

FARMHOUSE KITCHEN

THAI CUISINE

Little Lao table Set

For 2

\$120



Vegetarian Option Available

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 ****

CRABBY CURRY



\$39

**Southern Thai Style curry with soft shell crab & jumbo lump crab meat
served with Anchan vermicelli and fresh greens**



FARMHOUSE KITCHEN
THAI CUISINE

\$69

Tsunami Lobster

Live Maine Lobster with prawns, scallops, PEI mussels
and calamari cooked in yellow curry paste and spices.
Served with turmeric rice.

BASIL BOMB



\$34.95

Thai chili basil stir-fried with tiger prawn, calamari, scallop, white fish, homemade crispy pork belly, fried egg over jasmine rice, prik nam pla. LET'S BOMB !!!

FROJITO



\$16

THE PERFECT SUMMER SLUSHY

SAKE. DOLIN DRY. MINT. LIME. FRESH MELON

BEACH PLEASE

FRESH PINEAPPLE, SAKÉ,
PINEAPPLE JUICE, MANGO SORBET,
WHIPPED CREAM, CANDIES

\$22

THAI CHELADA

SPICY LAGER, PINEAPPLE,
UMAMI SALT RIM,
GRILLED TIGER PRAWN,
CRISPY PORK BELLY,
CRISPY FRIED CK

\$18

FARMHOUSE KITCHEN
THAI CUISINE

PEEK-A-MULE

Dolin Sweet. Q Ginger Beer. Peach Puree.
Lime. Angostura Bitters

\$14

PERMANENT VACATION

LoFi-Amaro. Carpano Antica. Pineapple.
Lime. Coconut Cream. Angostura Bitters

\$14

FARMHOUSE KITCHEN
THAI CUISINE

SPICY PALOMA

Dolin Dry. Cappelletti Aperitivo.
Squirt Soda. Firewater Bitters. Lime. Salt

\$14

FARMHOUSE KITCHEN
THAI CUISINE

QUEEN'S CROWN

LoFi-Amaro. Dolin Dry. Cranberry Juice.
Lime. Wild Hibiscus. Angostura Bitters

\$15

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ทูลเล่ STARTERS

พิเศษ SPECIAL

FH Fresh Rolls (Limited)	12.95
Fresh rice paper rolls, tofu, mixed green, bean sprouts, mint, carrot and Vermicelli noodles. Chili peanut sauce (Add \$2 for shrimp)	
Samosa	12.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce	
Thai Fish Cakes	14
White fish, fresh kaffir lime, red curry paste, sliced long bean, chili, Cucumber, <u>peanut relish</u>	
Farmhouse Wings	17.95
Crispy organic wings, garlic, tamarind pineapple glazed	
Neua Num Tok Rolls	18.95
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, Cucumber served with cilantro lime vinaigrette	
Ahi Scoops (GF Option Available)	17.95
Pan-seared sesame crusted Ahi tuna, cucumber, seaweed salad, dill, Lemongrass, chili lime	
<i>*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*</i>	
Miang Kum Kung	16.95
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & <u>peanuts</u> , tamarind reduction	
Par Dip Fresh Tuna (GF Option Available)	16.95
SPICY!! Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, Dehydrated chili, wonton chips	
<i>*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*</i>	
Crispy Calamari	16.95
Curry battered squid, spicy pepper, cilantro lime vinaigrette	

ต้ม SOUP

Choice of Tofu/ Veg. Organic Chicken +2.5
Prawns +5 Combination Seafood +8

Tom Kha (GF)	9/18
Coconut soup, cabbage, mushroom, tomato, galangal, kaffir lime, Onion, lemongrass and cilantro	
Tom Yum (GF)	9/18
THAI SPICY!! and Sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, Onion, lemongrass and cilantro	
Tom Zapp Beef	19.75
Herbal beef stewed in SPICY!! & Sour broth, roasted rice, galangal, Kaffir lime leaves, lemongrass, bean sprouts, broccoli and cilantro – <i>Country style**</i>	

ยำ SALAD

Papaya Salad (GF)	16
SPICY!! Hand shredded green papaya, garlic, fresh chili, Cherry tomato, Thai long beans. Dressing choices: Classic (Dried Shrimp and peanuts). Salted Crab or Fermented fish (+2) Add \$5 for grilled Tiger prawns	
Herbal Rice Salad	16.95
Bangkok style. Toasted coconut, <u>peanuts</u> , shredded green mango, Crispy shallots, lemongrass, sliced long beans, chili, kaffir lime, <u>Dried shrimp</u> with tamarind dressing. Mix and enjoy!	
Yum Moo Krob (GF)	16.95
SPICY!! House crispy pork belly, mint, shallots, green onion, cilantro. Served with garden vegetables	
Larb	16.95
(Minced pork, Wagyu beef +5, Prawns +5, Combination Seafood +8) SPICY!! Salad, cucumber, shallot, green onion, cilantro, roasted rice served with fresh Asian herbs.	
Nam Khao Tod	17.95
Thai fermented pork sausage, crispy red curry rice, chili, ginger, peanuts and fresh Asian herbs	

Crispy Branzino (Limited) 36

Crispy whole Branzino with sweet tamarind sauce, fried shallot. Served with mango salad and brown rice

Mok Salmon 29.95

Country style grilled Wild King Salmon in banana leaf, oyster mushroom, lemongrass, dill, shallots, grilled broccolini, spicy cilantro lime sauce. Blue rice

“Run Juan” Seafood Sizzling (GF Option Available) 30.95

Assorted Seafood: white fish, calamari, shrimps, scallops. Sautéed in Homemade **SPICY!!** Curry paste, basil, onion, bell pepper, jalapenos. Served with blue flower rice

Crab Fried Rice (GF) 31.95

Jumbo Lump, cage free egg, onion, tomato, cilantro
Wrapped twice cooked rice in lotus leave. Served with bone broth
Add \$2 for SPICY!! Version (No Return)

Kai Yang, Som Tum (Limited) (GF) 28.95

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

Seau Rhong Haii 33.75

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

Kang Kua Prawns (GF Option Available) 28.95

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

Kai Sam Ros 27.95

Crunchy chicken in tamarind pineapple glazed, water chestnut,
Onion, cashew nuts, bell pepper & bonito flakes.
Served in fresh pineapple and blue rice
**** Vegetarian version available upon request ****

Hat Yai Fried Chicken 27.95

Thai Southern style fried Mary's Organic Chicken, turmeric & herbs,
fried shallots, roti bread, potato yellow curry for dipping. Blue rice

24 Hours Beef Noodle Soup 30.95

Slow cooked bone-in beef short rib, egg noodles, bone marrow broth,
Asian broccoli, Thai basil, bean sprouts, cilantro, onion

Kao Soi Neua 29.95

Slow-cooked boneless beef ribs in Northern Thai yellow curry paste,
coconut milk. Served with egg noodles, bean sprouts, shallots,
pickled mustard greens and condiments

Panang Neua 34.95

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*



Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +2.5
Vegan Meat +3.5 Wagyu Beef +5 Add Fried Egg +2
House Crispy Pork Belly+8 Prawns+5 Combination Seafood+8

Thai Fried Rice <i>(GF Option Available)</i>	16.95
Cage free egg, onion, tomato, green onion, cilantro	
Pad Ka Pow <i>(GF Option Available)</i>	17.95
Thai basil, garlic, fresh chili, bell pepper	
Pad Thai	17.95
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, <u>peanuts</u>	
Pad See You <i>(GF Option Available)</i>	17.95
Flat rice noodles, cage free egg, carrot, broccoli	
Pad Kee Mow <i>(GF Option Available)</i>	17.95
SPICY!! Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato	
Chili Cabbage <i>(GF Option Available)</i>	17.95
Garlic, Thai chili, fermented bean sauce	
Pad Ka Nha <i>(GF Option Available)</i>	17.95
Asian broccoli, garlic, Thai chili	
Spicy Eggplant <i>(GF Option Available)</i>	17.95
Asian eggplant, garlic, bell pepper, basil	

ก๋วยเตี๋ยว
NOODLE SOUP

Tofu Noodle Soup <i>(GF)</i>	16.95
Fresh rice noodles, vegetable broth, organic firm tofu, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion	
Chicken Noodles Soup <i>(GF)</i>	18.95
SPICY!! Organic chicken, rice noodles, bean sprouts, cilantro, green onion, fried shallots and house pork fat garlic oil	

Choice of: Veg/ Tofu Organic Chicken/ Pork +2.5 Wagyu Beef +5
Vegan Meat +3.5 House Crispy Pork Belly +8
Prawns +5 Combination Seafood +8

Red Curry	17.95
Bell pepper, bamboo shoots, snap peas, basil, zucchini	
Green Curry	17.95
SPICY!! Eggplant, green bean, bell pepper, bamboo, basil	
Yellow Curry	17.95
Potato, onion and crispy shallot over roti bread	
Panang Curry	17.95
Bell pepper, basil, crispy yam	
SIDE	
Blue rice	3.5
Brown rice	3.5
White rice	3.5
Sticky rice	3.5
Crispy roti	3
Steamed noodle	4
Bone Broth	4
Curry sauce	4
Cucumber salad	5
Steamed veg	5
Peanut sauce	5
Fried egg	2
Kid's Menu	11
Under the age of 8	
Fried Chicken over white rice	
Flat Rice Noodle w/ egg and broccoli	

We use Mary's Organic Chicken, All-Natural Pork, Wagyu Beef, and Local Organic Tofu
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

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: \$25/bottle first two (750ML). Third bottle onwards \$35/bottle (750ML)
Carry-in dessert fee: \$2.5/person
Not responsible for lost or damaged articles.



Welcome to Very Lao Table style.

When I was young This kind of food, this kind of setup was for the whole family. This is meant to be shared for hands use. Hand to mouth is one of the things that is only shared between friend and family.
The reason I brought Lao Table to San Francisco and the bay area here is because I believe in the power of family. What I believe in life is to share and this type of food, you don't see much here in state. It's only local people as a Thai culture especially family you know, sit down, enjoy the food and have fun using your hands. You don't care who you are eating with, but you do care about is the conversation over the table. This is family.

Chef Kasem Saengsawang
Chef Owner at Farmhouse Kitchen Thai | San Francisco | Oakland | Portland & Daughter Thai Kitchen
Michelin's Bib Gourmand 2016, 2017, 2018 and 2019

DRINK MENU

COCKTAILS

FROJITO The Perfect Summer Slushy. Sake. Dolin Dry. Mint. Lime. Fresh Melon	16
ELDERFLOWER SPRITZER Wild Austria Elderflower. Sparkling Wine. Thai Rose Bitters	13
PEEK-A-MULE Dolin Sweet. Q Ginger Beer. Peach Puree. Lime. Angostura Bitters	14
SPICY PALOMA Dolin Dry. Cappelletti Aperitivo. Squirt Soda. Firewater Bitters. Lime. Salt	14
PERMANENT VACATION LoFi-Amaro. Carpano Antica. Pineapple. Lime. Coconut Cream. Angostura Bitters	14
QUEEN'S CROWN LoFi-Amaro. Dolin Dry. Cranberry Juice. Lime. Wild Hibiscus. Angostura Bitters	15
THAI CHELADA Spicy Lager. Pineapple. Umami Salt Rim. Grilled Tiger Prawn. Crispy Pork Belly. Crispy Fried CK	18
BEACH PLEASE Fresh Pineapple. Sake. Pineapple Juice. Mango Sorbet. Whipped Cream. Candies	22

BEERS

SINGHA Thai Lager	7
SAIGON 54	8
THAI IPA	8
LAO JUNGLE IPA	8
HEFEWEISSEN Weihestephaner Germany	8
GINGERGRASS Golden State Cider CA	8
DOUBLE HAZY IPA Almanac SF	9
COCONUT PORTER Maui Hawaii	9
STRAWBERRY WEISS Fruli Belgium	11
AVENTINUS Schneider Germany Dark & Complex 500ml	12

BEVERAGES

COKE / DIET / SPRITE	3.5
CLASSIC THAI TEA Shaved Ice	5
ANCHAN LIMEADE House Soda, cane sugar, blue flower	5
ICED TEA Unsweetened Tea	5
ESPRESSO / AMERICANO	4
CAPPUCCINO / LATTE	5
HONEY MILK LAVENDER	5
GINGER MILK TEA Spicy ginger roots, calendula, brown sugar	6
COCONUT CREAM LATTE Chai Tea, sweet toated coconut	6
WHOLE YOUNG COCONUT	7
SPARKLING WATER Saint Geron 750 ml	9

HOT TEA

TAIWAN TEA Oolong, Mao Jian Jasmine	5
GREEN TEA Genmaicha, toasted brown rice	5
BLACK TEA Earl Grey, bergamot	5
FLOWER TEA Chamomile, Lavender	5
STICKY RICE PUERH, YUNAN Premium ripe sticky rice puerh tea scented, Glutinous rice herb "Nuo Mi Xiang" smooth, earthy and very pleasant Limited	6.5

WINES

BUBBLES

PROSECCO, SCARPETTA DOC, ITALY 2018	13 / 60
Green Apple, Juicy Melon, Fresh Cut Flower. Hazelnut	
CUVÉE ROSÉ BRUT, RICHARD GRANT RUTHERFORD, NAPA	14 / 65
Champagne Methode. Freshness & Depth. Strawberry. Pink Grapefruit. Fresh Baked Pastry. Finish Long & Crisp	

WHITE

SANCERRE, PASCAL JOLIVET LOIRE, FRANCE 2018	18 / 90
Sauvignon Blanc. Fresh. Very Clean. Racy Acidity. Dry & Elegant	
GRÜNER VELTLINER LAURENZ AUSTRIA 2018	14 / 68
Soft and Juicy. Ripe Apples. Fine Acidity. Simply Charming	
PINOT GRIS, ETUDE CARNEROS 2018	15 / 70
Quince. Peach Blossom. Lime. A Touch of Spice. Persistent Finish	
WEINGUT FURST ELBLING MOSEL (1LTR) 2019	13 / 70
Bone Dry. Bright. Meyer Lemon. Wild Mewadow Flowers Jasmine. Zippy Carbonation	

CHARDONNAY, PATZ & HALL SONOMA 2016	16 / 75
Honeyed citrus, orchard fruits, pineapple, floral notes. Medium-bodied, vibrant and fresh, acidity and richness.	

ROSÉ

ROSE SKYLARK PINK BELLY MENDOCINO 2019	13 / 60
Fresh & Juicy. Cherry. Pomegranate. Lemony Citrus	

RED

PINOT NOIR, SIDURI WILLAMETTE, OREGON 2018	15 / 70
Bright & Fresh Acidity. Cranberry. Red Plum. Tea Leaf.	
CENTONZE FRAPPATO, VITTORIA SICILY ITALY 2018	13 / 60
Intensely Perfumed. Very Vibrant & Cheerful. Juicy Finish. Peppery	
ZINFANDEL, ROBERT BIALE NAPA 2018	15 / 70
Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish	
MALBEC, DOMAINE BOUSQUET, ARGENTINA 2018	12 / 56
Silky Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish.	
CABERNET SAUVIGNON, CHAPPELLET NAPA 2018	18 / 85
Bold & Plump. Textured. Super Expressive. Blood Orange. Raspberry. Mocha	

Dear Customers,
No alcohol will be served to
persons under 21 years of age.
Please be prepared
to show I.D.

Acceptable form of I.D.

- California Driver's License / I.D. Card
- Out-of-state Driver's License / I.D. Card
- U.S. Military I.D.
- Both U.S. and foreign Passports with photograph
- A person may not combine two unacceptable I.D.'s to make one acceptable I.D.

WINE LIST

"Age is just a number. It's totally irrelevant unless, of course, you happen to be a bottle of wine." -Joan Collins

BUBBLES

Champagne, Bernard Remy

\$90

Champagne, France
Elegant & Opulent. White Raspberry. Brioche.
Almond Pastry.

ROSÉ

Trousseau Gris, PAX 2018

\$70

Russian River, CA
Texture Bright, fresh, and wild with Mirabelle
Plum, lychee and spice. Delicious with surprising
weight and texture.

WHITE

Pinot Grigio, Di Bruno 2018

\$68

Santa Barbara, CA
Dry. Super crisp & clean. White Peaches. Lemon rind.
Pink jasmine. Lovely lingering finish

Chardonnay, Ryme 'Ritchie Vineyard' 2015

\$84

Russian River Valley
Depth & Richness balanced by refreshing acidity
White florals. Stone fruit

Riesling Auslese, Kinheimer "Hubertslay", Trossen 2015

\$108

Mosel, Germany
Don't let "Auslese" Fool You – R=This Wine is Not That
Sweet! IT is Wonderful. Full Body w/Razor-Like
Acidity. Ripe Peach. Lilac. Lemon Curd

RED

Grenache, A Tribute to Grace 2017

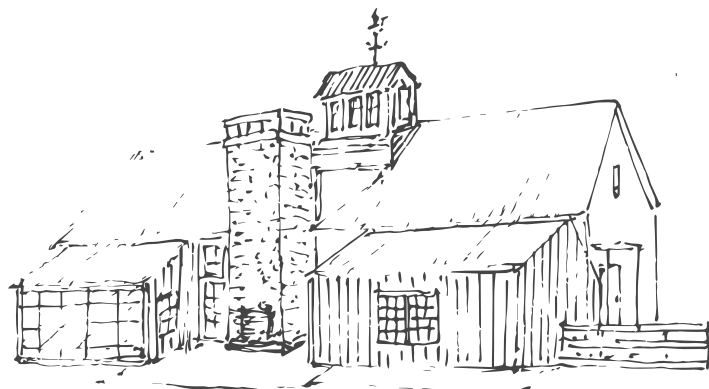
\$84

Santa Barbara, CA
Light & Aromatic. Crunchy. Black Doris Plum.
Hibiscus. Salt & Pepper

Tempranillo, Vina Magna 6 Meses 2016

\$62

Spain
Elegant. Intense freshness of flavor. Soft tannins.
Spicy Cherry. Oak spice. Sweet vanilla on finish.



FARMHOUSE KITCHEN

THAI CUISINE

Farmhousethai.com



Farmhousekitchensf



@Thaifarmhouse



Desserts

เมนูขนมหวาน

Thai Vacation \$12

Fresh coconut, sweet sticky rice, vanilla ice cream, coconut cream and peanut. (GF)

Khao Niew Dam \$12

Black sticky rice pudding, taro puree and coconut palm sugar (Add \$2 for coconut ice cream). (GF)

Farmhouse Bread Pudding \$14

House favourite! vanilla ice cream and caramel sauce.

Chocolate Lava Cake \$16

Homemade moist chocolate lava cake served with vanilla ice cream.

Coconut Granita \$12

Fresh young coconut juice crushed ice with coconut meat gelato. (GF, VG)

Mango Sticky Rice (seasonal) \$12

Seasonal sweet mango, sweet sticky rice, coconut cream, sesame.

Rak-Na Platter \$32

Fun, Festive, Instagram worthy!! Chef's choice desserts.

