

## ก๋วยเตี๋ยว Starters

### SAMOSA ..... \$14

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

### NEUA NUM TOK ROLLS ..... \$16

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

### CRISPY CALAMARI ..... \$16

Curry battered Monterrey squid, onion, spicy pepper, cilantro lime sauce

### CRISPY EGG ROLLS ..... \$16

Egg rolls skin wrapped glass noodle, cabbage, carrot, shitaki mushroom, taro, black pepper, and light soy sauce. Served with plum sauce

## ต้ม Soup

## ยำ Salad

### Choice of

TOFU .....	
VEGETABLE .....	
ORGANIC CHICKEN .....	+\$2
SHRIMPS .....	+\$6

### TOM KHA / ..... \$9 / \$18

Coconut soup, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander

### PAPAYA SALAD ..... \$15.95

**Spicy!** Hand shredded, fresh chili & lime, cherry tomato, Thai long beans, **peanuts**

**Add \$2** Salted Crab OR Fermented fish

**Add \$6** Grilled Shrimps

**Add \$6** Crispy Pork Belly (Carlton Farms, OR)

### HERBAL RICE SALAD ..... \$15.95

A traditional dish known as "Khao Yum" (Bangkok Style) Toasted coconut, peanuts, shredded green mango, shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, peanuts with Tamarind dressing Mix and enjoy!

## ก๋วยเตี๋ยว Noodle Soup

### 24 HOURS BEEF NOODLE SOUP ..... \$30

Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, broccoli, basil, bean sprouts, cilantro, green onion, pork rind garlic oil

## แกง Curry

### Choice of

VEGETABLE OR OTA TOFU .....	+\$2
CHICKEN/ PORK .....	+\$3
WAGYU BEEF .....	+\$6
SHRIMPS .....	+\$6
SEAFOOD .....	+\$10
HOMEMADE CRISPY PORK BELLY (CARLTON FARMS, OREGON) .....	+\$6

## อาหารด่วน Thai Street Food

### YELLOW CURRY ..... \$16

Potato, onion and crispy shallot

*Our curries are vegan based*

### THAI FRIED RICE / ..... \$16

Cage free egg, shrimp oil, onions, tomato, cilantro

### PAD SEE YOU / ..... \$16

Fresh Flat rice noodles, cage free egg, carrot, broccoli

### PAD THAI ..... \$16

Fresh Thin rice noodles, cage free egg, tofu, bean sprouts, chive, shallot, peanuts

### PAD EGGPLANT / ..... \$16

Bell pepper, garlic, basil

### KID'S MENU\* (UNDER THE AGE OF 10) ..... \$10

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

# พิเศษ Special

## PANANG NEUA ..... \$37

Slow braised Bone-in-Short-Rib in a Panang curry, grilled broccolini, bell pepper, onion, fried basil & Blue Rice.

“ This dish was reminiscent of Chef Kasem (Pop)’s childhood where he cooked a large meal for his entire family ”

## MOK SALMON 🍷 ..... \$30

Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, mushroom, lemongrass, dill, shallots spicy cilantro lime sauce & Blue Rice

## RUN JUAN SEAFOOD SIZZLING 🍷 ..... \$32

Assorted Seafood; crispy white fish, calamari, shrimp, scallops, sautéed in homemade SPICY curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice

🍷 option no crispy salmon

## BBQ KAI YANG 🍷 ..... \$30

Half Mary’s Organic Chicken marinated in turmeric, coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad **peanuts** Esarn Classic

## CRYING TIGER ..... \$30

A Northeastern Thai Medium rare grilled Wagyu (Snake River Farm) well seasoned with spices. Served with Jaew chili dip and sticky rice

## CRISPY DUCK KA POW ..... \$35

House half roasted duck (Maple leaf farms, IN) red eye chili, mix vegetable, broccolini, bell pepper, crispy basil served with fried egg over our jasmine blue rice

## HAT YAI FRIED CHICKEN ..... \$30

Southern Style. Mary’s Organic Chicken thigh, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice

## CRAB FRIED RICE 🍷 ..... \$30

Dungeness crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in lotus leave, amazing Thai seafood sauce & Bone Broth To clean your palate

**Spicy!!** Version Avilable +\$2

# เครื่องเคียง Side

JASMINE BLUE RICE .....	\$3
FRIED EGG .....	\$3
BROWN RICE .....	\$3.50
STICKY RICE .....	\$4
STEAMED VEG .....	\$5
CRISPY ROTI .....	\$3.50
STEAMED NOODLE .....	\$5

\*\*PLEASE NO SUBSTITUTIONS\*\*

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PLEASE INDICATE YOUR ALLERGIES  
NOT ALL INGREDIENTS ARE LISTED

We Use *Mary’s Organic Chicken,*  
*All-natural Pork & Beef*

“

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

”

🍷 – Gluten free option available

🌿 – Vegan option available

# เครื่องดื่ม

Beverages

COKE / DIET / 7UP .....	\$3.50
GINGER BEER .....	\$4
THAI TEA LIMEADE .....	\$5
CLASSIC THAI TEA .....	\$5
HOMEMADE SODA .....	\$'

Tamarind Shrub  
'Anchan' Limeade (blue flower)

FRESH WHOLE COCONUT .....	\$8
HOT COFFEE GIORNIO, AFRICA .....	\$5.50
DECAFFEINATO ONTUOSO, BRAZIL .....	\$5.50

## Organic Hot Tea

HOUSE (HERBAL) .....

*Spicy Ginger* – cane sugar, ginger root ; promoting elixir

*Fresh Mint* – calming & soothing

JASMINE PEARL COMPANY, OR .....

*Indian Blue MTN* – Black

*Jasmine Peony* – Jasmine Green

*Feel Better* – Chamomile Eucalyptus

*Sticky Rice Puerh* – Black Yunnan 'Nuomixing'

fermented tea leaves, can brew up to 4x



## เบียร์

Beer

THAI LAGER, SINGHA

\$7

(New)

THAI IPA

\$8

(New)

LAO JUNGLE IPA

\$8

PALE ALE, FORT GEORGE ASTORIA, OR

\$7.75

IPA (OR)

Rotating Please Ask :)i

\$7.75

CIDER

Rotating Please Ask :)i

\$7

## ไวน์

Wine

**PROSECCO**, Jeio Italy ..... \$12 / \$55

Fine. Lively. Fresh Nose of Citrus Fruits & Saline Sensations

**SAUVIGNON BLANC**, Le Grand Caillou, Loire Valley, France ..... \$13 / \$60

Like a Party in My Mouth. Ripe Strawberry. Raspberry. Flowers. Hint of Creaminess

**DRY RIESLING**, Pierre Sparr 'Grande Réserve' Alsace, France ..... \$13 / \$60

Crisp. Bright. Tangy Peach Fruit. Long & Balanced Finish

**BOURGOGNE CHARDONNAY**, Laroche Burgundy France ..... \$13 / \$60

Elegant Fruity Notes. Lively & Balanced. Classic Burgundian Wines

**ROSÉ**, Domaine du Salvard Loire Valley, France ..... \$14 / \$65

Just Delightful. Liquid Summer. Aromatic. Strawberry. Rhubarb. Rose

**PINOT NOIR**, A to Z OR ..... \$14 / \$65

Absolutely Delicious. Fresh Red Fruits. Lavender. Cassis. Ripe Tannins

**ZINFANDEL**, Klinker Brick Lodi, CA ..... \$13 / \$60

Bold. Spicy. Gorgeous Blackberry & Plum. Firm Tannins

**CHINON**, Domaine de Pallus Messanges Loire Valley, France ..... \$13 / \$60

Small Batch Cabernet France. Medium Bodied. Silky Plum. Black Pepper. Rosemary



## Cocktail Menu

### YA DONG ..... \$14

House Infused Thai Old Fashion Herbs. Served As A Shot, Beer Back & Pickled Lime

### THAI MICHELADA ..... \$15

Lager. Spicy Valentina. FH Tamarind Sauce. Soy Sauce. Prik Klur. Lime

### "KOOK GIG" ..... \$14

"Quickie " Singha On Ice (this is how Thai drink beer) & a shot of Spiced Rum

New

### OOPSY DAISY ..... \$15

Dewar's Scotch Whiskey, honey, ginger, lemon, Mekhong Thai Whisky mist

### HOUSE GIN ..... \$15

Anchan Blue Flower Infused Gin. Rose Water. Lemon. Black Peppercorns

### ISLAND THAI TEA ..... \$17

Spiced Rum. Pineapple juice. lemon juice. coconut cream. Farmhouse Thai tea

### THAI LADY ..... \$15

Zubrowka Vodka. Pink Guava. Saline. Velvet Falernum. Thai Rose Bitters

### M-A-K-R-A-M ..... \$15

Pueblo Viejo Tequila. Tamarind Shrub. Angostura Orange. Dehydrated Chili

### FULL MOON PARTY BOWL ..... \$60

*(Great for Party!! Disco Light)*

Plantation 3 years Rum. Thai Lager. Peach. Fresh Strawberries & Lime. Tajin

## Sweet treats

### RUK NA PLATTER (2-4 people) ..... \$36

The ultimate chef's choice dessert selection that will bring you a smile

### MANGO STICKY RICE (Seasonal) ..... \$12

Manila Mango. coconut sticky rice. Delicious!

### THAI VACATION ..... \$15

Fresh coconut. sticky rice. coconut ice cream. coconut cream. peanuts and sesame

### CHOCO CAKE ..... \$15

Moist chocolate cake lled with rich chocolate glazed and coconut icecream

### BLUE COCONUT SOFT SERVE ..... \$7

House blue coconut soft serve (butterfly pea flower) toasted coconut mixed over ice cream cup

### ROTI-PANDAN ..... \$15

The vanilla of Southeast Asian, pandan sauce, coconut sorbet with crispy roti

### TARO CAKE ..... \$15

Delicious crispy taro cake serve with coconut sorbet ice cream and top with condensed milk





**“GODMOTHER SAUCE” ..... \$20**

Let’s bring a jar of spice back home!!!



“Everything is thoughtfully prepared from scratch using natural ingredients. We use Mary’s Organic Chicken, Snake River Farm Beef, Carlton Farms Pork, OTA Tofu and Wild Caught Pacific Northwest Seafood.”

“We brought our favorite recipes and prepared them as we would back home.”

Also, our beverage list focuses on small production while not all of these wineries are certified organic or Biodynamic, all of them are farming with thoughts towards the future. Cheers!



20% gratuity included for parties of 6 or more.

**Maximum Three credit cards per table.**

Additional card \$1.50/card. A charge of \$3/person will be added for outside desserts.

**Corkage Fee: wine \$30/750ml bottle: \$3/12oz beer. \$6/750ml beere**



**Food Dissatisfaction**

We cook our food fresh to order with only the finest and freshest ingredients. We take great care and pride in all of the dishes we make. Refunds and/or replacement food are available upon request for orders in which the food is wrong, omitted and other similar circumstances. Refunds are not typically provided for food that a guest simply does not like.

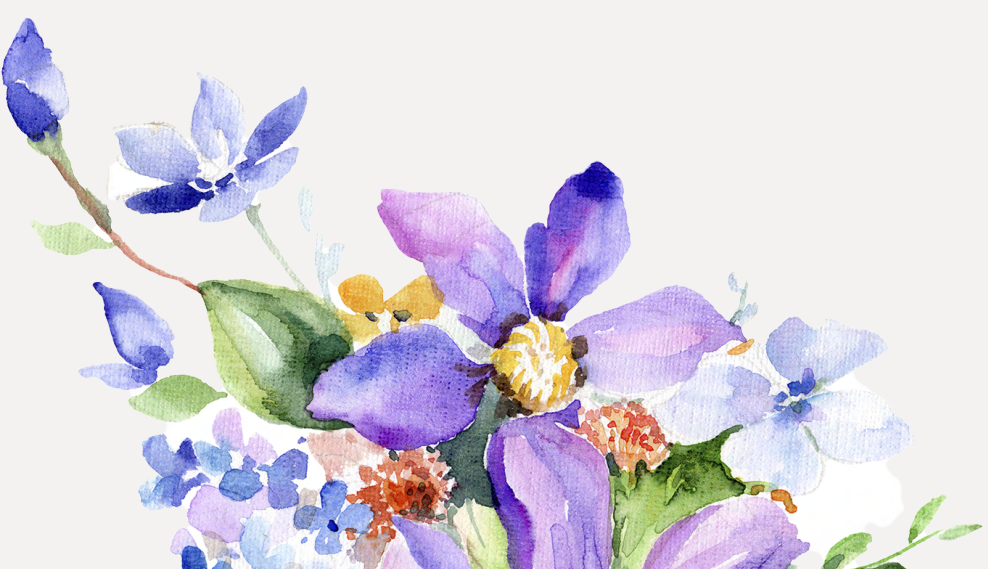
**! WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.**

**Farmhouse Kitchen Thai Cuisine  
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*Thank you*



# BLAZING NOODLES

**\$39**

**SPICY  
& SOUR**

TOM YUM NOODLE SOUP SERVED WITH EGG  
NOODLES, COMBINATION SEAFOOD, BEAN  
SPROUTS, CRISPY WONTON, CILANTRO AND  
GREEN ONIONS.

FARMHOUSE KITCHEN

FARMHOUSE KITCHEN

THAI CUISINE

\$84

# Tsunami Lobster

Live Maine Lobster with prawns, scallops, PEI mussels and calamari cooked in yellow curry paste and spices. Served with turmeric rice.



## ***Cloud 9***

Cotton candy cloud,  
lillet blanc, Colin  
blanc, pineapple,  
sparkling wine \$18

*Inspired by the floral and fancy  
decorations of our sister restaurant,  
Son&Garden*





# ***CLASSIC THAI TEA***

# LA LI SIAM

BURNSIDE RYE WHISKEY  
OLD FASHIONED BITTERS  
MARASCHINO CHERRIES. SUGAR \$18

