



SAMOSA /

\$14.95

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, black pepper, and light soy sauce. Served with plum sauce

"MIENG KUM KUNG"

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

CRISPY CALAMARI \$16

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



Choice of TOFU ORGANIC CHICKEN+\$3 SHRIMPS+\$6

Coconut soup, mushroom, tomato, 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 \$6 Grilled Shrimps

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

HERBAL RICE SALAD Ø \$16

A traditional dish known as "Khao Yum" (Bangkok Style) Toasted coconut, **peanuts**, shredded green apple, shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, peanuts with Tamarind dressing Mix and enjoy!





24 HOURS BEEF NOODLE SOUP \$32

Slow cooked bone-in Beef Short Rib, Egg noodles, bone marrow broth, Asian broccoli, basil, bean sprouts, cilantro, green onion, fried garlic

Curry

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

DJUGIJU Thai Street Food

YELLOW CURRY

Potato, onion and crispy shallot

*Recommended ordering with side of Rice \$3.5 OR Crispy Roti Bread \$4

Our curries are vegan based

PAD SEE YOU 🔞 / 🍠 \$17

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

PAD EGGPLANT 😢 / 🍠 \$17





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

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 fish, calamari, shrimp, scallops, sautéed in homemade SPICY curry paste, basil, onion, bell pepper, Served with Jasmine Rice

no crispy fish

CRAB FRIED RICE 😸



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 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, 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

Crispy whole Branzino fish with sweet tamarind sauce, fried shallot served with green apple salad, cashew nuts, and jasmine blue rice *Limited*

PINEAPPLE FRIED RICE

Assorted Seafood (prawn, calamari, scallops, crispy 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

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

PACIFIC PAD THAI

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



JASMINE BLUE RICE	\$3.50
CUCUMBER SALAD	A =
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



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



- Gluten sensitive available





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; pror	noting elixi
Fresh Mint - calming & soothing	
JASMINE PEARL COMPANY, OR	\$5
Indian Blue MTN – Black	
Jasmine Peony – Jasmine Green	
Feel Better – Chamomile Eucalyptus	
Sticky Rice Puerh - Black Yunnan 'Nuomix	king'
fermented tea leaves, can brew up to 4x	

	12	IES	
THAI LAGER, SINGHA \$7	THAI IPA \$8	Beer 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





PROSECCO, Jeio Italy	\$12 / \$55
Fine. Lively. Fresh Nose of Citrus Fruits & Saline Sensations	
	010 / 055
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	
DDV DIECI INC	¢19 / ¢55
DRY RIESLING, Pierre Sparr 'Grande Réserve' Alsace, France Crisp. Bright. Tangy Peach Fruit. Long & Balanced Finish	31Z/ 300
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BOURGOGNE CHARDONNAY, Laroche Burgundy France	\$13 / \$60
Elegant Fruity Notes. Lively & Balanced. Classic Burgundian Wines	
ROSE, 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	
OLUMON	010 / 000
CHINON, Domaine de Pallus Messanges Loire Valley, France	313 / \$bU
Small Batch Cabernet France. Medium Bodied. Silky Plum. Black Pepper. Rosemary	

Sweet treats

THAI DISCO

Coconut Rum, Plantation Overproof Rum, passion fruit, pineapple, orgeat, lime tiki Bitters

MEOW MULE

Vodka, Ginger, vitamin C, cane sugar, Lemon

UNDER THE SEA

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



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

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

CHOCO CAKE

Moist chocolate cake filled with rich chocolate glazed cashew

FARMHOUSE CROISSANT BREAD PUDDING \$16

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



PLESE INDICATE YOUR ALLERGIES

"GODMOTHER SAUCE" \$20 / 80z

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 certimed 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:



Food Dissatisfaction

We cook our food fresh to order with only the anest 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

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(NORTHWEST) 121 NW 9th Ave Portland | OR 97209

Call (971)754-4966 thai@farmhousepdxnw.com





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







BLACK PINK

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





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

