



SAMOSA \$13.95

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

NEUA NUM TOK ROLLS \$15.95

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, shitaki mushroom, taro, black pepper, and light soy sauce. Served with plum sauce

CRISPY CALAMARI \$14.95

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

"MIENG KUM KUNG" \$14.95

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



24 HOURS BEEF NOODLE SOUP \$28.95

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

CHICKEN NOODLE SOUP **(8)**

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





TOM KHA 🔞 / 🍠 \$9.00 / \$18.00

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 \$5 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!



JASMINE BLUE RICE	\$3.00
BROWN RICE	\$3.50
STICKY RICE	\$3.50
STEAMED VEG	\$5.00
CRISPY ROTI	\$3.00
STEAMED NOODLE	\$5.00
BONE BROTH	\$5.00
CUCUMBER SALAD	\$7.00







YELLOW CURRY S15.95

Potato, onion and crispy shallot

Our curries are vegan based

PAD KEE MOW **(8)** / **(7)** \$15.95

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

PAD THAI \$15.95

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

PAD KA POW

8 / **9** \$15.95

Thai basil, garlic, bell pepper, chili excellent w/ crispy pork belly & fried egg

PAD SEE YOU **(8)** / **(7)** \$15.95

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

PAD EGGPLANT 😸 / 🌌 \$16.00

Bell pepper, garlic, basil

KID'S MENU* (UNDER THE AGE OF 10) \$10.00

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 🚳 \$28.00

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 835.00

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

option no crispy salmon

BBQ KAI YANG 😵 \$27.00

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

VALCANO CUP NOODLE \$30.00

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

CRYING TIGER

\$30.00

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

CRISPY DUCK KA POW \$35.00

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

HAT YAI FRIED CHICKEN \$27.00

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

BASIL BOMB \$35.00

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)

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





COKE / DIET / 7UP	\$3.50
GINGER BEER	\$4.00
THAI TEA LIMEADE	\$5.00
CLASSIC THAI TEA	\$5.00
HOMEMADE SODA	\$5.00
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
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HOUSE (HERBAL) \$5.00

Spicy Ginger – cane sugar, ginger root; promoting elixir

Fresh Mint - calming & soothing

JASMINE PEARL COMPANY, OR \$5.00

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



THAI LAGER, SINGHA

\$7.00

THAI IPA \$8.00

LAO JUNGLE IPA

\$8.00

PALE ALE, FORT GEORGE ASTORIA, OR

\$7.75

IPA (OR)

Rotating Please Ask:)

\$7.75

CIDER

Rotating Please Ask :)

\$7.00



PROSECCO, Jeio Italy	\$13.00 / \$60.00
SAUVIGNON BLANC, Le Grand Caillou, Loire Valley, France Like a Party in My Mouth. Ripe Strawberry. Raspberry. Flowers. Hint of Creaminess	\$14.00 / \$65.00
DRY RIESLING, Pierre Sparr 'Grande Réserve' Alsace, France Crisp. Bright. Tangy Peach Fruit. Long & Balanced Finish	\$13.00 / \$60.00
BOURGOGNE CHARDONNAY, Laroche Burgundy France Elegant Fruity Notes. Lively & Balanced. Classic Burgundian Wines	\$14.00 / \$65.00
ROSÉ, Chateau Miraval Studio France	\$14.00 / \$65.00
PINOT NOIR, A to Z OR Absolutely Delicious. Fresh Red Fruits. Lavender. Cassis. Ripe Tannins	\$14.00 / \$65.00
ZINFANDEL, Klinker Brick Lodi, CA Bold. Spicy. Gorgeous Blackberry & Plum. Firm Tannins	\$13.00 / \$60.00
CHINON, Domaine de Pallus Messanges Loire Valley, France	\$13.00 / \$60.00

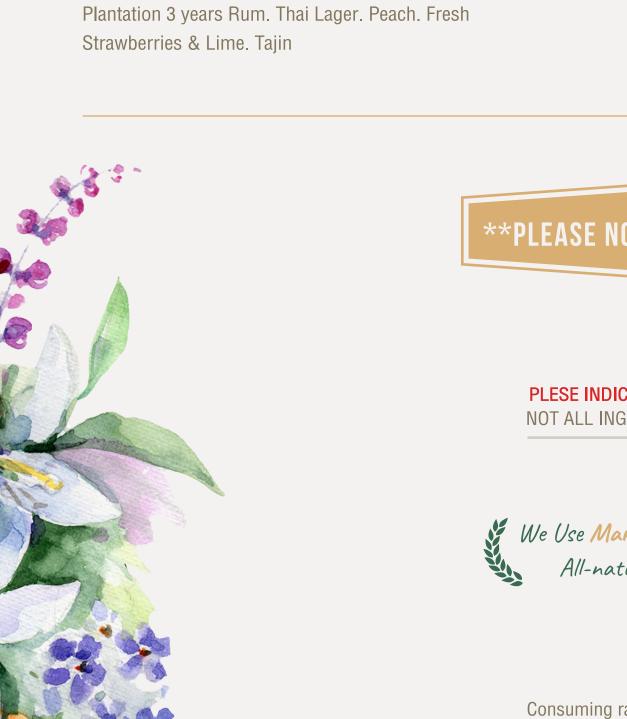


Sweet treats

YA DONG	\$12.00
House Infused Thai Old Fashion Herbs. Serv Beer Back & Pickled Lime	ed As A Shot,
THAI MICHELADA	\$14.00
Lager. Spicy Valentina. FH Tamarind Sauce. Prik Klur. Lime	Soy Sauce.
"KOOK GIG"	\$13.00
"Quickie " Singha On Ice (this is how Thai dri & a shot of Spiced Rum	ink beer)
OOPSY DAISY	\$15.00
Dewar's Scotch Whiskey, honey, ginger, lem Mekhong Thai Whisky mist	non,
HOUSE GIN	\$14.00
Anchan Blue Flower Infused Gin. Rose Water Lemon. Black Peppercorns	r.
ISLAND THAI TEA	\$16.00
Spiced Rum. Pineapple juice. lemon juice. co Farmhouse Thai tea	oconut cream.
THAI LADY	\$15.00
Zubrowka Vodka. Pink Guava. Saline. Velvet Thai Rose Bitters	Falernum.
M-A-K-R-A-M	\$15.00
Pueblo Viejo Tequila. Tamarind Shrub. Ango Dehydrated Chili	stura Orange.
OLD SIAM	\$15.00
Makers Mark Whisky, Maraschino Cherry, Lemongrass Simple, Orange Oil, Bitters	
FULL MOON PARTY BOWL	\$65.00

RUK NA PLATTER (2-4 people)	\$38.0
The ultimate chef's choice dessert selection tha will bring you a smile	t
MANGO STICKY RICE (Seasonal)	\$12.0
Manila Mango. coconut sticky rice. Delicious!	
THAI VACATION	\$15.0
Fresh coconut. sticky rice. coconut ice cream. coconut cream. peanuts and sesame	
CHOCO CAKE	\$15.0
Moist chocolate cake filled with rich chocolate glazed cashew and housemade coconut icecrea	m
BLUE COCONUT SOFT SERVE	\$7.00
House blue coconut soft serve (butterfly pea flo toasted coconut mixed over ice cream cup	wer)
ROTI-PANDAN	\$16.0
The vanilla of Southest Asian, pandan sauce, cowith crispy roti	oconut sorb
FARMHOUSE CROISSANT	
DDEAD BUDDING	016.0
BREAD PUDDING	\$ 10.0

with housemade coconut icecream



(Great for Party!! Disco Light)

PLEASE NO SUBSTITUTIONS

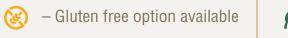
PLESE INDICATE YOUR ALLERGIES
NOT ALL INGREDIENTS ARE LISTED

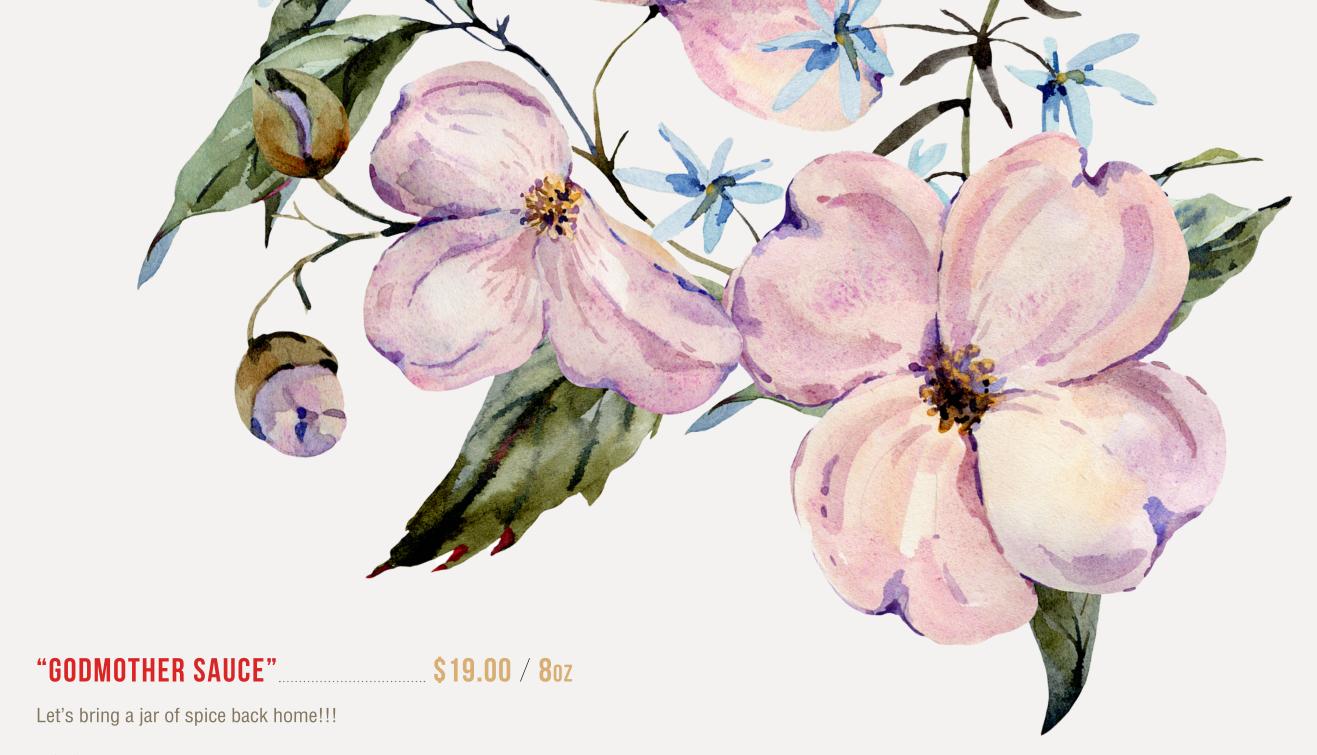


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Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness







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"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!

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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 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.



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



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Thank you