seafood

black pepper scallops 26.50

A Hong Kong specialty. Hand selected scallops are quickly seared and coated with soy sauce and black pepper.

phoenix and dragon 25.00

Scallops and prawns in a green curry with lime peel, lemongrass, and fresh coconut milk. Served with roti pancake.

wok fried barbeque prawns 17.00 / 27.00

Prawns in a spicy Asian barbeque sauce of shallots, garlic, scallions, dried chilies, hoisin and peanuts.

princess prawns 17.00 / 27.00

Large prawns are lightly battered and wok fried in a sweet and sour sauce with peanuts and chili.

steamed salmon cambodian style market price

Fresh troll caught king salmon steamed with soy sauce, garlic and scallions.

red curry fish 24.00

Pan fried fresh seasonal fish in a mild red curry sauce with hints of lime leaf and coconut. Served with thin rice noodles and cabbage salad.

***hanoi tuna** 19.50 / 30.00

Fresh sashimi grade ahi tuna is marinated with shallots, garlic, and turmeric, seared rare and served with almonds, dill and scallion oil.

vegetarian

vegetarian squash curry 14.50

Kabocha squash, eggplant, onion and tofu in a red curry sauce. Served with roti pancake.

thai passion tofu 9.00 / 13.50

Fried tofu, eggplant, soy sauce, kafir lime leaves and basil.

sides 5.50

- garlic bok choy
- sichuan green beans
- curried broccoli
- snow peas
- roti pancake 3 for 1.00

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non-alcoholic beverages

Voss Spring Water Still or Sparkling Small 4.00 Large 7.00

Fresh Squeezed Juices Orange, Grapefruit, Lemonade 4.00

Kaliber Non-Alcoholic Beer Brewed by Guinness 4.50

Dry Soda Juniper or Lemongrass 5.00

Izze Sparkling Natural Blackberry 3.75

Boylan Ginger Ale 3.50

Coke, Diet Coke, Sprite, Root Beer 2.00

The Scamp 4.00

A smooth blend of tropical juices and fresh berries floating on effervescent sparkles

Creamsicle 4.00

A blend of fresh orange, vanilla and cream

Rockstar 3.50 6oz. glass

The Triple Door is a hospitality venue unparalleled in Seattle. Please ask your server for more information on the possibilities for your next private function or corporate event.

The Triple Door can accommodate small or large parties and is available to be booked for the evening or day dependent upon artist scheduling.

We request 1 check and 18% gratuity on parties of seven or more

Please notify server of any allergies or dietary concerns

tea

Pot of tea 2.75

keemun

From the Lion Mountain region of China, the good Keemuns are considered to be among the world's finest teas. A rich, toasty tea without floral overtones

chinese oolong

A lightly sweet and faintly herbaceous tea w/delicate yet lingering flavor.
Grown in China's Fukien province.

jasmine

Jasmine blossoms are considered to have the fragrance that best harmonizes with tea. This blend has an ethereal floral scent, with whole Jasmine blossoms among the tea.

sencha fukujyu

A fresh Japanese green tea picked from the first harvests of the season.
This is an elegant, traditional tea.

orange ginger mint

Ginger soothes the digestive system. Mint has a calming effect. Rare orange bergamot and other uncommon botanicals are blended for a soft and lusciously fruity cup.

iced tea 2.75

classic blend

Teas from China and Sri Lanka are blended with a hint of jasmine to give this tea a graceful clean taste.

espresso and coffee

Espresso 2.75 Americano 2.75 Café latte 3.75 Cappuccino 3.75 Extra shot .75
Starbucks Sumatra Blend Drip Coffee 2.75
Starbucks Verona Blend Decaffeinated Drip Coffee 2.75

draft beer

The Immortal IPA 5.50

Clean, bright and hoppy.
From Seattle's Elysian Brewing Co.

New Belgium 1554 Black Ale 5.50

Dark, medium bodied ale with brisk chocolatey notes.

Roger's Pilsner 5.50

Refreshing lager with light, hoppy spice.
From Seattle's Georgetown Brewing Co.

Widmer Drifter Pale Ale 5.50

Smooth, caramel maltiness paired with a unique citrus quality.

sake

All served chilled

Momokawa Diamond 8.00

4 oz. glass

Yaegaki Junmai 15.00

300 ml bottle

Gekkeikan Nigori Unfiltered 15.00

300 ml bottle

cider

Spire Mountain Cider 12 oz 5.25

Full flavored pear cider from Washington.

Aspall Cider 16 oz 15.25

Crisp refreshing and thirst quenching apple cider from England.

bottled beer

Amstel Light 5.50 **Heineken** 5.50

Stella Artois 6.00

Budweiser 3.50 **Bud Light** 3.50

Corona 5.00 **Guinness Stout** 6.00

Tiger (Singapore) 5.50 **Singha** (Thailand) 5.50

New Belgium Fat Tire Amber 5.50

New Belgium Seasonal 12oz 5.50

New Belgium Mothership Wit 22oz 9.00

Organic wheat beer brewed with coriander and orange peel.

Bitburger Pilsner 16 oz 7.25

Clean Pale malt aromas on a crisp, snappy medium-bodied palate.
Brewed in Germany since 1883.

La Fin Du Monde 12oz 8.75

Spicy, golden triple-fermented ale from the
Unibroue Brewery, Quebec.

Old Rasputin Russian Imperial Stout 12oz 5.50

A rich, complex brew with a robust palate, a fruity nose and a warming finish from North Coast Brewing Co.

Saison Dupont 12oz 10.50

Earthy, herbal, and impossibly delicious beer from Belgium.

Delirium Tremens 25oz. 21.00

Limited production spicy blond ale with exotic aromas and a dry finish from Huyghe brewery of Belgium.

Maredsous 8 Degrees 11.2oz 8.75

Limited production dark Abby ale
from the Benedictine Monks of Belgium.

Brother Thelonious 25oz 12.50

Let's drink to music education! For every case sold of this Belgian Abbey Ale the Northwest Brewing Company makes a contribution to the Thelonious Monk Institute of Jazz to support jazz education.

Bombardier Ale 19oz 10.50

A burnished copper colour, it has a rich, tempting aroma of peppery hops and raisins, while the palate is dominated by more dark fruit, juicy malt and tangy hops.

house specialties

Spicy Thai Margarita 10.00

Tres Anejo, triple sec and fresh juices muddled with a fresh thai chili.

GinSing Margarita 9.00

Sauza Hornitos Tequila with fresh lime and the exotic flavor of Damiana, the ancient Mayan liquor made from the Guaycura plant.

Kiwi Smash 8.50

Fresh Kiwi smashed with 42° vodka.

Wild Ginger Vodka Martini 8.00

Finlandia Vodka infused with wild ginger. Aged in our cellar, strong and spicy.

Espresso Martini 9.00

Stoli Vanilla Vodka and Tia Maria shaken with a double shot of fresh brewed espresso, served in a chilled martini glass.

The Embassy 10.00

Woodford Reserve muddled with Cointreau, fresh orange, bitters and sweet vermouth.

Green Dragon 9.00

Stoli Citros and Triple Sec muddled with fresh thai basil and lemon wedges.

Lychee Cooler 7.50

A sweet and sour Finlandia Lychee vodka with grenadine.

Mango Bellini 9.50

Mango puree topped with Prosecco.

Mango Daiquiri 8.00

Cruzan Silver Rum and lime juice blended with mango. Smooth and satisfying.

Sparkling Mango Mojito 8.50

A Triple Door spin on the classic cocktail. Cruzan Mango Rum, mango muddled with fresh mint.

Pomatini 8.00

Stoli Citros shaken with fresh lime and pomegranate juice served in a chilled martini glass.

Ruby, My Dear 8.00

Finlandia Grapefruit Vodka, Triple Sec, Campari and orange juice served over ice.

Ginger Lemonade 7.50

Spicy Ginger infused Finlandia vodka with lemonade.

S.E.A. Julep 9.00

Jack Daniels, tamarind, muddled with tri-mint.

Tropical Cruz 7.00

Cruzan Guava Rum, fresh grapefruit juice, splash of lime, touch of grenadine.

Please see our wine list for wines by the bottle

madeira, port & fortifieds

3 oz glass

See our wine list for selections by the bottle

- Broadbent 10 Year Old Malmsey Madeira** 13.00
- Fonseca 10 Year Tawny Port** 12.00
- Taylor 20 Year Tawny Port** 15.00
- Fonseca Bin 27 Ruby Port** 10.00
- Taylor 2003 Late Bottled Vintage Port** 9.50
- Warres 1999 Late Bottled Vintage Port** 11.00
- Dow's 1997 Vintage Port** 25.00
- Domaine de Bernardins, Muscat de Beaumes de Venise 2005, France** 14.00

brandy

- Boulard's Grand Solage Calvados** 10.50
- Couvoisier VSOP Cognac** 11.00
- Remy Martin VSOP Cognac** 12.00
- Hennessey XO Cognac** 32.00
- Paul Giraud XO Cognac** 32.00
- Leriché VSOP Armagnac** 10.00
- Domaine Grassa Bass-Armagnac** 26.00
- Clear Creek Williams Pear Brandy, Oregon** 7.50
- Zenato Grappa** 10.00

Please see our wine list for dessert wine by the bottle

All prices subject to change