

Super **SPICY** **DISCLAIMER!**

WELCOME TO FARMHOUSE KITCHEN THAI CUISINE!

**WE ARE THRILLED TO PRESENT YOU
SEVERAL OF OUR BEST-KNOWN DELICIOUS
SPICY E-SARN STYLE THAI DISHES**

**YOUR SERVER MIGHT ASK YOU SEVERAL TIMES
BEFORE TAKING YOUR ORDER TO MAKE SURE
THAT YOU WILL BE ABLE TO ENJOY THE SPICY DISHES**

**THEREFORE, PLEASE BE MINDFUL WHEN ORDERING
SPICY DISHES AS THERE ARE NO RETURN ON SPICY
DISHES AND CUSTOMIZED SPICY DISHES**



STAY SPICY!

INTRODUCING

WELCOME HOME

A PERFECT WAY TO CELEBRATE
THE HOLIDAY SEASON



Farmhouse Kitchen Holiday Special

WELCOME HOME

Introducing our "Welcome Home" a festive feast offers a wide array of mouthwatering appetizers and delectable entrees, making it a perfect choice for a grand gathering with family and friends, a perfect way to celebrate the holiday season, just like coming home after a long journey.

Appetizers

- Fresh Oysters + Tom Yum Granita + American Caviar
- Wagyu Num Tok Rolls
- Mieng Kum Tiger Prawns
- Oyster Sauce Scallop
- Ahi Scoops
- Khao Jee "grilled sticky rice + egg"



Entrees - Pinto Set

- Collagen 'BOMB' Oxtail Curry
- Choo Chee Lobster
- Pad Kha Na Moo Krob
- Nam Prik Kra Pi ~ Veggie Set
- Tri-Colored Rice


available at CA locations

\$85/guest
2 guests minimum



"Reserve your spot for an unforgettable dining experience!"

 SF/ Oakland/ Menlo Park/ LA

 www.farmhousethai.com

Mother's

AN EXTRA SURPRISE FOR MOM

Month



Mekhong

\$18

Sabe Gold rum, demerara syrup, orange bitters, lime, ginger beer, and butterfly pea snow ball



Mieng salmon

\$32.95

E-sarn style banana wrapped Salmon infused with aromatic Asian herbs, shallots, and oyster mushroom. Served alongside vermicelli noodles, smoky peanut sauce, chili seafood sauce, and a zesty cilantro lime vinaigrette.

FARMHOUSE

KITCHEN THAI CUISINE

Special



TSUNAMI LOBSTER

\$79

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

FRESH OYSTER

21/42

half/ a dozen

Thai beach style sauces: spicy seafood sauce, crispy shallot, smoky chili oil.



OXTAIL CURRY

\$36

Real collagen bomb braised oxtail in Panang curry; served with turmeric rice, cucumber Ajard and cilantro lime sauce



LITTLE LAO TABLE

\$179 (AVAILABLE MON-THURS)

Fresh Rolls with Peanut Sauce Mieng
Kum Bite 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

ADD \$35 FOR WHOLE LOBSTER

WHOLE LOBSTER PAD THAI

\$55.95

Whole live main Lobster with tiger prawns, fresh thin rice noodles, cage free egg, butter bean sprouts, chive, shallot, Peanut, crispy wontons, and Thai seafood sauce.

(Pad Thai 101 mix raw veg with noodles and squeeze that)



KAO SOI NEAU

\$36.50

Slow - Cooked Boneless Beef Ribs in Northern Thai Yellow Curry Paste, and Coconut Milk. Served with Egg Noodles, Bean Sprouts, Shallots, Pickled Mustard Greens, and Condiments



TSUNAMI

Crab

\$79



Fresh Dungeness Crab with shrimps, scallops, calamari, PEI mussels, clams and white fish cooked in yellow curry paste and coconut milk. Served with turmeric rice and spicy seafood sauce.

DUNGENESS CRAB

FARMHOUSE
SPECIAL OFFER

\$49.99
LIVE CRAB



FARMHOUSE KITCHEN
THAI CUISINE



COCKTAILS FLIGHT

Experience our exquisite cocktail flight

\$32



SERIOUSLY BOMB AXX
MARGARITA. SABLE
BLANCO. LIME. AGAVE.
CHILLI INFUSED FISH
SAUCE

CHA CHA CHA

DOLLIN
DRY. CAPPELLETTIAPERI
TIVO. SQUIRT SODA.
FIREWATER BITTERS.
LIME. SALT

SPICY PALOMA

A CLASSIC TWIST ON
AMARETTO SOUR KUMIHO
SOJU. LEMON.
POMEGRANATE,
AROMATIC BITTERS. FEE
FOAM

PLA-TA PIAN

KUMIHO SOJU WHISKEY.
PEACH. LIME. FEE FOAM.
'TROPICAL' REDBULL THE
YELLOW EDITION + B
GROUP VITAMINS.

GOLDEN HOUR

Hello Gorgeous



\$18

Sake Rum, Pink Guava,
Homemade Aromatic Jasmine
Earl Grey Cordial. Orange Bitters

MAKE A WISH

MAGIC COCKTAIL SERVED IN ALADDIN TEA SET
ENGLISH CROWN EXTRA DRY JUNIPER BERRY. BLUEBERRY. BUTTERFLY PEA. HIBISCUS.
AUSTRIAN ELDERFLOWER. LO-FI GENTIAN. GRAPEFRUIT.

\$19



EXCLUSIVELY AT
FARMHOUSE KITCHEN



DRINKS MENU



Beverage

- Coke/Diet/Sprite**
- Black Iced Tea** *unsweetened black tea*
- Thai Iced Tea** *sweet & creamy. shaved ice.*
- Anchan Limeade** *butterfly pea flower. antioxidant.*
- Sparkling Water/ 828 ml**
- Red Bull** : *Original/Sugar Free/Tropical/Watermelon*
- Fresh Whole Coconut/Thailand**
- Espresso/Americano**
- Latte/Cappuccino**
- Honey Milk lavender**
- Coconut Cream Latte/** *Chai tea, sweet coconut*
- Ginger milk tea/Spicy ginger roots, calendula, brown sugar**

Hot tea



HARNEYS & SON

- Earl Grey** 6.45
- Oolong** 6.45
- Bangkok Green** 6.45
- Chamomile Lavender** 6.45

Sticky Rice Pureh, Yunan

Premium ripe sticky rice Puerh tea scented, Glutinous rice herb "Nuo Mi Xiang" smooth, earthy, and very pleasant Limited

Blooming Flower

Silver needle green tea, calendula, jasmine, marigold, lily high in antioxidants, light caffeine, all-natural, and can re-steep 2-3 times

Beer

- Singha, Thai lager** 8.5
- Hefeweissen weihenstephaner, Germany** 8.5
- DOUBLE HAZY BIG LOVE IPA Almanac, SF** 9.5
- KAWABA "Pearl Pilsner, Japan** 12.5
- STRAWBERRY WEISS FruLi, Belgium** 12.5
- AVENTINUS Schneider, Germany Dark & Complex** 13.5

Alcohol-free

- Suntory All-free, Non-alcoholic beer** 8
Crisp & light refreshment
- Martini & Rossi Floreale** 9
Non-Alcoholic White Vermouth, MARTINI's delightfully refreshing, floral Aperitivo.
- The ST. Agrestis Phony Negroni** 12
Non-alcoholic with nuanced junior, citrus, and floral notes.

Cocktail

- 4
- 5.5 **Elderflower Spritzer,** *Wild Austria Elderflower. Sparkling wine. Thai rose bitters*
- 6.5
- 6.5 **Lod Chong,** *Botanical Pina Colada.Sake Rum. 17*
- 9.5 *Homemade Aromatic Pandan Cordial.*
- 7 *Coconut Cream. Lime*
- 8.5
- 5
- 6 **Golden Hour,** *Kumiho whiskey. Peach simple. 17*
- 6.45 *Lime. Fee foam."Tropical" Redbull.*
- 7.45 *The yellow Editions + B group Vitamins*
- 6.75
- Cha Cha Cha,** *Seriously Bomb Axx Margarita. 17*
- Tequila agave wine, lime.*
- Chili Infused Fish Sauce*
- Hello Gorgeous,** *Sake Rum, Pink Guava, 18*
- Homemade Aromatic Jasmine*
- Earl Grey Cordial. Orange Bitters*
- Mai Tai,** *Tropical Tiki Vibe. Sake Gold Rum. 18*
- Lime. Orgeat. Jamaican Bitter.*
- Gold Fashion,** *Soju Whiskey infused 18.5*
- Barrel Aged Spiral. Carpano Antica.*
- 7 *Old fashioned bitters. Gold chocolate.*
- 24K Gold*
- Social Butterfly,** *Family Style Punch Bowl. 44.5*
- Brut. Sato unfiltered wine. Passion fruit.*
- 7.5 *Lychee. Umami chili salt*

Cha cha cha



Mai Tai



Gold Fashion



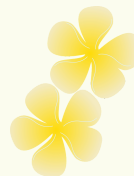
Elder Flower Spritzer



Lod Chong



**DEAR CUSTOMERS,
NO ALCOHOL WILL BE SERVED TO PERSONS
UNDER 21 YEARS OF AGE.
PLEASE BE PREPARED TO SHOW ID**



Acceptable forms of ID :
California or Out-of-State Driver's License/ID Card
Both US and foreign Passports with photograph
A person may not combine two unacceptable ID's
to make one acceptable ID

Bubbles

WINE

White

La Perlina Semi-Sparkling Moscato, Delicately 12/54
Sweet, with Soft, Pearl-Like Bubbles. Peach.
Orange Blossoms. Great Pairing with Spicy Dishes,
Desserts, or By Itself :))

Brut, Domaines Jean-Claude Mas, Crémant de 15/68
Limoux, France, First French Sparkling Wine since
1531~ European Winery of the Year. Creamy &
Crushable!! Harmonious Palate of Citrus Fruits.
Clean Finish

Sparkling Rosé Pet Nat, Kobal Bajta 16/74
Blaufränkisch, Slovenia Lively, Juicy, Raw,
Mouthwatering, Bubbly Goodness! Wild
Strawberries and raspberries. Creamy, Chewy
with a Dash of Bitters

FERRARI Brut Rosé NV, Italy (375ML) 38
Dreamy...Dry & Refined. Hawthorne Flowers. Red
Currants. Wild Strawberry. Delicate Finish of Almonds.

NV Champagne, Veuve Clicquot, France 128
Golden Elixir of Luxury & Finesses. Refined Effervescence
Adds a Touch of Liveliness, Arousing a Sense of
Joy & Celebration with Every Sip. It is an
Experience :))

Ribolla Gialla, Cantina Puiatti, Italy 2021 14/64
Unique Grapes of Friuli. Dry & Aromatic. The
Freshest & Ripest Apple in Orchard. Fresh
Cut White Flowers. Wild Honey. Salt. Herbs.
Comparable to Pinot Grigio

Riesling, Raimund Prüm, Mosel, Germany 14/64
2022, Highly Aromatic. Pineapple. Apricot.
Green Apple. Balanced of Racy Acidity &
Backdrop of Minerality

Gewurztraminer, Trimbach, France 2019 15/68
Velvety & Luscious Ripe Peaches, Lychee, and
Ginger. Hints of Petrol Nose. Pairs Beautifully with
Spicy Cuisine

Sauvignon Blanc, Pullus, Slovenia 2022 15/68
A Superb Wine with Fine Tropical Paradise ~
Guava Mango Sea breeze. Hint of Paprika.
Plenty of Texture & Dry Long Finish.
Decanter Gold Medal ~ 93 points. The Oldest
Winery in Slovenia

Chardonnay, Hartford Court, Russian River 18/84
2022
Great Elegance. Notes of Jasmine Flower,
Citrus Oil, and Green Apple. Hint of
Crystallized Ginger. Long, Zesty Finish

Pinkish

Rosé, Chateau Lascaux Eclat de Garrigue, 14/64
France 2021
Loveee !! Great Pairing with Our Food.
Beautiful Bouquet of White Flowers and
Summer Red Berry Fruit. Orange. Long Finish

Skin-Contact Pinot Gris, Tessier, Mendocino 17/78
2022 (staff's picks)
OHHHH Myyyy!! Superb Orange Wine. Aromas of
Plum, Apricot, Golden Apple and Caramel.
Voluptuous Tea Notes. Salinity

Red

Red Blend, Donkey & Goat, Berkeley 2021 15/68
This Red (8 varietal blend) Blew My Head Off,
It's Everything :) Light, Crunchy & Juicy.
A Burst of Berry Compote,
with a Long Finish Reminiscent of Petrichor
after The Season's First Rain.

Pinot Noir, Cambria, Julia's Vineyard, 18/84
Santa Barbara County 2021
Award winning Fine Wine. Bright & Refreshing.
Balanced of Earth, Red Fruit, and Crushed
Seashells. Satisfying Long Finish ~ 93Points

Cabernet Malbec, Bodegas CARO, Mendoza 18/84
Argentina 2018
Massive Pedigree & Quality. Awesomeness
Mixture of Bold & Complexity. Creamy Tannins.
Persistent Freshness with Smooth, Savory Finish.
Catena ~ 94Points

ZINFANDEL, ROBERT BIALE NAPA 2021 16/74
Dominated Red Fruits.
Firm Texture and Tannin.
Violet. Prune Red Berries. Mushroom.
Flavorful Finish

CABERNET SAUVIGNON, CHAPPELLET 19/95
NAPA 2020
Bold & Plump. Textured. Super Expressive.
Blood Orange. Raspberry. Mocha

FARMHOUSE KITCHEN
THAI CUISINE



FARMHOUSE KITCHEN

THAI CUISINE

WEEKDAY LUNCH TASTING MENU

STARTING AT \$28/PERSON

AVAILABLE 11 AM - 2 PM

SOUP

TOM YUM

spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass

STARTER

(PLEASE CHOOSE TWO)

Each starter comes in one bite

SAMOSA +\$2

red norland potato, caramelized onion, carrot wrapped in pastry skin served with coconut curry sauce

THAI FISH CAKE

fried white fish paste with red curry, kaffir lime, green bean served with cucumber, peanuts, sweet chili sauce

NEUA NUM TOK ROLL +\$3

grilled snake river farm wagyu beef wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

"MIENG KUM BITE"

traditional Thai leafy green wrapped with a zesty mixture of lime ginger, onion, sesame roasted coconut & peanuts w/ tamarind sauce

VEGAN FRESH ROLL (GS)

fresh rice paper roll, tofu, mixed green, bean sprouts, sesame, mint, and vermicelli noodle. chili peanut sauce

ENTREE

(PLEASE CHOOSE ONE)

PAD THAI SHRIMP +\$5

fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, tofu, and peanuts

THAI FRIED RICE TOFU (GS Option Available)

cage free egg, onion, tomato, green onion, cilantro

HAT YAI FRIED CHICKEN +\$5

Southern style fried Mary's Chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and blue rice

KA POW MINCED PORK (GS Option Available)

Thai basil, garlic, fresh chili, bell pepper

YELLOW CURRY TOFU

potato, onion, and crispy shallot

SPICY EGGPLANT TOFU (GS Option Available)

bell pepper, garlic, basil, Thai chili

PAD THAI TOFU

thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

PAD SEE YOU BEEF +\$4 (GS Option Available)

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

GREEN CURRY CHICKEN

Grilled eggplant, bell pepper, bamboo, basil MED

GS - Gluten Sensitive





FARMHOUSE KITCHEN

THAI CUISINE



STARTERS

SALAD

Vegan Fresh Rolls (GS) (Limited) **13.95**
 Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot
 Sesame, and vermicelli noodles. Chili **peanut** sauce
 (Add \$2 for shrimp)

Samosa (3 pcs) **13.95**
 Red Norland potato, caramelized onion, carrot
 wrapped in pastry skin. Served with coconut curry sauce

Pumpkin Fries **13.95**
 Thai Kabocha, curry battered, shallot, cilantro, onions
peanut, served with sweet and sour plum sauce

Crispy Egg Rolls **13.95**
 Egg rolls skin wrapped glass noodles, carrot, black pepper,
 light soy sauce served with chili peanut sauce.

Thai Fish Cakes (GS Option Available) **15.95**
 Fried white fish paste with red curry, kaffir lime, green bean
 Served with cucumber, **peanut**, sweet chili sauce

Farmhouse Wings (GS Option Available) **16.95**
 Crispy organic wings, fish sauce, garlic,
 tamarind pineapple glazed sauce

Neua Num Tok Rolls **19.95**
 Grilled Snake River Farm Wagyu Beef wrapped with mint,
 cilantro, cucumber in cilantro lime vinaigrette

Ahi Scoops (GS Option Available) **18.95**
 Pan-seared sesame-crust Ahi tuna*, cucumber,
 seaweed salad, dill, lemongrass, **SPICY** chili lime
 Consuming raw or undercooked seafood may increase your risk of foodborne illness.

"Mieng Kum Kung" **16.95**
 Crispy crusted tiger prawns, traditional Thai leafy green wrapped
 with a zesty mixture of lime, ginger, onion, roasted coconut and
 sesame, **peanuts** w/ tamarind sauce

Par Dip Fresh Tuna (GS Option Available) **18.95**
Spicy Esarn Diced Fresh Maguro tuna* green onion, cilantro, dill,
 long coriander, dehydrated chili served with wonton chips
 Consuming raw or undercooked seafood may increase your risk of foodborne illness.

Crispy Calamari **16.95**
 Curry battered Monterrey squid in spicy pepper
 served with cilantro lime dipping

Roti Mataba **15.95**
 Stuffed roti with curry chicken, potato, onion, cumin, turmeric,
 cucumber, **peanut** served with coconut curry.



Papaya Salad (GS) **15.95**
SPICY! Hand-shredded green papaya, garlic, fresh chili,
 cherry tomato, Thai long beans.
 Dressing choices: Classic (dried shrimp and **peanuts**),
+ \$2 for salted crab or fermented fish. +\$6 for grilled shrimp

Herbal Rice Salad **14.95**
 Bangkok style. Toasted coconut, shredded green mango,
 crispy shallots, lemongrass, cilantro, **peanuts**, long beans, chili,
 sesame, kaffir lime, dried shrimp with tamarind dressing

Yum Moo Krob (GS) **19.95**
SPICY! House crispy pork belly, mint, shallots, green onion,
 cilantro. Served with garden vegetables

Larb (GS Option Available) **16.95**
Spicy! salad, cucumber, dill, shallot, green onion, cilantro,
 and roasted rice. Served with fresh Asian herbs
Minced Pork (GS) Wagyu Beef +6

Pomelo Tower **14.95**
 Pomelo, crispy shallots, lemongrass, cilantro, chilli, kaffir lime,
 mints, and chili shellfish sauce served with crispy wonton chips
+5 for grilled tiger prawns



SOUP

Choice of Veg/ Tofu Organic Chicken +2 Prawns +6
Assorted Seafood +10

Tom Yum **9/16.95**
Spicy and sour soup, cabbage, mushroom, tomato, galangal,
 kaffir lime, onion, and lemongrass

Tom Kha (GS Option Available) **9/16.95**
 Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime,
 Lemongrass, and long coriander

NOODLE SOUP

Tofu Noodle Soup (GS) **17.95**
 Fresh rice noodles, vegetable broth, tofu, Asian broccoli
 carrots, bean sprouts, cilantro, and green onion

Chicken Noodle Soup MED Spicy (GS) **18.95**
 Organic chicken, fresh rice noodles, bean sprouts,
 cilantro, green onion, and fried garlics



CURRY

Choice of Veg/ Tofu Pork/ Minced Pork/ Chicken +2
Wagyu Beef +6 Prawns +6
House Crispy Pork Belly +8 Combination Seafood +10

Rice is included in the section below
Brown Rice/ Sticky Rice/ Crispy Roti/ Mixed Veggie +\$2

Yellow Curry **18.95**
 Potato, onion, and crispy shallot

Green Curry **18.95**
 Grilled eggplant, bell pepper, bamboo, basil **MED spicy**



| | | | |
|-------------|-------------------------|--|--------------------------|
| (GS) | Gluten Sensitive | | Contain shellfish |
| | Vegan | | Contain Sesame |

In Order to Prepare Your Food in Timely Manner, No Substitutions Please


Please let us know about your dietary restrictions/ allergies prior to ordering

20% gratuity included for parties of 6 or more.
 3 Credit Cards Max/Table OR additional charges may apply.
 All menus & prices are subject to change without notice.
 Corkage fee: Maximum 3 bottles per party;
 First/Second \$35/bottle (750ML). Third bottle \$45/bottle (750ML)
 Carry-in dessert fee: \$2.5/person
 90 minutes per seating as a courtesy to later reservations.
 Not responsible for lost or damaged articles or feelings.



THAI STREET FOOD

Choice of Veg/ Tofu Pork/ Minced Pork/ Chicken +2
Wagyu Beef +6 Prawns +6 House Crispy Pork Belly +8
Combination Seafood +10
Add Fried Egg +4

 **Thai Fried Rice (GS Option Available) 17.95**
 Cage-free egg, Chinese broccoli, onion, tomato, green onion, cilantro

 **Pad Thai 17.95**
 Thin rice noodles, fried tofu, cage-free egg, bean sprouts, chive, shallot, peanuts

 **Pad See You (GS Option Available) 17.95**
 Flat rice noodles, cage-free egg, carrot, Asian broccoli


 **Pad Kee Mow (GS Option Available) 17.95**
 **Spicy!** Flat rice noodles, bamboo shoots, bell pepper, basil, onion, tomato

Rice is included in the section below
Brown Rice/ Sticky Rice/ Crispy Roti/ Mixed Veggie +\$2

 **Chili Cabbage (GS Option Available) 17.95**
 Garlic, Thai chili, fermented bean sauce


 **Pad Ka Pow (GS Option Available) 17.95**
 Thai basil, garlic, fresh chili, bell pepper


 **Pad Kha Nha (GS Option Available) 17.95**
 **MED Spicy** Asian broccoli, garlic, Thai chili



 **Spicy Eggplant (GS Option Available) 17.95**
 Bell pepper, garlic, basil, Thai chili




CHEF SPECIAL



 **Crispy Branzino (Limited) 42.95**
 Fried whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot, and garlic chili lime vinaigrette.


 **Run Juan Seafood Sizzling (GS Option Available) 37.95**
 Assorted Seafood; Calamari, shrimp, scallops, manila clams, PEI mussels, sautéed in homemade SPICY curry paste, basil, onion, bell pepper, Krachai, peppercorn, kaffir lime leaf, Thai eggplant, Served with blue flower rice



 **"Kai Yang, Som Tum (Limited)(GS) 39.95**
 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 Hai" 35.95**
 Grilled Snake River Farm Wagyu flank steak, grilled broccolini, house tamarind, and roasted rice sauce. Served with sticky rice

24-Hour Beef Noodle Soup MED Spicy 37.95
 Slow-cooked bone-in Beef Short Rib, egg noodles, bone marrow broth, broccoli, basil, bean sprouts, cilantro, green onion, and fried garlic



 **Crab Fried Rice (GS Option Available) 37.95**
 Jumbo lump crab meat, shrimp, double eggs, twice cooked rice shrimp paste onion, tomato, cilantro, fried garlic, and shallots wrapped in lotus leave. Served with bone broth. Add \$2 for **SPICY** version


 **Basil Bomb 40.95**
 Thai chili basil stir-fried with tiger prawn, calamari, scallop, manila clams, PEI mussels, minced pork, homemade crispy pork belly, fried egg, over jasmine rice, Prik Nam Pla. Let's Bomb!

 **Volcano Cup Noodles 35.95**
 **SPICY !!** Noodles stir -fried with our house made Godmother sauce. Served with braised short ribs bone, bell peppers, onions, krachai, kaffir lime, Thai eggplant and pepper corn.

 **Pacific Pad Thai 55.95**
 Lobster tail with assorted Seafood; Calamari, shrimp, scallops, manila clams, PEI mussels, fresh thin rice noodles, cage-free egg, bean sprouts, chive, shallot, peanuts, crispy wontons, and Thai seafood sauce
 (Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

Hat Yai Fried Chicken 37.95
 Southern-style fried Mary's chicken, turmeric & herbs, fried shallots, cucumber pickles, potato yellow dipping curry, roti bread and blue rice

 **Pineapple Fried Rice (GS Option Available) 40.95**
 Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot, and egg. Served in a fresh whole pineapple

 **Kai Sam Ros 35.95**
 Crunchy Chicken in tamarind pineapple glazed, bell pepper, onion, Cashew nuts and bonito flakes. Served in Fresh Pineapple & Blue rice




Panang Neua 42
 Slow braised bone in Short Rib in a Panang curry paste
 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.

SIDE

- Jasmine blue Rice 4
- White Rice 4
- Brown Rice 4
- Cucumber Salad 6
- Sticky Rice 4
- Bone Broth 4
- Peanut Sauce 6
- Steamed Veg 6
- Crispy Roti 4
- Steamed Noodles 6
- Fried Egg 4

Kid's Menu

Under the age of 8

- Fried Chicken over Jasmine Rice 12**
-   **Flat Rice Noodle w/ egg, tofu and broccoli 12**
-  **Fried Shrimp over Jasmine Rice 12**
- Chicken Noodles soup 12**

(GS) Gluten Sensitive  **Contain shellfish**
 **Vegan**  **Contain Sesame**

DESSERT MENU

Thai Vacation (Gf) 14

FRESH COCONUT, STICKY RICE,
VANILLA ICE CREAM, COCONUT CREAM, PEANUT

1 - Tim Boran 12

THAI TRADITIONAL ICE CREAM WITH SWEET STICKY RICE
PEANUT SERVE WITH HOMEMADE SOFT BUN

Choco Lava Cake 12

HOMEMADE MOIST CHOCOLATE LAVA CAKE.
SERVE WITH VANILLA ICE CREAM

Coconut Granita (VG/Gf) 12

FRESH YOUNG COCONUT JUICE CRUSHED ICE,
WITH COCONUT MEAT

Farmhouse Bread Pudding 14

HOUSE FAVORITE !!
ORGANIC VANILLA ICE CREAM, CARAMEL SAUCE

"RUK NA" Platter 32

FUN ! FESTIVE ! INSTAGRAM WORTHY !!
CHEF'S CHOICE DESSERT, PEANUT

