



กินเล่น
STARTERS

FARMHOUSE KITCHEN

THAI CUISINE

พิเศษ
SPECIAL

Vegan Fresh Rolls (GF) 12.95

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and Vermicelli noodle. Chili peanut sauce

Samosa 12.95

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

Thai Fish Cakes (GF Option Available) 14

Fried white fish paste with red curry, kaffir lime, green bean Served with cucumber, peanut chili sauce

Farmhouse Wings 17.95

Crispy organic wings, basil, chili plum sauce

Neua Num Tok Rolls 18.95

Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

Ahi Scoops (GF Option Available) 17.95

Pan-seared sesame crusted Ahi tuna*, cucumber, seaweed salad dill, lemongrass, **SPICY** chili lime

Consuming raw or undercooked seafood may increase your risk of foodborne illness.

"Mieng Kum Kung" 16.95

Crispy crusted tiger prawns, traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts w/ Tamarind sauce

Crispy Calamari 16.95

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

ต้ม
SOUP

Choice of Veg/ Tofu Organic Chicken +2.5 Prawns +5

Tom Kha (GF) 16.95

Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass and long coriander

ยำ
SALAD

Papaya Salad (GF) 14.95

Spicy!! Hand shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (dried shrimps and peanut),

+ \$2 for Salted Crab or Fermented fish. +\$3 for grilled Tiger prawns

Herbal Rice Salad 13.95

Bangkok style. Toasted coconut, shredded green mango crispy shallots, lemongrass, cilantro, peanuts, long beans, chili, kaffir lime, dried shrimp with tamarind dressing

Pineapple Fried Rice 34

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

24 Hours Beef Noodle Soup 30.95

Slow cooked bone-in Beef Short Rib, Egg noodles, bone marrow broth broccoli, basil, bean sprouts, cilantro, green onion and garlic chips

Run Juan Seafood Sizzling (GF Option Available) 29.95

Assorted Seafood; Calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, green beans Served with white Rice

Crab Fried Rice (GF) 31.95

Dungeness crab meat, double eggs, twice cooked rice shrimp paste onion, tomato, cilantro, wrapped in lotus leave Served with bone broth. Add \$2 for **SPICY** version

Live Lobster Pad Thai 35.95

Main Lobster, thin rice noodles, cage free egg, bean sprouts, chive, shallot Peanuts, crispy wontons, bonito flakes and Thai seafood sauce

(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

Hat Yai Fried Chicken 27.95

Southern style, fried Mary's Chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and Blue rice

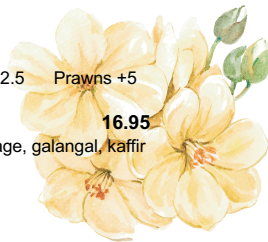
Kai Sam Ros 27.95

Crunchy Chicken in tamarind pineapple glazed, bell pepper, onion, Cashew nuts and bonito flakes. Served in Fresh Pineapple & Blue rice

Panang Neua 34.95

Slow braised bone in Short Rib in a Panang curry Grilled broccolini, bell pepper, onion, and fried basil. Blue Rice

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



ก๋วยเตี๋ยว NOODLE SOUP

Tofu Noodle Soup (GF) 15.95
Fresh rice noodles, vegetable broth, tofu, Asian broccoli, zucchini, carrots, bean sprouts, cilantro and green onion

Chicken Noodle Soup (GF) 18.95
Shredded organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots

จานด่วน THAI STREET FOOD

Choice of Veg/ Tofu Pork/ Chicken +2.5 Wagyu Beef +5
Crispy Pork Belly +8 Prawns +5 Combination Seafood +8
Add fried Egg +2.5

Red Curry 17.95
bell pepper, bamboo shoots, basil **MED**
Green Curry 17.95
grilled eggplant, bell pepper, bamboo, basil **MED**
Yellow Curry 17.95
potato, onion and crispy shallot over roti bread

Thai Fried Rice (GF Option Available) 16.95
Cage free egg, onion, tomato, green onion, cilantro

Pad Thai (GF Option Available) 16.95
thin rice noodles, cage free egg, bean sprouts, chive, shallot **Peanuts**,

Pad See You (GF Option Available) 17.95
Flat rice noodles, cage free egg, carrot, Asian broccoli

Pad Kee Mow (GF Option Available) 17.95
Spicy! Flat rice noodles, bamboo shoots bell pepper, basil, onion, tomato

XO Asian Broccoli (GF Option Available) 17.95
Spicy Eggplant (GF Option Available) 17.95

SIDE

Jasmine rice	3	Peanut sauce	4
Brown rice	3.5	Cucumber salad	4
Sticky rice	3.5	Steamed veg	4
Crispy roti	3	Steamed noodles	4
Bone broth	4	Fried Egg	2.5

Kid's Menu 10

Under the age of 10

Fried Chicken over Jasmine rice
Flat Rice Noodle w/ egg and broccoli



We use Mary's Organic Chicken, All-Natural Pork, Wagyu Beef, and Local Organic Tofu
In Order to Prepare Your Food in Timely Manner, No Substitutions Please

20% gratuity included for parties of 6 or more.
3 Credit Cards Max/Table OR additional charges may apply.
All menu & prices are subject to change without notice.
Corkage fee: \$25/bottle first two (750ML), Third bottle onwards \$35/bottle (750ML)
Carry-in dessert fee: \$2.5/person
90 minutes per seating as a courtesy to later reservations.
Not responsible for lost or damaged articles or feelings.

เครื่องดื่ม

BEVERAGES

Soda:

coke/ diet/ sprite/ orange/ root beer	4
Olipop –Cherry Vanilla <i>stevia sparkling tonic, probiotics, 3% fruit juice</i>	5
Black Iced Tea <i>unsweetened peach black tea</i>	5
Thai Iced Tea <i>sweet creamy</i>	5.5
Anchan Blue Limeade <i>butterfly pea flower, high antioxidant</i>	5.5
Sparkling/ Flat Water <i>Saratoga, Utah 12oz</i>	7
Fresh Whole Coconut	7.5

ชาร้อน

HARNEYS & SON TEA 5

Earl Grey 'Paris'	<i>fruity black tea, bergamont, vanilla</i>
Dragon Pearl Jasmine	<i>floral jasmine flowers</i>
Bangkok Green	<i>green, ginger, coconut, lemongrass</i>
Japanese Sencha	<i>fine green tea</i>
Chamomile Lavender	<i>floral herbal tea</i>
Peppermint	<i>aromatic, crisp, help digestion</i>
Blooming Flower 7	<i>jasmine, green, calendula, can steep up to 3 times</i>

เบียร์
BEER

เบียร์สด

DRAFT 8

Farmhouse Thai Witbier
Farmhouse Phuket IPA
Coronado Seacoast Pilsner
Anderson Valley Boont Amber Ale

เบียร์ขวด

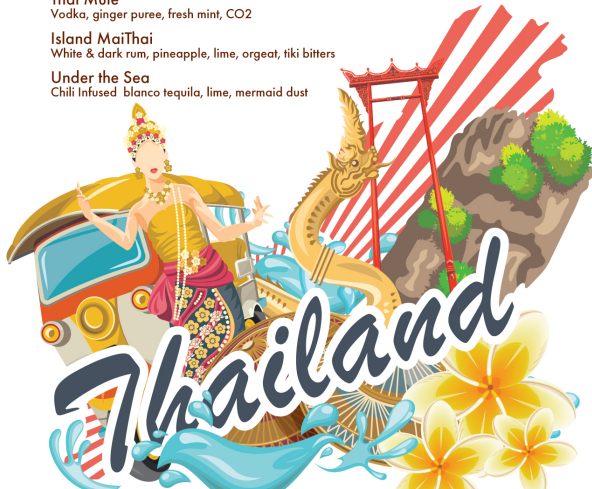
BOTTLED

Singha, Thailand	7
Saigon Street Lager, Sacramento	7
Lao Jungle IPA, Sacramento	7
Stem Off-Dry Cider Colorado	8
Schneider Aventinus Doppelbock, Germany	12
Fruili Strawberry Beer, Belgium	12

เหล้าสด

BOOZE ON DRAFT 14

Thai Mule
<i>Vodka, ginger puree, fresh mint, CO2</i>
Island MaiThai
<i>White & dark rum, pineapple, lime, orgeat, tiki bitters</i>
Under the Sea
<i>Chili Infused blanco tequila, lime, mermaid dust</i>



ค็อกเทล

COCKTAILS

SUMMER SPRITZ 14
Aperol. Sparkling Wine. Pressed Grapefruit. Simple

MADAM BUTTERFLY 14
Anchan Butterfly Flower Infused Gin. Rose Water.
Black Peppercorns. Lemongrass. Lemon

FRESH CURRY 14
St. George Green Chili Vodka. Ginger Puree.
Lemongrass. Basil. Lime. Thai Bitters.

OLD SIAM 15
Batched in House Barrel: Woodinville Rye. 24K Gold.
Maraschino Cherries. Aromatic Bitters

KICKASS NEGRONI 17
Mezcal. Campari. Carpano Antica Vermouth. Ancho Reyes Chile

ไวน์
WINE

Scarpetta Prosecco DOC, Italy 2018 13/60
Light. Floral. Vibrant. Honeydew. Melon.

Delamotte Brut Champagne, France 98
Powerful Fine Wine. Fresh. Round. Lemon Curd. Spring Blossom. 92points

Maison Foucher Rose, Cuvee de Roys de Naples NV Crémant de Loire 65

Skylark Pink Belly Rosés Mendocino 14/ 65
Dry. Fresh Provencal Inspired Rose. Aromatic. Crisp. Juicy Cherry.
Savory Watermelon

Weingut Fürst Elbling, Mosel 2018 (1 Ltr) 13/70
Bone Dry. Bright. Meyer Lemon. Wild Meadow Flowers. Jasmine. Zippy Carbonation

Cadre Sauvignon Blanc Edna Valley 14/ 65
Med Bodied. Aromatic. Round. Mineral Driven. Passion Fruit. Spicy Green Herbs. Coriander

Monte Tondo Soave Classioco Italy 13/60
Med-Full Bodied. Fresh. White Spring Flower. Nectarine Zest. Hazelnuts. Long Finish

Au Bon Climat Chardonnay, Santa Barbara 15/70
Full Bodied. Mouth Filling Citrus Fruit. Sweet Oak Finish. Complex

Scarpa La Selva di Moirano Italy 12/ 55
The World's Only Dry & Aged Brachetto. Delicious. Light-Med Bodied. Grippy Tannins.
Cherry Milk Chocolate

Imagery Pinot Noir, Sonoma 15/70
Balanced, smooth, jammy strawberry & cherry, rose pedals, white pepper, round tannins

Bella Grace Zinfandel Amador County 13/ 60
Double Gold Medal. Roasted Coconut. Wild Cherry. Vanilla. Juicy Long Lingering Finish

Set in Stone Cabernet Sauvignon Alexander Valley 19/ 90
Superb! Velvety Rich. Elegant. Lush Black Plum. Supple Tannins. Long Lasting Forever

FARMHOUSE KITCHEN
THAI CUISINE



สุรา
9
SPIRITS

ลิเกียว
LIQUEURS

ST.GERMAIN	10
GIFFORD ELDERFLOWER	10
CHAMBOARD	11
CAMPARI	10
APEROL	10
DISARONNO	10
GRAND MARNIER	11
CARPANO ANTICA VERMOUTH	10
JAGERMEISTER	9
KAHLUA	10
ST GEORGE RASPBERRY	11

วอดก้า
VODKA

LUKSUSOWA	9
TITO'S	11
ABSOLUT	10
ABSOLUT PEARS	10
ABSOLUT LIME	10
ABSOLUT VANILLA	10
ABSOLUT ELYX SINGLE ESTATE	13
ST.GEORGE GREEN CHILE	12
HANGAR ONE	12
HANGAR ONE KAFFIR LIME	12
KETEL ONE	13
CHOPIN	14

จิน
GIN

BUTTERFLY PEA INFUSED HOUSE GIN	10
BUMMER & LAZARUS	14
UNCLE VAL'S BOTANICAL	13
ST.GEORGE TERRIOR	12
ST.GEORGE BOTANIVORE	12
BOMBAY SHAPPHIRE	12
TANQUERAY	12
PLYMOUTH	14
BULLDOG	12
HENDRICK'S	13
MONKEY 47	16

รัม
RUM

ROYAL STANDARD	9
PLANTATION 3 STARS SILVER	10
PLANTATION DARK DOUBLE AGED	12
MYER'S DARK	11

เตกีล่า

TEQUILA

EL JIMADOR	9
HERRADURA BLANCO	11
HERRADURA REPOSADO	13
DON JULIO BLANCO	14
VOLCAN DI MI TIERRA BLANCO	14
FORTALEZA BLANCO	14
CASA NOBLE REPOSADO	18
CASAMIGOS REPOSADO	17
ARETTE REPOSADO	12
QUI PLATINUM EXTRA ANEJO	19
PATRON BLANCO	14
PATRON REPOSADO	17
PATRON ANEJO	20

เม็กซิกัน
MEZCAL

DEL MAGUEY VIDA	13
MONTELOBOS	14
KIMO SABE ANEJO	20

วิสกี้

WHISKEY

SCREWBALL PEANUT BUTTER	11
JACK DANIELS	11
TEMPLETON RYE	11
BULLIET SMALL BATCH RYE	12
JAMESON	12
JAMESON CASKMATES IPA	13
JAMESON BLACK BARREL	15
MITCHTER'S SINGLE BARREL RYE	14
REDEMPTION RYE	11
BASIL HAYDEN'S DARK RYE	17
HIGH WEST CAMPFIRE	16

เหล้าญี่ปุ่น

JAPANESE WHISKEY

SUNTORY TOKI	12
HIBIKI HARMONY	25
KIKORI	17

เบอร์เบ็ค

BOURBON

BULLEIT	10
FOUR ROSES SMALL BATCH	14
FOUR ROSES SINGLE BARREL	16
MAKER'S MARK	13
WOODFORD RESERVE	15
BASIL HAYDEN'S	14
OLD FORESTER 1870	16
SONOMA BOURBON	15
ANGEL'S ENVY	18
JOSEPH MAGNUS	32
BOOKER'S	34

สก๊อตช์

SCOTCH

JOHNNIE WALKER RED LABEL	12
JOHNNIE WALKER BLACK LABEL	13
CHIVAS REGAL 12YR	13
DEWAR'S 12YR	14

คอนญัก

COGNAC

HENNESSY VSOP	28
REMY MARTIN XO	40

ซิงเกิลมอลต์สก๊อตช์

SINGLE MALT SCOTCH

MACALLAN 12YR DOUBLE CASK	17
OBAN 14YR	21
DALMORE 15 YR	34
GLEN SCOTIA 15 YR	28
LAPHROIG	14
AUCHENTOSHAN THREE WOOD	28
AUCHENTOSHAN 21 YR	45
DEWAR'S WHITE LABEL	11

desserts menu
เมนูขนมหวาน

THAI VACATION 12

fresh coconut, sticky rice, coconut ice cream
coconut cream, peanuts and sesame (GF)

CHOCO CAKE 13

moist chocolate cake, rich chocolate and vanilla ice cream

FARMHOUSE BREAD PUDDING 14

house favorite! vanilla ice cream and caramel sauce

THAI TEA CREPE CAKE 12

house made thin layer crepe, fresh cream,
Thai tea custard, vanilla ice cream

MANGO STICKY RICE (SEASONAL) 12

famous thai dessert, creamy and sweet sticky rice (GF/VC)

