



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

DUMPLINGS & BUNS

<i>House-Made Steamed Buns \$7 per bun</i>	<i>Pork Soup Dumplings (6) \$16.50</i>
Pork Belly	(Xiao Long Bao)
grilled pork belly, pickled cucumber, hoisin mayo, scallions	*12 minute prep time
Shiitake Mushroom	add chili oil, jeow som sauce & fried garlic chips +\$2
sliced shiitakes, shiitake glaze, sesame seeds, cilantro	<i>Beijing Dumplings (6) \$16.50</i>
Crispy Chicken	steamed chicken dumplings in eel sauce & chili oil
fried chicken, pickled red onion, hot honey, kewpie mayo	topped with scallions
	<i>Pork Potstickers (6) \$13</i>
	flat-top crisped pork potstickers with house ponzu dipping sauce topped with scallions

SALADS & GREENS	RICE BOWLS
<i>Thai Herb Salad \$14 *O</i> add chicken +\$6 / prawns +\$6/ tofu +\$5 napa cabbage, thai basil, mint, cilantro, crispy shallots, cashews, thai vinaigrette	<i>Stone Bowl Fried Rice \$19.75 *O</i> 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
<i>Edamame \$8</i>  tossed in sea salt add melted garlic butter +\$2 / korean spice +\$1	<i>Beef & Broccoli \$28.75</i> 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
<i>Sweet & Sour Brussel Sprouts \$15</i>   fried brussel sprouts tossed in house-made sweet & sour sauce finished with sea salt	<i>Kung Pao Chicken \$26</i> 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
NOODLES	A LA CARTE
<i>Pad Thai \$20.75</i> add chicken +\$6 / prawns +\$6 / tofu +\$5 rice noodles, tamarind based sauce, egg, peanuts, bean sprouts, scallions, Korean chili flakes	<i>Garlic Fries \$8</i>   thin sliced steak fries tossed in garlic & salt sriracha aioli dipping sauce
<i>Spicy Peanut Noodles \$20.75</i>  add chicken +\$6 / prawns +\$6 / tofu +\$5 wheat noodles, peanut sauce, bok choy, scallions, sesame seeds, peanuts, lime	<i>Side Salmon \$18</i>  8oz. fillet, blackened
PROTEIN	<i>Fried Egg \$3.5</i> <i>Jasmine Rice \$5</i>   <i>Various House-Made Sauces \$2</i>
<i>Blackened Atlantic Salmon \$32.50</i>  8oz. blackened fillet on a bed of julienned apple salad, shallots, jalapeño, cilantro, mango, garlic lime vinaigrette, sliced avocado	SWEETS
<i>*USDA Certified Marinated Skirt Steak \$32.75</i> 12oz., marinated in a house-made hoisin, chili, lime blend served with a side of jasmine rice & jeow som dipping sauce	<i>Rotating Ice Cream and Sorbet Flavors \$7</i>
<i>Street Wings (8) \$20.50</i> honey garlic / szechuan  / spicy korean  	<i>House-Made Cheesecake MP</i>
	<i>Rotating Dessert MP</i>

HOURS: TUESDAY - SATURDAY 11AM- CLOSE

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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