

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
 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

Pea's Out \$17

vodka, melon liqueur, lime, simple syrup, cucumber, mint, sweet peas, soda water

The Rolls \$16

vodka, lemon, pineapple, champagne simple syrup, cilantro

Just Peachy \$16

bourbon, peach liqueur, Amaro Nonino, lemon, simple syrup, iced black tea

Grana Guava \$17

cachaca, guava shrub, lime, simple syrup, lime zest

30 Seconds To Mars \$17

pisco, egg whites, lychee simple syrup, lime, angostura bitters

Boozy Sippers

E.Z. Tiger Mai Tai \$17

light rum, dark rum, orange curaçao, lime, orgeat

Emotionally Unavailable (martini) \$18

Bombay Sapphire gin, olive juice, fresh dill, black pepper, chili oil float

Agua De Melon \$17

vodka, mezcal, Gentian Amaro, compressed watermelon & mint, lemon, simple syrup

Pink Pony Club (fortified sangria) \$16

tequila, raspberry simple syrup, lime, sage, house-made orange white wine sangria, soda water

On The *Wilder* Side

Passionately Aggressive \$17

white rum, Cynar, passionfruit, lime, pandan vanilla simple syrup, luxardo cherry

Tennessee Tiger \$16

bourbon, grapefruit, pomegranate, lemon, honey ginger syrup

Oops-A Daisy \$16

tequila, house-made limoncello, coconut cream, lemon, simple syrup

The Almond Brothers \$16

rye whiskey, lemon, simple syrup, angostura bitters, amaretto foam, cherry

*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

Tepache \$8

pineapple, cane sugar, cinnamon

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

Bottomless

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.