

Wild Tiger

Dinner Menu

Appetizers

Crispy Egg Rolls \$4.50

Silver noodle, dried mushroom, cabbage and carrot served with plum sauce.

Crispy Tofu \$4.50

Crispy Japanese tofu served with sweet chili sauce and peanut.

Fresh Rolls Tofu \$4.50 Shrimp \$6

Bean spouts, lettuce, cilantro and soft rice noodle wrapped in fresh rice paper served with homemade peanut dipping sauce. \$6.50

Crab Puffs

Crispy wonton filled with imitation crab meat and cream cheese served with plum sauce.

Coconut Prawn \$7.50

Crispy prawn with coconut shaving served with plum sauce.

Wild Tiger Wings \$8.50

Marinated chicken wing, lightly breaded and fried until golden and crispy.



Satay Chicken

\$8.50

Grilled marinated chicken skewers served with peanut sauce and cucumber sauce.

Pot Sticker

\$6

Fried pork and cabbage dumpling served with ginger soy dipping sauce.

Golden Triangle

\$8.50

Ground chicken and shrimp wrapped in a flour trailla deep-fried.

Steam Mussels

\$9

Steam blue mussels with aromatic lemongrass and set in basil broth.

Crispy Calamari

\$10

Crispy calamari served with Siracha cream sauce.

Soup

Your choice of Chicken, Tofu or Vegetable \$8.95, Beef or Pork \$10, Shrimp \$12, Seafood \$14



Tom Yum 

Spicy lemongrass broth soup with kaffir, tomato, mushroom, onion and lime juice.

Tom Kha

Galangal, lemongrass, kaffir leaves, mushroom, cabbage, lime juice and coconut milk.

Shrimp Wonton Soup

\$8

Shrimp wonton, shrimp, lettuce and bean sprout in clear broth soup.

Salad

House Salad (add grilled chicken \$4) \$7

Crispy tofu, hardboiled egg, lettuce, cucumber, grape tomato, red onion and cilantro served with curry peanut sweet and sour sauce.

Papaya Salad (add grilled shrimp \$4) \$8

Shredded green papaya, Thai chili, green bean, tomato and peanut with spicy lime dressing.

Glass Noodle Salad \$12.95

Steam glass noodle, ground chicken, shrimp, squid, onion, red onion, mint, cilantro tossed with chili lime juice and sweet chili paste.

Larb \$11.95

Ground chicken roasted rice powder, red onion, mints, cilantro, tossed with chili lime juice.

Beef Salad \$12

Grilled beef sirloin, tomato, cucumber, red onion, bell pepper, mints and cilantro with spicy lime dressing.



18% gratuity will be added to the party of 6 or more

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Chicken, Vegetable or Tofu	\$11
Beef or Pork	\$12
Shrimp	\$14
Seafood	\$16

Srir-Fried and Curry dish served with steamed rice.
Substitute Brown Rice \$1

Spice Level Mild Medium Hot Very Hot

Stir-Fried

Stir-fried Cashew Nut

Onion, celery, bell pepper, carrot, and cashew nut in roasted sweet chili sauce

Stir-fried Fresh Ginger

Fresh ginger, mushroom, onion, carrot, and bell pepper.

Stir-fried Garlic

Sautéed roasted garlic, onion, mushroom, and cilantro in black pepper sauce over a bed of broccoli.

Stir-fried Mixed Vegetable

Stir-fried mixed vegetables in a work with garlic soy sauce.

Pra Ram

Steamed mixed vegetables topped with house peanut sauce.

Stir-fried Basil

Stir-fried ground chicken with bell peppers, green bean, onion and basil.

Stir-fried Eggplant

Onion, bell pepper, eggplant, and basil in roasted sweet chili sauce.

Curries

Red Curry

Red curry with coconut milk, bamboo shoot, bell pepper, and basil

Green Curry

Green curry with coconut milk, bamboo shoot, bell pepper, eggplant and basil.

Yellow Curry

Yellow curry with coconut milk, potato, onion, carrot and sprinkled with shallots.

Jungle Curry (No coconut milk)

Spicy Clear red curry with Thai herbs, fresh vegetables bamboo shoot, mushroom, bell pepper and basil.

Panang Curry

A Panang curry with coconut milk, green bean, and bell peppers topped with ground peanut.

Mussaman Curry

A mild slow cooked curry made with a blend of spices including nutmeg, cumin and cloves in coconut milk with onion, carrot, potato, and peanuts.



Noodles

Pad Thai

Stir-fried wide-size rice in tamarind sauce with egg, bean sprout, and green onion served with chopped peanuts.

Drunken Noodle

Stir-fried wide-size rice noodle with Thai chili, egg, bell pepper, broccoli, tomato and basil served with raw bean sprout

Pad SEE-IEW

Stir-fried wide-size rice noodle with egg, carrot, broccoli, and sweet soy sauce.

Pad Woon-Sen

Stir-fried bean thread with mushroom, cabbage, onion, celery, carrot, grape tomato, bean sprout and egg.

Wild Tiger Noodle

Stir-fried wide-size rice noodle with egg, cabbage, onion, and bean sprout in house soy sauce.

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Noodles Soup

Tom Yum Noodle Soup

\$12.95

Rice noodle or egg noodle with ground chicken, squid, shrimp, and mussle, bean sprout topped with chopped peanuts.

Clear Broth Noodle Soup

(Chicken or tofu \$11, Beef \$12)

Clear broth small rice noodle soup with bean sprout, cilantro and green onion.

Khao Soi

(Chicken or tofu \$11, Beef \$12)

Egg noodle, shallot, cilantro in curry soup topped with crispy egg noodle.

Fried Rice

Traditional Thai Fried Rice

Stir-fried rice with egg, onion, grape tomato, peas, and carrots

Pineapple Fried Rice

Stir-fried rice with curry powder, egg, pineapple, cashew nut, raisins, onion, grape tomato, pea and carrot.

Basil Fried Rice

Stir-fried rice with egg, bell pepper, onion, and basil.



House Specials

Panang Curry Jumbo Prawn

\$17

Grilled jumbo prawn topped with panang curry, bell pepper, green bean and asparagus.

Volcano Beef

\$16

Stir fried beef sirloin, tomato, onion, asparagus, bell pepper, pineapple, grape tomato in house specials sauce.

Three flavors Salmon

\$15

Pan fried sockeye salmon, topped with three flavor dressing, green bean, onion and bell pepper topped with crispy basil

Teriyaki Chicken

\$13

Charcoal boiled chicken served with steamed vegetable and rice

Crispy Duck Curry

\$21

Red curry with half roasted duck, pineapple, bell pepper, grape tomatoes, lychee and basil.

Pumpkin Curry

(Chicken, Pork, Beef or Tofu \$13, Grilled shrimp \$17)

Golden pumpkin, lychee, bell pepper and basil in red curry sauce.

Dungeness Crab Fried Rice

\$16

Crab meat, jasmine rice, egg, onion, peas-carrots and grape tomato.

Lemongrass Chicken

\$13

(Add \$1 for pad thai)

Grilled marinated lemongrass chicken with steamed vegetable and topped with peanut sauce.



Side

Steam Rice	\$1.5
Sticky Rice	\$2
Brown Rice	\$2
Steamed Vegetables	\$3
Steamed Noodles	\$3
Steamed Meat	\$3
Squid or Shrimp	\$4
Peanut Sauce	\$2
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Drinks

Soda (Refilled)	\$2
Regular Iced Tea (Refilled)	\$2.50
Thai Ice Coffee	\$3
Thai Ice Tea	\$3
Fresh Lime Juice with soda	\$3
Mango Juice	\$3
Coconut Juice	\$3
Orange Juice	\$3
Sparkling Water	\$3
Hot Tea Cup	\$2
Hot Tea Pot	\$4

Desserts

Coconut Ice Cream	\$4
Mango Sticky Rice	\$6
(Seasonal) + ice cream	+\$2
Lava Cake	\$8
A chocolate Mousse	\$8

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Drinks and Cocktails

Beer

Import \$4.50

Singha
Tsingtao
Sapporo
Tiger

Domestic \$3.50

Bud Light
Coor Light

Draft Beer \$4.50

Please Ask Server For Option

Sake \$7



Wine

All house wine \$6

Chardonnay, Cabernet Sauvignon,
Merot, Resling

White Wine

Chardonnay Kendall Jackson \$8/\$30
Pinot Gris Duck Pond \$7/\$26
Riesling Chateau St. Michelle \$7/26
Pinot Grisio House \$6/22

Red Wine

Cabernet 14 hands \$7/26
Pinot Noir Kendall Jackson \$8/30



House Cocktails

Long Drink

- Long Island Iced Tea** \$9
Vodka, Gin, Tequila, Rum, Triple sec, Sour mix, and Splash of Coke
- Lynsbrege Lemonade** \$8
Jack Daniels, Triple Sec, Lemon Juice, Simple Syrub and Soda
- Bangkok Mule** \$8
Yazi Vodka Ginger Beer, Lime Juice, and Thai Spice
- Tequila Sunrise** \$7
Tequila, Orange Juice
- Washington Black Apple** \$8
Black Whiskey, Sour Apple Schnapps, and Cranberry Juice
- Mojito** \$8
Muddles Fresh Mint, Silver Rum, Triple Sec, Lime Juice, top with Soda
- Mai Tai** \$9
Silver Rum, Amaretto, Pineapple Juice, Sour Mix, and Garnadines

Martini's

- Lemon Drop** \$8
Citron Vodka, Simple syrub, Triple sec and lemon juice
- Banana Banshee** \$8
Banana Liquor, Creme De Cacao and Cream
- Chambord Kamikaze** \$9
Viscova Vodka, Lime Juice, Triple Sec and Chambord
- Oregon Apple** \$8
Pendleton Whiskey, Sour Apple Schnapps, and Cranberry Juice
- Yazitini** \$8
Yazi Ginger Vodka, Tripple Sec, Cranberry Juice and Lime Juice
- Saturn Martini** \$9
Orange Vodka, Muddled Lemon, Simple Syrub, Sour Mix, and Touch of Chambord
- Hot n' Dirty Martini** \$8
Pepper Vodka and Splash of Olive Juice

