

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

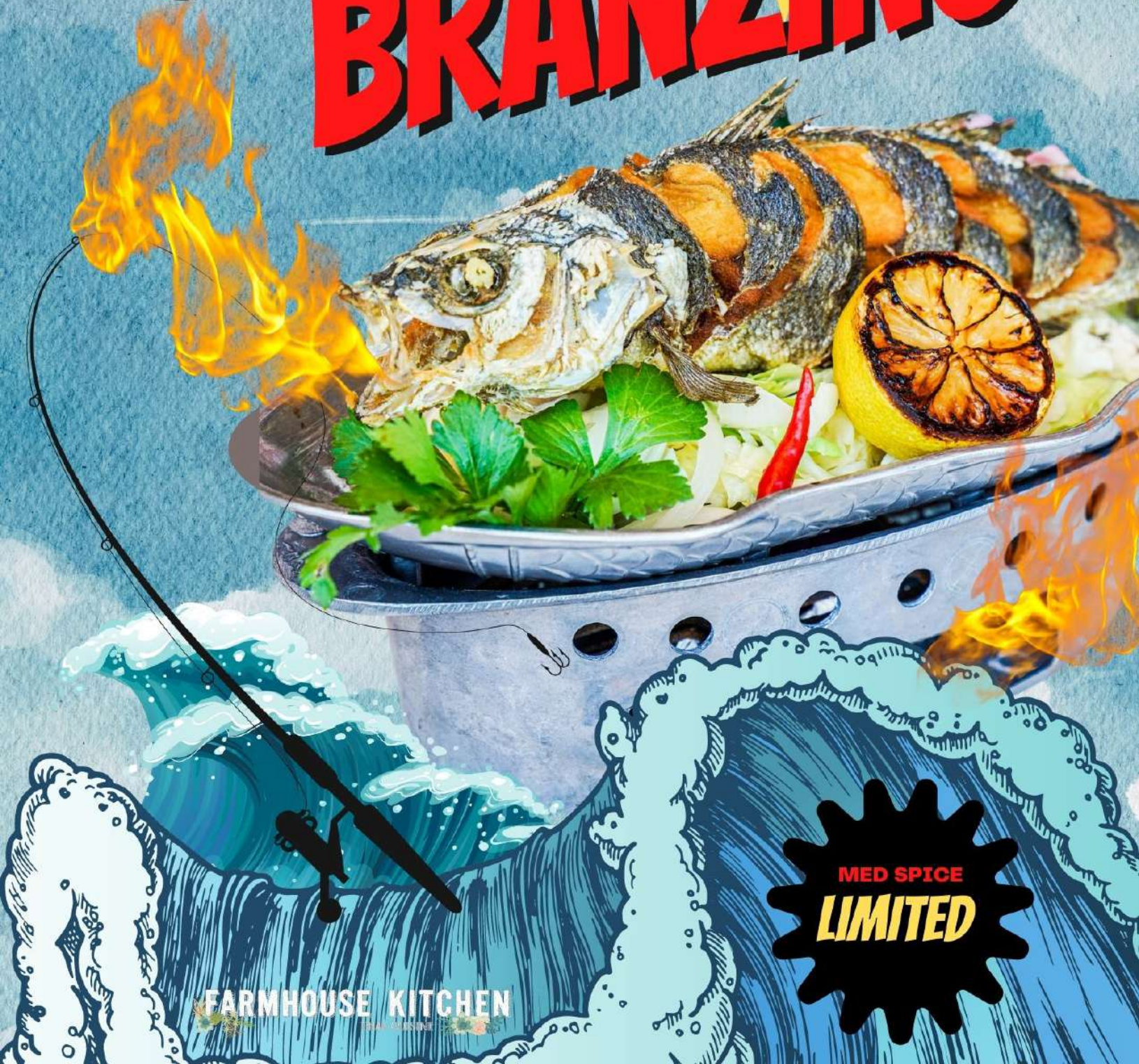
Tofu Option Available

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

Hello Gorgeous



\$18

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

NON - ALCOHOL VERSION AVAILABLE

FARMHOUSE KITCHEN
THAI CUISINE

SPECIAL COCKTAIL

LOD CHONG

GET READY
FOR A

YOUR NEW
FAVOURITE



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

\$17

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



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 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



FARMHOUSE KITCHEN

THAI CUISINE



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

ก๋วยเตี๋ยว SOUP

Choice of Tofu/ Veg Organic Chicken +2
Prawns +5 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

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!
- 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

เมนู 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
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
- 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

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

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

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

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
Brown rice	3.5	Cucumber salad	7
Sticky rice	4	Steamed veg	5
Steamed noodle.	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.

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, 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 Plaffar (2-4 people) 40

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