

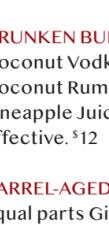
Served Tue-Sun 4-9pm



# Autumn 2021

## Indochine Asian Dining

### COCKTAILS



**COCONUT MARTINI**  
Vanilla Vodka, Coconut Rum, Coconut Milk, Pineapple Juice. Creamy & Refreshing. \$14

**AUTUMNS UP**  
Enjoy this Cardamom Cocktail with Japanese Hatozaki Finest Whiskey all season long. It is sensuous and calming and touches you in all the right places. \$16

**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

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

**DRUNKEN BUDDHA**  
Coconut Vodka, RumHaven 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

### DRAFT, BOTTLED, CANNED BEER, DRAFT CIDER

**DRAFT**  
Mac & Jacks African Amber \$7  
Lucille IPA \$7

Pfriam Japanese Lager \$8  
Chuckanut Lager \$7  
Rotating Draft \$6  
Rotating Cider \$7

**BOTTLED**  
Beer Chang, Thailand \$5

**CANS**  
Hitachino Nest Japanese Ale, Japan \$5  
Rainier Beer, WA \$5  
Topcutter IPA WA, \$6

### 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

Hedges Cab Sauvignon, WA \$12  
Canoe Ridge Malbec, WA \$10

**RED WINES**  
Zac Brown Red Blend, WA \$12

**ASIAN WINES**  
Hakutsuru Plum Wine \$10  
Hot Sake \$8

### ALL-AGES BEVERAGES

**THAI ICED TEA or THAI ICED COFFEE**  
16 oz. \$6

**ESPRESSO DRINKS**  
Espresso, Mocha, Latte, Americano \$6

**ESPERO DRINKS**  
Espresso, Mocha, Latte, Americano \$6

**ESPRESSO DRINKS**  
Espresso, Mocha, Latte, Americano \$6

**SODA**  
Coke, Diet Coke, Sprite, Lemonade, Iced Tea. \$4

**SPECIALTY BEVS**  
Pineapple Soda, Guava Soda, Ginger Beer, Red Bull \$6

### 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 thin rice paper. Served with our classic garlic & chili sauce topped with peanuts. \$14 (GF) \*V

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

**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. \$16

**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. \$18 (GF) \*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. \$16 (GF) 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. \$14

**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. \$24

### SALAD

**SUMMER BASIL SALAD**  
Tropical mango and pineapple in a creamy peanut sauce and sauteed chicken served with lovely Thai basil. A long time house favorite. \$16 (GF) \*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. \$18 (GF)

### HOUSE SPECIALTIES

**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. \$24



**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. \$28 (GF)

**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. \$26. (GF)

**FILIPINO PORK ADOBO**  
A Filipino pork shoulder which is then freshly prepared with a soy sauce and garlic stewing sauce to create an irresistible. Just like Aunty makes. \$22 (GF)

**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. \$30 (GF)

### ENTREES

**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. \$18 (GF) \*V

**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. \$18 (GF) \*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. \$20 (GF) \*V

**CASHEW CHICKEN**  
Tender strips of chicken, vegetables and whole roasted cashews sauteed in a sweet-hot garlic sauce. \$18 (GF) \*V

**MONGOLIAN BEEF**  
Beef and Shiitaki mushrooms marinated in hoisin, sauteed with vegetables and chives. \$20 (GF) \*V

**ORANGE CHICKEN**  
Crispy golden chicken breast pieces caramelized in a Citrus Mandarin orange sauce. \$22 \*V

**MONGOLIAN BEEF**  
Beef and Shiitaki mushrooms marinated in hoisin, sauteed with vegetables and chives. \$20 (GF) \*V

**HONEY WALNUT PRAWNS**  
Lightly battered jumbo prawns are dressed with glazed walnuts pineapple and lychee fruit in an elegant honey cream sauce. Served over crispy sweet potato. An Indochine favorite. \$24

\*Most items can be modified to your choice of vegan, tofu, chicken, beef (add \$3), or seafood (add \$3). <http://indochinedowntown.com/menu.pdf>

### 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. \$20 (GF) \*V

**BASIL CURRY SEAFOOD**  
Prawns, sea scallops, & calamari are sauteed with fresh vegetables in a delectably rich saffron colored coconut curry. \$24 (GF)

**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. \$18 (GF) \*V

**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. \$22 (GF)

### SIDES

Jasmine White Rice \$2  
Wild Thai Red & Brown Rice \$3  
Panang Curry Sauce \$8

Yellow Coconut Curry Rice \$4  
Flat breads (2 each) \$3  
Philipino Pork Adobo Sauce \$8

### DESSERT

**NEMESIS FLOURLESS CHOCOLATE CAKE**  
Irresistibly rich and decadent. \$11 (GF)

**HOUSEMADE GELATO**  
Single scoop. \$6 Ask for current flavors

**LEMON COCONUT CAKE**  
Light toasted and zesty. \$11

• VANILLA BEAN  
• CHOCOLATE  
• SALTED CARAMEL  
• RASPBERRY  
• COCONUT \*V



(GF) 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.

### GRATUITY

Tables of 8 or greater may have a gratuity added to their tab. If so it will be labelled on your receipt and 50% of that gratuity will go directly to your server with the remaining 50% being distributed amongst the rest of the staff.

**indochinedowntown.com**  
**253-272-8200**