

house specialties - \$10

buddha's hand

Grey Goose Citron, Momokawa Sake, Domaine de Canton, lemon

216 union

Champagne, Campari, Galliano, orange

joshua tree

Thai chili infused Cazadores Blanco, St. Germaine, grapefruit

red-light cocktail

Lychee infused vodka, strawberry, lemon

burmese pineapple

Bombay Sapphire, pineapple, house-made curry syrup

ginger lemonade

House infused ginger vodka, lemonade

mainstage

Bulleit Rye, Antica Formula, pomegranate, bitters

kickback

Black-tea infused vodka, lemon, soda

wild ginger martini

House infused ginger vodka served straight up

mango daiquiri

Bacardi Superior rum, mango, lime

Please see our wine list for wines by the glass and bottle



draft beer

The Triple Door Backstage Ale 6.00

A Triple Door original, brewed in collaboration with Elysian Brewing Co. Delicious, crisp and lively pale ale.

The Immortal IPA 6.00

Clean, bright and hoppy. Seattle's Elysian Brewing Co.

New Belgium Seasonal 6.00

Seasonal Rotating Tap
Fort Collins, CO.

Chopper's Red Ale 6.00

Malty, hoppy and spicy
Seattle's Georgetown Brewing Co.

sake

All served chilled

Momokawa Diamond or Pearl 8.00

4 oz. glass

Yaegaki Junmai 15.00

300 ml bottle

Gekkeikan Nigori Unfiltered 15.00

300 ml bottle

cider

Spire Mountain Cider 12 oz 5.25

Full flavored pear cider from Washington.

Crispin Cider 6.00

Crisp, refreshing natural hard apple cider.

bottled beer

Rainier Tall Boy 3.50

Budweiser 4.00 **Bud Light** 4.00

Corona 5.00 **Singha** 5.50

Amstel Light 5.50 **Heineken** 5.50

New Belgium Fat Tire Amber 5.50

New Belgium Mothership Wit 5.50

Stella Artois 6.00 **Guinness Stout** 6.00

Newcastle Brown Ale 6.00

Franziskaner Hefe-weise 12oz 6.00 Germany

Racer 5 IPA 12oz 6.00 Bear Republic Brewing Co.

Samurai Rice Ale 12oz 6.00 Great Divide Brewing.

Old Rasputin Russian Imperial Stout 12oz 6.00 North Coast Brewing Co.

CoCoNut Porter 12oz can (yes, a can) 7.00 Maui Brewing Co.

Bitburger Pilsner 16oz 7.25 Brewed in Germany since 1883.

La Fin Du Monde 12oz 8.75 Unibroue Brewery, Quebec

Tricerahops Double IPA 22oz 10.00 Ninkasi Brewing Co., Eugene, Oregon

Irish Death 22oz 10.00 Iron Horse Brewery. Ellensburg, WA

Saison Dupont 12oz 10.50 Earthy, herbal, and impossibly delicious beer from Belgium.

Brother Thelonious 25oz 12.50 For every case sold of this Belgian Abbey Ale the Northwest Brewing Company makes a contribution to the Thelonious Monk Institute of Jazz to support jazz education.

New Belgium Lips of Faith Series 22oz 15.00 New Belgium's experimental, small batch beers. Ask your server about our current selection.

satay

“Satay” is an Indonesian word meaning skewered and grilled.
Ours are served with a rice cake and pickled cucumbers.

bangkok boar 5.00 each / 2 for 9.00
Fresh tender Kurobuta pork is grilled and served with a golden raisin plum sauce.

vietnamese hawker beef 5.50 each / 2 for 10.00
Flank steak marinated in a lemongrass yellow curry paste with ground peanut and lime leaf.
Accompanied by a rich peanut sauce with coriander and hoisin.

kom pot short ribs 5.50 each / 2 for 10.00
Beef short ribs marinated with galangal, lemongrass, garlic, lime leaves, Thai chilies, turmeric, fish sauce, soy sauce and honey.

young mountain lamb 7.00 each / 2 for 12.00
Lamb marinated in garlic, black pepper and Indonesian soy sauce. Served with a traditional peanut sauce.

saigon scallop (3 per skewer) 6.00 each / 2 for 11.00
Fresh sea scallops are lightly grilled and served with a soy and black vinegar dipping sauce.

nam's prawns 6.00 each / 2 for 11.00
Marinated and grilled, served with a complex Cambodian dipping sauce.

thai chicken satay 3.50 each / 2 for 6.50
Grilled fresh minced chicken marinated with green curry paste, fresh coconut, lime leaves and fried shallots with green curry sauce

peasant's chicken 3.50 each / 2 for 6.50
Fresh white meat chicken marinated in curry and coconut cream is skewered and seared over a flame. Served with a spicy peanut sauce.

market vegetable 5.00
Daily selection of fresh vegetables, basted with orange teriyaki sauce and grilled.

spiced tofu 3.00 each / 2 for 5.00
Hard tofu marinated with chilies, hoisin, garlic and soy sauce.

*A note from the Washington State Health Department:
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salads

green papaya 9.50

Shredded green papaya and carrot are tossed with fried shallot, aromatic leaves and a fresh lemon-garlic dressing.

chicken chieu 10.00 / 13.00

Thinly sliced cabbage, shredded chicken, red onion, carrots, ground peanuts and exotic herbs are tossed with a slightly spicy, piquant dressing.

starters

bruschetta* 15.00 / 20.00

Sashimi grade ahi tuna is combined with a variety of peppers, fish sauce, sesame oil, and sesame seeds. Served with toasted baguettes.

panko prawns 6 for 13.00

Crispy prawns served with a hot & sour dip.

buddha rolls 3 for 8.00

Fresh all vegetable spring roll in a rice wrapper. Served with a pineapple dipping sauce.

potstickers 6 for 13.00

Our traditional chicken potstickers are made in house and served with a soy and black vinegar dipping sauce.

the triple cheese course 15.00

Our cheese selection features a trio of cheeses, homemade bread & crackers, fresh seasonal fruit and accompaniments. Please ask your server for today's selection.

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entrees

duck / chicken

wild ginger fragrant duck 15.00 / 24.00

Succulent fresh duck with a fragrant skin spiced with cinnamon and star anise. Served with steamed buns, Sichuan peppercorn salt and sweet plum sauce. Our house specialty. Extra buns 1.00 each.

angkor wat chicken 17.00

Fresh tender chicken breast is wok fried with aromatic herbs, spicy black beans, red and green bell peppers and onions.

green curry chicken 17.00

A classic Thai curry, rich in green chili and galangal. Finished with a touch of coconut milk.

mandarin chicken 12.00 / 17.00

Lightly breaded and wok fried with a sweet and sour sauce with chili.

beef / lamb

seven flavor beef 18.50

Flank steak fragrant with the seven flavors of lemongrass, peanuts, chilies, hoisin, basil, garlic and ginger.

panang beef curry 18.50

Slices of flank steak are served in a Thai curry with cardamom, coconut milk, Thai basil and fresh pounded peanuts.

mongolian triple chops Market Price

Tender lamb marinated in cognac and Sichuan peppercorn then grilled and finished with hoisin, fresh toasted coconut and crushed peanuts.

noodles

seafood thai noodles (not available on Sunday) 16.50

Fresh wide rice noodles are wok-fried with scallops, prawns, squid and mussels in a light soy sauce with hints of basil and chili. Vegetarian version 11.50

pad thai vegetable 12.50 / with chicken 14.00 / with prawns 15.50

A classic Thai noodle dish utilizing a variety of flavors and textures including fried tofu, peanuts, garlic, and chives in a slightly spicy sauce.

seafood

black pepper scallops 27.50

A Hong Kong specialty. Hand selected scallops are quickly seared and coated with soy sauce and black pepper.

phoenix and dragon 27.00

Scallops and prawns in a green curry with lime peel, lemongrass, and fresh coconut milk.

wok fried barbeque prawns 17.00 / 27.00

Prawns in a spicy Asian barbeque sauce of shallots, garlic, scallions, dried chilies, hoisin and peanuts.

princess prawns 17.50 / 27.50

Large prawns are lightly battered and wok fried in a sweet and sour sauce with peanuts and chili.

red dragon 27.00

Scallops and prawns wok-fried in a fiery tamarind sweet and sour sauce with tomatoes, pineapple, red & green peppers, and Thai basil.

hanoi tuna* 20.00 / 31.00

Fresh sashimi grade ahi tuna is marinated with shallots, garlic, and turmeric, seared rare and served with almonds, dill and scallion oil.

vegetarian

monk's curry 13.00

A vegetarian curry featuring eggplant, hard spiced tofu, sweet potato, green beans, daikon and peanuts in a spicy, exotic Thai curry sauce.

thai passion tofu 9.50 / 14.00

Fried tofu, eggplant, soy sauce, kafir lime leaves and basil.

sides 5.50

• garlic bok choy • sichuan green beans

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non-alcoholic beverages

Voss Spring Water Still or Sparkling Small 4.00 Large 7.00

Fresh Squeezed Juices Orange, Grapefruit, Lemonade 4.00

Kaliber Non-Alcoholic Beer Brewed by Guinness 4.50

Dry Soda Juniper or Lemongrass 5.00

Reed's Extra Ginger Brew 5.00

Reed's Ginger Raspberry 5.00

Boylan Ginger Ale or Cream Soda 3.50

Coke, Diet Coke, Sprite, Root Beer 2.00

The Scamp 4.00

A smooth blend of tropical juices and fresh berries floating on effervescent sparkles

Creamsicle 4.00

A blend of fresh orange, vanilla and cream

Red Bull 5.00 can

The Triple Door is a hospitality venue unparalleled in Seattle. Please ask your server for more information on the possibilities for your next private function or corporate event.

The Triple Door can accommodate small or large parties and is available to be booked for the evening or day dependent upon artist scheduling.

We request 1 check and 18% gratuity on parties of seven or more
Please notify server of any allergies or dietary concerns

tea

Pot of tea 2.75

keemun

From the Lion Mountain region of China, the good Keemuns are considered to be among the world's finest teas. A rich, toasty tea without floral overtones

chinese oolong

A lightly sweet and faintly herbaceous tea w/delicate yet lingering flavor.
Grown in China's Fukien province.

jasmine

Jasmine blossoms are considered to have the fragrance that best harmonizes with tea. This blend has an ethereal floral scent, with whole Jasmine blossoms among the tea.

sencha fukuju

A fresh Japanese green tea picked from the first harvests of the season.
This is an elegant, traditional tea.

orange ginger mint

Ginger soothes the digestive system. Mint has a calming effect. Rare orange bergamot and other uncommon botanicals are blended for a soft and lusciously fruity cup.

iced tea 2.75

classic blend

Teas from China and Sri Lanka are blended with a hint of jasmine to give this tea a graceful clean taste.

coffee

Starbucks Sumatra Blend Drip Coffee 2.75
Starbucks Verona Blend Decaffeinated Drip Coffee 2.75

a little slice of history...

The historic Mann building that houses The Triple Door was originally home to the Embassy Theatre, a vaudeville house that opened in 1926. Built by the Mann and Gallatly families from Wenatchee, the theatre quickly transitioned to films as public tastes began to change in the late 1920s.

The theatre remained one of the premier movie houses in Seattle for the next 30 years, but by the early 1960s the grand days of the Embassy had come to an end. It struggled to hold its own as an A list theatre, but managed to stay on as a blue movie and burlesque house until it closed for good in 1983.

Rick and Ann Yoder bought the historic building from Dave Gallatly in 1999 with plans to build a music and dinner theatre in the old Embassy. In the fall of 2002, renovation began with a simple goal: an intimate, comfortable space that would connect performers to their audience. Every effort was taken to preserve the ornate qualities of the old theatre, such as the original stage proscenium and ceiling fixtures. Rich fabrics, plush seating, and state of the art sound would complete the renovation, transforming the grand old space for a new generation of entertainment.

The essential idea behind The triple Door is this: provide the best in sound, lighting, atmosphere and hospitality, and you maximize the opportunity to make something real and alive happen between artist and audience. Join us to venture beyond the familiar, to share in the thrill of discovery.