

LIMITED TIME ONLY!!

DUNGENESS

CRAB PAD THAI

\$49.99

DUNGENESS CRAB WITH JUMBO CRAB MEAT, THIN RICE NOODLES, CAGE FREE EGG, BEAN SPROUTS, CHIVE, SHALLOT, PEANUTS AND THAI SEAFOOD SAUCE



limited time only



MONTHLY SPECIALS
ONLY AT \$34.95
MONTHLY SPECIALS

CHOO CHEE TIGER PRAWNS

**SERVED WITH TUMERIC RICE, GRILLED
ASPARAGUS AND CILANTRO SAUCE**



LOVE LOVE

LOVE LOVE

A CLASSIC TWIST ON AMARETTO SOUR
HIGH WEST RYE, LEMON, POMEGRANATE,
AROMATIC BITTERS

POMELO salad

LIMITED TIME

Deliciously tantalizing with a blend of fresh flavors, both zesty and spicy in a single bite.

Pomelo

Mint

Bill

Bird eye chili

Lime

Lemongrass

Crispy shallots

Onion

Kaffir Lime Leaves

Crispy Noodles

Grill Prawns

\$16.95

*gf options available

@THAIFARMHOUSE

#THAIFARMHOUSE

FARMHOUSE KITCHEN
THAI CUISINE

MONEY DROP



SABE BLANCO TEQUILA

GRASSOTI APERITIF, WATERMELON SOJU SIMPLE,
LEMON, PEYCHUAD BITTER

\$18.00

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*



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

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 whole wings served with crispy basil and chili plum sauce

Neua Nam Tok Rolls - \$20.00

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

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

Larb Tuna (gf) - \$19.95

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

Crispy Calamari - \$19.95

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

Wagyu Beef Jerky - \$22.95

Grilled Snake River Farm Wagyu beef jerky served with kaffir lime leaves, garlic, dried chilli, crispy shallots and Nam Prik Noom Thai Chili Salsa.

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

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

thai street food

*protein of your choice:

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

Yellow Curry (v) - \$18.95

Potato, white onion and crispy shallots

Green Curry - \$18.95

Bell pepper, mix veggie, eggplant, bamboo shoot and basil

Red Curry (v) - \$18.95

Bell pepper, mix veggie, bamboo shoot and basil

Pad See You (v)(gf) - \$18.95

Flat rice noodles, cage free egg, garlic, sesame oil, carrot, Asian broccoli

Pad Kee Mow (v) (gf) - \$18.95

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

Pad Asian Broccoli (v)(gf) - \$18.95

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

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 - \$38.95

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

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 - \$58.95

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

Crab Fried Rice (gf) - \$36.95

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

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

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

Run Juan Seafood Sizzling - \$38.95

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

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

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

***SLOW COOK BEEF CURRY - \$47.95**

kids

for kids under 8 years old



Fried Chicken - \$11.00

over rice

Fried Shrimps - \$14.00

over rice

Chicken Noodle Soup - \$11.00

Rice noodles with organic chicken

Rice Noodles - \$11.00

Cage free egg, garlic, sesame oil with asian broccoli and carrots

sides

Blue Jasmine Rice - \$3.95

Brown Rice - \$5.00

Sticky Rice - \$4.25

Roti - \$3.00

Peanut Sauce - \$7.00

Steam Veggie - \$6.00

Bone Broth - \$6.00

Side Yellow Curry - \$7.00

Fried Egg - \$3.00

Side Egg Noodles - \$7.00

Crispy Pork Belly - \$12.00

Side Steam Chicken - \$7.00

(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

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

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

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



farmhouse kitchen

THAI CUISINE



beverages

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

Thai Ice Coffee - \$5.95

Creamy & Sweet. Shaved Ice

Fresh Young Coconut - \$7.50

Saratoga Sparkling Water - \$9.00

28 fl oz

Saratoga Mineral Water - \$9.00

28 fl oz

East Imperial Dry Thai Ginger - \$9.00

Mexican Coke 12oz - \$5.00

organic hot tea

Sencha Green Tea - \$5.00

Toasty, sencha green and roasted brown rice

Lemon Grass Ginger - \$5.00

Lemony, tart and crisp. caffeine free

Dragon Pearl Jasmine - \$5.00

Delicate sweetness, floral and medium caffeine

Blooming Flower - \$7.00

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

desserts

Coconut Granita (gf)(v) - \$14.50

Young coconut sorbet housemade with fresh coconut meat

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

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

Croissant Bread Pudding - \$16.50

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

Molten Choco Cake (gf) - \$14.50

Moist & Rich Chocolate Cake served with vanilla ice cream

Thai Vacation (v) - \$14.50

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

Mom's Fried Banana (gf) - \$14.50

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 (recommends for birthday party)

beers

Cans/Bottles

BIG NOISE, lager - \$9.00
singha - \$8.00

Draft beers

Boomtown Nose Job IPA - \$8.00
OFFshoot! HAZY DIPA - \$9.00
Trustworthy Brewing Co.
'Gigil' Rice Pilsner Beer - \$8.00

Ciders

Stem ciders Chile Guava - \$8.00



thai moonshine facade

\$11.00 / PER SHOT
SERVED WITH THAI SPICY PICKLE MANGO

@thaifarmhouse

mixes

(M) - MIDDLETOWN AVAILABLE

King of Spice - \$17.00 (M)

"Chef's Kasem at Food Network Show". SPICY!!! Not for the fainted heart Sabe Blanco infused Thai Chili. Lime. Agave. Prik Nam Pla

Meow Mule - \$18.00

Sabe Vodka. Spicy Ginger. Lime. CO2. Served in Kitty Mug

Garden Spritz - \$17.00

Sparkling wine with rosemary, Austrian elderflowers and Thai Rose bitters

Hello Gorgeous - \$17.00 (M)

sake Rum. Guava Puree. Jasmine. Earl Great Tea. Paychauds Bitters

Thai Star Wars - \$18.00

Tropical Tiki Vibe Meets Hollywood. Sabe Gold Rum. Lime. Orgeat Jamaican

One Night in Thailand - \$18.00

Negroni lover. sake infused juniper berry. carpano antica sweet vermouth. grassoti appetitif. aromatic bitters. orange rosemary

Lod Chong - \$17.00

Botanical pina colada. sake rum. homemade aromatic pandan cordial. coconut cream. lime

Hibiscus Highball - \$18.00 (M)

Rj Boone Special Reserve Whiskey. hibiscus sorghum bitter, fresh lime juice. lavender bitter. prosecco.

Make a wish - \$19.00

English crown extra dry juniper berry. blueberry .butterfly pea hibiscus. Austrian elderflower. Lo-fi gentian. grapefruit. aromatic bitter serving in Aladdin magic lamp with lemon tart

Mr & Mrs - \$30.00

Features our beautiful Mr. & Mrs drink with "make a wish" and "one night in Thailand". Perfect for a date night.

Island Thai Tea - \$18.00

Ron Coppa island spice. coconut cream. thai tea. lemon & pineapple

Tango Tempest - \$18.00 (M)

Kumho whiskey. Freshly squeeze lime. Fresh Strawberry. Tantalizing splash of watermelon Red Bull. Paired with SPICY pickled Mango.

Trouble in Thailand - \$18.00

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

St. Agrestis Non-Alcoholic Phony Negroni - \$12.00

Non-alcohol NEGRONI WITH nuanced juniper, citrus, and floral notes

wine

Mionetto prosecco treviso brut doc, italy - 14/62

Playful & Sassy. Golden Apple. Honey. White Pea

Pommery POP Pink Champagne, France 28/187ml

Festive little pink bottle. delicious berry. made for trendy people

Biokult Naked Orange Wine, Austria - 15/68

unfiltered & Lightly Bubbly. Perfect Summer Wine. Honeysuckle. Cardamon. Funk. Creamy Finish

JNSO Rosé Cru, Finest CA - 15/68

"Je ne sais quoi" impossible to resist. collectible rose stopper designed bottle. Taste like summer in a glass. perfect for celebration yasss!!

Tohu Sauvignon Blanc, New Zealand - 14/62

Indigenous nz owned. so fresh & so clean. tropical island. green pepper

Skinner 'Native White', El Dorado CA, CA - 15/68

Harmonious fusion of White blend, delivering robust and smooth palate with floral finish.

Colline Aux Fossiles Chardonnay, France - 15/68

Perfect chardonnay. Chablis minerality + napa structure & intensity. stone fruits. honeysuckle. White flower

Skinner 'Native Red', El Dorado CA, CA - 15/68

Chilled Red Blends. Fun, Flirty and Mouthwatering. Hibiscus. Rose Petal. Hint of Palo Santo. Orange Peel

Böen Tri-Appellation Pinot Noir, CA - 18/82

Luxury & Silky. Ultra Cool Climate Freshness. Crunchy Bing Cherry. Red Fruits. Flowers. Nutmeg. Toasted Vanilla. Long Finish

Thymiopoulos Xinomavro Young Vines, Naoussa Greece - 14/62

Elegant. Plenty of character. Red & dark fruits, earthy spice, mineral, and a touch of flowering herb. Very food friendly. Alternative to Barolo or Bordeaux

Boomtown Cabernet Sauvignon, Washington - 16/72

The wine of king & the king of wine. refined yet rugged. juicy & fun. dark berries. lavender. fine tannin.

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.



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

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

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!

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

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

VOLCANO CUP

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

\$35.95



Hello Gorgeous



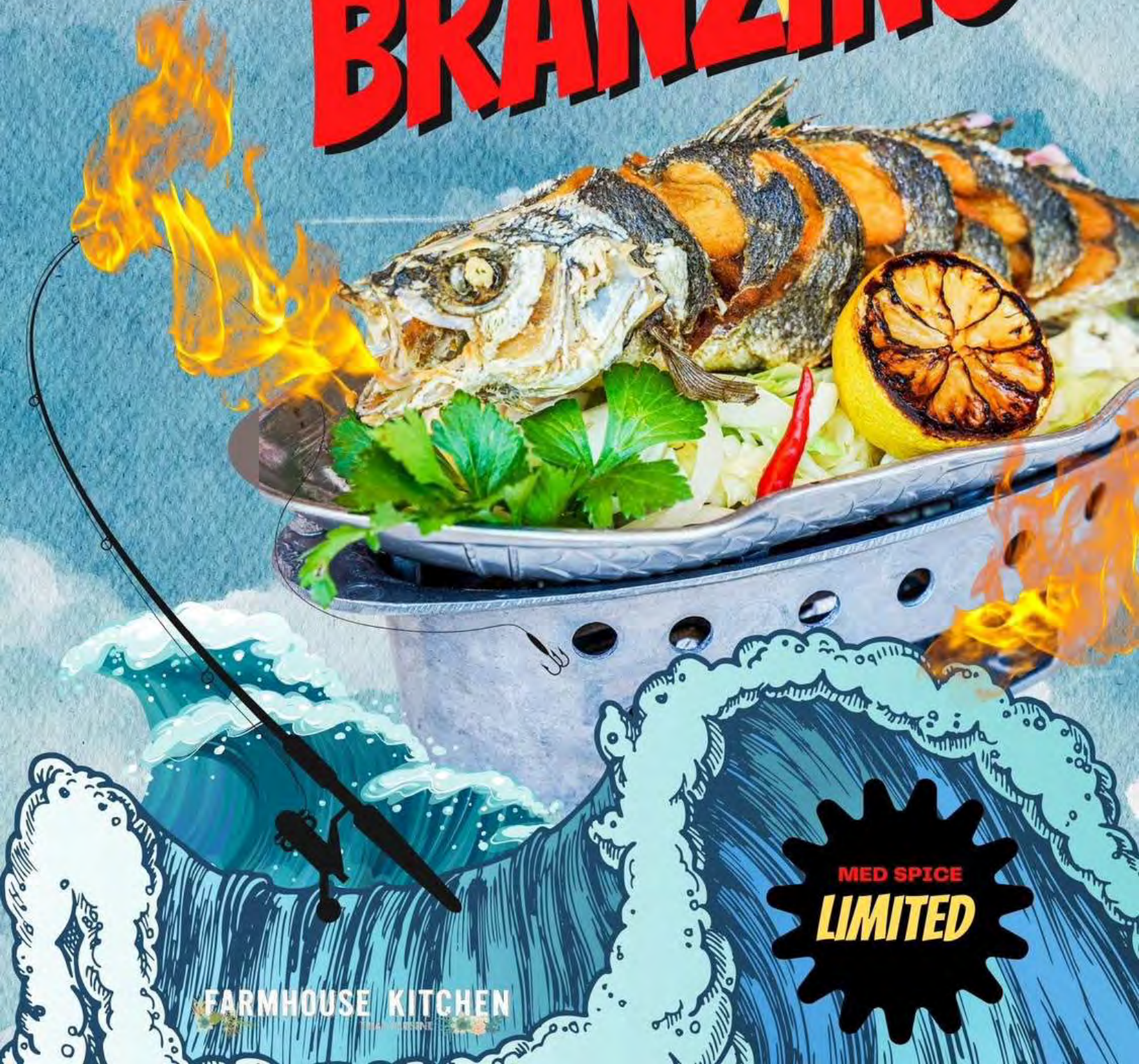
\$18

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

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.**



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

SPECIAL COCKTAIL

LOD CHONG

GET READY
FOR A

YOUR NEW
FAVOURITE



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

\$17

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 whole wings served with crispy basil and chili plum sauce

Neua Nam Tok Rolls - \$20.00

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

Mieng Kum Kung - \$17.95

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

Larb Tuna (gf) - \$19.95

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

Crispy Calamari - \$19.95

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

Wagyu Beef Jerky - \$22.95

Grilled Snake River Farm Wagyu beef jerky served with kaffir lime leaves, garlic, dried chilli, crispy shallots and Nam Prik Noom Thai Chili Salsa.

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

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

thai street food

*protein of your choice:

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

Yellow Curry (v) - \$18.95

Potato, white onion and crispy shallots

Green Curry - \$18.95

Bell pepper, mix veggie, eggplant, bamboo shoot and basil

Red Curry (v) - \$18.95

Bell pepper, mix veggie, bamboo shoot and basil

Pad See You (v)(gf) - \$18.95

Flat rice noodles, cage free egg, garlic, sesame oil, carrot, Asian broccoli

Pad Kee Mow (v) (gf) - \$18.95

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

Pad Asian Broccoli (v)(gf) - \$18.95

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

specials

Basil Bomb - \$36.95

SPICY! Thai chili 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 - \$38.95

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

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 - \$58.95

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

Crab Fried Rice (gf) - \$36.95

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

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

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

Run Juan Seafood Sizzling - \$38.95

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

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

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

***SLOW COOK BEEF CURRY - \$47.95**

kids

for kids under 8 years old



Fried Chicken - \$11.00

over rice

Fried Shrimps - \$14.00

over rice

Chicken Noodle Soup - \$11.00

Rice noodles with organic chicken

Rice Noodles - \$11.00

Cage free egg, garlic, sesame oil with asian broccoli and carrots

sides

Blue Jasmine Rice - \$3.95

Brown Rice - \$5.00

Sticky Rice - \$4.25

Roti - \$3.00

Peanut Sauce - \$7.00

Steam Veggie - \$6.00

Bone Broth - \$6.00

Side Yellow Curry - \$7.00

Fried Egg - \$3.00

Side Egg Noodles - \$7.00

Crispy Pork Belly - \$12.00

Side Steam Chicken - \$7.00



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

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



farmhouse kitchen

THAI CUISINE



beverages

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

Thai Ice Coffee - \$5.95

Creamy & Sweet. Shaved Ice

Fresh Young Coconut - \$7.50

Saratoga Sparkling Water - \$9.00

28 fl oz

Saratoga Mineral Water - \$9.00

28 fl oz

East Imperial Dry Thai Ginger - \$9.00

Mexican Coke 12oz - \$5.00

organic hot tea

Sencha Green Tea - \$5.00

Toasty, sencha green and roasted brown rice

Lemon Grass Ginger - \$5.00

Lemony, tart and crisp. caffeine free

Dragon Pearl Jasmine - \$5.00

Delicate sweetness, floral and medium caffeine

Blooming Flower - \$7.00

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

desserts

Coconut Granita (gf)(v) - \$14.50

Young coconut sorbet housemade with fresh coconut meat

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

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

Croissant Bread Pudding - \$16.50

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

Molten Choco Cake (gf) - \$14.50

Moist & Rich Chocolate Cake served with vanilla ice cream

Thai Vacation (v) - \$14.50

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

Mom's Fried Banana (gf) - \$14.50

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 (recommends for birthday party)

beers

Cans/Bottles

BIG NOISE, lager - \$9.00
singha - \$8.00

Draft beers

Boomtown Nose Job IPA - \$8.00
OFFshoot! HAZY DIPA - \$9.00
Trustworthy Brewing Co.
'Gigil' Rice Pilsner Beer - \$8.00

Ciders

Stem ciders Chile Guava - \$8.00



thai moonshine facade

\$11.00 / PER SHOT
SERVED WITH THAI SPICY PICKLE MANGO

@thaifarmhouse

mixes

(M) - MIDDAYS AVAILABLE

King of Spice - \$17.00 (M)

"Chef's Kasem at Food Network Show". SPICY!!! Not for the fainted heart Sabe Blanco infused Thai Chili. Lime. Agave. Prik Nam Pla

Meow Mule - \$18.00

Sabe Vodka. Spicy Ginger. Lime. CO2. Served in Kitty Mug

Garden Spritz - \$17.00

Sparkling wine with rosemary, Austrian elderflowers and Thai Rose bitters

Hello Gorgeous - \$17.00 (M)

sake Rum. Guava Puree. Jasmine. Earl Great Tea. Paychauds Bitters

Thai Star Wars - \$18.00

Tropical Tiki Vibe Meets Hollywood. Sabe Gold Rum. Lime. Orgeat Jamaican

One Night in Thailand - \$18.00

Negroni lover. sake infused juniper berry. carpano antica sweet vermouth. grassoti appetitif. aromatic bitters. orange rosemary

Lod Chong - \$17.00

Botanical pina colada. sake rum. homemade aromatic pandan cordial. coconut cream. lime

Hibiscus Highball - \$18.00 (M)

Rj Boone Special Reserve Whiskey. hibiscus sorghum bitter, fresh lime juice. lavender bitter. prosecco.

Make a wish - \$19.00

English crown extra dry juniper berry. blueberry. butterfly pea hibiscus. Austrian elderflower. Lo-fi gentian. grapefruit. aromatic bitter serving in Aladdin magic lamp with lemon tart

Mr & Mrs - \$30.00

Features our beautiful Mr. & Mrs drink with "make a wish" and "one night in Thailand". Perfect for a date night.

Island Thai Tea - \$18.00

Ron Coppa island spice. coconut cream. thai tea. lemon & pineapple

Tango Tempest - \$18.00 (M)

Kumho whiskey. Freshly squeeze lime. Fresh Strawberry. Tantalizing splash of watermelon Red Bull. Paired with SPICY pickled Mango.

Trouble in Thailand - \$18.00

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

St. Agrestis Non-Alcoholic Phony Negroni - \$12.00

Non-alcohol NEGRONI WITH nuanced juniper, citrus, and floral notes

wine

Mionetto prosecco treviso brut doc, italy - 14/62

Playful & Sassy. Golden Apple. Honey. White Pea

Pommery POP Pink Champagne, France 28/187ml

Festive little pink bottle. delicious berry. made for trendy people

Biokult Naked Orange Wine, Austria - 15/68

unfiltered & Lightly Bubbly. Perfect Summer Wine. Honeysuckle. Cardamon. Funk. Creamy Finish

JNSO Rosé Cru, Finest CA - 15/68

"Je ne sais quoi" impossible to resist. collectible rose stopper designed bottle. Taste like summer in a glass. perfect for celebration yasss!!

Tohu Sauvignon Blanc, New Zealand - 14/62

Indigenous nz owned. so fresh & so clean. tropical island. green pepper

Skinner 'Native White', El Dorado CA, CA - 15/68

Harmonious fusion of White blend. delivering robust and smooth palate with floral finish.

Colline Aux Fossiles Chardonnay, France - 15/68

Perfect chardonnay. Chablis minerality + napa structure & intensity. stone fruits. honeysuckle. White flower

Skinner 'Native Red', El Dorado CA, CA - 15/68

Chilled Red Blends. Fun, Flirty and Mouthwatering. Hibiscus. Rose Petal. Hint of Palo Santo. Orange Peel

Böen Tri-Appellation Pinot Noir, CA - 18/82

Luxury & Silky. Ultra Cool Climate Freshness. Crunchy Bing Cherry. Red Fruits. Flowers. Nutmeg. Toasted Vanilla. Long Finish

Thymiopoulos Xinomavro Young Vines, Naoussa Greece - 14/62

Elegant. Plenty of character. Red & dark fruits, earthy spice, mineral, and a touch of flowering herb. Very food friendly. Alternative to Barolo or Bordeaux

Boomtown Cabernet Sauvignon, Washington - 16/72

The wine of king & the king of wine. refined yet rugged. juicy & fun. dark berries. lavender. fine tannin.

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.



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.

KHAO SOI



CREAMY

TENDER

SPICY

\$38.95

COCONUT MILK

SLOW COOKED BONELESS BEEF RIBS IN NORTHERN THAI YELLOW CURRY PASTE AND COCONUT MILK SERVED WITH EGG NOODLES, BEANSPROUTS, SHALLOTS, PICKLED MUSTARD GREENS AND CONDIMENTS

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