



d'bali

ASIAN BISTRO

Spokane, WA

FALL 2020

SOFT DRINKS

Saigon Iced Coffee or Thai Iced Tea - \$4

Calamansi Citrus Juice - \$3.50

Fountain Sodas (Free Refills) - \$3

Coke, Diet Coke, Sprite, Fanta Orange, Dr. Pepper, or Raspberry Iced Tea

Hot Tea or Coffee - \$3

Kids Organic Milk or Juice - \$2

BEER & WINE

Sake (hot) - \$6 or Soju - \$12 - \$14

Wine (glass) - \$6

Import & Specialty Beer - \$5

Domestic Beer - \$4.50

SPECIALTY COCKTAILS

Pink Soju Spritzer - \$9

Kelly-Mocho Sangria - \$6

Sake Bomb - \$12

Our Story

We, the d'bali Asian Bistro Family, welcome you as friends, and appreciate the opportunity to serve you.

This is a dream come true for Owner Mama Jeannie Choi, who in a previous career in the corporate hotel industry, lived throughout Southeast Asia, where she fell in love with the beautiful cultures & exotic flavors of the region.

Today, we humbly share this passion with you through our food & hospitality. Thank you for visiting us and continuing to support local!

RESERVATIONS, TO-GO, & CATERING

(509) 230-8629

12924 W. Sunset Hwy, Suite 6
Airway Heights, WA 99001

HOURS, MENU, & SOCIAL MEDIA

www.dbaliasianbistro.com

PLEASE NOTE

We Use ONLY Organic Tofu & Non-GMO Rice

L = Lunch M – F: 11AM – 2:30PM | D = Dinner
Vg = Vegan | V = Vegetarian | K = Keto Friendly
GF = Gluten Free | DF = Dairy Free
+P = Possible (GFP, VP, VgP)

10% DISCOUNT

U.S. Military & Students with Valid ID

STARTERS

Signature Chicken Wings (DF) (6 pc) - \$12

Crispy wings tossed in Mama's addictive caramelized sauce, topped w/ garlic chips, cilantro, & lime (peanuts optional)

Szechuan Won Tons (DF) (7 pc) - \$10

Handmade dumplings, stuffed w/ pork & ginger then steamed & served in fragrant & tangy pepper sauce

Steamed Bao Buns (VP) (2 pc) - \$10

Soft, pillowy Bao buns made in-house stuffed with Mama's lacquered pork belly & veggies, (+\$4/ea additional)

Crabby Patty (8 pc) - \$8

Our hand-made take on the classic favorite of Krab & cream cheese won tons, served with sweet chili sauce

Crispy Pork Spring Rolls (DF) (4 pc) - \$8

Our BBQ pork is smoked in-house, then wrapped with fresh green onion & fried to golden perfection! Served w/ sweet chili sauce

Veggie Spring Rolls (Vg) (8 pc) - \$8

Made in-house light & crispy, served w/ homemade sweet chili sauce

Lucky Buddha Rolls (GF, VgP, VP) (2) - \$10

Fresh Summer Rolls w/ 7 different veggies, pineapple, & choice of pork or tofu; or *shrimp* (+\$2) – No Noodle Fillers! Served w/ Trio of House Sauces – Peanut, Sweet Chili, & Chili-Garlic

SOUP

Tofu & Veggie Soup (DF, GF, VgP, K) - \$12
(Beef, Chicken, Pork +\$1; Shrimp +\$2)

Our 12-hour broth is so satisfying! An excellent vegetarian option, or add your choice of protein for an umami overload! Served in traditional earthenware

BISTRO BOX LUNCHES TO-GO - \$9.99

**Available ONLY during LUNCH hours & for take-out orders only.*

Bulgogi Beef
Bombay Chicken
Garlic Chicken
Kor Moo Yang Thai Pork
Veggie Stir-Fry

Fried Rice w/ Chicken or Tofu
Fried Noodles w/ Chicken or Tofu

FAMILY & PARTY PANS - \$45

Feeds 4 – 6 people

Hokkien Mee Noodles
Hong Kong Fried Rice & Pork Chops
Garlic Chicken w/ Steamed Rice
Kor Moo Yang Pork w/ Steamed Rice

APPETIZER SAMPLER - \$35

Includes Signature Wings (12), Crabby Patty (8), Crispy Smoked Pork -or- Veggie Spring Rolls (4 – 8)

NOODLES

Laksa Curry Noodle Soup (DF, GF) - \$15

Iconic Peranakan-style dish of prawn broth made in-house, Malay spices, herbs, & aromatics, coconut cream, bean sprouts, onion, fried tofu skin, boiled egg, & rice noodles. *(Upgrade egg noodle +\$2)*

Black Pearl Noodles (DF) - \$15

(Choice of Pork, Beef, or Veggie)
Mama's rich homemade black bean jajangmyeon sauce & veggies, atop handmade noodles.

Hokkien Mee (DF, VP) - \$15

Two types of noodles, bean sprouts, onions, wok-fired Singaporean Hawker-Style, imparting a hint of smokiness to the classic Pork & Shrimp flavor!

Pad Kee Mow (DF, VP) - \$14

(Choice of Meat or Tofu; Shrimp +\$2) – Iconic Thai “Drunken Noodles” stir-fried rice noodles w/ fragrant basil

Famous Boat Noodle Soup (DF) - \$13

(Served w/ Beef; Shrimp +\$3) – Our homage to this Thai classic is described by our customers as “to-die-for” & the “Thai cousin to pho!” It's made w/ 11 different herbs & our rich bone broth. Served traditionally, w/ thin-sliced beef brisket & meatballs, unless otherwise specified.

FRIED RICE

Hong Kong + Pork Chop (DF, GFP) - \$15

Simply delicious. You'll crave the perfect combination of eggs & green onion, topped with a crispy thin pork chop

Nasi Goreng (DF, GFP, VP) - \$12

(Choice of Meat or Tofu; Shrimp +\$2)
Fine-diced potatoes, peppers, carrot, & kecap manis sweet soy sauce, then topped w/ traditional runny egg over top!

Kim Chi (DF, GFP, VP) - \$12

Mama's flavor-packed aged kim chi, premium sesame oil & pork, served homestyle and topped w/ an egg

SEASONAL CURRY

Red Curry w/ Pumpkin (DF, GF, VP) - \$14

(Choice of Meat or Tofu; Shrimp +\$2; Crushed peanuts avail. upon request) – Mama's curries are made fresh, in small batches, which is truly reflected in its vibrant flavor! This season's Red Curry is characterized by the use of rich, sweet organic kabocha pumpkin.

HOUSE SPECIALTIES

Sumatran Beef Rendang (DF, GF) - \$16

Tender beef simmered in Indonesian aromatics & coconut – voted Top 50 Most Delicious Foods in the World

Bulgogi Beef (DF) - (L) \$12 | (D) \$17

Thin-sliced, lean beef marinated in our family's secret sauce, then wok-fired w/ fresh veggies

Garlic Chicken (DF) - (L) \$11 | (D) \$16

Succulent pieces of crispy chicken breast, sweet pineapple, & kaffir lime, tossed in our flavorful caramelized sauce, then topped w/ garlic chips

Classic Stir-Fry w/ Veggies (DF, K, V) - \$12

(Choice of Meat or Tofu; Shrimp +\$3)

SEAFOOD

Coconut Garlic Prawns - \$18

Crispy shrimp stir-fried w/ butter, garlic, toasted coconut, & fresh curry leaves on a bed of veggies

Sambal Sotong (DF, GF) - \$17

Housemade Singapore-style chili paste stir-fried squid w/ fresh lady finger okra, garlic, ginger, & lemongrass.

BBQ - GRILLED

Kalbi Short Ribs (DF) - (L) \$13 | (D) \$18

Grilled, marinated beef in our secret sauce of rich soy, sesame, garlic, fresh citrus & pineapple – best KBBQ in town!

Singapore Ribs (DF) - (L) \$11 | (D) \$16

Baby-back pork ribs, smoked low & slow, then BBQ'd, served w/ Yu Choy greens, & luscious egg noodles

Bombay Chicken - (L) \$11 | (D) \$16

Twice-marinated for ultimate flavor & tenderness – our boneless, butterflied chicken is accented by soy, garlic, smoked paprika, lime, & garam masala

Kor Moo Yang (DF) - (L) \$11 | (D) \$16

Thai BBQ pork loin marinated in traditional way, chargrilled, then served w/ fragrant nam jin jaew sauce, cilantro, & toasted Jasmine rice

SIDES

Side Order Fried Rice or Noodles (DF) - \$6

Brown or Coconut Rice (DF, GF, Vg) - \$4

Steamed Veggies (DF, GF) - \$4

Extra Meat, Veggies, or Tofu - \$3 | Shrimp - \$4

Traditional Banchan Side Dishes Set

(Complimentary w/ ALL Main Dishes Ordered; Not available w/ Bistro Box)

DESSERT

10% OF DESSERT PROFITS DONATED TO LOCAL ANIMAL RESCUE CHARITIES

Ube Lava Cake (V) - \$8.50

Specially crafted for us by Award-winning Chef Ricky Webster of @RindAndWheat Bakery

Cheesecake (V) - \$8

Choice of sauce: Mango, Raspberry, Passion fruit, or Caramel

Crispy Banana Lumpia (2 pcs) (V) - \$6

Served w/ Vanilla Ice Cream

Passion Fruit Panna Cotta (GF, V) - \$5

w/ Salted Caramel Sauce

Forbidden Rice Pudding (GF, V) - \$5

Served w/ Vanilla Ice Cream

Housemade Thai Tea Ice Cream - \$5