



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

"BEST WISHES (PLA-TA-PIA-N)"

A tall, clear glass filled with a pinkish-orange cocktail, ice cubes, and a thin layer of white foam. A bamboo straw is inserted into the drink. A green origami fish garnish is attached to the straw. The background is a solid red color with large white text.

A CLASSIC TWIST ON AMARETTO SOUR ;
KUMIHO SOJU, LEMON, POMEGRANATE,
AROMATIC BITTERS, SHAKEN WITH FEE FOAM,
AND A HANDMADE WOVEN FISH ORIGAMI GARNISH.

\$18

FARMHOUSE KITCHEN
THAI CUISINE

TUM YUM

FRIED RICE



only at \$37.95

+ \$35 Whole Maine Lobster
(Recommended)

The ultimate combination. Spicy and zesty Tom Yum Fried Rice with grilled river prawns, egg, white onion, tomato, lemongrass, kaffir lime leaves. Served in fresh coconut

tango

tempest

KUMIHO WHISKEY,
FRESHLY SQUEEZED LIME,
FRESH STRAWBERRIES,
AND A TANTALIZING HINT OF
WATERMELON
RED BULL PAIRED WITH SPICY
“PICKLED MANGO”

\$18.00



OXTAIL

CURRY

\$36.00

REAL COLLAGEN BOMB

**BRAISED OXTAIL IN PANANG CURRY:
SERVED WITH TURNERIC RICE, CUCUMBER
AJARD AND CILANTRO SAUCE**

**LIMITED
TIME ONLY!**

FARMHOUSE KITCHEN
THAI CUISINE

wagyu beef jerky

from snake river farm

LIMITED TIME ONLY!

\$22.95

“Nam Prik Noom”

Northern Thai SPICY chilli salsa

*kaffir lime leaves, garlic, dried
chilli and crispy shallots*

SPECIAL COCKTAIL

LOD CHONG

GET READY
FOR A

YOUR NEW
FAVOURITE



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

\$17

FRIED WHOLE BRANZINO SERVED ON A HOT METAL PLATE;
WITH VEGETABLES, CILANTRO, CRISPY SHALLOT, AND GARLIC CHILI LIME VINAIGRETTE

CRISPY BRANZINO

\$49.95



FARMHOUSE KITCHEN

MED SPICE
LIMITED

TROUBLE IN THAILAND



\$18

**Spicy Tamarindo. Sabe Blanco.
Tamarind Shrub. Citrus. Agave. Fire Tincture.**

KANG TAI PLA

S

P

I

C

Y



\$35.95

SPICY! and flavourful dish of tangy pickled fish stew, infused with the aromatic blend of turmeric, lemongrass & exotic herbs squash, Thai eggplant, stinky beans. Served with Vermicelli Noodles, CRISPY PORK BELLY & Fresh greens. Enjoy the vibrant flavours of culinary creation!

CHAI-YO

\$39.99

5 PM - 6 PM

MONDAY - THURSDAY

TOP TIER: TRADITIONAL THAI LEAFY GREEN WRAP IT YOURSELF WITH A ZESTY MIXTURE OF LIME, GINGER, ONION, ROASTED COCONUT, AND PEANUTS WITH TAMARIND SAUCE.
MIDDLE TIER: GARLIC FRIES, AND YELLOW CURRY SAUCE FOR DIPPING.
BOTTOM TIER: CRISPY ORGANIC WINGS, BASIL, AND HOUSEMATE PICKLES.

kang kua

One of a kind Southern curry made with **SPICY!!** Fresh red turmeric, roots sprinkles with kaffir lime leaves & young coconut meat. Served with garden vegetables and blue jasmine rice

slow cook beef **curry**



\$47.95



LITTLE LAO TABLE SET



\$179

Add \$35 for 1 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

VOLCANO CUP

SPICY NOODLES STIR FRIED WITH OUR HOUSE MADE GOD-MOTHER SAUCE
SERVED WITH BRAISED SHORT RIB, BELL PEPPERS AND PEPPERCORN

\$35.95



SUGAR - DADDY-Y

SUGAR - DADDY-Y

SUGAR - DADDY-Y

SUGAR - DADDY-Y

SUGAR - DADDY-Y

SUGAR - DADDY-Y

SUGAR - DADDY-Y



MONEY DROP



SABE BLANCO TEQUILA

GRASSOTI APERITIF, WATERMELON SOJU SIMPLE,
LEMON, PEYCHUAD BITTER

\$18.00

Live Maine Lobster with tiger prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot peanuts, and Thai seafood sauce, white onionreatsite

Lobster

PAD THAI

\$54.95



FARMHOUSE KITCHEN
THAI CUISINE

FARMHOUSE KITCHEN
THAI CUISINE

MAKE A WISH

MAGIC COCKTAIL SERVED IN ALADDIN TEA SET WITH SMOKY EFFECT.
ENGLISH CROWN EXTRA DRY JUNIPER BERRY. BLUEBERRY. BUTTERFLY PEA. HIBISCUS.
AUSTRIAN ELDERFLOWER. LO-FI GENTIAN. GRAPEFRUIT.

\$19



EXCLUSIVELY AT
FARMHOUSE KITCHEN

ONLY \$46.00



slow braised bone-in short rib serve in panang curry with grilled broccolini, bell pepper, white onion, crispy basil and blue jasmine rice



PANANG NEAUUU



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

FARMHOUSE KITCHEN

THAI CUISINE

LUNCH TASTING MENU

Monday - Friday

Starting at \$28 / Person

SOUP

TOM KHA SOUP

Rich and creamy coconut soup with mushroom, tomato, cabbage, galangal, kaffir, lime leaves, lemongrass, cilantro and green onion

STARTERS

(Please choose **two**; each starters comes in one bite)

SAMOSA

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

FARMHOUSE WINGS

Crispy organic wings served with crispy basil and chili plum sauce

NEUA NUM TOK

Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, and cucumber. Served with cilantro lime vinaigrette

ENTREE

(Please choose **one**)

PAD THAI SHRIMP +\$3 (V)

Fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, and crispy wontons

THAI FRIED RICE TOFU (GS)

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

SPICY BASIL MINCED PORK (GS)(V)

Thai basil, garlic, fresh chili, bell pepper

YELLOW CURRY TOFU

Potato, onion, and crispy shallot

SPICY EGGPLANT TOFU (GS)

Bell Pepper, garlic, basil, Thai chilli

PAD THAI TOFU

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

PAD SEE YOU BEEF +\$3 (GS)(V)

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

FARMHOUSE KITCHEN

THAI CUISINE

starters

Samosa (v) \$15.95

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

Crispy Egg Rolls (v) \$15.95

Crispy Eggs rolls in glass noodles, carrot, black mushroom, black pepper and cabbage. Served with chilli peanut sauce

Farmhouse Wings \$17.95

Crispy organic wings served with crispy basil and chili plum sauce

Neua Num Tok Rolls \$20.00

Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, and cucumber. Served with cilantro lime vinaigrette

"Mieng Kum Kung" \$17.95

Crispy-crust Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind reduction

Crispy Calamari \$19.95

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

Ahi Scoops (gf) \$18.95

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

*Consuming raw or undercooked seafood may increase your risk of food-borne illness

Larb Tuna (gf) \$19.95

SPICY!! Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, Dehydrated chilli, wonton chips

*Consuming raw or undercooked seafood may increase your risk of food-borne illness

salads

Papaya Salad (gf) \$16.95

SPICY! Hand shredded green papaya, cherry tomato, Thai long beans, garlic, fish sauce, bird eye chilli, dried shrimps and peanuts.
Salted Crab +2 Fermented Fish +2 Grilled Prawns +8

Larb (gf) \$17.95

SPICY! Salad with cucumber, dill, shallot, green onion, cilantro and roasted rice served with fresh Asian herbs

Mince pork +3 Wagyu Beef +8 Grilled Prawn +8

soup

*protein of your choice:

Veg/ Tofu Organic Chicken +3 Prawns +8 Seafood +12

Tom Kha Soup (gf) \$12.95 / \$18.95

Rich and creamy coconut soup with mushroom, tomato, cabbage, galangal, kaffir, lime leaves, lemongrass, white onions, cilantro and green onion

(v) (gf) = *vegan or gluten-friendly preparation available, please ask your server.*

****although items can be prepared with gluten-free ingredients, farmhouse kitchen is not a 100% gluten-free certified restaurant****

Please Indicate your dietary restriction

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

We use Mary's Organic Chicken, All-Natural Pork & Beef

****NO RETURN ON CUSTOMIZED AND/OR SPICY DISHES**

Farmhouse Kitchen Thai Cuisine LA

5560 W Adams Blvd

<https://farmhousethai.com/>

+1 323 592 3999

@thaifarmhouse

#thaifarmhouse

specials

Basil Bomb \$36.95

SPICY! Thai chilli basil stir fried with tiger prawn, calamari, scallop, homemade crispy pork belly, minced pork, PEI Mussels, clams and fried egg over blue jasmine rice with "Prik Nam Pla". Let's Bomb!

24 Hours Beef Noodle Soup \$36.95

Slow-cooked bone-in Beef Short Rib, egg noodles, veal broth, asian broccoli, basil, bean sprouts, cilantro, green onion and jalapeños

Run Juan Seafood Sizzling \$38.95

Assorted Seafood sautéed in homemade SPICY curry paste, basil, white onion, bell pepper. Served with blue jasmine rice

Crab Fried Rice (gf) \$36.95

Jumbo lump crab meat, double eggs, white onion, tomato, and cilantro. Served with bone broth

****SPICY!! CRAB FRIED RICE BOMB +3 NO RETURNS**

Volcano Cup \$35.95

SPICY! Noodle stir fried with our house God-mother sauce served with braised short-ribs, bell peppers and peppercorns, white onions, thai eggplants and crispy basil

Live Lobster Pad Thai \$54.95

Live Maine Lobster with tiger prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot peanuts, and Thai seafood sauce, white onion, crispy shallots

Hat Yai Fried Chicken \$34.95

Southern-style fried Mary's Organic Chicken Thigh, turmeric & herbs, crispy shallots, cucumber salad. Served with yellow curry dipping, roti & blue jasmine rice

Panang Neua \$46.00

Slow braised bone-in Short Rib served in Panang curry with grilled broccolini, bell pepper, white onion, crispy basil and blue jasmine rice

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

Crispy Branzino \$49.95

Fried Whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot and garlic chilli lime vinaigrette, white onions and tamarind sauce

Pineapple Fried Rice (gf) \$39.95

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

"Seau Rhong Hai" \$42.95

Grilled Snake River Farm Wagyu Flank Steak, grilled broccolini, house tamarind & roasted rice sauce. Served with sticky rice

Kang Kua Prawns (gf) \$32.95

One of a kind Southern curry made with. SPICY!! Fresh red turmeric, roots sprinkles with kaffir lime leaves & young coconut meat. Served with garden vegetables and blue rice

protein choice

*Choice of Veg/ Tofu Organic Chicken/ Pork/Mince Pork +3
Wagyu Beef +8 Prawns +8 Crispy Pork Belly +8
Combination Seafood +12*

thai street food

**protein of your choice*

Yellow Curry (v) \$18.95

Potato, white onion and crispy shallots

Green Curry \$18.95

Bell pepper, eggplant, bamboo shoot and basil

Red Curry \$18.95

Bell pepper, bamboo shoot and basil

Thai Fried Rice (gf) \$17.95

Cage free egg, white onion, green onion, tomato, cilantro

Pad Thai \$17.95

Thin rice noodles, cage free egg, tamarind, bean sprouts, white onions, crispy shallots, chives, peanuts

Pad See You (v) (gf) \$17.95

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

Pad Kee Mow (v) (gf) \$17.95

SPICY! Flat rice noodles, garlic, bamboo shoots, bell pepper, tomato, white onion, Thai basil

Pad Asian Broccoli (v) (gf) \$17.95

Spicy XO sauce, garlic (Recommend with Crispy Pork Belly)

Pad Spicy Eggplant (v) (gf) \$17.95

Bell pepper, garlic, Thai basil

kids *For kids under 8 years old only.*

Fried Chicken \$11.00

Over Jasmine rice

Rice Noodles \$11.00

Cage free egg with asian broccoli and carrots

dessert

Thai Vacation (gf)(v) \$14.50

Warm coconut sticky rice and Ice cream, served in half young coconut and sprinkled with peanuts and sesame seeds

Mango Sticky Rice (gf)(v) \$14.50

Creamy and sweet sticky rice served with seasonal fresh mango and sprinkled with sesame seeds **(Seasonal)**

Coconut Granita (gf)(v) \$14.50

Young coconut juice crush ice with fresh coconut meat

Croissant bread Pudding \$16.50

Just amazing! Croissant Bread Pudding served with caramel sauce and homemade cashew nut and candy

Choco Cake \$14.50

Moist & Rich Chocolate Cake served with vanilla ice cream

Mom's Fried Bananas (gf)(v) \$14.00

Plantain banana fritters are everything! Served with vanilla ice-cream and warm coconut sticky rice

"Ruk Na Platter" \$36.50

Fun, Festive, Instagram worthy! Chef's Choice Dessert

beverage

Anchan Limeade \$5.50

Thai Style cane limeade soda. High in antioxidants

Thai Tea Limeade \$5.95

Tart & sweet

Classic Thai Tea \$5.95

Creamy & Sweet. Shaved Ice

Fresh Young Coconut \$7.50

Saratoga Sparkling Water \$9.00

330 ml / 11.15 oz

Saratoga Mineral Water \$9.00

330 ml / 11.15 oz

East Imperial Dry Thai Ginger \$5.00

Mexican Coke 12oz \$5.00

organic hot tea \$5.00

Sencha Green Tea

Toasty, sencha green and roasted brown rice

Lemon Grass Ginger

Lemony, tart and crisp

Dragon Pearl Jasmine

Delicate sweetness, floral and caffeine free

Blooming Flower \$7.00

jasmine, Green, calendula
(can steep up to 3 times)

sides

blue jasmine rice \$3.95

brown rice \$5.00

sticky rice \$4.25

roti \$3.00

peanut sauce \$7.00

steamed veggie \$6.00

bone broth \$6.00

yellow curry sides \$7.00

fried egg \$3.00

side egg noodles \$7.00

crispy pork belly \$12.00

20% gratuity included for parties of 6 or more.

3 Credit Cards Max / Table OR additional charges may apply.

****Prices are subject to change without notice.****

Corkage fee: \$35/bottle first two (750ML). Third bottle onwards \$45/bottle (750ML).

Carry-in dessert fee: \$2.5/person

90 minutes per seating as a courtesy to later reservations.



COCO

COCO

TOASTY TASTY COCONUT SAKE VODKA INFUSE



SHORT RIBS!

\$36.95

24 - HOURS NOODLE SOUP

**SLOW COOKED BONE - IN SHORT RIB EGG NOODLES, BONE MARROW BROTH
BROCCOLI, BASIL, BEAN SPROUTS, CILANTRO, GREEN ONION**



\$18

MEOW MULE

SABE VODKA. SPICY GINGER. LIME. CO2. SERVED IN KITTY MUG

HAT YAI

FRIED CHICKEN



**\$34.
95**

SOUTHERN STYLE, FRIED MARY'S CHICKEN,
TURMERIC & HERBS, FRIED SHALLOTS CUCUMBER
PICKLES, POTATO YELLOW DIPPING CURRY, ROTI
BREAD AND BLUE RICE



beer

CANS

SINGHA THAI LAGER	8
BIG NOISE, LAGER	9

DRAFT BEERS

BOOMTOWN NOSE JOB IPA	8
OFFSHOOT! HAZY DIPA	9
TRUSTWORTHY BREWING CO. 'GIGIL' RICE PILSNER BEER	8

CIDERS

STEM CIDERS CHILE GUAVA	8
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wine



MIONETTO PROSECCO TREVISO BRUT DOC, ITALY

PLAYFUL & SASSY. GOLDEN APPLE. HONEY. WHITE PEA

14/62

POMMERY POP PINK CHAMPAGNE, FRANCE

FESTIVE LITTLE PINK BOTTLE. DELICIOUS BERRY. MADE FOR TRENDY PEOPLE

30/187ML

BIOKULT NAKEN ORANGE WINE, AUSTRIA

UNFILTERED & LIGHTLY BUBBLY. PERFECT SUMMER WINE. HONEYSUCKLE. CARDAMON. FUNK. CREAMY FINISH

15/68

JNSO ROSÉ CRU, FINEST CA

"JE NE SAIS QUOI" IMPOSSIBLE TO RESIST. COLLECTIBLE ROSE STOPPER DESIGNED BOTTLE. TASTE LIKE SUMMER IN A GLASS. PERFECT FOR CELEBRATION YASSS!!

15/68

TOHU SAUVIGNON BLANC, NEW ZEALAND

INDIGENOUS NZ OWNED. SO FRESH & SO CLEAN. TROPICAL ISLAND. GREEN PEPPE

14/62

ZLATAN POŠIP, HVAR-CROATIA

ORGANIC, INDIGENOUS GRAPES. SUPER INTERESTING AND SCRUMPTIOUS. RICH TEXTURE, SKIN CONTACT WINE. APRICOT. PINEAPPLE. FUNKY SEA BREEZE. ALMOND BUTTER. LONG FINISH

15/68

CHERRY HOUSE "WHITE BLEND", PASO ROBLES

95PT. CLAIRETTE & GRENACHE BLANC BLEND. JUST GORGEOUS. LUSCIOUS LEMON BLOSSOMS, PEACHES, AND CHAMOMILE. A TOUCH OF FENNEL. FIRM AND VERY PERSISTENCE. GOOD ALTERNATIVE TO CHARDONNAY

17/78

COLLINE AUX FOSSILES CHARDONNAY, FRANCE

PERFECT CHARDONNAY. CHABLIS MINERALITY + NAPA STRUCTURE & INTENSITY. STONE FRUITS. HONEYSUCKLE. WHITE FLOWER

15/68

SKINNER 'NATIVE RED', EL DORADO CA, CA

CHILLED RED BLENDS. FUN, FLIRTY AND MOUTHWATERING. HIBISCUS. ROSE PETAL. HINT OF PALO SANTO. ORANGE PEEL

15/68

BÖEN TRI-APPELLATION PINOT NOIR, CA

LUXURY & SILKY. ULTRA COOL CLIMATE FRESHNESS. CRUNCHY BING CHERRY. RED FRUITS. FLOWERS. NUTMEG. TOASTED VANILLA. LONG FINISH

18/82

THYMIPOULOS XINOMAVRO YOUNG VINES, NAOUSSA GREECE

ELEGANT. PLENTY OF CHARACTER. RED & DARK FRUITS, EARTHY SPICE, MINERAL, AND A TOUCH OF FLOWERING HERB. VERY FOOD FRIENDLY. ALTERNATIVE TO BAROLO OR BORDEAUX

14/62

BOOMTOWN CABERNET SAUVIGNON, WASHINGTON

THE WINE OF KING & THE KING OF WINE. REFINED YET RUGGED. JUICY & FUN. DARK BERRIES. LAVENDER. FINE TANNIN.

16/72



mix

KING OF SPICE

"CHEF'S KASEM AT FOOD NETWORK SHOW". SPICY!!! NOT FOR THE FAINTED HEART SABLE BLANCO INFUSED THAI CHILI. LIME. AGAVE. PRIK NAM PLA

16

MEOW MULE

SABLE VODKA. SPICY GINGER. LIME. CO2. SERVED IN KITTY MUG

18

SUGAR DADDY

NAUGHTY NIGRONI. THAI BUTTERFLY PEA GIN. ITALICUS BERGAMOT LAVENDER. VERMOUTH BIANCO

18

HELLO GORGEOUS

SAKE RUM. GUAVA PUREE. JASMINE. EARL GREAT TEA. PAYCHAUDS BITTERS

17

THAI STAR WARS

TROPICAL TIKI VIBE MEETS HOLLYWOOD. SAKE GOLD RUM. LIME. ORGEAT JAMAICAN

18

ONE NIGHT IN THAILAND

NEGRONI LOVER. SAKE INFUSED JUNIPER BERRY. CARPANO ANTICA SWEET VERMOUTH. GRASSOTI APPERITIF. AROMATIC BITTERS. ORANGE ROSEMERY

18

LOD CHONG

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

17

HIBISCUS HIGBALL

RJ BOONE SPECIAL RESERVE WHISKEY. HIBISCUS SORGHUM, FRESH LIME JUICE. LAVENDER BITTER. PROSECCO.

18

MAKE A WISH

ENGLISH CROWN EXTRA DRY JUNIPER BERRY. BLUEBERRY .BUTTERFLY PEA,HIBISCUS. AUSTRIAN ELDERFLOWER.LO-FI GENTIAN. GRAPEFRUIT. AROMATIC BITTER SERVING IN ALADIN MAGIC LAMP WITH LEMON TARD

19

MR & MRS

FEATURES OUR BEAUTIFUL MR. & MRS DRINK WITH "MAKE A WISH" AND :ONE NIGHT IN THAILAND". PERFECT FOR A DATE NIGHT.

30

ISLAND THAI TEA

RON COPPA ISLAND SPICE. COCONUT CREAM. THAI TEA. LEMON & PINEAPPLE

18

NON - ALCOHOLIC COCKTAILS

ST. AGRESTIS NON-ALCOHOLIC PHONY NEGRONI

NON-ALCOHOL NEGRONI WITH NUANCED JUNIPER, CITRUS, AND FLORAL NOTES

12

KING OF SPICE MOCKTAIL

"CHEF'S KASEM AT FOOD NETWORK SHOW". SPICY!!! NOT FOR THE FAINTED HEART TEQUILA ALTERNATIVE INFUSED THAI CHILI. LIME. AGAVE. PRIK NAM PLA

16

HELLO GORGEOUS MOCKTAIL

RUM ALTERNATIVE. GUAVA PUREE. JASMINE. EARL GREAT TEA. PAYCHAUDS BITTERS

17

HIBISCUS HIGBALL MOCKTAIL

WHISKEY ALTERNATIVE. HIBISCUS SORGHUM, FRESH LIME JUICE. LAVENDER BITTER. PROSECCO.

17

FARMHOUSE KITCHEN
THAI CUISINE

\$69

SINGLE AND READY TO FLAMINGO

Family Style Punch Bowl. Brut. Sato Unfiltered Wine.
Sabe Blanco. Passion Fruit. Lychee.
Umami Chili Salt