



Owner: Kaj Sturdivant General Manager: Kennedy Wilson-Avalos Executive Chef: Diana Tellez Bar Manager: Kenia Navarro

DUMPLINGS & BUNS

House-Made Steamed Buns \$7 per bun

Pork Belly

grilled pork belly, pickled cucumber, hoisin mayo, scallions

Shiitake Mushroom

sliced shiitakes, shiitake glaze, sesame seeds, cilantro

Crispy Chicken

fried chicken, pickled red onion, hot honey, kewpie mayo

Pork Soup Dumplings (6) \$16.50

(Xiao Long Bao)

*12 minute prep time

add chili oil, jeow som sauce & fried garlic chips +\$2

Beijing Dumplings (6) \$16.50

steamed chicken dumplings in eel sauce & chili oil

topped with scallions

Pork Potstickers (6) \$13

flat-top crisped pork potstickers with house ponzu dipping sauce topped with scallions

SALADS & GREENS

*Thai Herb Salad \$14 *O*

add chicken +\$6 / prawns +\$6 / tofu +\$5

napa cabbage, thai basil, mint, cilantro, crispy shallots, cashews, thai vinaigrette

Edamame \$8

tossed in sea salt

add melted garlic butter +\$2 / korean spice +\$1

Sweet & Sour Brussel Sprouts \$15

fried brussel sprouts tossed in house-made sweet & sour sauce finished with sea salt

NOODLES

Pad Thai \$20.75

add chicken +\$6 / prawns +\$6 / tofu +\$5

rice noodles, tamarind based sauce, egg, peanuts, bean sprouts, scallions, Korean chili flakes

Spicy Peanut Noodles \$20.75

add chicken +\$6 / prawns +\$6 / tofu +\$5

wheat noodles, peanut sauce, bok choy, scallions, sesame seeds, peanuts, lime

PROTEIN

Blackened Atlantic Salmon \$32.50

8oz. blackened fillet on a bed of julienned apple salad, shallots, jalapeño, cilantro, mango, garlic lime vinaigrette, sliced avocado

**USDA Certified Marinated Skirt Steak \$32.75*

12oz., marinated in a house-made hoisin, chili, lime blend served with a side of jasmine rice

& jeow som dipping sauce

Street Wings (8) \$20.50

honey garlic / szechuan / spicy korean

RICE BOWLS

*Stone Bowl Fried Rice \$19.75 *O*

add chicken +\$6 / prawns +\$6 / tofu +\$5

jasmine rice, garlic butter, carrots, scallions, sesame seeds, fried egg & soy sauce served in a hot stone bowl with final preparations at the table

Beef & Broccoli \$28.75

beef bottom round, house-made peppercorn sauce, broccoli & charred whites on a bed of jasmine rice finished with scallions

*sub wheat or rice noodles +\$1

Kung Pao Chicken \$26

fried chicken tossed in house-made kung pao sauce on a bed of jasmine rice finished with peanuts, fried chili and scallions

*sub wheat or rice noodles +\$1

A LA CARTE

Garlic Fries \$8

thin sliced steak fries tossed in garlic & salt sriracha aioli dipping sauce

Side Salmon \$18

8oz. fillet, blackened

Fried Egg \$3.5

Jasmine Rice \$5

Various House-Made Sauces \$2

SWEETS

Rotating Ice Cream and Sorbet Flavors \$7

House-Made Cheesecake MP

Rotating Dessert MP

HOURS: TUESDAY - SATURDAY 11AM- CLOSE

DINE IN & TAKE OUT

MAKE A RESERVATION OR PLACE AN ORDER FOR TAKE OUT AT WWW.EZ-TIGER.COM

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*CONSUMING RAW OR UNDERCOOKED ANIMALS PRODUCTS MAY INCREASE YOUR CHANCE OF FOOD BORNE ILLNESS

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

CROSS CONTAMINATION IN COOKING EQUIPMENT IS POSSIBLE

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE - CHECKS SPLIT ITEMIZED A MAXIMUM OF 8 WAYS



= gluten free = vegan = spicy *O= this item can be made gluten free or vegan, please tell your server if you would like it made this way