jinx menu

starters

CRISPY SOFT SHELL CRAB
with house soy sauce vinaigrette 5

CRISPY SEAWEED * **
seasoned with hot & sour Tom Yum flavor 3

JINX SPRING ROLLS
golden vegetarian spring rolls with plum sauce 5

COCONUT PRAWNS
homemade coconut battered prawns with plum sauce 7

CRAB & CREAM CHEESE WONTONS
with plum sauce 7

GYOZA
crispy chicken dumplings with house soy sauce vinaigrette 7

CRAB CHIPS
great drinking snack 3

CRISPY TOFU **
with plum sauce, ground peanut 5

HERBAL PEANUTS **
roasted peanut, crispy kaffir lime leaves, lemongrass 3

JINX COMBINATION
spring rolls (2), coconut prawns (3), gyoza (3), crab & cream cheese wontons (3) 10

greens & grilled

SOM TUM * **
Thai style papaya salad, carrot, peanut 8
With Shrimp 11

SALAD ROLLS **
tofu 4.5 I shrimp 5.5
with peanut sauce

GAI SATAY
(chicken Satay skewers) with peanut sauce 6

BEEF HANGING STEAK
skewered, with tamarind rice powder sauce 6.5

GRILLED PORK BALL
skewered, great drinking meat with house sauce 6

hot

TOM YUM SOUP * **
Thai spicy & sour soup with chicken, tofu or shrimp (add 1.5), mushroom, white and red onion, tomato, cilantro 5

SAUNA NOODLE PRAWN (GOONG OB WOON SEN)
dry-steamed stir fry glass noodle with prawn, ginger, garlic, pepper, served with garlic lime sauce 10

PAD THAI **
all time favorite Pad Thai noodle with bean sprout, green onion, your choice of protein:
chicken or tofu 9.5
shrimp 11
lemongrass chicken with peanut sauce 13
soft shell crab (2) 13

LEMONGRASS CHICKEN RICE
grilled lemongrass chicken, peanut sauce, steamed mixed veggies 10

DRUNKEN NOODLE *
chicken, tofu or shrimp (add 1.5) drunken noodle, garlic, chili, bell pepper, whole pepper corn 9.5

CRYING TIGER
grilled beef hanging tender steak, tamarind rice powder dipping sauce, sticky rice 10

SPICY BASIL RICE *
your choice of chicken or tofu, basil, garlic, chili, bell pepper, onions 9.5

GREEN CURRY RICE *
classic chicken or tofu green curry, bamboo shoot, Thai eggplant, bell pepper, basil 9.5

EGG PLANT BASIL RICE *
chicken or tofu egg plant basil stir fry, bamboo shoot, onion, bell pepper, chili, garlic 9.5

KAO MUN GAI TOD
coconut garlic rice with crispy tender garlic-lemongrass marinated chicken, sweet chili sauce 11

BOAT NOODLE *
thin noodle in hot soup with pork ball, chicken, fried garlic, bean sprout, green, green onion 9.5

sweets

JINX SARM-SA-HAI
three sweet best friends: vanilla moshi ice cream, seasoned sweet crispy rice, dorayaki (wheat cake with custard filling) 7

ROTI (FLAT BREAD)
Your choice of Roti with pandan or red bean fillings, topped with a bit of condense milk 5

side

jasmine rice 2 I steamed veggies 3 I peanut sauce 1.5

* means made mild spicy. ** gluten free. 18% gratuity included for parties of 6 or more. Limit 4 credit cards per check, please.

cocktail flights

DRAGONFLY
gin, St. Germaine, orange liqueur, lemon, simple. up 8

CHARO * (NON-SPICY VERSION AVAILABLE)
Thai chili vodka, lemon, pineapple, simple. up 8

MONKEY GLAND
gin, Chamboard, lemon, simple. crushed ice 8

JINX JULEB
bourbon, mints, St. Germaine, lemon, simple. crush ice in a tin cup 8.5

DEER HUNTER * (NON-SPICY VERSION AVAILABLE)
Thai chili vodka, cucumber, lime, simple. rocks 8

KURO
citrus vodka, blackberry puree, lime, simple. up 8

BLACKBERRY MARGARITA
tequila, orange liqueur, lime, simple. rocks 8

MUAY THAI * (NON-SPICY VERSION AVAILABLE)
Thai chili vodka, Madori, lemongrass, kaffir leaves, lime, simple. rocks 8

BURNING MANDARIN * (NON-SPICY VERSION AVAILABLE)
house infused spicy mandarin vodka, orange, cranberry, lemon, simple. up 8

HARAJUKU
vodka, sake, St. Germaine, cucumber, pear, lemon, simple. up 8.5

MANGO PARADISE
citrus vodka, mango nectar, lime, simple. up 8

RUBY LIN
citrus vodka, St. Germaine, ruby red grapefruit juice, lime, honey, simple. up 8

BANGKOK
Oakheart rum, St. Germaine, ginger, pear, lime, simple. rocks 9

LYCHEE GIMLET
gin or vodka, homemade lychee syrup, lime. up 8

JINX TODDY
bourbon, jasmine tea, lemon, simple, honey. mug 8

JINX MANHATTAN
bourbon, amaretto, sweet vermouth. up 8.5

TAMARIND WHISKEY
bourbon, tamarind, lime, lemon, simple, soda. rocks 8

PULP FICTION
bourbon, tripple sec, cucumber, sweet basil, lime, simple, ginger ale. rocks 8

SOULMATE
Chamboard, champaign, a little bit of cranberry. flute 8

POMEGRANATE FIZZ
vodka, Champagne, pomegranate. flute 7

red

Primarius Pinot Noir, OR 10 I 38
14 Hands Cabernet, WA 9 I 34
Redrock Merlot, CA 8 I 30
house red 7 I 26

white

Maryhill Chardonnay, WA 8 I 30
Maryhill Pinot Gris, WA 8 I 30
Fish House Sauvignon Blanc, WA 8 I 30
house white 7 I 26

sparkling

Vueve Cliquot Yellow label, France 80 btl
Perrier-Jouet Brut, France 52 btl
Zonin Brut Prosecco, Italy 10 I 38
house sparkling 7 I 26

beer

DRAFT 5
Stella, Belgium
Widmer Hefeweisen, OR
10 Barrels IPA, OR
Seasonal. Ask server

BOTTLED
Kirin, Japan 4.5
Tiger, Lao 4.5
Singha, Thailand 4.5
Heineken, Netherland 4.5
Coors light, USA 4
Corona, Mexico 4.5
Black Butte Porter, OR 4.5

non alcoholic

Soda - Coke, Diet, Sprite, Ginger Ale 2
Cha Yen (Thai iced tea) 2.5
Mango juice 3
Juice - tomato, orange, pineapple, cranberry 2
Jasmine tea 2
Green tea 2

* poured medium-hot spicy. 18% gratuity included for parties of 6 or more. Limit 4 credit cards per check, please.