

# *Super* **SPICY** **DISCLAIMER!**

**WELCOME TO FARMHOUSE KITCHEN THAI CUISINE!**

**WE ARE THRILLED TO PRESENT YOU  
SEVERAL OF OUR BEST-KNOWN DELICIOUS  
SPICY E-SARN STYLE THAI DISHES**

**YOUR SERVER MIGHT ASK YOU SEVERAL TIMES  
BEFORE TAKING YOUR ORDER TO MAKE SURE  
THAT YOU WILL BE ABLE TO ENJOY THE SPICY DISHES**

**THEREFORE, PLEASE BE MINDFUL WHEN ORDERING  
SPICY DISHES AS THERE ARE NO RETURN ON SPICY  
DISHES AND CUSTOMIZED SPICY DISHES**



**STAY SPICY!**



# Mother's

AN EXTRA SURPRISE FOR MOM

# Month



## Mekhong

\$18

Thai rum, demerara syrup, orange bitters, lime, ginger beer, and butterfly pea snow ball



## Mieng salmon

\$32.95

E-sarn style banana wrapped Salmon infused with aromatic Asian herbs, shallots, and oyster mushroom. Served alongside vermicelli noodles, smoky peanut sauce, chili seafood sauce, and a zesty cilantro lime vinaigrette.



FARMHOUSE KITCHEN

THAI CUISINE

\$79

# Tsunami Lobster

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





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

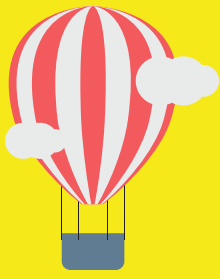


"Reserve your spot for an unforgettable dining experience!"

 SF/ Oakland/ Menlo Park/ LA

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





# LITTLE LAO TABLE SET



\$179

**Add \$35 for 1.5 lb Whole Maine Lobster**

Fresh Rolls with Peanut Sauce - Crispy Rolls - Samosa - Neua Num Tok Rolls - Papaya Salad  
Panang Neau Short Ribs - Hat Yai Fried Chicken - Shrimp Fried rice - Pad Thai Tofu - Fried egg  
Spicy Eggplant - Roti Bread + Blue Rice

\*\*No Substitutions for Little Lao Table Set\*\*

\*\*Modifications are limited to food allergies only\*\*

\*\*Replacements subject to restaurant's recommendations when items are unavailable\*\*



FARMHOUSE KITCHEN  
THAI CUISINE

# Oxtail Curry



**\$36**

**Real collagen bomb braised oxtail in Panang curry:  
served with turmeric rice, cucumber Ajard  
and cilantro lime sauce**



# PACIFIC

## *Pad Thai*

Lobster tail with assorted seafood, fresh thin rice noodles, cage-free egg, fried tofu, bean sprouts, chive, shallot, peanut, crispy wontons and Thai seafood sauce

**\$55**





# TOM YUM FRIED RICE



\$39

*Tiger Prawns, Spicy Tom Yum Paste, Rice, Egg, Tomato, Onion and Fresh Coconut Meat*



# Kumamoto OYSTER



Thai beach style sauces :  
spicy seafood, smoky chilli paste,  
crispy shallot





# punch drunk love



**\$19**

24HR CLARIFIED MILK PUNCH. PLANTATION 5-YEAR RUM.  
VELVET FALERNUM. PINEAPPLE. COCONUT JUICE. RICH DEMERARA



# Hello Gorgeous



\$18

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

*NON - ALCOHOL VERSION AVAILABLE*

**FARMHOUSE KITCHEN**  
THAI CUISINE



# HEDWIG

ABSOLUT ELYX VODKA INFUSED HIBISCUS. CENTORRI  
MOSCATO DI PAVIA. COINTREAU LEMON. POMEGRANATE  
+\$5 RED BULL WATERMELON

FARMHOUSE KITCHEN  
THAI CUISINE

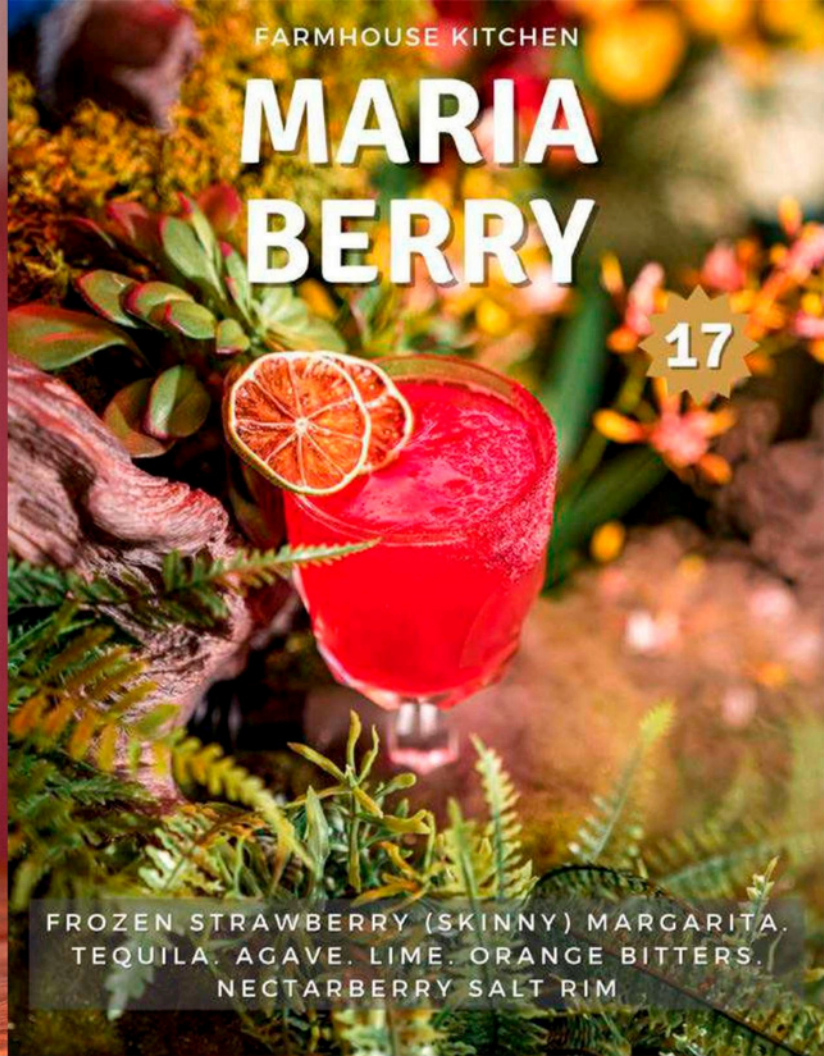
\$24



FARMHOUSE KITCHEN

# MARIA BERRY

17



FROZEN STRAWBERRY (SKINNY) MARGARITA.  
TEQUILA. AGAVE. LIME. ORANGE BITTERS.  
NECTARBERRY SALT RIM

FARMHOUSE KITCHEN  
THAI CUISINE

# Whiskey Blossom



\$19

JAMESON ORANGE. ST. GERMAIN  
ELDERFLOWER. LEMON.

## SINGLE & READY TO FLAMINGO

THINK SEXY. WIND BLOWN HAIR.

ALL YOU NEED IS THIS PARTY SIZE FLAMINGO PUNCH BOWL

ABSOLUT ELYX, ST GERMAIN ELDERFLOWER, GIFFARD VIOLET,  
CHRYSANTHEMUM TEA SYRUP, LEMON, AND ROSE WATER

SHARING FOR 2-4 PEOPLE



\$115

Require a credit card deposit. Flamingo punch bowl is available for sale for \$1,000



FARMHOUSE KITCHEN  
THAI CUISINE

# MAKE A WISH

MAGIC COCKTAIL SERVED IN ALADDIN TEA SET WITH SMOKY EFFECT.  
MALFY GIN ROSA INFUSED HIBISCUS TEA. ST GERMAIN ELDERFLOWER LIQUEUR.  
GRAPEFRUIT, CITRUS, AROMATIC BITTERS.

\$19



EXCLUSIVELY AT  
FARMHOUSE KITCHEN

FARMHOUSE KITCHEN  
THAI CUISINE

# PENICILLING

\$17



OUR VERSION OF SLUSHY PENICILLIN;  
SCOTCH WHISKEY, GINGER, LOCAL HONEY,  
FRESH LEMON AND CHILI SALT RIM

FARMHOUSE KITCHEN  
THAI CUISINE

# CHA CHA CHA

\$17



Seriously Bomb Axx Margarita. Tequila Blanco. Lime.  
Chili Infused Fish Sauce

SPECIAL COCKTAIL

# LOD CHONG

GET READY  
FOR A

YOUR NEW  
FAVOURITE



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

\$17



# DRINKS MENU

## beverage

<b>Coke/Diet/Sprite/Ginger Ale/Root Beer</b>	4.5
<b>Black Iced Tea</b> <i>unsweetened peach black tea</i>	5.5
<b>Thai Iced Tea</b> <i>sweet &amp; creamy. shaved ice.</i>	6.5
<b>Anchan Limeade</b> <i>butterfly pea flower. antioxidant.</i>	6.5
<b>Sparkling/Flat Water</b> <i>Saratoga, Utah 12oz</i>	6.5
<b>Red Bull</b> : <i>Original/Sugar Free/Tropical/Watermelon</i>	7
<b>Fresh Whole Coconut</b> <i>Thailand</i>	8.5
<b>Espresso/Americano</b>	5
<b>Latte/Cappuccino</b>	6

## cocktail

<b>SUMMER SPRITZ</b>	14.5
<i>Aperol. Sparkling wine. Pressed grapefruit. Simple.</i>	
<i>Substitute Red Bull Tropical or Watermelon + \$5</i>	
<b>MADAM BUTTERFLY</b>	15.5
<i>Anchan Butterfly Flower Infused Gin. Rose Water.</i>	
<i>Black Peppercorns. Lemongrass. Lemon.</i>	
<b>FRESH CURRY</b>	15.5
<i>St. George Green Chili Vodka. Ginger Puree.</i>	
<i>Lemongrass. Basil. Lime. Thai Bitters.</i>	
<b>UNDER THE SEA</b>	16.5
<i>Chili Infused Blanco Tequila. Lime. Mermaid Dust.</i>	
<b>THAI MULE</b>	16.5
<i>Aloo Vodka. Thai basil. Lime. Ginger Juice.</i>	
<b>ISLAND MAITHAI</b>	16.5
<i>Royal Standard Rum. Small Hands Orgeat.</i>	
<i>Pineapple Juice. Lime. Tiki Bitters.</i>	
<b>KICKASS NEGRONI</b>	17.5
<i>Vida Mezcal. Campari. Carpano Antica Vermouth.</i>	
<i>Ancho Ryes Chile.</i>	
<b>OLD SIAM</b>	19
<i>Batched In-House Oak Barrel: High West Double Rye.</i>	
<i>24K Gold. Maraschino Cherries. Aromatic Bitters.</i>	
<b>PENICILLING</b>	17
<i>Scotch Whiskey. Ginger. Local Honey. Fresh Lemon.</i>	
<i>Chili Salt Rim.</i>	
<b>MARIA BERRY</b>	17
<i>Frozen Strawberry SKINNY Margarita. Tequila. Agave.</i>	
<i>Lime. Orange Bitters. NectarBerry Salt Rim.</i>	

## alcohol-free

<b>ALL DAY I DREAM</b>	16
<i>Aromatic Pandan Colada. Homemade Pandan Simple.</i>	
<i>Lime. Coconut Cream.</i>	
<b>PUNCH ME BABY</b>	16
<i>Guava. Lychee. Pomegranate. Lime.</i>	
<i>Substitute Red Bull Tropical or Watermelon + \$5</i>	
<b>PHONY NEGRONI, St.Agretis</b>	13
<i>Delicious &amp; Floral. Piney Citrus. A Touch of Carbonation.</i>	



## beer

### DRAFT

<b>Pulp IPA</b>	8.5
<b>White Dahlia Belgian Wit</b>	8.5
<b>Scrimshaw Pilsner</b>	8.5
<b>Anderson Alley Boont</b>	8.5

### BOTTLED

<b>Singha, Thailand</b>	8.5
<b>Stem Off-Dry Cider, Colorado</b>	8.5
<b>Stiegal Radler Grapefruit, Australia</b>	8.5
<b>Fruli Strawberry Beer, Belgium</b>	10.5
<b>Almanac Love Hazy IPA, Alameda CA</b>	10.5

## hot tea

### HARNEYS & SON

<b>Earl Grey 'PARIS'</b>	6.5
<i>fruity black tea, bergamont, vanilla</i>	
<b>Dragon Pearl Jasmine</b>	6.5
<i>floral jasmine flowers</i>	
<b>Bangkok Green</b>	6.5
<i>green, ginger, coconut, lemongrass</i>	
<b>Japanese Sencha</b>	6.5
<i>fine green tea</i>	
<b>Chamomile Lavender</b>	6.5
<i>floral herbal tea</i>	
<b>Peppermint</b>	6.5
<i>aromatic, crisp, help digestion</i>	
<b>Blooming Flower</b>	7
<i>jasmine, green, calendula</i>	

### THE HEMP DIVISION

<b>CBD Chamomile Mint</b>	7
<i>Caffeine-free, herbal (18 and over)</i>	

DEAR CUSTOMERS,  
NO ALCOHOL WILL BE SERVED TO PERSONS  
UNDER 21 YEARS OF AGE.  
PLEASE BE PREPARED TO SHOW ID

Acceptable forms of ID :  
California or Out-of-State Driver's License/ID Card  
Both US and foreign Passports with photograph  
A person may not combine two unacceptable ID's  
to make one acceptable ID





- La Perlina Semi-Sparkling Moscato, Italy** 13/58  
*Delicately Sweet. Pearl-Like Bubbles. Peach. Orange Blossoms.*
- Scarpetta Prosecco DOC, Italy** 14/68  
*Light. Dry. Juicy Melon. White Flowers. Hazelnut.*
- Roederer Estate Brut NV, Anderson Valley** 18/85  
*Hint of Apples. Crisp and Elegant with Complex Pear, Spice and Hazelnut.*
- FERRARI Brut Rosé NV, Italy (375ML)** 35  
*Dreamy...Dry & Refined. Hawthorne Flowers. Red Currants. Wild Strawberry. Delicate Finish of Almonds.*
- Veuve Clicquot Champagne NV, France** 135  
*Golden Elixir of Luxury & Finesses. Refined Effervescence. Adds a Touch of Liveliness, Arousing a Sense of Joy and Celebration with Every Sip.*

# rose & white

- Riesling, Raimund Prüm, Mosel, Germany** 14/64  
*Semi-Dry. Highly Aromatic. Pineapple. Apricot. Green Apple. Balanced of Racy Acidity & Backdrop of Minerality.*
- Rose of Pinot Noir, Balletto, Russian River Valley** 15/68  
*Fun and Lively with Savory Guava. Watermelon. Lime Flavors.*
- Sauvignon Blanc, Cadre Stone Blossom, Edna Valley** 15/68  
*Medium body. Aromatic. Round. Mineral Driven. Passion Fruit. Coriander. Spicy Green Herbs.*
- Chardonnay, Hartford Court, Russian River Valley** 18/84  
*Great Elegance. Notes of Jasmine Flower, Citrus Oil, and Green Apple. Hint of Crystallized Ginger. Long, Zesty Finish.*
- Chardonnay, FLOWERS, Sonoma County** 115  
*Lemongrass. Grapefruit and Stone Fruit with Touches of Chalk Dust and Fresh Ginger. Creamy Texture and Minerally Finish.*

# red

- Pinot Noir, Hartford Court, Russian River Valley (375 ML)** 29  
*Aromas of raspberries, rose petals, and pomegranate. A savory mouthfeel of cherry cola, currant and spice.*
- Pinot Noir, Cambria, Santa Barbara County** 18/84  
*Bright & Refreshing. Balanced of Earth, Red Fruit. Crushed Seashells. Satisfying Long Finish.*
- Zinfandel, Bella Grace, Amador County** 14/64  
*Double gold Medal. Roasted Coconut. Wild Cherry. Vanilla. Juicy. Long Lingering Finish.*
- Cabernet Sauvignon, House of Cards, Alexander Valley** 19/88  
*CAB IS KING. Deliciosity!! Big, Rich & Flavorful. Classic Blackcurrant and Plum, Layered with the Complex Vanilla-Spice of Barrel Aging. Long Finish.*
- Syrah, Alain Graillot Crozes-Hermitage Rouge, France** 115  
*Earth and Leathery with Balance Blackberries.*
- OPUS ONE 'OVERTURE', OAKVILLE, Napa Valley (3oz CORAVIN)** 42  
*Multi Bordeaux Blend of 2018 & 2019. The 2nd wine of Opus One. Notes of bright cherries and dark plums, mingled with an earthy mid-palate. The finish is long and rich with smooth tannins, notes of cedar and vanilla*





สุรา  
9

# SPIRITS

เหล้าญี่ปุ่น

**JAPANESE WHISKY**

SUNTORY TOKI	12
HIBIKI HARMONY	25
KIKORI	17

เบอรัเบิด

**BOURBON**

BULLEIT	12
MAKER'S MARK	13
BASIL HAYDEN'S	14
FOUR ROSES SMALL BATCH	14
SONOMA BOURBON	15
WOODFORD RESERVE	15
OLD FORESTER 1870	16
ANGEL'S ENVY	18
JOSEPH MAGNUS	32

สก๊อตซ์

**SCOTCH**

CHIVAS REGAL 12YR	13
DEWAR'S 12YR	14

คอนญัก

**COGNAC**

HENNESSY VSOP SPECIAL	28
REMY MARTIN XO	40
MARTELL XO	45

ซิงเกิลมอลทสก๊อตซ์

**SINGLE MALT SCOTCH**

HIGHLANDS:	
MACALLAN 12YR DOUBLE CASK	17
OBAN 14YR	21
DALMORE 15 YR	34
GLENLIVET 12 YR	17
ISLE OF SKYE:	
TALISKER 10 YR	14
CAMPBELTOWN:	
GLEN SCOTIA 15 YR	28
ISLAY:	
LAPHROIG 10 YR	14
LAGAVULIN 16 YR	30
LOWLANDS:	
AUCHENTOSHAN THREE WOOD	28
BLENDED SCOTCH	
DEWAR'S WHITE LABEL	11

จิน

**GIN**

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

รัม

**RUM**

CAPTAIN MORGAN SPICED RUM	10
ROYAL STANDARD	10
PLANTATION 3 STARS SILVER	10
MYER'S DARK	11

เตกีล่า

**TEQUILA**

JOSE CUERVO TRADICIONAL	10
HERRADURA BLANCO	11
HERRADURA REPOSADO	13
DON JULIO BLANCO	14
DON JULIO 1942	45
VOLCAN DI MI TIERRA BLANCO	14
CASAMIGOS REPOSADO	17
PATRON BLANCO	14
PATRON REPOSADO	17
CASAMIGOS ANEJO	20
PATRON ANEJO	20
QUI PLATINUM	22
AVION SILVER	14
AVION RESERVA CRISTALINO	45

เมซคัล

**MEZCAL**

DEL MAGUEY VIDA	13
400 CONEJOS JOVEN	14
MONTELOBOS	14
KIMO SABE ANEJO	20

วิสกี้

**WHISKEY**

EVEN WILLIAMS	10
JACK DANIELS	11
REDEMPTION RYE	11
SCREWBALL PEANUT BUTTER	11
TEMPLETON RYE	11
BULLIET SMALL BATCH RYE	12
JAMESON	12
JAMESON ORANGE	13
JAMESON CASKMATES IPA	13
MITCHER'S SINGLE BARREL RYE	14
JAMESON BLACK BARREL	15
HIGH WEST CAMPFIRE	16
BASIL HAYDEN'S DARK RYE	17

ลิเกี้ยว

**LIQUEURS**

FERNET	10
JAGERMEISTER	10
APEROL	11
CAMPARI	11
CARPANO ANTICA VERMOUTH	11
DISARONNO	11
KAHLUA	11
MIDORI	11
ST.GERMAIN	11
CHAMBOARD	12
GRAND MARNIER	12
COINTREAU	12

วอดก้า




**VODKA**

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







# VEGETARIAN MENU

## STARTERS

- 
**VEGAN FRESH ROLLS** **13.95**  
 [GS] (Limited)  
 Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot, sesame, and vermicelli noodles. Chili **peanut** sauce
- 
**SAMOSA (3 PCS)** **13.95**  
 Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce
- 
**CRISPY EGG ROLLS** **13.95**  
 Egg rolls skin wrapped glass noodles, carrot, black pepper, light soy sauce served with chili **peanut** sauce.

## THAI STREET FOOD

- 
**YELLOW CURRY** **18.95**  
 Potato, onion and crispy shallot
- PAD SEE YOU** **17.95**  
 [Vegan or GS Option Available]  
 Flat rice noodles, cage free egg, carrot, Asian broccoli
- ASIAN BROCCOLI** **17.95**  
 [Vegan or GS Option Available]  
 Garlic, Thai chili
- SPICY EGGPLANT** **17.95**  
 [Vegan or GS Option Available]  
 Garlic, bell pepper, basil

 **Gluten Sensitive**  
 **Vegan**  
 **Contain Sesame**

## CHEF SPECIALS

- VEGETARIAN BASIL BOMB** **35.95**  
 [Vegan or GS Option Available]  
 Thai chili basil stir fried with mixed veggio, and tofu, over jasmine rice. Let's Bomb!
- VEGETARIAN PINEAPPLE FRIED RICE** **35.95**  
 [Vegan or GS Option Available]  
 Tofu with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot. Served in fresh whole pineapple



Crispy Egg Rolls



Yellow Curry



Jasmine Rice

## SIDE

Jasmine Rice	4	Peanut Sauce	6
Brown Rice	4	Cucumber Salad	6
Sticky Rice	4	Steamed Veggio	6
Crispy Roti	4	Steamed Noodles	6
Bone Broth	4	Fried Egg	4





# FARMHOUSE KITCHEN

THAI CUISINE

## WEEKDAY LUNCH TASTING MENU

**STARTING AT \$28/PERSON**

AVAILABLE 11 AM - 2 PM

### SOUP

#### TOM YUM

spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass

### STARTER

(PLEASE CHOOSE TWO)

Each starter comes in one bite

#### SAMOSA +\$2

red norland potato, caramelized onion, carrot wrapped in pastry skin served with coconut curry sauce

#### THAI FISH CAKE

fried white fish paste with red curry, kaffir lime, green bean served with cucumber, peanuts, sweet chili sauce

#### NEUA NUM TOK ROLL +\$3

grilled snake river farm wagyu beef wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

#### "MIENG KUM BITE"

traditional Thai leafy green wrapped with a zesty mixture of lime ginger, onion, sesame roasted coconut & peanuts w/ tamarind sauce

#### VEGAN FRESH ROLL (GS)

fresh rice paper roll, tofu, mixed green, bean sprouts, sesame, mint, and vermicelli noodle. chili peanut sauce

### ENTREE

(PLEASE CHOOSE ONE)

#### PAD THAI SHRIMP +\$5

fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, tofu, and peanuts

#### THAI FRIED RICE TOFU (GS Option Available)

cage free egg, onion, tomato, green onion, cilantro

#### HAT YAI FRIED CHICKEN +\$5

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

#### KA POW MINCED PORK (GS Option Available)

Thai basil, garlic, fresh chili, bell pepper

#### YELLOW CURRY TOFU

potato, onion, and crispy shallot

#### SPICY EGGPLANT TOFU (GS Option Available)

bell pepper, garlic, basil, Thai chili

#### PAD THAI TOFU

thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

#### PAD SEE YOU BEEF +\$4 (GS Option Available)

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

#### GREEN CURRY CHICKEN

Grilled eggplant, bell pepper, bamboo, basil MED

GS - Gluten Sensitive





# FARMHOUSE KITCHEN

## THAI CUISINE

### STAR TERS



Neua Num Tok Rolls



Mieng Kum Kung



Roti Mataba

- Vegan Fresh Rolls (GS) (Limited)** **13.95**  
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot, sesame and vermicelli noodles. Chili peanut sauce
- Samosa (3 pcs)** **13.95**  
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce
- Crispy Egg Rolls** **13.95**  
Egg rolls skin wrapped glass noodles, carrot, black pepper, light soy sauce served with chili peanut sauce.
- Thai Fish Cakes (GS Option Available)** **15.95**  
Fried white fish paste with red curry, kaffir lime, green bean Served with cucumber, peanut, sweet chili sauce
- Farmhouse Wings** **16.95**  
Crispy organic wings, fish sauce, garlic, chili plum sauce
- Neua Num Tok Rolls** **19.95**  
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber in cilantro lime vinaigrette
- Ahi Scoops (GS Option Available)** **18.95**  
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, sesame roasted coconut and peanut with tamarind sauce
- Crispy Calamari** **16.95**  
Curry battered Monterrey squid in spicy pepper. Served with cilantro lime dipping
- Roti Mataba** **15.95**  
Stuffed roti with curry chicken, potato, onion, cumin, turmeric, served with peanut cucumber salad and yellow curry sauce

### SALAD

- Papaya Salad (GS)** **15.95**  
**SPICY!** Hand-shredded green papaya, garlic, fresh chili, cherry tomato, Thai long bean.  
Dressing choices: Classic (dried shrimp and peanut), **+\$2 for salted crab or fermented fish. +\$6 for grilled Tiger prawn**
- Herbal Rice Salad** **15.95**  
 Bangkok style. Toasted coconut, peanut, crispy rice, sesame, shredded green mango, lettuce, carrot, mint, ginger, shallot, lemongrass, bell pepper, lime, long bean, chili, kaffir lime, dried shrimp with tamarind dressing
- Pomelo Tower (Seasonal)** **15.95**  
Pomelo, crispy shallot, lemongrass, cilantro, chili, kaffir lime, mint and chili shellfish sauce. Served with crispy wonton chips **+\$6 for grilled Tiger prawn**
- Larb (GS Option Available)** **16.95**  
**Spicy!** salad, cucumber, dill, shallot, green onion, cilantro and roasted rice. Served with fresh Asian herbs  
**Chicken/Minced Pork (GS) Shrimp +6 (GS)**  
**Wagyu Beef +6 Combination Seafood +10 (GS)**



Papaya Salad



Tom Kha

### SOUP

- Choice of Veg/ Tofu Prawns +6.** **Organic Chicken +2 Assorted Seafood +10**
- Tom Yum** **16.95**  
**Spicy** and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, lemongrass, onion and cilantro
- Tom Kha (GS Option Available)** **16.95**  
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass, long coriander, onion and cilantro

### NOODLE SOUP

- Tofu Noodle Soup (GS)** **17.95**  
Fresh rice noodles, mixed veggies, vegetable broth, tofu, Asian broccoli, carrots, bean sprouts, cilantro and green onion
- Chicken Noodle Soup (GS)** **18.95**  
Organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried garlic



Chicken Noodle Soup



Tom Yum



20% gratuity included for parties of 6 or more.  
3 Credit Cards Max/Table OR additional charges may apply.  
All menus and prices are subject to change without notice.  
Corkage fee: \$35/bottle (750ML) Maximum 2 bottles per party.  
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.

**(GS) Gluten Sensitive** **Contain shellfish**  
 **Vegan** **Contain Sesame**

\*\*In Order to Prepare Your Food in Timely Manner, No Substitutions Please\*\*  
\*\*\*\*\*  
Please let us know about your dietary restrictions/ allergies prior to ordering





# CHEF SPECIAL

-  **Crispy Branzino (Limited)** **42.95**  
 Fried whole Branzino served on a hot metal plate; with vegetables, crispy shallot, tamarind dressing and garlic chili lime vinaigrette.
-  **Run Juan Seafood Sizzling (GS Option Available)** **37.95**  
 Assorted Seafood; calamari, tiger prawn, fish, Manila clams, PEI mussels, scallop sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, Krachai, peppercorn, kaffir lime leaf, green onion. Served with white rice
-  **"Seau Rhong Hai"** **35.95**  
 Grilled Snake River Farm Wagyu flank steak, grilled broccolini, house tamarind, cilantro, green onion, and roasted rice sauce. Served with sticky rice
- 24-Hour Beef Noodle Soup MED Spicy** **37.95**  
 Slow-cooked bone-in Beef Short Rib, egg noodles, bone marrow broth, broccoli, basil, bean sprouts, cilantro, green onion and fried garlic. Topped with spicy chili lime
-  **Crab Fried Rice (GS Option Available)** **35.95**  
 Jumbo lump crab meat, shrimp, double eggs, twice-cooked rice shrimp paste, onion, tomato, cilantro, fried garlic and shallots. Served with bone broth. Add \$2 for **SPICY** version
-  **Basil Bomb MED Spicy** **39.95**  
 Thai chili basil stir-fried with fish, tiger prawn, calamari, scallop, Manila clams, PEI mussels, homemade crispy pork belly, minced pork, bell pepper, fried egg over jasmine rice. Prik Nam Pla.
- Hat Yai Fried Chicken** **32.95**  
 Southern-style fried Mary's chicken, turmeric & herbs, fried shallots, cucumber pickles, potato yellow dipping curry, roti bread and blue rice
-  **Pineapple Fried Rice (GS Option Available)** **39.95**  
 Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, garlic, green onion, cialantro, carrot and egg. Served in a fresh whole pineapple
-  **Kai Sam Ros** **35.95**  
 Crunchy Chicken in tamarind pineapple glazed, bell pepper, onion, scallion, water chestnuts, cashew nut and bonito flakes. Served in Fresh Pineapple & Blue rice
- Panang Neua** **42**  
 Slow braised bone in Short Rib in a Panang curry paste Grilled broccolini, bell pepper, onion and fried basil. Blue rice  
*\*This dish was reminiscent of Chef Kasem "Pop"'s childhood where he cooked a large meal for his entire family.*



# CURRY

-  **Yellow Curry** **18.95**  
 Potato, onion, and crispy shallot
-  **Green Curry MED Spicy** **18.95**  
 Grilled eggplant, bell pepper, bamboo, basil
- Red Curry MED Spicy** **18.95**  
 bell pepper, bamboo shoots, basil













# SIDE

- Jasmine Rice **4**
- Brown Rice **4**
- Sticky Rice **4**
- Bone Broth **4**
- Crispy Roti **4**
- Fried Egg **4**
- Peanut Sauce **6**
- Cucumber Salad **6**
- Steamed Veg **6**
- Steamed Noodles **6**





# THAI STREET FOOD

Choice of Veg/ Tofu **Pork/ Minced Pork/ Chicken +2**  
**Wagyu Beef +6 Prawns +6 Combination Seafood +10**  
**Add Fried Egg +4**

-  **Thai Fried Rice (GS Option Available)** **17.95**  
 Cage-free egg, Chinese broccoli, onion, tomato, green onion and cilantro
-  **Pad Thai** **17.95**  
 Thin rice noodles, fried tofu, cage-free egg, chive, bean sprouts, onion, shallot, peanut
-  **Pad See You (GS Option Available)** **17.95**  
 Flat rice noodles, cage-free egg, carrot, Asian broccoli
-  **Pad Kee Mow (GS Option Available)** **17.95**  
 **Spicy!** Flat rice noodles, bamboo shoots, bell pepper, basil, onion, tomato
-  **Spicy String Bean (GS Option Available)** **17.95**  
**MED Spicy** House xo sauce, garlic
-  **XO Asian Broccoli (GS Option Available)** **17.95**  
**MED Spicy** House xo sauce, chili
-  **Spicy Eggplant (GS Option Available)** **17.95**  
**MED Spicy** Bell pepper, garlic, basil, Thai chili

# Kid's Menu

Under the age of 8

-   Fried Chicken over Jasmine Rice **12**
-   Flat Rice Noodle w/ egg and broccoli **12**

**(GS) Gluten Sensitive**  **Contain shellfish**

 **Vegan**  **Contain Sesame**



# DESSERT MENU

## DESSERT MENU

**THAI VACATION** \$14

FRESH COCONUT. STICKY RICE. COCONUT ICE CREAM  
COCONUT CREAM. PEANUTS AND SESAME (GF)

**CHOCO CAKE** \$12

MOIST CHOCOLATE CAKE. RICH CHOCOLATE AND  
VANILLA ICE CREAM

**FARMHOUSE BREAD PUDDING** \$14

HOUSE FAVORITE! ORGANIC VANILLA ICE CREAM.  
CARAMEL SAUCE

**KHAO NIEW DAM** \$14

BLACK STICKY RICE PUDDING. TARO PASTE.  
COCONUT CREAM AND VANILLA ICE CREAM

**COCONUT CHEESE CAKE** \$12

COCONUT FLAKE. WHIPPED CREAM.  
VANILLA ICE CREAM

**MANGO STICKY RICE  
(SEASONAL)** \$14

FAMOUS THAI DESSERT. CREAMY AND  
SWEET STICKY RICE (GF/VG)

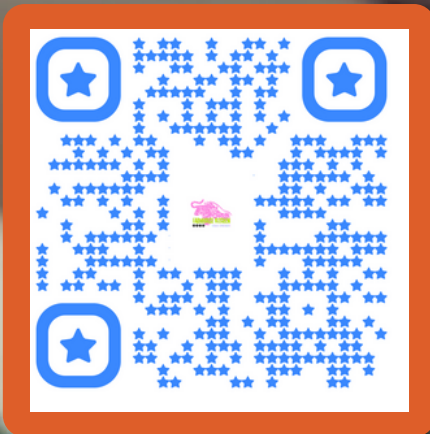
**“RUK NA” PLATTER** \$32

FUN.FESTIVE. INSTAGRAM WORTHY!  
CHEF'S CHOICE DESSERTS





# FEEDBACK SURVEY



GOOGLE REVIEW

COMPLEMENTARY

KISS ME, COCONUT VEGAN

THAI STYLE COCONUT ICE CREAM  
WITH COCONUT GRANITA