

# LITTLE LAO TABLE SET



**\$99**

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



## ***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*

# FARMHOUSE KITCHEN

THAI CUISINE

## BEVERAGES

COKE / DIET / 7UP	3.5
GINGER BEER	4
THAI TEA LIMEADE	5
CLASSIC THAI TEA SHAVED ICE	5
HOMEMADE SODA	5
Tamarind Shrub	
'Anchan' Limeade (blue flower)	
FRESH WHOLE YOUNG COCONUT	8

## ORGANIC HOT TEA 5 HOUSE (HERBAL)

**SPICY GINGER**  
cane sugar, ginger root; promoting elixir

### 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*

## BEERS

SINGHA THAI LAGER	7
THAI IPA	8
LAO JUNGLE IPA	8
PALE ALE, FORT GEORGE ASTORIA, OR	7.5
IPA, OR	7.5
<small>Rotating</small>	
CIDER	7
<small>Rotating</small>	

## WINE

### BUBBLES

**PROSECCO, JEIO ITALY 13 / 60**  
Fine, Lively, Fresh Nose of Citrus Fruits & Saline Sensations

### WHITE

**SAUVIGNON BLANC, LE GRAND CAILLOU, LOIRE VALLEY, FRANCE 14 / 65**  
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

**LA CHEVALIERE 2021 CHARDONNAY 14 / 65**  
Fresh and Elegant, White Fruit Flavours and Delicious Acidity

### ROSÉ

**ROSÉ, CHATEAU MIRAVAL STUDIO FRANCE 14 / 65**  
Just Delightful, Liquid Summer, Aromatic, Strawberry,  
Green Apple, Lime, Raspberry, long rich finish

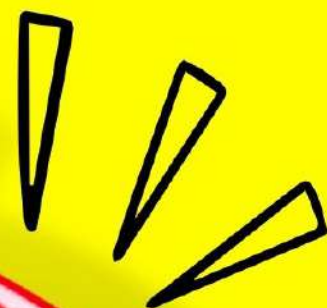
### RED

**PORTLANDIA 2020 OREGON PINOT NOIR: WILLAMETTE VALLEY 14 / 65**  
An earthy, edgy Pinot Noir from Oregon. Delightful Cherry aromas,  
balanced acidity, and spicy finish

**ZINFANDEL, KLINKER BRICK LODI, CA 13 / 60**  
Bold, Spicy, Gorgeous Blackberry & Plum, Firm Tannins

**CHINON, CABERNET FRANC, MARC BRE'DIF, FRANCE 2020 13 / 60**  
This bright ruby red wine has intense, refined and fruity aromas with cherry,  
strawberry, and spicy notes. There is a fresh and aromatic finish

# OMG!



# EGGPLANT

\$38

Grilled whole eggplant. Housemade crispy pork belly. Green curry paste.  
Coconut milk. Farmhouse godmother's reduction (hot-peppery-loads of herbs).  
Asian broccoli. Basil. Coconut rice & Cucumber Ajard



FILM NEGATIVE



FILM NEGATIVE



FILM NEGATIVE



FILM NEGATIVE

# COCKTAILS

## YA DONG 12

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

## THAI MICHELADA 14

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

## "KOOK GIG" 13

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

## OOPSY DAISY 15

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

## HOUSE GIN 14

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

## ISLAND THAI TEA 16

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

## OLD SIAM 15

Makers Mark Whisky, Maraschino Cherry,  
Lemongrass Simple, Orange Oil, Bitters

## FULL MOON PARTY BOWL 65

(GREAT FOR A PARTY!! DISCO LIGHT)

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

FARMHOUSE KITCHEN  
THAI CUISINE



ทูลเล่น  
STARTERS

**Samosa (Vegan) 14**  
Red Norland potato, caramelized onion, carrot wrapped in pastry skin.  
Served with coconut curry sauce

**Crispy Egg Rolls 14**  
Egg rolls skin wrapped glass noodles, carrot, shiitake mushroom, black pepper, light soy sauce, served with chili peanut sauce

**Neua Num Tok Rolls 16**  
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

**“Mieng Kum Kung” 14**  
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & tamarind reduction

**Par Dip Fresh Tuna (GS Option Available) 16**  
**SPICY!!** Diced Fresh Maguro tuna\* green onion, cilantro, dill, long coriander, Dehydrated chili, wonton chips  
*\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\**

**Crispy Calamari 14**  
Curry battered squid, spicy pepper, cilantro lime vinaigrette

**Farmhouse Wings 14**  
Crispy organic wings, fish sauce, garlic, tamarind pineapple glazed

**Ahi Scoops (GS Option Available) 16**  
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.*

ต้ม  
SOUP

Choice of Tofu/ Veg    Organic Chicken +2  
Prawns +4    Combination Seafood +10

**Tom Yum (Limited) Available in hot pot size only\* 18**  
Chef's winter special **Spicy** and sour soup bone broth, assorted vegetables, cabbage, mushroom, tomato, galangal, kaffir lime, onion, lemongrass and long coriander

**Tom Kha (GS) 9/18**  
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass, and long coriander

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SALAD

**Papaya Salad (GS) 16**  
**SPICY!!** Hand shredded green papaya, garlic, fresh chili, Cherry tomato, Thai long beans. (peanuts)  
*Salted Crab or Fermented fish +2    Grilled Tiger prawns or Crispy Pork Belly +6*

**Herbal Rice Salad 16**  
Bangkok style. Toasted coconut, peanuts, crispy shallots, lemongrass, sliced long beans, chili, kaffir lime, bell, sesame, with tamarind dressing. Mix and enjoy!

**Yum Moo Krob (GS) 17.95**  
**SPICY!!** House crispy pork belly, mint, shallots, green onion, cilantro.  
Served with garden vegetables

**Beef Salad 17.95**  
Snake River Farm Wagyu Beef, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables

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SPECIAL

**Panang Neua 39**  
Slow braised bone in Short Rib in a Panang curry, 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*

**Mok Salmon (GS) 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 (GS Option Available) 35**  
Assorted Seafood; white fish, calamari, shrimps, scallops. Manila clams, PEI Mussels, Sautéed in Homemade **SPICY!!** curry paste, basil, onion, bell pepper, krachai, peppercorn, kaffir lime leaf, and Thai eggplant.  
Served with blue flower rice

**BBQ Kai Yang (GS) 28**  
Half Mary's Organic Chicken marinated in turmeric, Coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad peanuts

**Volcano Cup Noodle 28**  
**SPICY!!** Noodles stir-fried with our house made Godmother sauce  
Served with braised short ribs bone, bell peppers, onion, krachai, kaffir lime, and peppercorns

**Crab Fried Rice (GS) 28**  
Jumbo lump 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

**Crying Tiger 28**  
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 (GS) 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 28**  
Thai Southern style. Mary's Organic Chicken thigh, turmeric & herbs, Fried shallots, roti bread, potato yellow curry for dipping. Blue rice

**Basil Bomb (GS) 35**  
Thai chili basil stir-fried with tiger prawn, calamari, scallop, Manila clams, PEI Mussels, salmon, minced pork, homemade crispy pork belly, fried egg over jasmine rice, Prik Nam Pla (Thai Chili Fish Sauce)

**Lobster Tail Pad Thai 39**  
Lobster tail with prawns, fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, Peanuts, crispy wontons, and Thai seafood sauce  
*(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)*

GS – GLUTEN SENSITIVE





ก๋วยเตี๋ยว  
NOODLE SOUP

**Tofu Noodle Soup (GS) 16**  
Fresh rice noodles, vegetable broth, organic tofu, broccoli, Zucchini, carrots, bean sprouts, cabbage, cilantro, and green onion

**Chicken Noodle Soup (GS) 16**  
Organic chicken, small noodles, bean sprouts, cilantro, green onion, fried shallots, and house pork fat garlic oil

**Tom Yum Noodle Soup (Limited) 25**  
Egg noodles in SPICY & Sour broth, house made crispy pork belly, minced pork, Asian broccoli, bean sprouts, cilantro, green onion, peanuts, house garlic oil and crispy wontons

**24 Hours Beef Noodle Soup 28**  
Slow cooked bone-in beef short rib, egg noodles, bone marrow broth, Broccoli, Thai basil, bean sprouts, cilantro, onion & chicharron garlic oil

จานด่วน  
THAI STREET FOOD

Choice of Veg/ Tofu  
Chicken/ Pork +2 Beef +3 Prawns +6  
House Crispy Pork Belly +6 Combination Seafood +10  
Add Fried Egg +3

**Thai Fried Rice (GS/ VG) 15**  
Cage free egg, onion, tomato, green onion, cilantro

**Pad Ka Pow (GS Option Available) 15**  
Thai basil, garlic, fresh chili, bell pepper

**Pad Thai 15**  
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

**Pad See You (GS Option Available) 15**  
Flat rice noodles, cage free egg, carrot, broccoli

**Pad Kee Mow (GS Option Available) 15**  
**SPICY!!** Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato

**Pad Chinese Broccoli (GS/ VG) 15**  
House XO sauce

**Pad Eggplant (GS Option Available) 15**  
bell pepper, garlic, basil

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CURRY

Choice of: Veg/ Tofu Organic Chicken/ Pork +2 Beef +3  
House Crispy Pork Belly +6  
Prawns +6 Combination Seafood +10

**\*Recommended ordering with side of Rice \$3.50 OR Crispy Roti Bread \$4**  
**Our Curries are vegan based**

**Yellow Curry 15.95**  
Potato, onion, and crispy shallot  
**Red Curry 15.95**  
Bell pepper, bamboo shoots, basil  
**Green Curry 15.95**  
**SPICY!** Eggplant, bell pepper, bamboo, basil

SIDE

<b>Jasmine Blue rice</b>	<b>3.5</b>	<b>Bone Broth</b>	<b>5</b>
<b>White rice</b>	<b>3.5</b>	<b>Crispy roti</b>	<b>4</b>
<b>Brown rice</b>	<b>3.5</b>	<b>Cucumber salad</b>	<b>7</b>
<b>Sticky rice</b>	<b>4</b>	<b>Steamed veg</b>	<b>5</b>
<b>Steamed noodle.</b>	<b>5</b>	<b>Fried egg</b>	<b>3</b>

**Kid's Menu 10**  
**Under the age of 10**

**Fried Chicken over white rice**  
**Flat Rice Noodle w/ egg and Asian broccoli**



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.  
\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\*  
\*\*In order to prepare your food in timely manner, No substitutions please\*\*  
\*\*\*\*\*  
Please let us know about your dietary restrictions/ allergies prior to ordering

20% gratuity included for parties of 6 or more.  
3 Credit Cards Max/Table.  
Prices are subject to change without notice.  
Corkage fee: \$30/bottle first two (750ML).  
\$3/ 12 oz beer. \$6/ 750 ml beer  
Carry-in dessert fee: \$3/person  
2 hours per seating as a courtesy to later reservations.  
Not responsible for lost or damaged articles or feelings.

**GS – GLUTEN SENSITIVE**



# SWEET TREATS

## Choco Cake 16

Moist chocolate cake filled with rich chocolate glazed cashew and housemade coconut ice cream

## Thai Vacation 16

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

## Roti-Pandan 16

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

## Farmhouse Croissant Bread Pudding 16

All-time favorite dessert only at Farmhouse Kitchen  
Serve with housemade coconut ice cream

## Mango Sticky Rice 12

Manila Mango. coconut sticky rice. Delicious!

## Coconut Soft Serve 7

House-made coconut soft serve. Toasted coconut mixed over ice cream cup

## Ruk Na Plaiier 40

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