


## กินเล่น

Starters

**SAMOSA** 

\$14

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**

\$14

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

**“MIENG KUM KUNG”**

\$16

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

**CRISPY CALAMARI**

\$16

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

## ต้ม

Soup

## ยำ

Salad


### Choice of

- TOFU .
- VEGETABLE .
- ORGANIC CHICKEN .....+\$ 3
- SHRIMPS .....+\$ 6

**TOM KHA**  / 

\$9 / \$18

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

**PAPAYA SALAD** 

\$15.95

**Spicy!** Hand shredded, fresh chili & lime, cherry tomato, Thai long beans, **peanuts**  
**Add \$2** Salted Crab OR Fermented fish  
**Add \$6** Grilled Shrimps  
**Add \$6** Crispy Pork Belly (Carlton Farms, OR)

**HERBAL RICE SALAD** 

\$15.95

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

**24 HOURS BEEF NOODLE SOUP**

\$30

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

## แกง

Curry

### Choice of

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

## จานด่วน

Thai Street Food

**YELLOW CURRY** 

\$16

Potato, onion and crispy shallot

Our curries are vegan based

**PAD SEE YOU**  / 

\$16

Fresh Flat rice noodles, cage free egg, carrot, broccoli

**PAD EGGPLANT**  / 

\$16

Bell pepper, garlic, basil

**KID’S MENU\*** (UNDER THE AGE OF 10)

\$10

Fried Chicken over Jasmine rice  
Flat Rice Noodle w/ egg, broccoli and carrot



PANANG NEUA \$37

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 \$32

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 \$30

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 \$30

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 \$30

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

VOLCANO CUP NOODLE \$30

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 \$40

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

PINEAPPLE FRIED RICE \$32

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 \$30

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

PACIFIC PAD THAI \$35

Stir fried rice noodles with Seafood, Cage free egg, Bean spouts, Chive, Shallot, Peanut, Crispy wontons and Thai Seafood Sauce.

Pad Thai 101: mix raw veg with the noodles and squeeze that lime!

เครื่องเคียง  
Side

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

\*\*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 .....	\$8.00
HOT COFFEE GIORNIO, AFRICA .....	\$5.50
DECAFFEINATO ONTUOSO, BRAZIL .....	\$5.50

Organic Hot Tea	
HOUSE (HERBAL) .....	\$5

Spicy Ginger – cane sugar, ginger root ; promoting elixir  
Fresh Mint – calming & soothing

JASMINE PEARL COMPANY, OR .....	\$5
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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	<div>New</div> THAI IPA \$8	<div>New</div> LAO JUNGLE IPA \$8	PILSNER, BUOY ASTORIA, OR \$7
HAZY PALE ALE, FORT GEORGE ASTORIA, OR \$7	IPA, ECLIPTIC STARBURST PDX \$7	CIDER .....	\$7
		*ROTATION 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 .....	\$13 / \$60
Crisp. Bright. Tangy Peach Fruit. Long & Balanced Finish	

BOURGOGNE CHARDONNAY, Laroche Burgundy France .....	\$13 / \$60
Elegant Fruity Notes. Lively & Balanced. Classic Burgundian Wines	

ROSÉ, Domaine du Salvard Loire Valley, France .....	\$14 / \$65
Just Delightful. Liquid Summer. Aromatic. Strawberry. Rhubarb. Rose	

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

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



PLEASE INDICATE YOUR ALLERGIES

“GODMOTHER SAUCE” \$20

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



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.



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

Sweet treats

RUK NA PLATTER (2-4 people) \$38

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

MANGO STICKY RICE (Seasonal) \$13

Manila Mango. coconut sticky rice. Delicious!

THAI VACATION \$15

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

CHOCO CAKE \$15

Moist chocolate cake filled with rich chocolate glazed and coconut ice cream



Farmhouse Kitchen Thai Cuisine  
Portland, Oregon

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Call (503)432.8115 thai@farmhousepdx.com

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

Thank you



# BLAZING NOODLES

**\$39**



**SPICY  
& SOUR**

TOM YUM NOODLE SOUP SERVED WITH EGG NOODLES, COMBINATION SEAFOOD, BEAN SPROUTS, CRISPY WONTON, CILANTRO AND GREEN ONIONS.

**FARMHOUSE KITCHEN**



FARMHOUSE KITCHEN  
THAI CUISINE

\$84

# Tsunami Lobster

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





## ***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*



*Cheers!*

# MERMAID DREAMS



**\$18**

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



# BLACK PINK

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





# LA LI SIAM

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

