

BAR BULLETIN

KCBA KING COUNTY BAR ASSOCIATION
Justice... Professionalism... Service... Since 1886

This is a reprint from the King County Bar Association Bar Bulletin
February 2019



Dining by the Abbreviations

Well, the theme this month is something of a challenge, until one takes out a dinner party and must separate gluten-free, vegan and/or kosher diners. At that point one looks for restaurants that sport the various abbreviations on their menus.

Across from the Domes

Tankasan (2121 Sixth Ave.; 206-812-8412; <https://www.tanakasanseattle.com/>) is located in, or more accurately along, the retail concourse on the ground floor of the Via6 Residence and it is the restaurant that inspired the interpretation of this month's theme.

We fortuitously happened on this restaurant while searching for a restaurant in the regrade in which to feed both gluten-free and vegetarian guests. The menu marks the "v" and "gf" foods and "s" for containing shellfish. The options vary as the menu rotates, and we arrived with limited vegan and gluten-free selections. Another nice feature of the dinner menu is many of the items came with a smaller size option.

Our gluten-free participant went with the house bento box (salmon option), which came complete with the vegetable of the day, rice, potato salad, a miso deviled egg and kimchi — a large enough assortment to satisfy most selective eaters. On behalf of our vegetarians, we talked the staff into making some vegetarian dumplings, even though they had recently been rotated off the menu.

For a meat item, we tried a small order of the General Tso's spare ribs, which was still a generous quantity. The ribs are one of the signature dishes and, suffice to say, we will order them again.

Each of us was very happy with the flavors and quantity of our meal.

We did not have enough people with us to try more signature dishes such as the chicken katsu omelet, the salty caramel wings or the caramelized coconut beef, and we realized we would have to come back with more meat eaters to fully enjoy this establishment.

The layout is unusual: the bar overlooks the food preparation area, but it is across the open passage that serves as the hallway for the commercial ground floor of the Via6, giving the restaurant almost an on-the-street feeling even on the inside. The service was quick and courteous. All in all, this was a positive experience, even with picky-eating teenagers in tow.

Up North

Yes Siam Thai Café and Bar located in the Maple Leaf neighborhood (8014 15th Ave. NE; www.yessiamthai.com) in North Seattle features a unique twist on many traditional Thai favorites. This neighborhood spot is open for lunch and dinner, and features vegetarian, gluten-free and spicy options, noted on the menu.

We tried the Siam egg rolls, which featured ground pork, cabbage, carrot, bean thread and shiitake mushrooms. The filling in the perfectly fried egg roll was well balanced and tasty. We also ordered the "Yum Yum Crispy Chicken." It was cooked to a crispy perfection and featured onions with cilantro, mint and a lime juice dressing with ground-roasted rice. It was hands down one of the best crispy chicken dinners we ever sampled.

Another highlight for us was the seafood curry in young coconut. The curry features a mix of scallops, mussels, whitefish and prawns served in a

coconut, which is cooked with bits of coconut shaved off into the curry. To round out our meal, we ordered "Khao Soi," an egg noodle dish with chicken thigh simmered in a curry soup. Crispy egg noodles top the curry noodles and it has pickled Napa cabbage, red onions, lime, and fried chili oil served as condiments on the side.

Yes Siam Thai Café and Bar has a casual, open atmosphere and it was the perfect spot to grab a quick, low-key dinner on a weekday night. The service was friendly and we felt right at home. We are excited to return to sample its delicious and extensive happy-hour food and cocktail menu as dinner was fantastic.

For after Hours and Music

We were pleased to find the vegan and gluten-free designations at the **Triple Door** (216 Union St.; 206-838-4333; <http://www.thetripledoor.com/thetripledoor.html>), the music venue underneath the downtown Wild Ginger on Third Avenue, which also includes the "gf" and "v" abbreviations on its menu.

The Triple Door has two stages — the main stage (where you can eat while enjoying the show), and one in the lounge. Both are in use most nights, so you can find many good reasons to check out the place. The menu is more limited than at Wild Ginger, but many of the favorites (sea bass and triple chops, and of course satays and pot stickers) are available — overall very tasty options for listening to a band in a bar.

But, being in a bar, watching a band, we had to try "bar food," so we ordered the curry fries to accompany our standards — Sichuan green beans and chicken pot stickers (both the same favorites you are familiar with at Wild Ginger). The curry on the fries was mild, and they

went down very easily with the sambal mayo dip. And of course, the spicy green beans and pot stickers are what some of us order every time we go to either establishment, but it is a nice option to get these favorites at a bar while listening to a band.

We accompanied our meal with two “honey bees” — a thai chili-infused tequila drink with honey, elderflower liqueur and lavender bitters that packed a mild to moderate burn. There are a num-

ber of other handcrafted drinks that all share some slightly exotic flavors. All in all, this is a very pleasant way to listen to music a few blocks from the office.

The use of abbreviations for food preferences is not yet as widespread as one might expect. But it can be helpful when entertaining guests with a mix of food preferences and restrictions. We try to give positive feedback to restaurants that have taken this step and hope to see it continue to spread. ■

Schwabe, Williamson & Wyatt is a multiservice, Northwest regional law firm with offices in Seattle, Vancouver, Portland and Bend. For comments on this article or to share your favorite places to eat or drink with the Schwabe, Williamson & Wyatt attorneys, contact Christopher Howard at 206-407-1524 or at choward@schwabe.com; see also www.schwabe.com/dining_out.aspx.