

# *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!**

*New Year's Special*  
**Khao Soi**

**\$35**

Slow - Cooked Boneless Beef Ribs in Northern Thai Yellow Curry Paste, and Coconut Milk. Served with Egg Noodles, Bean Sprouts, Shallots, Pickled Mustard Greens, and Condiments

**Add Shrimp +\$5 Crispy Pork Belly +\$6**

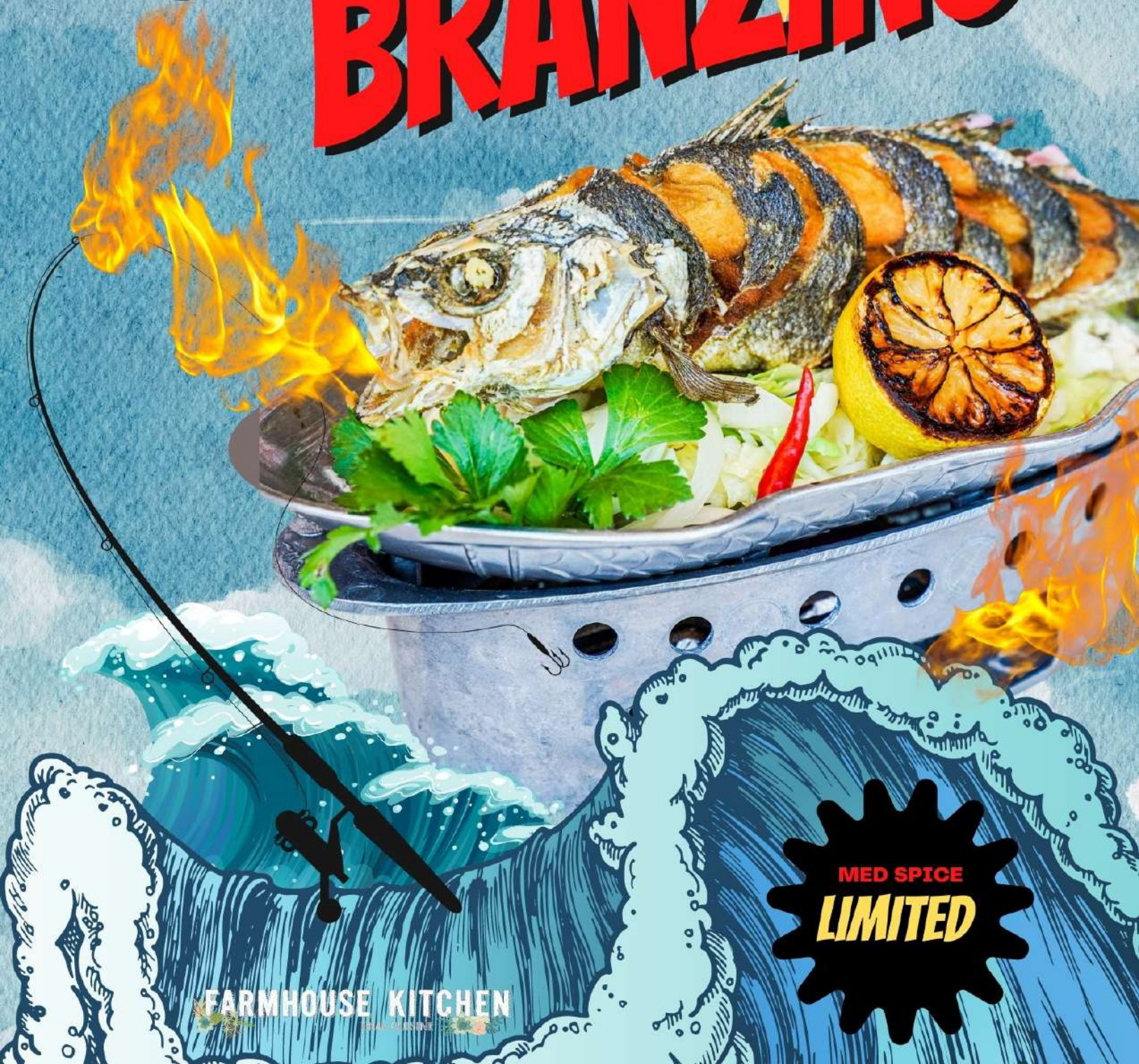
**Tofu Option Available**

**FARMHOUSE KITCHEN**  
THAI CUISINE

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

# CRISPY BRANZINO

\$42



FARMHOUSE KITCHEN

MED SPICE  
LIMITED

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



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

# Hello Gorgeous



\$18

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

*NON - ALCOHOL VERSION AVAILABLE*

**FARMHOUSE KITCHEN**  
THAI CUISINE

**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



## BEVERAGES

COKE / DIET / SPRITE	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
PANNA SPRING WATER 750 ML	8
S. PELLEGRINO SPARKLING WATER 750 ML	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
PILSNER, BUOY ASTORIA, OR	7
HAZY PALE ALE, FORT GEORGE ASTORIA, OR	7.5
IPA, ECLIPTIC STARBURST, PDX	7
CIDER	7
Rotating	

## WINE BUBBLES

**NV BRUT, DOMAINES JEAN-CLAUDE MAS, CRÉMANT DE LIMOUX, FRANCE 15 / 70**  
First French Sparkling Wine since 1531 ~ Creamy & Very Crushable!!  
Harmonious Palate of Citrus Fruits. Juicy Mango Honey Toast

**BRUT ROSE, FERRARI TRENTO, ITALY 30 / 350ML**  
Dry & Refined. Hawthorne Flowers. Red Currants. Wild Strawberry  
Delicate Finish of Almonds Ferrari Trento is the official celebration  
drink at Formula 1 World Championship 2023

## WHITE

**ROSÉ, SAGET LA PETITE PERRIERE, LOIRE, FRANCE 13 / 60**  
Fruity & Floral. Raspberry & Morello Cherry. Mineral Backdrop.  
Hints of Spiciness. Delish!

**SAUVIGNON BLANC, SAGET LA PERRIERE, VIN DE FRANCE 14 / 65**  
Lovely intense, pale gold color, exotic fruit aromas,  
refreshing notes of melon and a mineral frame

**RIESLING, RAIMUND PRUM ESSENCE, MOSEL, GERMANY 13 / 60**  
Medium-dry style Riesling. Aromatic with scents of apricot, pineapple,  
green apple and white peach

**CHARDONNAY, STOLLER DUNDEE HILLS. DAYTON, OREGON 14/65**  
Vibrant aromas of lemon curb leap from the glass, followed by wet stone,  
white flowers, and orange oil.

**RIBOLLA GIALLA, CANTINA PUIATTI, ITALY 14 / 65**  
Unique Grapes of Friuli. Dry & Aromatic. The Freshest & Ripest Apple in Orchard.  
Fresh Cut White Flowers. Wild Honey. Sea Breeze. Herbs

## RED

**CÔTES DU RHÔNE, JEAN-LUC COLOMBO, FRANCE 13 / 60**  
Served Chilled. Addicting & Complex !! Violet. Cassis. Cherry Puree.  
Hint of Garrigue. Silky-Edged Finish ~ 90Points

**PINOT NOIR, STOLLER DUNDEE HILLS. DAYTON, OREGON 14/65**  
Classic Oregon Pinot Noir with notes of dried Rainier cherry, dark chocolate,  
and flint on the nose.

**CABERNET SAUVIGNON BLEND, BODEGAS CARO, MENDOZA ARGENTINA 14 / 65**  
Bold & Complex. Delicious Tannins & Acidity. Figs. Red Fruits. Blueberries.  
Made by World Famous Winemakers (Domaines Barons de Rothschild + Nicolás Catena)

# BLACK PINK

Rum, Peach Purée, Dragon Fruit,  
Simple, Lime, Flashing Ice Cube,  
Cotton Candy, Cloud, Edible Butterfly, \$18



*Cheers!*

# MERMAID DREAMS



\$18

TITO'S VODKA, ELDERFLOWER, GINGER  
PINEAPPLE JUICE, LIME JUICE  
ANGOSTURA BITTER  
HOMEMADE TAMARIND SHRUP

# LA LI SIAM

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



## Cloud 9

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

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



← 13



FILM NEGATIVE

← 13 A

← 14



FILM NEGATIVE

← 14 A

← 13



FILM NEGATIVE

← 13 A

← 14



FILM NEGATIVE

← 14 A

# COCKTAILS

## THAI DISCO 16

Coconut Rum, Plantation Overproof Rum, Passion Fruit, Pineapple, Orgeat, Lime Tiki Bitters

## MEOW MULE 16

Vodka, Ginger, Vitamin C, Cane Sugar, Lemon

## UNDER THE SEA 16

Thai Chili Infused Blanco Tequila, lime, Cane Juice, Orange Bitters, Mermaid Dust

## OOPSY DAISY 16

Dewar's Scotch Whiskey, Honey, Ginger, Lemon, Mekhong Thai Whisky Mist

## MADAM BUTTERFLY 16

Anchan Butterfly Flower Infused Gin, Rose Water, Black Peppercorns, Lemongrass, Lemon

## CLOUD 9 18

Cotton Candy Cloud, Lillet Blanc, Colin Blanc, Pineapple, Sparkling Wine

## BLACK PINK 18

Rum. Peach Purée. Dragon Fruit, Simple, Lime, Flashing Ice Cube, Cotton Candy Cloud, Edible Butterfly

## MERMAID DREAMS 18

Tito's Vodka. Elderflower, Ginger Pineapple Juice, Lime Juice, Angostura Bitter, Homemade Tamarind Shrub

## MAYURA 18

Tito's vodka, Crater Lake Infused Chili Vodka, Pineapple Juice, Lemongrass Syrup, Fresh Thai Basil leaf. Serve in handmade ELEGANT COPPER PEACOCK LIMITED EDITION (Credit card is required)

## LA LI SIAM 18

Burnside Rye Whiskey Old-Fashioned Bitters Maraschino. Cherries. Sugar

## THE ZERO PROOF

## EVA'S SPRITZ 13

Effervescent Aperitif. Tart Rhubarb. Hibiscus. Citrus. Sunshine on Bare Shoulders

## ROSE CITY FIZZ 13

Playful, Fruit-Forward Sparkler. Berries. Dragon Fruit. Chamomile. Ginger. Vacation



## Golden Hour

\$17

Burnside Oregon Oaked Bourbon.  
Peach Simple. Lime. Fee Foam.  
'Tropical' Redbull  
The Yellow Edition  
+  
B group Vitamins

Marker's Mark Bourbon.  
Freshly Squeezed Lime.  
Fresh Strawberries.  
And A Tantalizing  
Hint of Watermelon

\$17

## Tango Tempest



SPECIAL COCKTAIL

# LOD CHONG

GET READY  
FOR A

YOUR NEW  
FAVOURITE



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

**\$17**

# KANG KVA PRAWNS

ONE OF A KIND  
SOUTHERN CURRY  
MADE WITH SPICY!!

\$35

Fresh red turmeric,  
roots sprinkles with  
kaffir lime leaves,  
peppercorn, krachai,  
Thai Eggplant, bell, basil,  
onion & young coconut meat.  
Served with garden  
vegetables and blue rice

FARMHOUSE KITCHEN  
THAI CUISINE

# KAI SAM ROS

FARMHOUSE KITCHEN  
THAI CUISINE



**\$32**

Crunchy chicken in tamarind pineapple glazed, water chestnut, onion, cashew nuts, bell pepper and bonito flakes. Served in fresh pineapple and blue rice



# KAI YANG MAY TUB KAY SOS

FAMOUS VICHIAN-BURI -- HALF MARY'S ORGANIC BBQ CHICKEN  
MARINATED IN SOY SAUCE, CORIANDER SEED AND GARLIC.  
SERVED WITH PAPAYA SALAD (PEANUT AND DRIED SHRIMP)  
STICKY RICE & ROASTED RICE SAUCE

**\$30**



LIMITED

# FARMHOUSE KITCHEN

THAI CUISINE



## ก๋วยเตี๋ยว STARTERS

## WLANU SPECIAL

- 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 18**  
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
- Kobe Beef Jerky 16**  
House marinated Wagyu Beef, coriander, Jaew chili dipping sauce
- Crispy Calamari 14**  
Curry battered squid, spicy pepper, cilantro lime vinaigrette

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

## ต้ม SOUP

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

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



- 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  
Served with blue flower rice

- 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

- Crispy Branzino \*\*\*Limited 42**  
Fried whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot, and garlic chili lime vinaigrette. And jasmine blue rice

- Pineapple Fried Rice (GS Option Available) 35**  
Assorted Seafood (prawn, calamari, scallops, crispy with fish, mussels, and clams) with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot, and egg. Served in fresh whole pineapple

- 24 Hours Beef Noodle Soup 30**  
Slow cooked bone-in beef short rib, egg noodles, bone marrow broth, Broccoli, Thai basil, bean sprouts, cilantro, onion & chicharron garlic oil

- 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



# จานด่วน

THAI STREET FOOD

Choice of Veg/ Tofu  
 Chicken/ Pork +2    Wagyu Beef +5    Prawns +5  
 House Crispy Pork Belly +6    Combination Seafood +10  
 Add Fried Egg +3

- Pad Ka Pow (GS Option Available)** 15  
Thai basil, garlic, fresh chili, bell pepper
- Pad See You (GS Option Available)** 15  
Flat rice noodles, cage free egg, carrot, broccoli
- Pad Chinese Broccoli (GS/ VG)** 15  
House XO sauce
- Pad Eggplant (GS Option Available)** 15  
bell pepper, garlic, basil

# แกง

CURRY

Choice of: Veg/ Tofu                      Organic Chicken/ Pork +2  
 Wagyu Beef +5                      House Crispy Pork Belly +6  
 Prawns +5                              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
- Green Curry** 15.95  
**SPICY!** Eggplant, bell pepper, bamboo, basil

### SIDE

- |                   |     |                 |   |
|-------------------|-----|-----------------|---|
| Jasmine Blue rice | 3.5 | Bone Broth      | 5 |
| White rice        | 3.5 | Crispy roti     | 4 |
| Cucumber salad    | 7   | Sticky rice     | 4 |
| Steamed veg       | 5   | Steamed noodles | 5 |
| Fried egg         | 3   |                 |   |

### **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. Additional card \$1.50/credit card  
 Prices are subject to change without notice.  
 Corkage fee: \$35/bottle first two (750 ml).  
 \$45/bottle for magnum. Third bottle onwards \$45/ bottle (750 ml)  
 \$3/ 12 oz beer.    \$6/ 750 ml beer  
 Cakeage 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, vanilla ice cream, coconut cream, peanuts and sesame

## Farmhouse Croissant Bread Pudding 16

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

## Mango Sticky Rice (Seasonal) 12

Manila Mango, coconut sticky rice. Delicious!



## Ruk Na Plaffer (2-4 people) 40

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