

ABOUT DINING AT JASMINE + GINGER, THIS ISN'T A TRADITIONAL THAI RESTAURANT. WE ARE AN ASIAN FUSION RESTAURANT.

CHEF STEVE TOPPLE LOVES ASIAN FOOD, WE ARE CREATING FOOD THAT COME FROM MULTIPLE REGIONS OF ASIA.

THIS MENU IS BASED ON ASIAN CLASSICS WITH CHEF TOPPLE'S TWIST AND TOUCH TO THE DISHES, IT'S JUST GOOD HEARTWARMING FUN FOOD, YOU DON'T GET EVERYDAY. JUST LIKE YOUR GRANDMOTHER'S COOKING... EXCEPT, OF COURSE, SHE WASN'T THAI EITHER.

WE ENCOURAGE YOU TO ORDER FOOD FOR YOUR TABLE TO SHARE...EVEN IF YOU DON'T LIKE EVERYONE, YOU'RE SITTING WITH.

OUR FOOD IS ROBUSTLY FLAVORED, MOST DISHES CAN BE ORDERED MILD OR SPICIER, BUT WE CAN NOT GO DOWN IN SPICE. ITEMS MARKED WITH (GF) ARE GLUTEN FREE, OR CAN BE PREPARED (GF) UPON REQUEST WITH SOME MODIFICATION

APPETIZERS

VEGETABLE POTSTICKERS \$11

Water Chestnut, Carrot, Celery, Ginger, Lemongrass, Wrapped in Spinach Wonton Wrapper
Served with Soy Green Onion Dipping Sauce

CRISPY KOREAN PORK BABY BACK RIBS \$12

Slow Cooked Pork Baby Back Ribs, Crispy Fried Served with Korean BBQ Sauce

TEMPURA HEART OF PALMS \$9

Crispy Hearts of Palm in Tempura Batter with Lemon Ginger Dipping Sauce

PORK BELLY BAO \$13

Crispy Pork Belly, Steamed Bun with Pickled Carrot-Daikon & Hoisin Five Spice Sauce

CRAB CAKE FRITTERS \$14

Crispy Asian Style Crab Cakes with Pickled Cucumbers & Sweet Chili Sauce

SUSHI ROLL OF THE DAY \$13

Chefs Selection of Freshly Made Sushi Roll with Soy Sauce & Wasabi

SALADS

CUCUMBER SALAD (GF) \$8

Marinated Cucumber, Red Onion, Red Pepper Flakes, Thai Basil, Mint & Arugula

ASIAN MIXED GREEN SALAD (GF) \$8

Assorted Mixed Greens, Spiced Almonds, Mandarin Oranges & Honey Five Spice Dressing

SOUP

TOM KHA (GF) (C) \$5 (B) \$9

Thai Coconut Soup with Mushroom & Cilantro, Flavored with Galangal, Lemongrass & Lime Juice

ENTRÉE STYLE NOODLES/MAIN COURSES/ FRIED RICE

CHICKEN PAD THAI NOODLES (GF) \$16

Rice Noodles with Chicken Thigh, Pad Thai Sauce, Bean Sprouts, Green Onion & Egg, Add: Shrimp 8

SLOW BRAISED BEEF DRUNKEN NOODLES \$19

Flat Rice Noodles with Garlic, Beef Short Ribs, Broccoli, Thai Chili, Carrots & Mushroom Soy Sauce

ANCHO CHILI MARINATED BEEF FLAT IRON STEAK \$21

Grilled Flat Iron Steak, Wasabi Mashed Potato, Garlic Broccoli with Cilantro Chimichurri

“SURF AND TURF” BEEF TENDERLOIN \$33

Crab Crusted-Beef Tenderloin, Kimchi Potato Hash, Tempura Asparagus with Thyme Demi

COCONUT CRUSTED MAHI MAHI \$24

Fennel Orange Broccoli Orange Slaw, Bamboo Shoots with Pineapple & Anise Sauce

MISO GLAZED BLACK COD (GF) \$25

Water Chestnut and Vegetable Stir Fry with Mushroom Vinaigrette

PAN SEARED SCALLOPS (GF) \$23

Pan Seared East Coast Scallops with Steamed Rice, Roasted Red Peppers & Lemongrass Coconut Sauce

CHEF TOPPLE'S SIGNATURE “HALIBUT -TIGER SHRIMP YELLOW CURRY” (GF) \$24

Creamy Yellow Thai Spiced Curry with Halibut, Shrimp, Red Potato, Baby Corn & Carrots, Served with Jasmine Rice

MASSAMAN CHICKEN CURRY (GF) \$17

Chicken Thigh in a Creamy Smooth Curry with Red Potato, Baby Carrots & Roasted Peanuts

Served with Jasmine Rice **Sub Beef Tenderloin \$8**

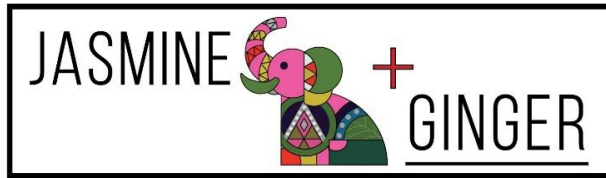
PANAENG CURRY CRUSTED LAMB RACK \$28

Chinese Noodles, Asian Vegetables & Mint Dressing

VEGETABLE FRIED RICE \$14

Stir Fried Jasmine Rice with Egg, Green Onion, Soy Sauce & Seasonal Vegetables

Add: Tofu 4, Chicken 4, Shrimp 8



DRAFT BEER

Please Ask your server for today's selection

BOTTLED BEER

Singha – Thailand	5
Tsingtao – China	4
Coors Banquet – USA	4
Coors Light – USA	4
Miller Lite – USA	4
Budweiser – USA	4
Bud Light – USA	4
Corona – USA	4
NA St. Paulie Girl – USA	3
Stella Artios – Belgium	5
Michelob Ultra – USA	4
White Claw – Mango	4
White Claw – Black Cherry	4

MIXED COCKTAILS

Pineapple Thai Mule, Lime, Ginger Beer, Pineapple Cider and Smirnoff Vodka	10
Ginger Margherita, Ginger Liqueur, Triple Sec, Sweet and Sour and Altos Tequila	11
Whiskey Gingerado, Sinfire, Lemon Juice, Lemonscato and Ginger Liqueur	12
Jasmine + Ginger, Yuzu Liqueur, Lychee Liqueur and Smirnoff Vodka	11
Asian Pear Mojito, Pear Liqueur, Limoncello, Mint, Simple Syrup	12

MARTINI'S

Thai Basil Lemon Drop, Ginger Liqueur, Thai Basil, Triple Sec, Citron Vodka	12
The 55, Hendricks Gin, Cucumber and Lime	15
McCall Manhattan, Knob Creek, Sweet Vermouth, Bitters and Orange Juice	13
Coconut Martini, Coconut Milk, Condensed Milk, Vodka, Myers Rum, Toasted Coconut	12

HOUSE/WHITE WINE

Carmenet, Chardonnay, CA	8	25
Carmenet, Cabernet, CA	8	25
Makara, Sauvignon Blanc, Marlborough, New Zealand	11	33
Emotion, Sparkling Rose, France	10	30
Lemonscato, Lemon Prosecco, Italy	8	24
G3 Chardonnay, Columbia Valley, Washington State	10	30
Angeline, Rose of Pinot Noir, California	8	24
Bolla, Pinot Grigio, Italy	8	24

RED WINE

Fleur, Pinot Noir, Monterey, CA	9	27
J Lohr Estates, South Ridge, Syrah, Paso Robles, CA	10	30
The Walls, Stanley Groovy, Red Blend, Walla Walla, WA	11	33
Angeline, Reserve Merlot, Paso Robles, CA	9	27
Clearwater Canyon, Renaissance Red, Lewis Clark Valley, ID	14	42
G3, Cabernet Sauvignon, Columbia Valley, Washington State	9	27
Murrieta's Well, Blend, Livermore Valley, California	-	45
Clearwater Canyon, Carmener, Phinney Hill, Washington State	-	48
Dunham, Trutina, Columbia Valley, Washington State	-	50

SAKE

	CUP	CF
Nigori Sake Japan, Cloudy	4	18
Tyku Cucumber Sake	4	18
Tyku Coconut Sake	4	18
Sayrui Pink Nigori Sake	4	18
Awayuki Sparking Sake	3	16

NON-ALCHOLIC

Kombucha, Ask Server for Flavors	5
Assorted Flavored Tea's	3
Soft Drinks	3
Coke, Diet Coke, Sprite, Ginger Ale, Dr. Pepper	