

# 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**

### **vega medien brut cava \$5**

Spain, NV

### **white**

### **chardonnay \$5**

Sebastiani, Carneros, California, 2007

### **sauvignon blanc \$5**

Vini, Danube River Plains, Bulgaria, 2010

### **red**

### **pinot noir \$5**

Trinity Oaks, California, 2008

### **garnacha \$4**

iOlé! de Bodegas Alconde Navarra, Spain, 2009

## **\$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)

### **\$2.50 satays**

**market vegetable • tofu**  
**shiitake • peasant's chicken**

### **\$4 satays & rolls**

**bangkok boar**  
**kom pot short ribs**  
**vietnamese hawker beef**  
**nam's prawn**

**buddha rolls (2 per order)**

### **\$5 small bites**

**potstickers (3 per order)**  
**fragrant duck sliders (3 per order)**  
**sichuan green beans**  
**green papaya salad**  
**chicken chieu salad**

### **\$6 snack**

**house made curry chips**

### **\$8 snack**

**vietnamese chicken wings (4 per order)**

### **\$8 rice bowls**

served with brown or white rice

**seven flavor beef**  
**angkor wat chicken**  
**passion tofu**

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**