

happy hour

musicquarium
lounge

\$4 well drinks \$5 select cocktails

served in the musicquarium 4pm-6pm every day

yellow cab

Brandy, coconut, pineapple, shaken and served up

ginsing margarita

Hornitos Rep, Damiana, lime, sweet n' sour

ginger lemonade

House infused ginger vodka, lemonade

cracked coconut martini

Bacardi Coconut, lime, coconut, shaken and served up

lychee cooler

42 below infused with lychee, sweet n' sour, splash of pomegranate

raspberry ginger buck

Sapphire Gin, lime, raspberry ginger beer

indian summer

Rye Whiskey, Cointreau, grapefruit juice, lime bitters

sommelier wine selections

SPARKLING

cava \$5

Vega Medien Brut, Spain, NV

white

chardonnay \$5

Sebastiani, Carneros, California, 2007

riesling \$6

Cono Sur, Valle Central, Chile, 2011

red

pinot noir \$6

Underwood Cellars, Oregon, 2010

garnacha \$5

Honoro Vera, Calatayud, Spain 2010

\$3 draft beers

new belgium • elysian ipa or backstage ale
georgetown brewing

select food menu

served in the musicquarium 4pm-6pm every day
9pm-12am sunday - thursday (priced per order)

\$4 satays & rolls

peasant's chicken

hawker beef

bangkok boar

nam's prawns

buddha rolls (2 per order)

\$5 snacks

potstickers (3 per order)

vietnamese chicken wings (3 per order)

duck sliders (3 per order)

shrimp toast (3 per order)

curry fries with sambal mayo dip

salt & pepper riblets

sichuan green beans

green papaya salad

chicken chieu salad

\$8.50 bowls

served with brown or white rice

seven flavor beef bowl

passion tofu bowl

angkor wat chicken bowl

beef chow fun (served with rice noodles)

Please notify server of any allergies or dietary concerns

musicquarium
lounge

BACKSTAGE ALE

BREWED SPECIFICALLY FOR THE TRIPLE DOOR BY
ELYSIAN
BREWING
SEATTLE

If you ever attempted to get backstage at the Triple Door and never succeeded, then you are in luck. Our renowned music venue has teamed up with local brewery Elysian Brewery and producing our very own private label craft beer, Backstage Ale.

The Backstage Ale is a pale ale that will pair perfectly with our Pan-Asian cuisine. The ale uses the Japanese Sorachi Ace hops which is quite uncommon but can be found in a few other local breweries. The unique hops will bring a hint of citrus that will complement the cuisine nicely while the real juniper will add a woody note and remind you that you are in the Northwest.

events

MONDAYS & TUESDAYS industry night

33% OFF YOUR BAR TAB

TUESDAYS bartender's choice

1ST THURSDAYS
monthly art openings
HAPPY HOUR UNTIL 7 & WINE SPECIALS

FRIDAYS
friday night live
2 LIVE SETS OF MUSIC (5:30PM & 9PM)
BEER SPECIALS

WEDNESDAYS - SUNDAYS
live music nightly
A ROTATING CAST OF LOCAL MUSICIANS

for more information & detailed event listings please
visit us on the world wide web:

thetripledoor.net

