

ก๋วยเตี๋ยว Starters

SAMOSA \$13.95

Red Norland potato, caramelized onion, carrot wrapped in pastry 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 \$14.00

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

ก๋วยเตี๋ยว Noodle Soup

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 \$15.95

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

ต้ม Soup

Choice of

TOFU	-
VEGETABLE	-
ORGANIC CHICKEN	+\$2.00
SHRIMPS	+\$5.00

TOM KHA / \$9.00 / \$18.00

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

ยำ Salad

PAPAYA SALAD \$15.95

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!

เครื่องเคียง Side

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

แกง Curry

Choice of

VEGETABLE OR OTA TOFU	+\$2.00
CHICKEN/ PORK	+\$3.00
WAGYU BEEF.....	+\$6.00
SHRIMPS.....	+\$5.00
SEAFOOD	+\$8.00
HOMEMADE CRISPY PORK BELLY (CARLTON FARMS, OREGON)	+\$6.00

ถนน Thai Street Food

YELLOW CURRY 🌿 \$15.95

Potato, onion and crispy shallot

Our curries are vegan based

PAD KA POW 🍳 / 🌿 \$15.95

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

PAD SEE YOU 🍳 / 🌿 \$15.95

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

PAD KEE MOW 🍳 / 🌿 \$15.95

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

PAD EGGPLANT 🍳 / 🌿 \$16.00

Bell pepper, garlic, basil

PAD THAI 🌿 \$15.95

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

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

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



พิเศษ Special

PANANG NEUA \$37.00

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

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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

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

RUN JUAN SEAFOOD SIZZLING 🍳 \$35.00

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

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

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

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

VALCANO CUP NOODLE \$30.00

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 \$35.00

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 🍳 \$28.50

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



เครื่องดื่ม

Beverages

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

HOUSE (HERBAL)	\$5.00
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Spicy Ginger – cane sugar, ginger root ; promoting elixir

Fresh Mint – calming & soothing

JASMINE PEARL COMPANY, OR	\$5.00
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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

\$7.00

(New)

THAI IPA

\$8.00

(New)

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

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Wine

PROSECCO , Jeio Italy	\$13.00 / \$60.00
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Fine. Lively. Fresh Nose of Citrus Fruits & Saline Sensations

SAUVIGNON BLANC , Le Grand Caillou, Loire Valley, France	\$14.00 / \$65.00
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Like a Party in My Mouth. Ripe Strawberry. Raspberry. Flowers. Hint of Creaminess

DRY RIESLING , Pierre Sparr 'Grande Réserve' Alsace, France	\$13.00 / \$60.00
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Crisp. Bright. Tangy Peach Fruit. Long & Balanced Finish

BOURGOGNE CHARDONNAY , Laroche Burgundy France	\$14.00 / \$65.00
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Elegant Fruity Notes. Lively & Balanced. Classic Burgundian Wines

ROSÉ , Chateau Miraval Studio France	\$14.00 / \$65.00
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Just Delightful, Liquid Summer, Aromatic, Strawberry, Green Apple, Lime, Raspberry, long rich finish

PINOT NOIR , A to Z OR	\$14.00 / \$65.00
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Absolutely Delicious. Fresh Red Fruits. Lavender. Cassis. Ripe Tannins

ZINFANDEL , Klinker Brick Lodi, CA	\$13.00 / \$60.00
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Bold. Spicy. Gorgeous Blackberry & Plum. Firm Tannins

CHINON , Domaine de Pallus Messanges Loire Valley, France	\$13.00 / \$60.00
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Small Batch Cabernet France. Medium Bodied. Silky Plum. Black Pepper. Rosemary



Cocktail Menu

YA DONG \$12.00

House Infused Thai Old Fashion Herbs. Served As A Shot,
Beer Back & Pickled Lime

THAI MICHELADA \$14.00

Lager. Spicy Valentina. FH Tamarind Sauce. Soy Sauce.
Prik Klur. Lime

"KOOK GIG" \$13.00

"Quickie " Singha On Ice (this is how Thai drink beer)
& a shot of Spiced Rum



OOPSY DAISY \$15.00

Dewar's Scotch Whiskey, honey, ginger, lemon,
Mekhong Thai Whisky mist

HOUSE GIN \$14.00

Anchan Blue Flower Infused Gin. Rose Water.
Lemon. Black Peppercorns

ISLAND THAI TEA \$16.00

Spiced Rum. Pineapple juice. lemon juice. coconut cream.
Farmhouse Thai tea

THAI LADY \$15.00

Zubrowka Vodka. Pink Guava. Saline. Velvet Falernum.
Thai Rose Bitters

M-A-K-R-A-M \$15.00

Pueblo Viejo Tequila. Tamarind Shrub. Angostura Orange.
Dehydrated Chili

OLD SIAM \$15.00

Makers Mark Whisky, Maraschino Cherry,
Lemongrass Simple, Orange Oil, Bitters

FULL MOON PARTY BOWL \$65.00

(Great for Party!! Disco Light)

Plantation 3 years Rum. Thai Lager. Peach. Fresh
Strawberries & Lime. Tajin

Sweet treats

RUK NA PLATTER (2-4 people) \$38.00

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

MANGO STICKY RICE (Seasonal) \$12.00

Manila Mango. coconut sticky rice. Delicious!

THAI VACATION \$15.00

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

CHOCO CAKE \$15.00

Moist chocolate cake filled with rich chocolate
glazed cashew and housemade coconut icecream

BLUE COCONUT SOFT SERVE \$7.00

House blue coconut soft serve (butterfly pea flower)
toasted coconut mixed over ice cream cup

ROTI-PANDAN \$16.00

The vanilla of Southeast Asian, pandan sauce, coconut sorbet
with crispy roti

FARMHOUSE CROISSANT BREAD PUDDING \$16.00

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

****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



“GODMOTHER SAUCE” **\$19.00 / 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**



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.**

**Farmhouse Kitchen Thai Cuisine
Portland, Oregon**

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Thank you

