



360-922-0819

<http://www.ordervikingfood.com>

B-Town Kitchen & Raw Bar

**** Attention Customers ****

Dine-in/take-out prices may vary.

Single-use items, such as

plasticware, chopsticks, condiments, and napkins, will not be included unless requested.

Distance Charge

We happily deliver to surrounding areas! The \$4.99 delivery fee covers the first 4 miles from the restaurant. A \$1.25 pro-rated, taxable, distance fee will automatically apply for each additional mile. Your driver receives the entire delivery fee and tip. If you have any questions, please call us at 360-922-0819. A working phone number is required to order.

Exclusive to Viking Food!

This restaurant is only available for delivery through Viking Food!

Small Plates

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|---|---------|
| Togarashi Thai Basil Fries <i>Sriracha aioli. (V)</i> | \$11.50 |
| Parmesan Truffle Fries <i>Lemon garlic aioli. (V)</i> | \$11.50 |
| Spiced Sweet Potato Fries <i>Lemon garlic aioli. (V)</i> | \$11.50 |
| Crispy Brussels Sprouts <i>Sweet soy glazed. (V)</i> | \$14.95 |
| Chicken Dumplings <i>Chili garlic and scallions.</i> | \$14.95 |
| Vegetable Dumplings <i>Lemongrass and cilantro. (V)</i> | \$14.95 |
| Glazed Chicken Wings <i>Your choice of Szechuan, soy ginger, or classic buffalo.</i> | \$16.10 |
| Chili Coconut Shrimp <i>Chili garlic coconut sauce, green onions, and fresh lime.</i> | \$17.25 |
| *Kobe Beef Sliders (2) <i>Caramelized pineapple, house-made pickles, Korean pepper aioli, and fries.</i> | \$17.25 |
| Calamari <i>Sweet citrus aioli and Thai basil.</i> | \$20.70 |
| Crab Cakes <i>Dungeness crab, citrus aioli, and Korean pepper slaw.</i> | \$23.00 |

Soups & Salads

| | |
|--|---------|
| Curry Coconut Soup <i>Cilantro and chili oil. (GF/V)</i> | \$11.50 |
| Clam Chowder <i>Bacon, potato, cream, and herbs.</i> | \$13.80 |
| Mixed Greens <i>House vinaigrette, candied pecans, goat cheese, and local berries. (GF/V)</i> | \$16.10 |
| Caesar <i>Caesar dressing, Parmesan</i> | \$17.25 |

cheese, croutons, and lemon.
(*GF/V)

Thai Peanut Salad \$18.40

Romaine, cabbage, carrot,
edamame, red peppers, scallions,
crispy onions, cilantro, and peanut
dressing. (V)

Hand Held

Chicken Katsu Burger \$21.85

Sweet citrus aioli, alfalfa sprouts,
grilled onions, B-town slaw, and fries.

*House Burger \$23.00

Toasted brioche bun, lettuce,
tomato, onion, mayo, and house
fries.

B-Town Burger \$25.30

Charred onion aioli, balsamic
caramelized onions, Havarti cheese,
arugula, roasted tomato, and fries.

Wagyu Beef Sandwich \$25.30

Garlic aioli, Havarti cheese,
balsamic caramelized onions,
arugula, and fries.

Grilled Chicken Club \$25.30

Focaccia bread, charred onion
aioli, arugula, bacon, alfalfa sprouts,
roasted tomato, and fries.

Beyond Burger \$25.30

Lettuce, tomato, onion, mayo,
toasted brioche bun, and fries.

Mains

Alaskan Cod & Chips \$24.15

Beer batter, B-town slaw, fries, and
house pickle tartar sauce.

Seared Ahi Tuna Steak \$25.30

Togarashi seasoning, arugula,
pickled peppers, radish salad, soy
peanuts, and edamame.

Ahi Tuna Poke \$25.30

Sticky rice, cucumber, crispy
onions, scallions, wakame salad,
avocado, pickled ginger, and
Sriracha mayo.

Chicken Katsu Plate \$28.75

Soy fried rice, edamame, snap
peas, bok choy, spicy aioli, zucchini
kimchi, and pickled peppers.

Seared Salmon Banh Mi Bowl \$31.05

Egg fried rice, pickled vegetables,
jalapeno, garlic chili oil, cilantro, and
spicy mayo.

*12 Oz NY Steak \$41.40

Lemongrass glazed, alfalfa
sprouts, Thai basil, edamame,
roasted tomato, and ponzu
mushrooms.

GF = Gluten Free | V = Vegetarian

***Federal & State Consumer Advisory
Requirement: Consumption of raw or
undercooked meats, seafood,
shellfish, or eggs may increase your
risk of food-borne illness, especially
if you have medical conditions.**