

Open Daily 11am-3pm, 4pm-8:30pm

# THAI FARM HOUSE

BBQ & BISTRO

## Appetizers

กินเล่น

### Chicken Satay <sup>GF</sup>

Marinated All Natural chicken breast served with peanut sauce and cucumber salad \$13.95

### Egg Roll <sup>VEGAN</sup>

Crispy veggie rolls filled with taro, carrots, cabbage, onions and mushrooms \$8.95

### Fresh Roll <sup>GF</sup>

Organic spring mix greens, rice vermicelli, carrots, Organic tofu Or Shrimp, and cucumber wrapped in rice paper. Served with peanut sauce \$10.95

### Spicy chicken wings Or Spicy Tofu <sup>VEGAN</sup>

Battered by muay thai expert then fried & served with house made spicy sauce \$9.95

### Pot stickers

Pan fried pot stickers stuffed with chicken and vegetables, Served with sweet chili soy sauce. \$6.95

### Calamari Rings

Golden crispy calamari with sweet and sour sauce for dipping \$9.95

## Salads

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### Papaya salad <sup>GF</sup>

Green papaya, carrots, green beans, tomatoes with spicy lime dressing and peanuts. Served on top of lettuce \$13.95

### Lahb <sup>GF</sup>

Minced Chicken or Beef, onion, mint, rice powder and cilantro stirred into spicy lime dressing. Served on top of lettuce. \$14.95

### Spicy Beef salad

thinly sliced grilled steak with cucumbers, onions, tomatoes and shredded carrot tossed with our refreshingly spicy citrus lime dressing. \$18.95

### Thai Cobb Salad <sup>VEGAN GF</sup>

Lettuce, tomatoes, cucumbers, red onion and crispy organic tofu. Served with our peanut sauce. \$12.95

• substitute grilled chicken for \$8

## soups

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### Tom Kha <sup>GF</sup>

Coconut milk soup with All Natural chicken or Organic tofu, mushrooms, onion, tomatoes and Thai herbs \$13.95

• substitute shrimp for \$3

### Tom Yum <sup>GF</sup>

Hot & Sour soup with All Natural chicken or Organic tofu, onions, mushrooms, tomatoes, Thai herbs and spices \$13.95

• substitute shrimp for \$3

### Boat Noodles

Skinny rice noodle, sliced lean beef, meat balls, onions, celery and Local grown beansprouts with House beef broth \$16.95

### Ba Mee Kow

Egg noodles, bokchoy, onions, Thai bbq pork and wontons filled with chicken & shrimp, in our House broth \$16.95

### Thai Zuki-yaki <sup>GF</sup>

Bean noodle, chicken, shrimp, Cage free egg, broccoli, carrots, cabbage, & onions in a Thai style Sukiyaki broth. \$17.95

## Fresh from the Grill ย่าง

items fresh from the grill are served with steamed vegetables and choice of jasmine rice Or brown rice

### Gai Yang <sup>GF</sup>

Grilled marinated half Chicken with spicy and sweet chili sauce. \$23.95

### Crying Tiger <sup>GF</sup>

lean beef marinated & grilled to perfection, served with sweet & spicy chili sauce. \$18.95

### Moo Tod

Fried marinated All Natural pork. with sweet and spicy chili sauce. \$16.95

## Noodle Dishes ก๋วยเตี๋ยว

### YOUR CHOICE OF

Organic Tofu	\$16.95
All Natural Chicken breast, Lean Beef, Or Pork	\$16.95
Shrimp, Calamari Or Tilapia	\$18.95
Seafood combination	\$20.95

### Drunken noodles

Flat rice noodles, green beans, onions, bell peppers, carrots, Cage free eggs, Local grown beansprouts and basil sautéed in our chili garlic sauce.

### Pad Thai <sup>GF</sup>

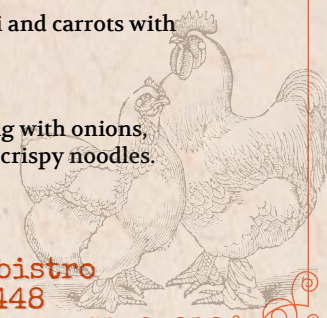
Skinny rice noodles with Organic tofu, Cage free eggs, Onions, Local grown beansprouts and crushed peanuts on the side.

### Pad See U

Flat rice noodles, Cage free eggs, broccoli and carrots with sweet soy sauce.

### Kao Soi

egg noodles bathed in our red sauce along with onions, celery and pickled mustard, topped with crispy noodles.



Thai Farm House bbq & bistro  
Tel. 916.382.9448

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## Stir-Frys

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all entrées are served with jasmine rice Or brown rice  
a house salad (excl. Fried rice)  
and YOUR CHOICE of the following

Organic tofu	\$16.95
All natural Chicken breast, Lean Beef, Or Pork	\$16.95
Shrimp, Calamari Or Tilapia	\$18.95
Seafood combination	\$20.95

### Pad Grapow

Green beans, bell pepper, carrots, onion and basil with chili garlic sauce.

### Spicy Eggplant

Eggplant, onions, bell peppers, carrots, and basil leaves with chili garlic sauce.

### Pad Himmapharn

Onions, carrots, bell peppers, cashew nuts and roasted chili.

### Prik Khing

String beans, bell peppers and Carrots with red chili paste.

### Pad Pak VEGAN

Mixed veggies with garlic sauce.

### Pa Ram VEGAN GF

steamed broccoli, carrots, green beans & cabbage covered in our peanut sauce.

### Sweet & Sour VEGAN GF

Fresh Pineapple, onions, carrots, tomatoes and cucumber

### Thai Fried Rice

Carrots, peas, onions, tomatoes, Cage Free eggs with garlic sauce.

### Spicy Basil Fried rice (Kao pad Grapow)

Stir-fried rice with onions, bell peppers, green beans, carrots, Cage Free egg, basil and chili garlic sauce.

### Pineapple Fried rice (Kao pad Suparod)

fresh Pineapple, cashews, rasins, carrots, onions, Cage Free eggs with curry powder and garlic sauce.

### Kanha Moogrob

Crispy pork belly with chinese kale, carrot, garlic sauce and roasted chili. \$18.95

### Grapow Moogrob

Crispy pork belly with green beans, bell peppers, carrots, onions, basil and chili garlic sauce. \$18.95

## Curries

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all curries are served with jasmine rice Or brown rice  
a house salad and YOUR CHOICE of the following

Organic Tofu	\$16.95
All Natural Chicken breast, Lean Beef, Or Pork	\$16.95
Shrimp, Calamari Or Tilapia	\$18.95
Seafood Combination	\$20.95

### Yellow curry (Gang Gari) VEGAN GF

Yellow curry with onions, carrots and potatoes.

### Green Curry VEGAN GF

Green curry with bell peppers, carrots, eggplant and basil.

### Red curry (Pa Naeng) VEGAN GF

Creamy Red curry with bell peppers, carrots, and basil.

### Avocado Curry GF

Avocado, all Natural Chicken or Tofu with carrots, bell pepper and basil in our green curry sauce. \$18.95

### Pumpkin Or Mango curry GF

All Natural Chicken or Tofu with bell pepper, broccoli, carrots and basil in our red curry \$18.95

## Sides

Jasmine white rice Or Brown rice	\$3.00
Sticky Rice	\$3.50
Roti	\$3.50
Cucumber Salad	\$5.50
Home made Peanut sauce	\$2.50

## Desserts

Mango with sweet black sticky rice	\$9.95
Fried Banana with Coconut ice-cream	\$9.95
Coconut ice-cream	\$5.50

our ice cream is sourced locally from Gunthers

## Beverages

Thai Ice Tea / Thai Ice Coffee	\$5.50
Thai ice Greentea	\$5.50
Hibiscus Cooler,	\$5.50
Organic Jasmine green tea or Organic Oolong tea	\$3.00
Coke, Diet Coke, Squirt, S.pellegrino, Ice tea	\$2.50

## Beer & Wine

### Beer

Large Singha	\$11.00
Singha, Sierra Nevada, Stella Artois	\$6.00
Track7 panic IPA	\$7.00

### Red Wine

Francis Coppola Cabernet	11 /36
Farmhouse A Natural Red blends	10/32
Clos de Bois Merlot	9/30
Bogle old vine Zinfandel	9/30
House Merlot	6

### White Wine

Lacrema Chardoney	12/42
Farmhouse A Natural White blends	10/32
Cupcake Sauvignon Blanc	9/30
Armeli Pinot Grigio	9/30
House Chardonnay	6

" We at Thai Farm House blog & bistro, want you to experience authentic Thai cooking just like the Homemade meals Mom made for us. In following our tradition, we use Locally grown produce and the finest ingredients direct from Thailand to create sweet, savory dishes spiced to perfection from our hearts to your plate! "

EAT & ENJOY!

We use 100% All natural Chicken from Mountaire, 100% All natural Pork from Prairefresh and Organic Tofu from Soga

" PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE "