

INDOCHINE

ASIAN DINING LOUNGE

STARTERS

FIRECRACKER FRIED SPRING ROLLS

Golden-fried spring rolls of ground seasoned chicken is laced with sweet shallots and garlic; stoked with chipotle and habanero. Resulting firestorm quelled by cool chile aioli. \$15

CRAB WONTONS

Dungeness crab and cream cheese are blended with cilantro and garlic then wrapped in wonton paper and deep fried into crisp golden pagodas. Served with sweet chile sauce. \$14

DANCING BUDDHA TOWER OF TOFU ⑤ GF

Dancing columns of crispy tofu are stacked and drizzled with caramelized sweet chili sauce & vegan made hoisin sauce. Further blessed w/ basil and completely Vegan. \$16

POTSTICKERS

Pan-fried dumplings are generously stuffed with juicy chicken, austere jicama and tangy shallots. Each bite should be fully accompanied by our tangy soy-ginger vinaigrette. \$14

TOASTED SESAME CHICKEN WRAPS

A mouth-watering Indochine favorite. Chicken caramelized with roasted cashews, peanuts, sweet mango and aromatic basil is served with aromatic and flaky puff pastry flatbread. \$18

FRESH SPRING ROLLS ⑤ GF

It is always Springtime with ribbons of lettuce, basil, & cilantro wrapped with chicken and shrimp or tofu in thin rice paper. Served all year long with our classic garlic & chili sauce. \$12

VIETNAMESE IMPERIAL ROLLS GF

Eat like Kings and Queens with these delicious deep fried pork stuffed Spring Rolls. The rolls are at their regal best with tapioca sheet wrapped pork, veggies, and spices filling. \$14

CURRY CHICKEN SATAYS GF

Delicately sliced and thoroughly seasoned chicken breast is skewered and grilled to its zenith of flavor. Served with a House Salad & House Pickled Vegetables. \$15

DRINKS & COCKTAILS



CRAFT COCKTAILS

PALOMA

Tequila, House-made Grapefruit syrup, and lime juice are shaken and served on the rocks w/ Club Soda. Refreshing w/ a lightly salted rim. \$11

BARREL-AGED OLD FASHIONED

A well-defined blend of Kentucky Straight Bourbon and Rye Whiskey, Simple Syrup, and Bitters. Barrel-aged in oak for 2 months. Mellow, smooth, and to the point of greatness. \$14

CAMELIA BLOOD ORANGE COCKTAIL

House-infused Black Tea Vodka served on the rocks with Bundaberg Blood Orange soda. \$12

CHERRY BLOSSOM

Green tea-infused Japanese Gin pairs decisively with Nama Sake, St Germain Liqueur and our House-made Ginger Syrup. Shaken and served up as refreshing as the Springtime. \$14

BARTENDER'S CHOICE

The Bartender's favorite experimental cocktail. A great drink with great results. \$8

BEVERAGES

THAI ICED TEA, THAI ICED COFFEE

16oz, \$5

SPECIALTY SODA

Guava, Pineapple,
Ginger Beer, \$4

SAN PELLEGRINO

Sparkling Mineral Water,
Blood Orange, \$4

HUMM BRAND KOMBUCHA

Ask server for current flavors,
16oz, \$5

HOT TEA

Jasmine, Green, Black,
Herbal, \$4

SIGNATURE COCKTAILS

DRUNKEN BUDDHA

Serenity achieved. Muddled and mixed Coconut Vodka, RumHaven Coconut Rum, Lime & Pineapple. Shaken & strained. \$12

MANGO RITA

House-infused Mango Tequila, Lime juice, Cinnamon Syrup and Mango Juice are muddled, shaken, and served on ice. \$12

COCONUT MARTINI

Both Creamy and Refreshing: Shaken and strained Vanilla Vodka, Coconut Rum, Coconut Gelato, Lime & Pineapple. \$12

PINK ORCHID

Beautiful, sumptuous and pink. Coconut Vodka, Alizé Red Passion, Cointreau, Cranberry & Lime Juice. \$12

INDO MOJITO

We treat this Cuban emigre with fine distinction: White Caribbean Rum is introduced to Italian Limoncello, Lime Juice, and then thoroughly muddled with fresh mint. \$12

SAKE, WINE & BEER

BEER ON TAP, \$6

Mac & Jacks African Amber, Redmond
Lazy Boy Hefeweizen, Everett
Lucille IPA, Georgetown Seattle
Chuckanut Brewery Pilsner, Bellingham
Rotating Beer Tap, *ask server*
Rotating Cider Tap, *ask server*

BOTTLED BEER, \$5

Guinness Draft, Ireland
Heineken, Holland
Corona, Mexico
Singha, Thailand
Chang Beer, Thailand
Bud Light, USA
Kaliber, Ireland
Non-Alcoholic

RED WINES

6 oz / 9 oz / bottle

Portlandia Oregon Pinot Noir

\$12 / \$15 / \$46

Hedges CMS Cabernet

Washington State \$13 / \$16 / \$46

Disruption Merlot

Washington State \$10 / \$13 / \$36

Elsa Bianchi Malbec

Argentina \$10 / \$13 / \$36

Zac Alexander Brown Red Blend

Napa Valley CA \$12 / \$15 / \$44

WHITE WINES

6 oz / 9 oz / bottle

Mercer Chardonnay

Washington \$13 / \$16 / \$46

Fantinel Pinot Grigio

Italy \$10 / \$13 / \$36

Zac Alexander Brown Sauvignon Blanc

Napa Valley CA \$10 / \$13 / \$36

Ryan Patrick Rose

Columbia Valley Washington \$9 / \$12 / \$32

Cupcake Prosecco Italy \$10 / na / na

Codorniu Cava Brut Spain \$10 / na / na

PLUM WINE & SAKE

Hakutsuru Plum Wine 6oz, \$9

Yaegaki, House Sake 8oz carafe, \$8

Nama Sake unpasteurised, \$9

Kizakura Nigori unfiltered, \$9

SOUP & SALAD

SPICY LEMONGRASS SEAFOOD SOUP ⑤ GF

Three flavors align in this fragrant Dtom Yum Talay; served teeming with prawns, scallops, calamari, and cod. Cooked with chiles, nam pla, lemongrass, and kaffir lime. Spicy, salty, sour, sweet. \$15

SHRIMP WONTON SOUP

Warm your soul with these tender flavor-stuffed wontons rising in their delicate broth with Baby Bok Choy and Enoki Mushrooms. Chef-topped for a flare of flavor w/green onions and cilantro. \$14

CRYING TIGER BEEF SALAD GF

Not for the timid. Fiercly seasoned beef seared in lime juice, nam pla, garlic and habanero. We add basil, cilantro and lemongrass to balance the heat. May induce tears, but our kitchen can adjust the heat level. \$17

SUMMER BASIL SALAD WITH CHICKEN ⑤ GF

Tropical summertime mango and pineapple in a creamy peanut sauce and sauteéd chicken served with lovely Thai basil. A longtime house favorite. \$16

HOUSE SPECIALTIES

HONEY GLAZED WALNUT PRAWNS

Lightly battered jumbo prawns dressed with glazed walnuts, pineapple and lychee fruit in an elegant honey cream sauce. Served over crispy sweet potatoes. A long time Indochine favorite. \$22

THE BLACK SEA GF

A veritable sea of Black Thai Rice and coconut milk with fresh fish, shrimp, calamari, and scallops. Tossed with sweet shallots in kala masala and ground shiitake mushrooms. Topped for service with Dungeness Crab Meat. Nutty, textured, teeming with flavor. \$26

* YIN YANG AHI GF

The union of opposites. Fresh ahi tuna rubbed in hot ancho chili powder is encrusted with white & black sesame seeds then cooled by cucumbers in wasabi aioli dressing. Extremes harmonized. \$28

THREE FLAVOR WILD SALMON STEAK GF

A pan-fried steak of wild sockeye salmon is set on a bed of wok-fired seasonal vegetables. Caramelized Ginger, Thai holy basil, and tamarind then reign their heavenly flavor over the salmon. Bow to the trinity of spicy, sour, and sweet. \$28

FROM THE WOK

CASHEW CHICKEN ⑤ GF

Tender strips of chicken, seasonal vegetables and whole roasted cashews sauteéd in a sweet-hot garlic sauce. Traditional yet mildly spiced. Kung Pao style. \$16

ORANGE CHICKEN ⑤

Supremely tender pillows of chicken, fried to a crispy golden brown and caramelized in a sweet Mandarin orange sauce. Finished with a sprinkle of chives and toasted sesame seeds, served over a feathery bed of crunchy rice noodles. \$18

MONGOLIAN BEEF ⑤ GF

Hand-cut strips of beef are house marinated and aggressively seared in a fiery wok with carmelized onions fresh Shiitake mushrooms, bell peppers, and green beans. Finished with fresh chives. \$18

PHILIPINO PORK ADOBO GF

A Filipino favorite is freshly prepared by Indochine chefs daily. The traditional soy sauce and garlic marinade does double duty as it first seasons tender pork shoulder overnight and then creates an irresistible stewing sauce during the day. Just like Auntie makes. \$18

CURRIES

PANANG CURRY CHICKEN ⑤ GF

The richest and the creamiest of them all. Chicken is sauteed in smoldering spices and simmered in a peanut-based red curry. Finished with aromatic kaffir lime leaves. Creamy, indulgent. \$18

JUNGLE CURRY CHICKEN ⑤ GF

Chicken marinated in curry powder and coconut milk, stir-fried then simmered in a creamy peanut curry of cumin, coriander and turmeric. Thick, hot, and vaguely dangerous. \$18

GREEN CURRY CHICKEN ⑤ GF

A Thai classic with chicken simmered in creamy coconut milk, bell peppers, green beans, mushrooms, and onions. \$16

TIKKA MASALA with CHICKEN GF

Experience an incredible explosion of exotic flavors. Succulent chicken is infused with exotic spices and wok-seared to release a burst of aromatics. Simmered in a signature garlicky tomato and coconut cream sauce. \$18

NOODLES & RICE DISHES

MANGO FRIED RICE w/ CHICKEN or PRAWNS ⑤ GF

Fragrant Jasmine Rice is wok-tossed with an egg, peas, carrots, cubes of mango, and succulent prawns or moist chicken breast. Tasty throughout. \$16

DRUNKEN BEEF NOODLES ⑤ GF

A signature late night Thai dish comes to life at Indochine with wok-fired tender sliced beef, wide sliced Ho Fun rice noodles, onions, mushrooms, green beans, and bell peppers. Finalized at perfection with fresh Thai basil and generous rice wine. \$18

SINGAPORE NOODLES with CHICKEN & SHRIMP ⑤ GF

From a small island nation comes a dish large in flavor. Built on the history of Chinese noodles and British-Indian Curries this stir fry of vermicelli noodles, succulent chicken breast, shrimp, and Madras Curry powder produces a dish bright in color and flavor. \$15

PHAD THAI CHICKEN ⑤ GF

Bangkok's signature street specialty finds a new home in Tacoma's hottest woks. Indochine chefs fire rice noodles, hand extracted tamarind, and roasted peanuts to caramelized perfection in our tangy-sweet house made sauce. \$16

SIDES

- Jasmine Steamed White Rice ⑤ GF, \$2
- Wild Thai Brown & Red Rice ⑤ GF, \$3
- Saffron Coconut Curry Rice ⑤ GF, \$4
- Pickled Veggies ⑤ GF, \$4
- Flat Breads (2 each), \$3

GRATUITY

There may be a gratuity added to larger groups of 8 or more of 20%. Any gratuity added to the check will be listed on the receipt. 50% of any gratuity will go directly to your server(s) and the remaining will be distributed to all members of staff.

NUMBER OF CHECKS

For large groups, there may be a limit of 10 to the number of checks your server can effectively keep separate. We ask that you limit the number of separate checks to 10.

KIDS FAVORITES

- Potstickers, \$10
- Chicken Beignets & Fries ⑤, \$8
- Mango Fried Rice with Chicken ⑤ GF, \$10
- Curry Chicken Satays GF, \$8
- Kids Fresh Spring Rolls ⑤ GF, \$8

HEALTH ADVISORY *

Specific items on the menu are cooked to order. Consuming raw, undercooked, and unpasteurized food items may increase your chance of foodborne illness.

