

DRINKS

FEATURED WINE OF THE WEEK

Ask your server for the selection

\$3.00

FEATURED BEER OF THE WEEK

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\$3.00

PREMIUM WELL DRINKS

\$3.00

Barcardi Rum

Stoli Vodka

Tanqueray Gin

Jim Beam Bourbon

Cutty Sark Scotch

Seagrams 7

Canadian Club

Captain Morgan Spiced Rum

Typhoon!

Typhoon! on Broadway

410 SW Broadway, Portland, OR 97205

Tel: 503.224-8285 Fax: 503.224-3468

Typhoon! on Everett

2310 NW Everett St., Portland, OR 97210

Tel: 503.243-7557 Fax: 503.243-7144

Typhoon! Gresham

543 NW 12th St., Gresham, OR 97030

Tel: 503.669-9995 Fax 503.674-0112

Typhoon! Beaverton

12600 SW Crescent St., Beaverton, OR 97005

Tel: 503.644-8010 Fax: 503.644-8020

Typhoon! Seattle

1400 Western Ave., Seattle, WA 98101

Tel: 206.262-9797 Fax: 206.262-9848

Typhoon! Redmond (Bella Bottega Center)

8936 161st Ave. NE, Redmond, WA 98052

Tel: 425.558-7666 Fax: 425.861-7447

www.typhoonrestaurants.com

Cover photo taken by Adams and Faith Photography

HAPPY HOUR



Served from 4:00pm to 6:00pm

Monday – Friday

Bar Only

Typhoon!

SPECIALTY DRINKS

TYPHOON! HOUSE MARTINI \$8.00

Classic Grey Goose martini spiced up with jalapeno stuffed olives.

SAKETINI \$5.50

Momokawa Diamond sake, orange and pineapple juices, and a splash of Sprite make this a cocktail that is light in alcohol but heavy in flavor.

KEY LIME PIE \$7.00

A tasty summertime treat in the form of a martini.

KOH SAMUI COSMO \$6.50

Classic cosmopolitan with a Gulf of Thailand twist. Ketel One vodka, triple sec, lime and mango juice.

MANGO DAIQUIRI \$6.50

Barcardi Superior, and mango purée blended together for an icy trip to the tropics.

RASPBERRY LEMON DROP \$7.00

Classic lemon drop with Absolut Citron and a splash of fresh raspberry purée.

MAKERS MARK MANHATTAN \$6.50

Makers Mark bourbon, sweet vermouth & a dash of bitters, served up or on the rocks. The best you'll ever have!

TYPHOON! SIDECAR \$8.00

Hennessy VS Cognac, Cointreau, fresh lemon & orange juices, shaken and served up with a sugar rim. Fabulous!

GINGER APPLE MARTINI \$7.00

Stoli vodka, Apple Pucker, and fresh lemon juice shaken & served up with a sugar rim. Topped with a float of Reeds™ Ginger Beer.

THE GIN RICKEY \$7.00

The perfect summer cocktail! Tanqueray gin, fresh lime juice and sugar, topped with soda and served on the rocks. Delicious & refreshing.

TYPHOON! ORANGE DROP \$7.00

Stoli Ohranj, triple sec, freshly squeezed lemon & orange juices layered with a splash of cranberry. Beautiful, but more importantly delicious!

FRESHLY SQUEEZED STOLI LEMONADE \$7.00

Stoli Citros vodka, freshly squeezed lemon juice, sugar & a splash of Sprite. Just that simple — another summer classic!

NIBBLES

FRIED TOFU \$1.95

Deep-fried tofu served with sweet & sour sauce and topped with peanuts.

VEGETARIAN SPRING ROLLS \$1.95

The light, crispy-fried spring roll you've been searching for, stuffed with veggies.

FRIED WONTON \$1.95

Crispy, crunchy favorite with a special blend of pork and shrimp stuffing in a special plum sauce.

THAI POPPERS \$1.95

Addictive, crisp fried little poppers of prawns and vegetables wrapped in a delicate wonton skin and served with plum sauce.

CHICKEN SATAY WITH PEANUT SAUCE (3 STIX) \$2.95

Tender strips of chicken breast marinated with spices.

LEMONGRASS PORK ON SKEWERS (3 STIX) \$2.95

Pork tenderloin marinated with lemongrass on skewers and served with street vendor sauce.

POT STICKERS \$2.95

Delicate Thai version of classic pork pot-stickers.

BO'S LEMONGRASS CLAM CHOWDER \$2.95

This surprise Thai interpretation will be your new favorite chowder. Served with purple potato, roasted pepper, bacon, oregano and cilantro. Chili flakes are optional.

MIANG KUM \$3.95

A savory spinach leaf with coconut, shallot, ginger, lime, peanut, dried shrimp and Thai Chili.

MIANG BURMA \$3.95

Roasted peanuts, coconut flakes, juliennes of ginger, dry shrimp, sesame seeds flavored with palm sugar, lime juice and fish sauce wrapped in a fresh spinach leaf.

MIANG LAO \$3.95

Minced pork, dry shrimp, peanuts and garlic flavored with palm sugar, tamarind juice and fish sauce wrapped in pickled lettuce leaf and served in a crispy rice flour cup.

THAI VEGETABLE PACKETS \$3.95

Vegetables & ground roasted peanuts, bean sprouts and fresh greens served with crisp fried Menlo shells.

CALAMARI \$3.95

Calamari lightly dusted with rice flour, wok fried in light sweet & sour sauce.

CHICKEN LARB \$3.95

Classy spicy Thai lemongrass salad with fresh lime dressing, cilantro & mint.

BEEF SALAD \$3.95

Classic Thai salad features succulent slices of beef with onions in a zippy lime-juice-based dressing.