

# happy hour

musicquarium  
*lounge*

## well drinks 5.5

served in the musicquarium 4pm-6pm every day

## house martinis and manhattans 8.

## specialty cocktails

### honey bee 7.

thai chili infused reposado tequila, elderflower, lime, honey, lavender bitters

### cracked coconut martini 7.

captain morgan coconut, pineapple and lime juice, coconut cream

### mighty giant 7.

captain morgan white rum, stiggin's fancy pineapple rum, orgeat, orange, lime

### adriane's rum punch 7. pitcher - 25.

captain morgan coconut, bacardi mango, cranberry, orange, pineapple, and lime juice

## sommelier wine selections

### white or red 5.

### sparkling 6.

## draft beers

5./14oz      8./20oz      20./pitcher

### elysian seasonal tap

### seapine ipa

### roger's pilsner

### rotating draft

## tallboy 3.

## rainier

\*A note from the Washington State Health Department: "Items can be ordered undercooked. Consuming raw or undercooked meat, seafood & egg may increase your risk of food borne illness"

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## food

served in the musicquarium 4pm-6pm every day (priced per order)

### veggie samosas 3 for 5.

malaysian pastry filled with sweet potato & onion, served with sweet thai chili dipping sauce

### kale salad 5.

chiffonade kale, bell pepper, cabbage, and toasted marcona almonds in thai peanut dressing

### beet salad 5.

roasted local beets, watercress, makrut lime yogurt, peanut, shallots, soy lime vinaigrette

### white miso glazed brussel sprouts 5.

### sichuan green beans 5.

### pike market vegetable & local tofu satay 5.

### chilled blackened shrimp 3 for 4.

grilled blackened shrimp, cucumber, wasabi lime soy glaze

### salmon poke\* 6.

wild caught pacific king salmon chopped fresh daily with cucumber, red onion, sesame seeds, lemon, garlic, soy, and dill

### roasted shitake fresh rolls 5.

fresh thai basil & mint, umami roasted mushrooms, crispy tofu & local spring mix rolled in rice paper wrapper, hoisin peanut sauce

### curry fries with sambal mayo dip 5.

### triple door thai-style mini burger 6.

one sweet thai chili cilantro house ground beef slider on a sweet hum bao green onion bun with birds eye chili-cucumber relish, thai basil aioli, spicy ketchup & butter leaf lettuce

vegan

gluten free

for a schedule of live music & detailed event listings:

[thetripledoor.net](http://thetripledoor.net)

