

FARMHOUSE KITCHEN

THAI CUISINE

ก๋วยเตี๋ยว Starters

SAMOSA  **\$13**

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

NEUA NUM TOK ROLLS **\$14**

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

CRISPY EGG ROLLS **\$12**

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

“MIENG KUM KUNG” **\$14**

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

CRISPY CALAMARI **\$14**

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

ต้ม Soup

Choice of

TOFU
VEGETABLE
ORGANIC CHICKEN **+\$2**
SHRIMPS **+\$5**

TOM KHA  /  **\$9 / \$20**

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

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

WITH **SHRIMP** **\$25**

WITH **CHICKEN** **\$22**

WITH **TOFU** **\$20**

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

ยำ Salad

PAPAYA SALAD  **\$14**

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  **\$14**

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!

ก๋วยเตี๋ยว Noodle Soup

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

CHICKEN NOODLE SOUP  **\$16**

Fresh rice noodles, Chinese kale, bean sprouts, cilantro, green onion, fried shallots and aromatic garlic oil

แกง Curry

Choice of

VEGETABLE OR OTA TOFU
ORGANIC CHICKEN/. PORK **+\$2**
BEEF **+\$3**
SHRIMPS **+\$5**
SEAFOOD **+\$10**
HOMEMADE CRISPY PORK BELLY (CARLTON FARMS, OREGON) **+\$6**

ของด่วน 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

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**

Choice of Fried Chicken over Jasmine rice

OR Flat Rice Noodle w/ egg, broccoli and carrot

PAD THAI  **\$15**

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

THAI FRIED RICE  /  **\$15**

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



PANANG NEUA \$39

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, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice

no crispy salmon

CRAB FRIED RICE \$28

Dungeness 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 Available +\$2

BBQ KAI YANG \$28

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 \$28

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

VOLCANO CUP NOODLE \$28

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 \$35

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

CRISPY DUCK KA POW \$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 \$38

Crispy whole Branzino fish with sweet tamarind sauce, fried shallot served with mango salad, **peanut**, and jasmine blue rice **Limited**

PINEAPPLE FRIED RICE \$35

Assorted Seafood (prawn, calamari, scallops, crispy white fish) 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 \$28

A Northeastern Thai Medium rare grilled Wagyu (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
Side

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

PLEASE NO SUBSTITUTIONS



PLEASE INDICATE YOUR ALLERGIES
NOT ALL INGREDIENTS ARE LISTED



We Use Mary’s Organic Chicken,
All-natural Pork & Beef



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



– Gluten free option available



– Vegan option available

เครื่องดื่ม
Beverages

COKE / DIET / 7UP\$3.50

GINGER BEER\$4

THAI TEA LIMEADE\$5

CLASSIC THAI TEA\$5

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 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



เบียร์
Beer

THAI LAGER, SINGHA

\$7

New

THAI IPA

\$8

New

LAO JUNGLE IPA

\$8

PILSNER, BUOY ASTORIA, OR

\$7

HAZY PALE ALE,
FORT GEORGE ASTORIA, OR

\$7

IPA, ECLIPTIC STARBURST
PDX

\$7

CIDER

\$7

ROTATING PLEASE ASK :)



ไวน์
Wine

PROSECCO, Jeio Italy\$12 / \$55

Fine. Lively. Fresh Nose of Citrus Fruits & Saline Sensations

SPARKLING ROSE, A to Z OR\$12 / \$55

Like a Party in My Mouth. Ripe Strawberry. Raspberry. Flowers. Hint of Creaminess

SEMI-SPARKLING LAMBRUSCO, Cleto Chiarli Italy\$45

Semi-Sweet Red Wine. Rose Petals & Orange Peel. All Around Yumminess

SAUVIGNON BLANC, Le Grand Caillou Loire Valley, France\$13 / \$60

Refreshing & Oh So Clean. Tropical Fruit. Perfect Mineral Notes For The Menu

DRY RIESLING, Pierre Sparr ‘Grande Réserve’ Alsace, France\$12 / \$55

Crisp. Bright. Tangy Peach Fruit. Long & Balanced Finish

BOURGOGNE CHARDONNAY, Laroche Burgundy France\$13 / \$60

Elegant Fruity Notes. Lively & Balanced. Classic Burgundian Wines

ROSÉ, Chateau Miraval Studio France\$14 / \$65

Just Delightful, Liquid Summer, Aromatic, Strawberry, Green Apple, Lime, Raspberry, long rich finish

PINOT NOIR, A to Z OR\$14 / \$65

Absolutely Delicious. Fresh Red Fruits. Lavender. Cassis. Ripe Tannins

ZINFANDEL, Klinker Brick Lodi, CA\$13 / \$60

Bold. Spicy. Gorgeous Blackberry & Plum. Firm Tannins

BARBERA D’ASTI, Vietti Piedmont, Italy (Wine Spectator Top 100 of 2020)\$13 / \$60

Medium Bodied. Luscious Blackberry; Creamy, Deep and Juicy. Vanilla. Long Finish

CHINON, Domaine de Pallus Messanges Loire Valley, France\$13 / \$60

Small Batch Cabernet France. Medium Bodied. Silky Plum. Black Pepper. Rosemary

Cocktail Menu



Sweet treats

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

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 DREAM \$18

Tito’s vodka. elderflower, ginger pineapple juice, lime juice angostura bitter homemade tamarind shrup

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

RUK NA PLATTER (2-4 people) \$40

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

MANGO STICKY RICE (Seasonal) \$12

Manila Mango. coconut sticky rice. Delicious!

THAI VACATION \$14

Fresh coconut. sticky rice. coconut ice cream. coconut cream. peanuts and sesame

CHOCO CAKE \$14

Moist chocolate cake filled with rich chocolate glazed cashew

FARMHOUSE CROISSANT BREAD PUDDING \$14

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



PLEASE INDICATE YOUR ALLERGIES

“GODMOTHER SAUCE” \$20 / 8oz

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



“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.



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.faraimhousethai.com
Call (503)432.8115 thai@farmhousepdx.com

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

Thank you



LOBSTER TAIL

PADTHAI

\$39



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

PDX



limited

\$ 69

nly!

Yai

*Crispy Egg Roll, Samosa, Papaya salad, Hat Yai
Fried chicken, Yellow Curry , Crispy roti,
Pad Thai tofu, Panang Neua, Blue rice*

Avialable at Portland locations ONLY*



Cloud 9

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

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

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

