



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

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

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

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

FOLLOW US ON INSTAGRAM @EZTIGERPNW

*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

LIBATIONS

HOUSE COCKTAILS

Light & Refreshing

The Pear Necessities \$17
 vodka, Wild Roots pear infused vodka, St. Georges spiced pear liqueur, lemon, orgeat, soda water, Elemakule tiki bitters

The Rolls \$16
 vodka, lemon, pineapple, champagne simple syrup, cilantro

Bear With Me Honey \$16
 tequila, mezcal, Aperol, lemon, thai chili hot honey, thai chili salt rim

Rocket Power \$15
 gin, lime, simple syrup, arugula

Boozy Sippers

A Right At Maple Street \$18
 bourbon, scotch, pure maple syrup, bitters, smoked

E.Z. Tiger Mai Tai \$17
 light rum, dark rum, orange curaçao, lime, orgeat

Boulevardi-YAY \$17
 bourbon, Campari, Amaro Ramazzotti, Frangelico, orange express, dark chocolate

Pour Choices (mulled wine) \$16
 Milbrandt Cabernet Sauvignon, brandy, orange, cinnamon, nutmeg, clove, cardamom

The Beet Royale \$16
 vodka, mezcal, lime, beet root juice, agave, toasted sesame oil

The Triple M \$16
 gin, mango, lime, garam masala syrup, topped with ginger beer

Tennessee Tiger \$16
 bourbon, grapefruit, pomegranate, lemon, honey ginger syrup

Cortadito \$17
 house-made coffee infused rum, Amaro Averna, Licor 43, pecan brown sugar syrup, vanilla cream cold foam

***Ask your server or bartender about this weeks featured cocktail!**

E.Z Tiger is proud to boast a truly incredible craft cocktail & bar program!

From our fresh squeezed juices to our house-made syrups, no detail is left unchecked.

All of our recipes are 100% unique to us. Inventively, artfully, and lovingly crafted in-house by your bartenders.

No matter which beverage you choose, we promise you will experience a sip that is above the rest!

BEER

Sightglass Hazy IPA 16oz \$8
 Single Hill Brewing
 Yakima Valley

Day Break Pale Ale 12oz \$7
 Bale Breaker Brewing Co.
 Yakima Valley

Rainier Lager 16oz \$5
 Tacoma, WA

Twine Climber IPA 16oz \$8
 Varietal Beer Co.
 Yakima Valley

Sapporo Premium Lager 20oz \$11
 Sapporo Breweries
 U.S., Canada, Vietnam

Hard Apple Cider 16oz \$8
 Yonder Cider Co.
 Wenatchee Valley, WA

Non-Alcoholic Corona 12oz \$6
 Cerveceria Modelo
 Mexico

WINE

Bubbles

Treveri Blanc de Blanc \$14
 Yakima Valley

White

Pratsch Grüner Veltliner \$13
 Austria 2022

King Estate Chardonnay \$15
 Willamette Valley 2021

Rosé

Gilbert Cellars Rosé \$15
 Wahluke Slope, Columbia Valley 2023

Red

Los Dos Garnacha \$13
 Campo De Borja, Spain 2022

Fortuity Cellars "The Fifty Fifty" \$14
 Malbec/ Syrah
 Yakima Valley 2021

Milbrandt Cabernet Sauvignon \$15
 Wahluke Slope, Columbia Valley 2020

Sake

Momokawa Diamond Junmai \$13
Momokawa Junmai Nigori Organic \$14

Bottle list & pricing available upon request.

NON-ALCOHOLIC

Thai Iced Tea \$8
 imported Thai tea (chilled), house-made condensed coconut milk, simple syrup

Coconut Milk Iced Matcha \$8
 house-made condensed coconut milk, simple syrup, filtered water, shaken with organic matcha

Seasonal Shrub \$8
 ask your server about the current shrub offering

Bottomless Lemonades \$5
 pomegranate/ strawberry/ peach/ passionfruit +2

Iced Black Tea \$4

Shaken Iced Tea \$6
 sweetened iced black tea shaken with peach or strawberry

Ginger Beer \$7

Coke/ Diet Coke/ Sprite \$4

Hot Tea \$8

organic green/ Assam Indian black/ organic hibiscus ginger herbal

Please ask your server for our fully adult, fully n/a, mocktail menu.