

happy hour

served in the mq stage & lounge from 4pm-6pm // tuesday - friday

well drinks // 7.

classic cocktails

house martini · house manhattan house old-fashioned // 9.

specialty cocktails

rush hour sangria // 7. red wine, brandy, fresh fruit, orange juice

thai chili margarita // 8. house infused spicy tequila, grapefruit, lime, agave syrup, lime salt rim

revival from death // 7. gin, lillet, lucid absinthe, lemon, orange bitters, sparkling wine

sommelier wine selections

white \cdot red \cdot sparkling // 7.

draft beers

pilsner · pale ale · ipa · rotating // 7.

rainier tallboy // 5.

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seasoned steak fries // 6.5 GF Served with sambal mayo.

food

chicken potstickers // 3 for 10. House-made potstickers filled with chicken and mushroom, pan-seared and served with a black vinegar dipping sauce.

malay chicken satay // 3 for 6. GF Marinated in lemongrass, ginger, shallots and spices. Skewered and grilled, rice cake, pickled cucumbers and a peanut dipping sauce.

thai mushroom satay // 3 for 9. V GF Fresh local shiitake mushrooms marinated in coriander, garlic and ginger. Skewered and grilled, rice cake, pickled cucumbers and a chili vinegar dipping sauce.

vegan pad thai ∥ 12. ∨ GF

Rice noodles, fried tofu, red onion, bean sprouts, garlic chives and peanuts in a vegan sweet, hot and sour tamarind sauce.

chicken pad thai // 14. GF

Rice noodles, chicken, fried tofu, egg, red onion, bean sprouts, garlic chives, and peanuts in a traditional sweet, hot and sour tamarind sauce.

V = vegan GF = gluten free

*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

for a schedule of live music & detailed event listings: thetripledoor.com

