

# Cinco De Mayo

*Special*

**MAY 3RD - 5TH**

Join us for a festive Cinco de Mayo celebration! with refreshing cocktails, delicious food, and a vibrant atmosphere.



**Viva Mexico \$17**

sabe blanco, orange caracau, cranberry, pineapple, and splash ginger beer. Delicious tamarind chamoy rim by Chef Gabriella Martinez



**Larb Taco \$16**

Northern Thai style. Minced Pork, roasted rice, shallots, garlic, chili, green onion, dill. Medium spicy

[www.farmhousethai.com](http://www.farmhousethai.com)



**FARMHOUSE KITCHEN**  
THAI CUISINE

LIMITED TIME ONLY!!

DUNGENESS

CRAB PAD THAI

\$49.99

DUNGENESS CRAB WITH JUMBO CRAB MEAT, THIN RICE NOODLES, CAGE FREE EGG, BEAN SPROUTS, CHIVE, SHALLOT, PEANUTS AND THAI SEAFOOD SAUCE





LOVE LOVE LOVE LOVE

A CLASSIC TWIST ON AMARETTO SOUR  
HIGH WEST RYE, LEMON, POMEGRANATE,  
AROMATIC BITTERS

# POMELO salad

LIMITED TIME

Deliciously tantalizing with a blend of fresh flavors, both zesty and spicy in a single bite.

**\$16.95**

Pomelo  
Mint  
Basil  
Bird eye chili  
Lime  
Lemongrass  
Crispy shallots  
Onion  
Kaffir Lime Leaves  
Crispy Noodles  
Grill Prawns

\*gf options available

@THAIFARMHOUSE

#THAIFARMHOUSE

**FARMHOUSE KITCHEN**  
THAI CUISINE

# MONEY DROP



## SABE BLANCO TEQUILA

GRASSOTI APERITIF, WATERMELON SOJU SIMPLE,  
LEMON, PEYCHUAD BITTER

\$18.00

FARMHOUSE KITCHEN  
THAI CUISINE

# wagyu beef jerky

from snake river farm

LIMITED TIME ONLY!

\$22.95

**“Nam Prik Noom”**

Northern Thai SPICY chilli salsa

*kaffir lime leaves, garlic, dried  
chilli and crispy shallots*



INTRODUCING

# WELCOME HOME

A PERFECT WAY TO CELEBRATE  
THE HOLIDAY SEASON

Farmhouse Kitchen Holiday Special

# WELCOME HOME

Introducing our "Welcome Home" a festive feast offers a wide array of mouthwatering appetizers and delectable entrees, making it a perfect choice for a grand gathering with family and friends, a perfect way to celebrate the holiday season, just like coming home after a long journey.

## Appetizers

- Fresh Oysters + Tom Yum Granita + American Caviar
- Wagyu Num Tok Rolls
- Mieng Kum Tiger Prawns
- Oyster Sauce Scallop
- Ahi Scoops
- Khao Jee "grilled sticky rice + egg"

## Entrees - Pinto Set

- Collagen 'BOMB' Oxtail Curry
- Choo Chee Lobster
- Pad Kha Na Moo Krob
- Nam Prik Kra Pi ~ Veggie Set
- Tri-Colored Rice





available at CA locations

**\$85/guest**  
2 guests minimum



"Reserve your spot for an unforgettable dining experience!"

 SF/ Oakland/ Menlo Park/ LA

 [www.farmhousethai.com](http://www.farmhousethai.com)



# farmhouse kitchen

## THAI CUISINE



### starters

#### Samosa (v) - \$15.95

Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry dipping

#### Crispy Egg Rolls (v) - \$15.95

Crispy Eggs rolls in glass noodles, carrot, black mushroom, black pepper and cabbage. Served with chilli peanut sauce

#### Farmhouse Wings - \$17.95

Crispy organic whole wings served with crispy basil and chili plum sauce

#### Neua Nam Tok Rolls - \$20.00

Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, and cucumber. Served with cilantro lime vinaigrette sauce

#### Mieng Kum Kung - \$17.95

Crispy-crust Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind reduction

#### Larb Tuna (gf) - \$19.95

SPICY!! Diced Fresh Maguro tuna\* green onion, cilantro, dill, long coriander, Dehydrated chilli, wonton chips \*\*\*\*

#### Crispy Calamari - \$19.95

Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

#### Wagyu Beef Jerky - \$22.95

Grilled Snake River Farm Wagyu beef jerky served with kaffir lime leaves, garlic, dried chilli, crispy shallots and Nam Prik Noom Thai Chili Salsa.

### salads

#### Papaya Salad (gf) - \$16.95

SPICY! Hand shredded green papaya, cherry tomato, Thai long beans, garlic, fish sauce, bird eye chilli, dried shrimps and peanuts. Salted Crab +2 Fermented Fish +2 Grilled Prawns +8

### soup

#### \*protein of your choice:

Veg/ Tofu Organic Chicken +3 Prawns +8 Seafood +12

#### Tom Kha Soup (gf) - \$12.95 / \$18.95

Rich and creamy coconut soup with mushroom, tomato, cabbage, galangal, kaffir, lime leaves, lemongrass, white onions, cilantro and green onion

### thai street food

#### \*protein of your choice:

Choice of Veg/ Tofu Organic Chicken/ Pork/ Mince Pork +3 Wagyu Beef +8 Prawns +8 Crispy Pork Belly +8 Combination Seafood +12

#### Yellow Curry (v) - \$18.95

Potato, white onion and crispy shallots

#### Green Curry - \$18.95

Bell pepper, mix veggie, eggplant, bamboo shoot and basil

#### Red Curry (v) - \$18.95

Bell pepper, mix veggie, bamboo shoot and basil

#### Pad See You (v)(gf) - \$18.95

Flat rice noodles, cage free egg, garlic, sesame oil, carrot, Asian broccoli

#### Pad Kee Mow (v) (gf) - \$18.95

SPICY! Flat rice noodles, garlic, bamboo shoots, bell pepper, tomato, white onion, Thai basil

#### Pad Asian Broccoli (v)(gf) - \$18.95

Spicy XO sauce, garlic (Recommend with Crispy Pork Belly)

### specials

#### Basil Bomb - \$36.95

SPICY! Thai chilli basil stir fried with tiger prawn, calamari, scallop, homemade crispy pork belly, minced pork, PEI Mussels, clams and fried egg over blue jasmine rice with "Prik Nam Pla". Let's Bomb!

#### 24 Hours Beef Noodle Soup - \$38.95

Slow-cooked bone-in Beef Short Rib, egg noodles, veal broth, asian broccoli, basil, bean sprouts, cilantro, green onion and jalapeños

#### Volcano Cup - \$35.95

SPICY! Noodle stir fried with our house God-mother sauce served with braised short-ribs, bell peppers and peppercorns, white onions, thai eggplants and crispy basil

#### Live Lobster Pad Thai - \$58.95

Live Maine Lobster with tiger prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot peanuts, and Thai seafood sauce, white onion, crispy shallots

#### Crab Fried Rice (gf) - \$36.95

Jumbo lump crab meat, tiger prawns, double eggs, white onion, tomato, and cilantro. Served with bone broth

**\*SPICY!! CRAB FRIED RICE BOMB +3 (NO RETURNS)**

#### Hat Yai Fried Chicken - \$34.95

Southern-style fried Mary's Organic Chicken Thigh, turmeric & herbs, crispy shallots, cucumber salad. Served with yellow curry dipping, roti & blue jasmine rice

#### Panang Neua - \$46.00

Slow braised bone-in Short Rib served in Panang curry with grilled broccolini, bell pepper, white onion, crispy basil and blue jasmine rice. This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.

#### Crispy Branzino - \$49.95

Fried Whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot and garlic chilli lime vinaigrette, white onions and tamarind sauce

#### Run Juan Seafood Sizzling - \$38.95

Assorted Seafood sautéed in homemade SPICY curry paste, basil, white onion, bell pepper. Served with blue jasmine rice

#### Pineapple Fried Rice (gf) - \$39.95

Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot, and egg. Served in fresh whole pineapple, white onions and cilantro

#### Kang Kua Prawns (gf)- \$32.95

One of a kind Southern curry made with. SPICY!! Fresh red turmeric, roots sprinkles with kaffir lime leaves & young coconut meat. Served with garden vegetables and blue rice

**\*SLOW COOK BEEF CURRY - \$47.95**

### kids

for kids under 8 years old



#### Fried Chicken - \$11.00

over rice

#### Fried Shrimps - \$14.00

over rice

#### Chicken Noodle Soup - \$11.00

Rice noodles with organic chicken

#### Rice Noodles - \$11.00

Cage free egg, garlic, sesame oil with asian broccoli and carrots

### sides

#### Blue Jasmine Rice - \$3.95

Brown Rice - \$5.00

Sticky Rice - \$4.25

Roti - \$3.00

Peanut Sauce - \$7.00

Steam Veggie - \$6.00

#### Bone Broth - \$6.00

Side Yellow Curry - \$7.00

Fried Egg - \$3.00

Side Egg Noodles - \$7.00

Crispy Pork Belly - \$12.00

Side Steam Chicken - \$7.00

(v) (gf) = vegan or gluten-friendly preparation available, please ask your server.

\*although items can be prepared with gluten-free ingredients, farmhouse kitchen is not a 100% gluten-free certified restaurant

\*\*\*NO RETURN ON CUSTOMIZED AND/OR SPICY DISHES

\*\*\*We use Mary's Organic Chicken, All-Natural Pork & Beef

\*\*\*\*Consuming raw or undercooked seafood may increase your risk of food-borne illness



# farmhouse kitchen

## THAI CUISINE



### beverages

#### Anchan Limeade - \$5.50

Thai Style cane limeade soda. High in antioxidants

#### Thai Tea Limeade - \$5.95

Tart & sweet

#### Classic Thai Tea - \$5.95

Creamy & Sweet. Shaved Ice

#### Thai Ice Coffee - \$5.95

Creamy & Sweet. Shaved Ice

#### Fresh Young Coconut - \$7.50

#### Saratoga Sparkling Water - \$9.00

28 fl oz

#### Saratoga Mineral Water - \$9.00

28 fl oz

#### East Imperial Dry Thai Ginger - \$9.00

#### Mexican Coke 12oz - \$5.00

### organic hot tea

#### Sencha Green Tea - \$5.00

Toasty, sencha green and roasted brown rice

#### Lemon Grass Ginger - \$5.00

Lemony, tart and crisp. caffeine free

#### Dragon Pearl Jasmine - \$5.00

Delicate sweetness, floral and medium caffeine

#### Blooming Flower - \$7.00

jasmine, green, calendula (can steep up to 3 times)

### desserts

#### Coconut Granita (gf)(v) - \$14.50

Young coconut sorbet housemade with fresh coconut meat

#### Mango Sticky Rice (gf)(v) - \$14.50 (Seasonal)

Creamy and sweet sticky rice served with seasonal fresh mango and sprinkled with sesame seeds (Seasonal)

#### Croissant Bread Pudding - \$16.50

Just amazing! Croissant Bread Pudding served with caramel sauce and homemade cashew nut and candy

#### Molten Choco Cake (gf) - \$14.50

Moist & Rich Chocolate Cake served with vanilla ice cream

#### Thai Vacation (v) - \$14.50

Warm coconut sticky rice and Ice cream, served in half young coconut and sprinkled with peanuts and sesame seeds

#### Mom's Fried Banana (gf) - \$14.50

Plantain banana fritters are everything! Served with vanilla ice-cream and warm coconut sticky rice

#### "Ruk Na Platter" - \$36.50

Fun, Festive, Instagram worthy! Chef's Choice Dessert (recommends for birthday party)

### beers

#### Cans/Bottles

BIG NOISE, lager - \$9.00  
singha - \$8.00

#### Draft beers

Boomtown Nose Job IPA - \$8.00  
OFFshoot! HAZY DIPA - \$9.00  
Trustworthy Brewing Co.  
'Gigil' Rice Pilsner Beer - \$8.00

#### Ciders

Stem ciders Chile Guava - \$8.00



thai moonshine facade

\$11.00 / PER SHOT  
SERVED WITH THAI SPICY PICKLE MANGO

@thaifarmhouse

### mixes

(M) - MIDDLETOWN AVAILABLE

#### King of Spice - \$17.00 (M)

"Chef's Kasem at Food Network Show". SPICY!!! Not for the fainted heart Sabe Blanco infused Thai Chili. Lime. Agave. Prik Nam Pla

#### Meow Mule - \$18.00

Sabe Vodka. Spicy Ginger. Lime. CO2. Served in Kitty Mug

#### Garden Spritz - \$17.00

Sparkling wine with rosemary, Austrian elderflowers and Thai Rose bitters

#### Hello Gorgeous - \$17.00 (M)

sake Rum. Guava Puree. Jasmine. Earl Great Tea. Paychauds Bitters

#### Thai Star Wars - \$18.00

Tropical Tiki Vibe Meets Hollywood. Sabe Gold Rum. Lime. Orgeat Jamaican

#### One Night in Thailand - \$18.00

Negroni lover. sake infused juniper berry. carpano antica sweet vermouth. grassoti appetitif. aromatic bitters. orange rosemary

#### Lod Chong - \$17.00

Botanical pina colada. sake rum. homemade aromatic pandan cordial. coconut cream. lime

#### Hibiscus Highball - \$18.00 (M)

Rj Boone Special Reserve Whiskey. hibiscus sorghum bitter, fresh lime juice. lavender bitter. prosecco.

#### Make a wish - \$19.00

English crown extra dry juniper berry. blueberry. butterfly pea hibiscus. Austrian elderflower. Lo-fi gentian. grapefruit. aromatic bitter serving in Aladdin magic lamp with lemon tart

#### Mr & Mrs - \$30.00

Features our beautiful Mr. & Mrs drink with "make a wish" and "one night in Thailand". Perfect for a date night.

#### Island Thai Tea - \$18.00

Ron Coppa island spice. coconut cream. thai tea. lemon & pineapple

#### Tango Tempest - \$18.00 (M)

Kumho whiskey. Freshly squeeze lime. Fresh Strawberry. Tantalizing splash of watermelon Red Bull. Paired with SPICY pickled Mango.

#### Trouble in Thailand - \$18.00

Spicy Tamarindo. Sabe Blanco. Tamarind Shrub. Citrus. Agave. Fire Tincture.

#### St. Agrestis Non-Alcoholic Phony Negroni - \$12.00

Non-alcohol NEGRONI WITH nuanced juniper, citrus, and floral notes

### wine

#### Mionetto prosecco treviso brut doc, italy - 14/62

Playful & Sassy. Golden Apple. Honey. White Pea

#### Pommery POP Pink Champagne, France 28/187ml

Festive little pink bottle. delicious berry. made for trendy people

#### Biokult Naked Orange Wine, Austria - 15/68

unfiltered & Lightly Bubbly. Perfect Summer Wine. Honeysuckle. Cardamon. Funk. Creamy Finish

#### JNSO Rosé Cru, Finest CA - 15/68

"Je ne sais quoi" impossible to resist. collectible rose stopper designed bottle. Taste like summer in a glass. perfect for celebration yasss!!

#### Tohu Sauvignon Blanc, New Zealand - 14/62

Indigenous nz owned. so fresh & so clean. tropical island. green pepper

#### Skinner 'Native White', El Dorado CA, CA - 15/68

Harmonious fusion of White blend. delivering robust and smooth palate with floral finish.

#### Colline Aux Fossiles Chardonnay, France - 15/68

Perfect chardonnay. Chablis minerality + napa structure & intensity. stone fruits. honeysuckle. White flower

#### Skinner 'Native Red', El Dorado CA, CA - 15/68

Chilled Red Blends. Fun, Flirty and Mouthwatering. Hibiscus. Rose Petal. Hint of Palo Santo. Orange Peel

#### Böen Tri-Appellation Pinot Noir, CA - 18/82

Luxury & Silky. Ultra Cool Climate Freshness. Crunchy Bing Cherry. Red Fruits. Flowers. Nutmeg. Toasted Vanilla. Long Finish

#### Thymiopoulos Xinomavro Young Vines, Naoussa Greece - 14/62

Elegant. Plenty of character. Red & dark fruits, earthy spice, mineral, and a touch of flowering herb. Very food friendly. Alternative to Barolo or Bordeaux

#### Boomtown Cabernet Sauvignon, Washington - 16/72

The wine of king & the king of wine. refined yet rugged. juicy & fun. dark berries. lavender. fine tannin.

20% gratuity included for parties of 6 or more.  
3 Credit Cards Max / Table OR additional charges may apply.  
\*\*Prices are subject to change without notice.\*\*  
Corkage fee: \$35/bottle first two (750ML). Third bottle onwards \$45/bottle (750ML).  
Carry-in dessert fee: \$2.5/person  
90 minutes per seating as a courtesy to later reservations.



tango

tempest

KUMIHO WHISKEY,  
FRESHLY SQUEEZED LIME,  
FRESH STRAWBERRIES,  
AND A TANTALIZING HINT OF  
WATERMELON  
RED BULL PAIRED WITH SPICY  
“PICKLED MANGO”

**\$18.00**



# OXTAIL

# CURRY

\$36.00

**REAL COLLAGEN BOMB**

**BRAISED OXTAIL IN PANANG CURRY:  
SERVED WITH TURNERIC RICE, CUCUMBER  
AJARD AND CILANTRO SAUCE**

**LIMITED  
TIME ONLY!**

**FARMHOUSE KITCHEN**  
THAI CUISINE

# MAKE A WISH

MAGIC COCKTAIL SERVED IN ALADDIN TEA SET WITH SMOKY EFFECT.  
ENGLISH CROWN EXTRA DRY JUNIPER BERRY. BLUEBERRY. BUTTERFLY PEA. HIBISCUS.  
AUSTRIAN ELDERFLOWER. LO-FI GENTIAN. GRAPEFRUIT.

\$19



EXCLUSIVELY AT  
FARMHOUSE KITCHEN

# KANG TAI PLA

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\$35.95

SPICY! and flavourful dish of tangy pickled fish stew, infused with the aromatic blend of turmeric, lemongrass & exotic herbs squash, Thai eggplant, stinky beans. Served with Vermicelli Noodles, CRISPY PORK BELLY & Fresh greens. Enjoy the vibrant flavours of culinary creation!

# HAT YAI

## FRIED CHICKEN



**\$34.  
95**

SOUTHERN STYLE, FRIED MARY'S CHICKEN,  
TURMERIC & HERBS, FRIED SHALLOTS CUCUMBER  
PICKLES, POTATO YELLOW DIPPING CURRY, ROTI  
BREAD AND BLUE RICE

# kang kua

One of a kind Southern curry made with **SPICY!!** Fresh red turmeric, roots sprinkles with kaffir lime leaves & young coconut meat. Served with garden vegetables and blue jasmine rice

slow cook beef **curry**



**\$47.95**



# VOLCANO CUP

SPICY NOODLES STIR FRIED WITH OUR HOUSE MADE GOD-MOTHER SAUCE  
SERVED WITH BRAISED SHORT RIB, BELL PEPPERS AND PEPPERCORN

\$35.95



# Hello Gorgeous



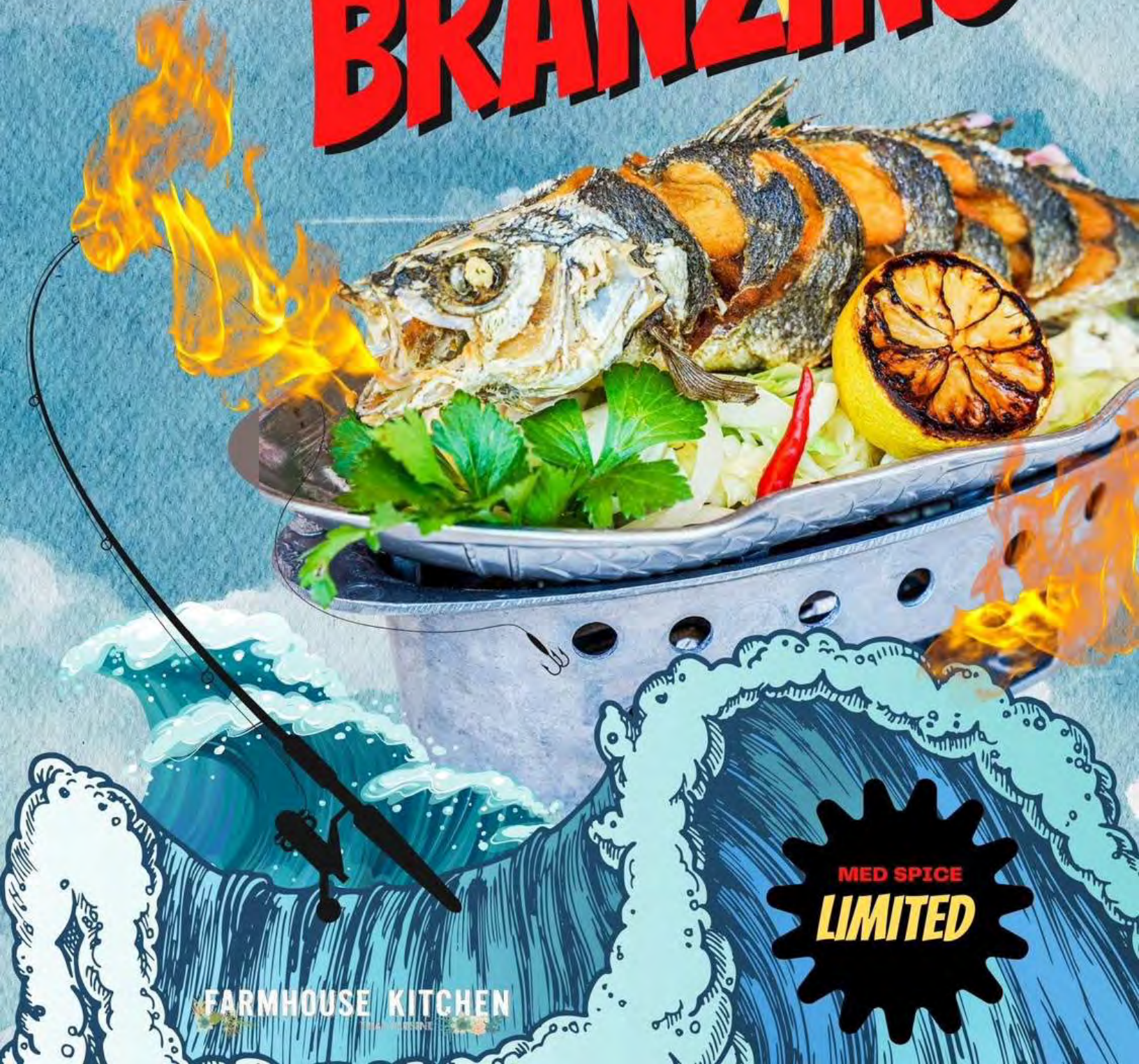
\$18

Sake Rum, Pink Guava,  
Homemade Aromatic Jasmine  
Earl Grey Cordial. Orange Bitters

FRIED WHOLE BRANZINO SERVED ON A HOT METAL PLATE;  
WITH VEGETABLES, CILANTRO, CRISPY SHALLOT, AND GARLIC CHILI LIME VINAIGRETTE

# CRISPY BRANZINO

\$49.95



FARMHOUSE KITCHEN

MED SPICE  
LIMITED

# TROUBLE IN THAILAND



\$18

**Spicy Tamarindo. Sabe Blanco.  
Tamarind Shrub. Citrus. Agave. Fire Tincture.**



SHORT RIBS!

\$36.95

# 24 - HOURS NOODLE SOUP

**SLOW COOKED BONE - IN SHORT RIB EGG NOODLES, BONE MARROW BROTH  
BROCCOLI, BASIL, BEAN SPROUTS, CILANTRO, GREEN ONION**



**\$18**

# **meow mule**

**SABE VODKA. SPICY GINGER. LIME. CO2. SERVED IN KITTY MUG**

SPECIAL COCKTAIL

# LOD CHONG

GET READY  
FOR A

YOUR NEW  
FAVOURITE



**BOTANICAL PINA COLADA. SAKE RUM.  
HOMEMADE AROMATIC PANDAN CORDIAL.  
COCONUT CREAM. LIME**

**\$17**

# farmhouse kitchen

## THAI CUISINE



### starters

#### Samosa (v) - \$15.95

Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry dipping

#### Crispy Egg Rolls (v) - \$15.95

Crispy Eggs rolls in glass noodles, carrot, black mushroom, black pepper and cabbage. Served with chilli peanut sauce

#### Farmhouse Wings - \$17.95

Crispy organic whole wings served with crispy basil and chili plum sauce

#### Neua Nam Tok Rolls - \$20.00

Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, and cucumber. Served with cilantro lime vinaigrette sauce

#### Mieng Kum Kung - \$17.95

Crispy-crust Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind reduction

#### Larb Tuna (gf) - \$19.95

SPICY!! Diced Fresh Maguro tuna\* green onion, cilantro, dill, long coriander, Dehydrated chilli, wonton chips \*\*\*\*

#### Crispy Calamari - \$19.95

Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

#### Wagyu Beef Jerky - \$22.95

Grilled Snake River Farm Wagyu beef jerky served with kaffir lime leaves, garlic, dried chilli, crispy shallots and Nam Prik Noom Thai Chili Salsa.

### salads

#### Papaya Salad (gf) - \$16.95

SPICY! Hand shredded green papaya, cherry tomato, Thai long beans, garlic, fish sauce, bird eye chilli, dried shrimps and peanuts. Salted Crab +2 Fermented Fish +2 Grilled Prawns +8

### soup

#### \*protein of your choice:

Veg/ Tofu Organic Chicken +3 Prawns +8 Seafood +12

#### Tom Kha Soup (gf) - \$12.95 / \$18.95

Rich and creamy coconut soup with mushroom, tomato, cabbage, galangal, kaffir, lime leaves, lemongrass, white onions, cilantro and green onion

### thai street food

#### \*protein of your choice:

Choice of Veg/ Tofu Organic Chicken/ Pork/ Mince Pork +3 Wagyu Beef +8 Prawns +8 Crispy Pork Belly +8 Combination Seafood +12

#### Yellow Curry (v) - \$18.95

Potato, white onion and crispy shallots

#### Green Curry - \$18.95

Bell pepper, mix veggie, eggplant, bamboo shoot and basil

#### Red Curry (v) - \$18.95

Bell pepper, mix veggie, bamboo shoot and basil

#### Pad See You (v)(gf) - \$18.95

Flat rice noodles, cage free egg, garlic, sesame oil, carrot, Asian broccoli

#### Pad Kee Mow (v) (gf) - \$18.95

SPICY! Flat rice noodles, garlic, bamboo shoots, bell pepper, tomato, white onion, Thai basil

#### Pad Asian Broccoli (v)(gf) - \$18.95

Spicy XO sauce, garlic (Recommend with Crispy Pork Belly)

### specials

#### Basil Bomb - \$36.95

SPICY! Thai chili basil stir fried with tiger prawn, calamari, scallop, homemade crispy pork belly, minced pork, PEI Mussels, clams and fried egg over blue jasmine rice with "Prik Nam Pla". Let's Bomb!

#### 24 Hours Beef Noodle Soup - \$38.95

Slow-cooked bone-in Beef Short Rib, egg noodles, veal broth, asian broccoli, basil, bean sprouts, cilantro, green onion and jalapeños

#### Volcano Cup - \$35.95

SPICY! Noodle stir fried with our house God-mother sauce served with braised short-ribs, bell peppers and peppercorns, white onions, thai eggplants and crispy basil

#### Live Lobster Pad Thai - \$58.95

Live Maine Lobster with tiger prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot peanuts, and Thai seafood sauce, white onion, crispy shallots

#### Crab Fried Rice (gf) - \$36.95

Jumbo lump crab meat, tiger prawns, double eggs, white onion, tomato, and cilantro. Served with bone broth

**\*SPICY!! CRAB FRIED RICE BOMB +3 (NO RETURNS)**

#### Hat Yai Fried Chicken - \$34.95

Southern-style fried Mary's Organic Chicken Thigh, turmeric & herbs, crispy shallots, cucumber salad. Served with yellow curry dipping, roti & blue jasmine rice

#### Panang Neua - \$46.00

Slow braised bone-in Short Rib served in Panang curry with grilled broccolini, bell pepper, white onion, crispy basil and blue jasmine rice. This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.

#### Crispy Branzino - \$49.95

Fried Whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot and garlic chilli lime vinaigrette, white onions and tamarind sauce

#### Run Juan Seafood Sizzling - \$38.95

Assorted Seafood sautéed in homemade SPICY curry paste, basil, white onion, bell pepper. Served with blue jasmine rice

#### Pineapple Fried Rice (gf) - \$39.95

Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot, and egg. Served in fresh whole pineapple, white onions and cilantro

#### Kang Kua Prawns (gf)- \$32.95

One of a kind Southern curry made with. SPICY!! Fresh red turmeric, roots sprinkles with kaffir lime leaves & young coconut meat. Served with garden vegetables and blue rice

**\*SLOW COOK BEEF CURRY - \$47.95**

### kids

for kids under 8 years old



#### Fried Chicken - \$11.00

over rice

#### Fried Shrimps - \$14.00

over rice

#### Chicken Noodle Soup - \$11.00

Rice noodles with organic chicken

#### Rice Noodles - \$11.00

Cage free egg, garlic, sesame oil with asian broccoli and carrots

### sides

#### Blue Jasmine Rice - \$3.95

Brown Rice - \$5.00

Sticky Rice - \$4.25

Roti - \$3.00

Peanut Sauce - \$7.00

Steam Veggie - \$6.00

#### Bone Broth - \$6.00

Side Yellow Curry - \$7.00

Fried Egg - \$3.00

Side Egg Noodles - \$7.00

Crispy Pork Belly - \$12.00

Side Steam Chicken - \$7.00

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# farmhouse kitchen

## THAI CUISINE



### beverages

#### Anchan Limeade - \$5.50

Thai Style cane limeade soda. High in antioxidants

#### Thai Tea Limeade - \$5.95

Tart & sweet

#### Classic Thai Tea - \$5.95

Creamy & Sweet. Shaved Ice

#### Thai Ice Coffee - \$5.95

Creamy & Sweet. Shaved Ice

#### Fresh Young Coconut - \$7.50

#### Saratoga Sparkling Water - \$9.00

28 fl oz

#### Saratoga Mineral Water - \$9.00

28 fl oz

#### East Imperial Dry Thai Ginger - \$9.00

#### Mexican Coke 12oz - \$5.00

### organic hot tea

#### Sencha Green Tea - \$5.00

Toasty, sencha green and roasted brown rice

#### Lemon Grass Ginger - \$5.00

Lemony, tart and crisp. caffeine free

#### Dragon Pearl Jasmine - \$5.00

Delicate sweetness, floral and medium caffeine

#### Blooming Flower - \$7.00

jasmine, green, calendula (can steep up to 3 times)

### desserts

#### Coconut Granita (gf)(v) - \$14.50

Young coconut sorbet housemade with fresh coconut meat

#### Mango Sticky Rice (gf)(v) - \$14.50 (Seasonal)

Creamy and sweet sticky rice served with seasonal fresh mango and sprinkled with sesame seeds (Seasonal)

#### Croissant Bread Pudding - \$16.50

Just amazing! Croissant Bread Pudding served with caramel sauce and homemade cashew nut and candy

#### Molten Choco Cake (gf) - \$14.50

Moist & Rich Chocolate Cake served with vanilla ice cream

#### Thai Vacation (v) - \$14.50

Warm coconut sticky rice and Ice cream, served in half young coconut and sprinkled with peanuts and sesame seeds

#### Mom's Fried Banana (gf) - \$14.50

Plantain banana fritters are everything! Served with vanilla ice-cream and warm coconut sticky rice

#### "Ruk Na Platter" - \$36.50

Fun, Festive, Instagram worthy! Chef's Choice Dessert (recommends for birthday party)

### beers

#### Cans/Bottles

BIG NOISE, lager - \$9.00  
singha - \$8.00

#### Draft beers

Boomtown Nose Job IPA - \$8.00  
OFFshoot! HAZY DIPA - \$9.00  
Trustworthy Brewing Co.  
'Gigil' Rice Pilsner Beer - \$8.00

#### Ciders

Stem ciders Chile Guava - \$8.00



#### thai moonshine facade

\$11.00 / PER SHOT  
SERVED WITH THAI SPICY PICKLE MANGO

@thaifarmhouse

### mixes

(M) - MICKTAILS AVAILABLE

#### King of Spice - \$17.00 (M)

"Chef's Kasem at Food Network Show". SPICY!!! Not for the fainted heart Sabe Blanco infused Thai Chili. Lime. Agave. Prik Nam Pla

#### Meow Mule - \$18.00

Sabe Vodka. Spicy Ginger. Lime. CO2. Served in Kitty Mug

#### Garden Spritz - \$17.00

Sparkling wine with rosemary, Austrian elderflowers and Thai Rose bitters

#### Hello Gorgeous - \$17.00 (M)

sake Rum. Guava Puree. Jasmine. Earl Great Tea. Paychauds Bitters

#### Thai Star Wars - \$18.00

Tropical Tiki Vibe Meets Hollywood. Sabe Gold Rum. Lime. Orgeat Jamaican

#### One Night in Thailand - \$18.00

Negroni lover. sake infused juniper berry. carpano antica sweet vermouth. grassoti appetitif. aromatic bitters. orange rosemary

#### Lod Chong - \$17.00

Botanical pina colada. sake rum. homemade aromatic pandan cordial. coconut cream. lime

#### Hibiscus Highball - \$18.00 (M)

Rj Boone Special Reserve Whiskey. hibiscus sorghum bitter, fresh lime juice. lavender bitter. prosecco.

#### Make a wish - \$19.00

English crown extra dry juniper berry. blueberry. butterfly pea hibiscus. Austrian elderflower. Lo-fi gentian. grapefruit. aromatic bitter serving in Aladdin magic lamp with lemon tart

#### Mr & Mrs - \$30.00

Features our beautiful Mr. & Mrs drink with "make a wish" and "one night in Thailand". Perfect for a date night.

#### Island Thai Tea - \$18.00

Ron Coppa island spice. coconut cream. thai tea. lemon & pineapple

#### Tango Tempest - \$18.00 (M)

Kumho whiskey. Freshly squeeze lime. Fresh Strawberry. Tantalizing splash of watermelon Red Bull. Paired with SPICY pickled Mango.

#### Trouble in Thailand - \$18.00

Spicy Tamarindo. Sabe Blanco. Tamarind Shrub. Citrus. Agave. Fire Tincture.

#### St. Agrestis Non-Alcoholic Phony Negroni - \$12.00

Non-alcohol NEGRONI WITH nuanced juniper, citrus, and floral notes

### wine

#### Mionetto prosecco treviso brut doc, italy - 14/62

Playful & Sassy. Golden Apple. Honey. White Pea

#### Pommery POP Pink Champagne, France 28/187ml

Festive little pink bottle. delicious berry. made for trendy people

#### Biokult Naked Orange Wine, Austria - 15/68

unfiltered & Lightly Bubbly. Perfect Summer Wine. Honeysuckle. Cardamon. Funk. Creamy Finish

#### JNSO Rosé Cru, Finest CA - 15/68

"Je ne sais quoi" impossible to resist. collectible rose stopper designed bottle. Taste like summer in a glass. perfect for celebration yasss!!

#### Tohu Sauvignon Blanc, New Zealand - 14/62

Indigenous nz owned. so fresh & so clean. tropical island. green pepper

#### Skinner 'Native White', El Dorado CA, CA - 15/68

Harmonious fusion of White blend. delivering robust and smooth palate with floral finish.

#### Colline Aux Fossiles Chardonnay, France - 15/68

Perfect chardonnay. Chablis minerality + napa structure & intensity. stone fruits. honeysuckle. White flower

#### Skinner 'Native Red', El Dorado CA, CA - 15/68

Chilled Red Blends. Fun, Flirty and Mouthwatering. Hibiscus. Rose Petal. Hint of Palo Santo. Orange Peel

#### Böen Tri-Appellation Pinot Noir, CA - 18/82

Luxury & Silky. Ultra Cool Climate Freshness. Crunchy Bing Cherry. Red Fruits. Flowers. Nutmeg. Toasted Vanilla. Long Finish

#### Thymiopoulos Xinomavro Young Vines, Naoussa Greece - 14/62

Elegant. Plenty of character. Red & dark fruits, earthy spice, mineral, and a touch of flowering herb. Very food friendly. Alternative to Barolo or Bordeaux

#### Boomtown Cabernet Sauvignon, Washington - 16/72

The wine of king & the king of wine. refined yet rugged. juicy & fun. dark berries. lavender. fine tannin.

20% gratuity included for parties of 6 or more.  
3 Credit Cards Max / Table OR additional charges may apply.  
\*\*Prices are subject to change without notice.\*\*  
Corkage fee: \$35/bottle first two (750ML). Third bottle onwards \$45/bottle (750ML).  
Carry-in dessert fee: \$2.5/person  
90 minutes per seating as a courtesy to later reservations.



ONLY \$46.00



slow braised bone-in short rib serve in panang curry with grilled broccolini, bell pepper, white onion, crispy basil and blue jasmine rice



# PANANG NEAUUU

\*This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.

# KHAO SOI



CREAMY

TENDER

SPICY

\$38.95

COCONUT MILK

SLOW COOKED BONELESS BEEF RIBS IN NORTHERN THAI YELLOW CURRY PASTE AND COCONUT MILK SERVED WITH EGG NOODLES, BEANSPROUTS, SHALLOTS, PICKLED MUSTARD GREENS AND CONDIMENTS

FARMHOUSE KITCHEN  
THAI CUISINE

\$69

# SINGLE AND READY TO FLAMINGO

Family Style Punch Bowl. Brut. Sato Unfiltered Wine.  
Sabe Blanco. Passion Fruit. Lychee.  
Umami Chili Salt