



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>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	<i>Jasmine Rice \$5</i>
<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>Various House-Made Sauces \$2</i>
<i>Street Wings (8) \$20.50</i> honey garlic / szechuan / spicy korean	SWEETS
	<i>Rotating Ice Cream and Sorbet Flavors \$7</i>
	<i>House-Made Cheesecake MP</i>
	<i>Rotating Dessert MP</i>

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



HOUSE COCKTAILS

Light & Refreshing	Boozy Sippers	On The *Wilder* Side
<i>The Pear Necessities \$17</i> vodka, Wild Roots pear infused vodka, St. Georges spiced pear liqueur, lemon, orgeat, soda water, Elemakule tiki bitters	<i>A Right At Maple Street \$18</i> bourbon, scotch, pure maple syrup, bitters, smoked	<i>The Beet Royale \$16</i> vodka, mezcal, lime, beet root juice, agave, toasted sesame oil
<i>The Rolls \$16</i> vodka, lemon, pineapple, champagne simple syrup, cilantro	<i>E.Z. Tiger Mai Tai \$17</i> light rum, dark rum, orange cura�ao, lime, orgeat	<i>The Triple M \$16</i> gin, mango, lime, garam masala syrup, topped with ginger beer
<i>Bear With Me Honey \$16</i> tequila, mezcal, Aperol, lemon, thai chili hot honey, thai chili salt rim	<i>Boulevardi-YAY \$17</i> bourbon, Campari, Amaro Ramazzotti, Frangelico, orange express, dark chocolate	<i>Tennessee Tiger \$16</i> bourbon, grapefruit, pomegranate, lemon, honey ginger syrup
<i>Rocket Power \$15</i> gin, lime, simple syrup, arugula	<i>Pour Choices (mulled wine) \$16</i> Milbrandt Cabernet Sauvignon, brandy, orange, cinnamon, nutmeg, clove, cardamom	<i>Cortadito \$17</i> 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	WINE	NON-ALCOHOLIC
<i>Sightglass Hazy IPA 16oz \$8</i> Single Hill Brewing Yakima Valley	<u>Bubbles</u> <i>Treveri Blanc de Blanc \$14</i> Yakima Valley	<i>Thai Iced Tea \$8</i> imported Thai tea (chilled), house-made condensed coconut milk, simple syrup
<i>Day Break Pale Ale 12oz \$7</i> Bale Breaker Brewing Co. Yakima Valley	<u>White</u> <i>Pratsch Gr�uner Veltliner \$13</i> Austria 2022	<i>Coconut Milk Iced Matcha \$8</i> house-made condensed coconut milk, simple syrup, filtered water, shaken with organic matcha
<i>Rainier Lager 16oz \$5</i> Tacoma, WA	<u>Ros�</u> <i>Gilbert Cellars Ros� \$15</i> Wahluke Slope, Columbia Valley 2023	<i>Seasonal Shrub \$8</i> ask your server about the current shrub offering
<i>Twine Climber IPA 16oz \$8</i> Varietal Beer Co. Yakima Valley	<u>Red</u> <i>Los Dos Garnacha \$13</i> Campo De Borja, Spain 2022	<i>Bottomless Lemonades \$5</i> pomegranate/ strawberry/ peach/ passionfruit +2
<i>Sapporo Premium Lager 20oz \$11</i> Sapporo Breweries U,S., Canada, Vietnam	<i>Fortuity Cellars “The Fifty Fifty” \$14</i> Malbec/ Syrah Yakima Valley 2021	<i>Iced Black Tea \$4</i>
<i>Hard Apple Cider 16oz \$8</i> Yonder Cider Co. Wenatchee Valley, WA	<i>Milbrandt Cabernet Sauvignon \$15</i> Wahluke Slope, Columbia Valley 2020	<i>Shaken Iced Tea \$6</i> sweetened iced black tea shaken with peach or strawberry
<i>Non-Alcoholic Corona 12oz \$6</i> Cerveceria Modelo Mexico	<u>Sake</u> <i>Momokawa Diamond Junmai \$13</i> <i>Momokawa Junmai Nigori Organic \$14</i> Bottle list & pricing available upon request.	<i>Ginger Beer \$7</i> <i>Coke/ Diet Coke/ Sprite \$4</i> <i>Hot Tea \$8</i> organic green/ Assam Indian black/ organic hibiscus ginger herbal Please ask your server for our fully adult, fully n/a, mocktail menu.