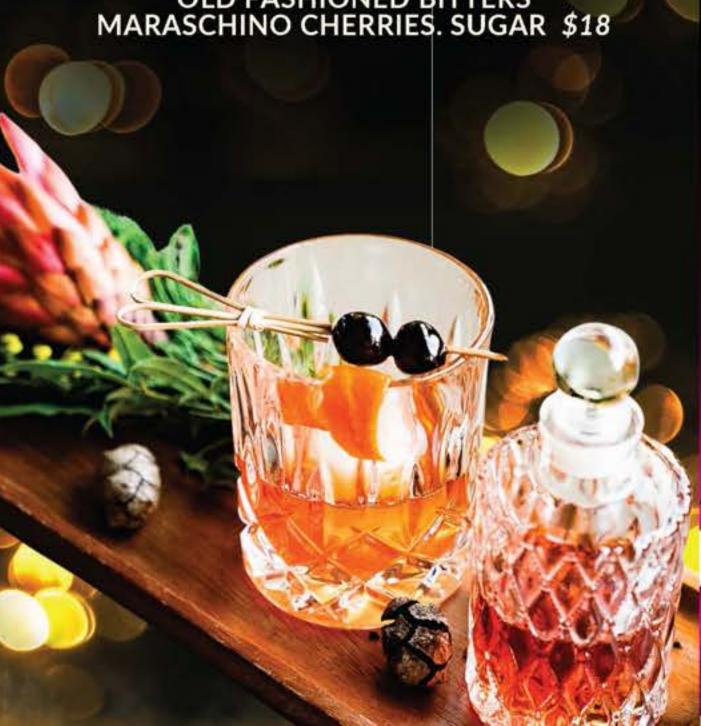


ELA LI SIAM EBLACK PINK

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



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







SAMOSA /

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

NEUA NUM TOK ROLLS \$16

Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

CRISPY EGG ROLLS

Egg rolls skin wrapped glass noodle, cabbage, carrot, shiitake mushroom, taro, black pepper, and light soy sauce. Served with chili peanut sauce



Crispy crusted prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with Tamarind sauce

CRISPY CALAMARI

Curry battered Monterrey squid, onion, **spicy** pepper, cilantro lime sauce



Choice of CHOICE OF TOFU, VEGETABLE ORGANIC CHICKEN +\$2 SHRIMPS +\$4

ADD SEAFOOD+\$10

Coconut soup, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander

TOM YUM SOUP (LIMITED) *Available in hot pot size only

WITH SHRIMP \$22 WITH CHICKEN \$20 WITH TOFU \$18 WITH SEAFOOD \$28

> Chef's winter special **SPICY** & Sour bone broth, mushroom, tomato, onion, assorted vegetables, galangal, kaffir lime, lemongrass, and long coriander

PAPAYA SALAD 🔞

Spicy! Hand shredded, fresh chili & lime, cherry tomato, Thai long beans, peanuts

Add \$2 Salted Crab OR Fermented fish

Add \$5 Grilled Shrimps

Add \$6 Crispy Pork Belly (Carlton Farms, OR)

HERBAL RICE SALAD

A traditional dish known as "Khao Yum" (Bangkok Style) Toasted coconut, **peanuts**, shredded green mango, shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, peanuts 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

YUM MOO KROB \$17.95

House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables



TOM YUM NOODLE SOUP (LIMITED) \$25

Egg noodles in **SPICY** & Sour broth, house made crispy pork belly, minced pork, Asian broccoli, bean sprouts, cilantro, green onion, peanuts, house garlic oil and crispy wontons

24 HOURS BEEF NOODLE SOUP \$28

Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, broccoli, basil, bean sprouts, cilantro, green onion, pork rind garlic oil TOFU NOODLE SOUP 🔞 / 🍠

Fresh rice noodles, vegetable broth, Organic Tofu, spinach, Asian broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion

CHICKEN NOODLE SOUP 🔞

Fresh rice noodles, Asian broccoli, bean sprouts,

cilantro, green onion, fried shallots and aromatic garlic oil

IINU Curry

Choice of VEGETABLE OR OTA TOFU ORGANIC CHICKEN/ PORK WAGYU BEEF

HOMEMADE CRISPY PORK BELLY (CARLTON FARMS, OREGON)... +\$6

DJUGIJU Thai Street Food

YELLOW CURRY

\$15

Potato, onion and crispy shallot

*Recommended ordering with side of Rice \$3.50 OR Crispy Roti Bread \$4

Our curries are vegan based

RED CURRY

\$15

bell pepper, bamboo shoots, basil *

GREEN CURRY **\$15**

SPICY! eggplant, bell pepper, bamboo, basil

PAD KEE MOW 🍪 / 🍠 \$15

Spicy Flat rice noodles, bamboo shoots, bell pepper, basil, onion

House XO Sauce

PAD SEE YOU 😸 / 🍠 \$15 Fresh Flat rice noodles, cage free egg, carrot, broccoli PAD EGGPLANT 🐵 / 🏉 \$15 Bell pepper, garlic, basil KID'S MENU* (UNDER THE AGE OF 10) \$10 Fried Chicken over Jasmine rice Flat Rice Noodle w/ egg, Asian broccoli and carrot

PAD THAI

Fresh Thin rice noodle, cage free egg, tofu, bean sprouts, chive, shallot, peanuts

THAI FRIED RICE 😸 / 🍠 \$15

Cage free egg, shrimp oil, onions, tomato, cilantro

PAD KA POW 🍪 / 🍠

Thai basil, garlic, bell pepper, chill



PANANG NEUA

Slow braised Bone-in-Short-Rib in a Panang curry, grilled broccolini, bell pepper, onion, 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 🚳 \$30



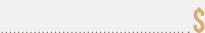
Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, mushroom, lemongrass, dill, shallots spicy cilantro lime sauce & Blue Rice

RUN JUAN SEAFOOD SIZZLING \$35

Assorted Seafood; crispy white fish, calamari, shrimp, scallops, mussels and clams sautéed in homemade SPICY curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice

(x) no crispy fish





Jumbo lump crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in lotus leave, amazing Thai seafood sauce & Bone Broth To clean your palate

Spicy!! Version Avilable +\$2

BBQ KAI YANG 🍩



Half Mary's Organic Chicken marinated in turmeric, coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad peanuts Esarn Classic

HAT YAI FRIED CHICKEN

Southern Style. Mary's Organic Chicken thigh, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice

VOLCANO CUP NOODLE

SPICY!! Juicy slow-cooked Beef Short Rib.Pan fried noodles tossed in our Godmother sauce. chili. tamarind. cumin. garlic, bell pepper. peppercorn. crispy basil

BASIL BOMB

Thai chili basil stir-fried with tiger prawns, calamari, scallop, mussels and clams, housemade crispy pork belly, fried egg over jasmine rice & Prik Nam Pla (Thai Chili Fish Sauce)

CRISPY DUCK KA POW

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

Fried whole Branzino fish served on a hot metal plate: with vegetables, cilantro, crispy shallot, garlic chili lime vinegrate and jasmine blue rice Limited

PINEAPPLE FRIED RICE

\$35

Assorted Seafood (prawn, calamari, scallops, crispy white fish, mussels and clams) with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot and egg. Served in fresh whole pineapple

Crispy Ota Tofu

Available Upon Request

CRYING TIGER

A Northeastern Thai Medium rare grilled Wagyu Beef (Snake River Farm) well seasoned with spices. Served with Jaew chili dip and sticky rice

LOBSTER TAIL PAD THAI

\$39

Lobster Tail with prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, crispy wontons, and Thai seafood sauce

เครื่องเคียง

JASMINE BLUE RICE	\$3.50
CUCUMBER SALAD	\$7
BROWN RICE	\$3.50
STICKY RICE	\$4
STEAMED VEG	\$5
CRISPY ROTI	\$4
STEAMED NOODLE	\$5
BONE BROTH	\$5
FRIED EGG	\$3

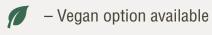
PLESE INDICATE YOUR ALI FRGIFS NOT ALL INGREDIENTS ARE LISTED **PLEASE NO SUBSTITUTIONS**



Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



- Gluten free option available





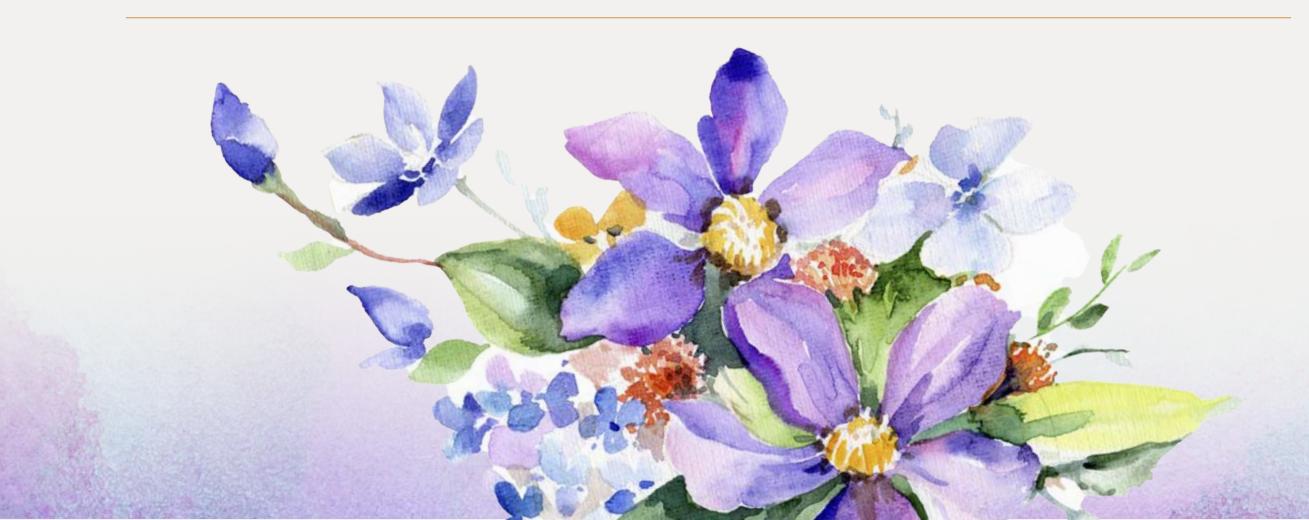


COKE / DIET / SPRITE	\$3.50
GINGER BEER	\$4
THAI TEA LIMEADE	\$5
CLASSIC THAI TEA	
HOMEMADE SODA	\$5
Tamarind Shrub 'Anchan' Limeade (blue flower)	
FRESH WHOLE COCONUT	\$8
HOT COFFEE GIORNIO, AFRICA	\$6
DECAFFEINATO ONTUOSO, BRAZIL	\$6

Organic Hot Tea	
HOUSE (HERBAL)	\$5
Spicy Ginger - cane sugar, ginger root; promoting	g elixir
JASMINE PEARL COMPANY, OR	\$5
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	

		YES Beer	
THAI LAGER, SINGHA \$7	THAI IPA \$8	LAO JUNGLE IPA \$8	PILSNER, BUOY ASTORIA, OR \$7
HAZY PALE ALE, FORT GEORGE ASTORIA, OR \$7	IPA, ECLIPTIC STARBURST PDX \$7	CIDER ROTATING PLEASE ASK :)	\$7





Cocktail Menu



Sweet treats

THAI DISCO	\$16
Coconut Rum, Plantation Overproof Rum, passion to pineapple, orgeat, lime tiki Bitters	fruit,
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	
CLOUD 9	\$18
Cotton candy cloud, lillet blanc, Colin blanc, pineap sparkling wine	ple,
BLACK PINK	\$18
Rum. Peach Purée. Dragon Fruit, Simple, Lime, Flashing Ice Cube, Cotton Candy Cloud, Edible Butte	erfly
MERMAID DREAM	\$18
Tito's vodka. elderflower, ginger pineapple juice, lir angostura bitter homemade tamarind shrup	ne juice
MAYURA	\$18
Dewar's Scotch Whiskey, honey, ginger, lemon, Mekhong Thai Whisky mist	
LA LI SIAM	\$18

Burnside rye whiskey old fashioned bitters marachino cherries. sugar

PLEASE INDICATE YOUR ALLERGIES

"GODMOTHER SAUCE" \$20 / 80Z

Let's bring a jar of spice back home!!!

66

"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."

"We brought our favorite recipes and prepared them as we would back home."

Also, our beverage list focuses on small production while not all of these wineries are certified organic or Biodynamic, all of them are farming with thoughts towards the future. Cheers!

"

20% gratuity included for parties of 6 or more.

Maximum Three credit cards per table.

Additional card \$1.50/card. A charge of \$3/person will be added for outside desserts.

Corkage Fee: wine \$30/750ml bottle: \$3/12oz beer. \$6/750ml beere



WE ARE NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS. PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



FARMHOUSE CROISSANT
BREAD PUDDING \$10

All time favourite dessert only at Farmhouse Kitchen Serve with housemade coconut icecream

glazed cashew



Food Dissatisfaction

We cook our food fresh to order with only the finest and freshest ingredients. We take great care and pride in all of the dishes we make. Refunds and/or replacement food are available upon request for orders in which the food is wrong, omitted and other similar circumstances. Refunds are not typically provided for food that a guest simply does not like.

Farmhouse Kitchen Thai Cuisine Portland, Oregon

(SOUTHEAST) 3354 SE Hawthorne Blvd
Portland | OR 97214
www.farmhousethai.com
Call (503)432.8115 thai@farmhousepdx.com

(NORTHWEST) 121 NW 9th Ave
Portland I OR 97209
Call (971)754-4966 thai@farmhousepdxnw.com

Thank you

