

house specialties - \$10

buddha's hand

Grey Goose Citron, Momokawa Sake, Domaine de Canton, lemon

216 union

Champagne, Campari, Galliano, orange

joshua tree

Thai chili infused Cazadores Blanco, St. Germaine, grapefruit

red-light cocktail

Lychee infused vodka, strawberry, lemon

burmese pineapple

Bombay Sapphire, pineapple, house-made curry syrup

ginger lemonade

House infused ginger vodka, lemonade

mainstage

Bulleit Rye, Antica Formula, pomegranate, bitters

kickback

Black-tea infused vodka, lemon, soda

wild ginger martini

House infused ginger vodka served straight up

mango daiquiri

Bacardi Superior rum, mango, lime

Please see our wine list for wines by the glass and bottle

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 Selected Flavors 5.00

Reed's Extra Ginger Brew 5.00

Reed's Ginger Raspberry 5.00

Boylan Ginger Ale or Cream Soda 3.50

Coke, Diet Coke, Sprite, Root Beer 2.00

The Scamp 4.00

A smooth blend of tropical juices and fresh berries

Creamsicle 4.00

A blend of fresh orange, vanilla and cream

Red Bull 5.00 can

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.



the basics



216 union street, seattle
thetripledoor.net

satay

bangkor boar 5.5 each / 2 for 10.

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

vietnamese hawker beef 5.5 each / 2 for 10.

Flank steak marinated in yellow curry with lemongrass, ground peanut and lime leaf. Accompanied by a peanut sauce with coriander and hoisin.

kom pot short ribs 5.5 each / 2 for 10.

Cambodian style grilled crosscut beef short ribs. Soy sauce, turmeric, galangal and honey.

young mountain lamb 7. each / 2 for 13.

Lamb marinated in Indonesian soy sauce and black pepper. Served with a traditional peanut sauce.

saigon scallop (3 per skewer) 6. each / 2 for 11.

Fresh sea scallops (three per skewer) are lightly grilled and served with a soy and black vinegar dipping sauce.

nam's prawns 6. each / 2 for 11.

Grilled and served with our chef's exceptional Cambodian dipping sauce.

peasant's chicken 3.5 each / 2 for 6.5

Dark meat chicken marinated in coconut curry. Served with Thai peanut sauce.

market vegetable 5.

Daily selection of grilled fresh vegetables basted with orange teriyaki sauce.

spiced tofu 3. each / 2 for 5.

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

starters

green papaya salad 9.5

Shredded green papaya and carrot, aromatic Southeast Asian herbs, fried shallot and peanuts, in a lemon-fish sauce dressing.

buddha rolls 3 for 8.

Traditional Southeast Asian vegetable spring roll in a rice paper wrapper. Pineapple dipping sauce.

potstickers 6 for 13.

Made in-house, our chicken potstickers are a perennial favorite. Served with a black vinegar dipping sauce.

panko prawns 6 for 13.

Crispy prawns served with a hot and sour dipping sauce

triple cheese plate 15.

Three selections, homemade bread & crackers, seasonal fruit and accompaniments. Please ask your server for today's assortment.

Please notify server of any allergies or dietary concerns

entrees

wild ginger fragrant duck 15.5 / 24.5

Our house specialty. Succulent fresh duck spiced with cinnamon and star anise. Served with steamed buns, Sichuan peppercorn salt and sweet plum sauce. Extra buns 1.00 each.

angkor wat chicken 17.

Tender chicken breast is wok-fried with aromatic herbs, spicy black beans, red and green bell pepper and onion.

green curry chicken 17.

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

seven flavor beef 18.5

A Triple Door favorite from Vietnam: flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger.

pad thai

vegetable 12.5 / chicken 14. / prawns 15.5

A classic Thai noodle dish with fried tofu, peanuts and chives.

rama setu 13.

Named for the ancient land bridge that connects India and Sri Lanka, this red curry evokes the flavor of those countries. Eggplant, hard spiced tofu, sweet potato, daikon, red onion, and curry leaf.

sides 5.5

sichuan green beans