



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



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

"MIENG KUM BITE"

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

NEUA NUM TOK ROLL +\$3

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

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

Special



VOLCANO CUP

\$34.95

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.



CRISPY BRANZINO

\$42

Fried whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot, and garlic chili lime vinaigrette



FRESH OYSTER

27/50

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

KAI YANG SOM TUM

\$37.95

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



LITTLE LAO TABLE

\$179

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 2 LOBSTER TAIL



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





FARMHOUSE

SPECIAL DRINKS



SINGLE & READY TO FLAMINGO

\$115

Think sexy. wind-blown hair. All you need is this party-size flamingo punch bowl. Absolut Elyx. St. Germain elderflower. Giffard Violet. Chrysanthemum syrup. lemon and rose water.

SHARING FOR 2 - 4 PEOPLE



SLUSHY RITA

\$17

Frozen passion fruit margarita. orgeat. lemon. angostura bitters



MAKE A WISH

\$19

Magic cocktail served in Aladdin Tea set with smoky effect. Malfy Gin Rosa infused Hibiscus Tea. St Germain Elderflower Liqueur. Grapefruit. Citrus. Aromatic bitters

CHA CHA CHA

\$37.95

Seriously Bomb Axx Margarita. Tequila Blanco. Lime. Chili Infused Fish Sauce



PENICILLING

\$17

Our version of slushy penicillin; scotch whiskey. Ginger. Local honey. fresh lemon and chili salt rim.



MEKHONG

\$18

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



ISLAND THAI TEA

21 / 75

reg / party size

Absolut Elyx vodka. pineapple. lemon. Thai iced tea. coconut milk.

require a credit card deposit. Pineapple bowl is available for sale for \$500. All Sales are final. No refunds or Returns.

HELLO GORGEOUS

\$18

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





กินเล่น STARTERS

Vegan Fresh Rolls (GS, Vegan) 13.95

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, Sesame and vermicelli noodle. Chili peanut sauce and spicy cilantro

Pumpkin Fries (Vegan) 13.95

Thai Kabocha, curry battered, peanut, sweet and sour plum sauce

Samosa (Vegan) 13.95

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

Crispy Calamari 16.95

Curry battered served with spicy cilantro dipping sauce

Farmhouse Wings 16.95

Crispy organic wings, basil, chili plum sauce, Thai pickle

Roti Mataba 16.95

Stuffed roti with curry chicken, potato, onion, peanut, yellow curry served with cucumber salad and yellow curry dip

Neua Num Tok Rolls 18.95

Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

“Mieng Kum Kung” 15.95

Crispy crusted tiger prawns, traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, sesame roasted coconut & peanuts w/ Tamarind sauce

ยำ SALAD



Papaya Salad (GS) 15.95

Medium Hand shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans.

Dressing choices: Classic (dried shrimps and peanut)

+ \$2 for salted crab or fermented fish +\$5 for grilled shrimps

Pomelo Tower 14.95

Pomelo, crispy shallots, lemongrass, cilantro, chili, kaffir lime, mint, and sweet chili sauce served with crispy wonton

+ \$5 for grilled shrimps

Larb Salad Medium Spicy 16.95

Northern Thai style. roasted rice, shallot, garlic, chili, served with garden vegetable

Tofu OR Minced Pork
Shrimps +5

Wagyu Beef +5
Crispy Pork Belly +5

แกง CURRY

Choice of Veg/ Tofu / Pork/ Chicken Wagyu Beef +5
Crispy Pork Belly +5 Prawns +5 Combination Seafood +12

Red Curry 16.95

bell pepper, bamboo shoots, basil **MED**

Green Curry 17.95

grilled eggplant, bell pepper, bamboo, basil **MED**

Yellow Curry 17.95

potato, onion and crispy shallot



ต้ม SOUP

Choice of Veg / Tofu / Chicken Prawns +5
Combination Seafood +12

Tom Yum 8.95 / 16.95

Hot and Sour soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass, and long coriander **Medium**



(GS = Gluten Sensitive)

ก๋วยเตี๋ยว NOODLE SOUP

Tofu Noodle Soup (Vegan, GS Option Available) 15.95

Fresh rice noodles, vegetable broth, tofu, Asian broccoli, carrots, bean sprouts, cilantro, and green onion

Chicken Noodle Soup (GS Option Available) 16.95

Chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots

Tom Yum Noodle Soup 22.95

Mixed Seafood, egg noodle, broccoli, bean sprouts, [peanut](#), crispy wonton, with spicy tom yum broth **Medium**



FARMHOUSE KITCHEN THAI CUISINE



พิเศษ SPECIAL

Crispy Branzino (Limited) 42.95

Fried whole Branzino served over hot metal plate; steamed cabbage, cilantro, crispy shallot, and chili garlic lime sauce **Medium**

Run Juan Seafood Sizzling (GS Option Available) 37.95

Assorted seafood; calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, green peppercorn, Thai eggplant, Served with white rice

Crab Fried Rice (GS) 37.95

Crab and shrimps fried rice, double eggs, shrimp paste, onion, tomato, cilantro, [sesame](#) oil, crispy shallot. Served with bone broth. **Add \$2 for SPICY version**

Basil Bomb 40.95

Thai chili basil stir-fried with assorted seafood; shrimps, calamari, scallop, manila clams, PEI mussels, minced pork, crispy pork belly, bell peppers, fried egg over rice **Medium**

Lobster Tail Pad Thai 55.95

Main Lobster tail, rice noodles, cage free egg, bean sprouts, chive, shallot [peanuts](#), crispy wontons, 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 chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and blue rice

24 Hours Beef Noodle Soup 37.95

Slow cooked bone-in beef short rib, egg noodles, broccoli, basil, bean sprouts, cilantro, green onion. **Medium**

Khao Soi Neua 35.5

Slow-cooked boneless beef short rib in northern Thai yellow coconut curry, egg noodle, bean sprouts, shallot, green mustard, cilantro and condiments

“Seau Rhong Hai” Grilled Flank Steak 35.95

Grilled Snake River Farm Wagyu flank steak, grilled broccolini, roasted rice, spicy tamarind sauce, Served with sticky rice, 151

Panang Neua 41.95

Slow braised bone in short rib in a panang curry grilled broccolini, bell pepper, onion, and fried basil. Blue Rice

**This dish was a reminiscent of Chef Kasem “Pop”’s childhood where he cooked a large meal for his entire family*

ผัดผัสดำ STIR FRIED

Choice of Veg/ Tofu / Pork/ Chicken Wagyu Beef +5
Crispy Pork Belly +5 Prawns +5 Combination Seafood +12
Add fried Egg +2.5

Thai Fried Rice (GS Option Available) 17.95

Cage free egg, [sesame](#) oil, onion, tomato, Asian broccoli, green onion, cilantro

Pad Thai 17.95

Thin rice noodles, cage free egg, bean sprouts, chive, shallot, [sesame](#) oil, [peanuts](#)

Pad See You (GS Option Available) 17.95

Flat rice noodles, [sesame](#) oil, cage free egg, carrot, Asian broccoli

Pad Kee Mow (GS Option Available) 17.95

Flat rice noodles, bamboo shoots, [sesame](#) oil, bell pepper, basil, onion, tomato, **Medium**

Spicy Asian Broccoli (GS Option Available) 16.95

House xo sauce, chili **Medium**

Spicy Eggplant (GS Option Available) 16.95

Bell pepper, garlic, basil, Thai chili **Medium**

Kid's Menu 12

Under the age of 10

Fried Chicken over rice

Fried Shrimps over rice

Chicken Noodle Soup

Flat Rice Noodle w/ egg, tofu and broccoli

SIDE

Jasmine rice	3	Peanut sauce	4
Brown rice	3.5	Cucumber salad	4
Sticky rice	3.5	Steamed veg	4
Crispy roti	3	Steamed noodles	4
Bone broth	4	Fried Egg	2.5



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Farmhouse Kitchen Thai Cuisine Jack London Square
336 Water St. Oakland, CA 94607

20% gratuity included for parties of 6 or more.
3 Credit Cards Max/Table OR additional charges may apply.
All menu & prices are subject to change without notice.
Corkage fee: \$25/bottle first two (750ML). Third bottle onwards \$35/bottle (750ML)
Carry-in dessert fee: \$2.5/person
120 minutes per seating as a courtesy to later reservations.
Not responsible for lost or damaged articles or feelings.

Beverages

COKE/DIET/SPRITE/GINGER ALE NO REFILL	4
SAN BENEDETTO SPARKLING/MINERAL 500ML	8
ANCHAN BLUE LIMEADE HIGH ANTIOXIDANT	6.9
LICHEE COUGOU ICED TEA UNSWEETENED BLACK TEA	6.9
CLASSIC THAI TEA OR COFFEE CREAMY & SWEET SHAVED ICE	6.9
HOT DRIP VIETNAMESE COFFEE CONDENSED MILK	6.9
RED BULL (ORIGINAL/SUGAR FREE/TROPICAL /WATERMELON)	6.9
WHOLE YOUNG COCONUT, THAILAND	8.8

Silk Road Tea

7

TIEGUANYIN FLORAL/ BUTTERY/ 1ST PLACE NORTH AMERICA TEA CHAMPIONSHIP
GENMEICHA TOASTY/ SENCHA GREEN/ ROASTED BROWN RICE
JASMINE SILVER TIP FRAGRANT GREEN & JASMINE FLOWERS
CHAMOMILE COMFORT & SOOTHING/ CAFFEINE FREE
LEMONGRASS LAVENDER AROMATIC / CLEAN / CAFFEINE FREE

Draft Beer

THAI LAGER, SINGHA - BOTTLED THAILAND	8
ORIGINAL PATTERN OAKLAND PALE ALE OR DOUBLE IPA	8
JUICY HAZY IPA/ DRAKE'S BREWING SAN LEANDO	8
MOMMENPOP BLOOD ORANGE SPRITZ	17

Cocktails

ISLAND THAI TEA Absolut Elyx Vodka. Pineapple. Lemon. Thai Iced Tea. Coconut Milk. Served in Limited Pineapple Copper <i>Extravaganza version is available. Require a credit card deposit!</i>	21 / 75
MISS THAILAND Absolut Vodka. Gifford Wild Elderflower Pineapple. Tamarind. Palm Sugar. Ginger, Lemongrass. Served in Seashell	19
SUNSET@JACK LONDON Aperol. Tequila Blanco. Lemon. Sweet Coconut Milk	16
CHA CHA CHA Seriously Bomb Axx Margarita. Tequila Blanco. Lime. Chili infused Fish Sauce	17
OOLEANG Thai Espresso-Tini. Japanese Nikka Coffey Vodka. Cold Brew. Mr Black liqueur	17

HELLO GORGEOUS Mekhong Thai Rum. Pink Guava. Homemade Aromatic Jasmine Early Grey Cordial. Orange Bitters. Flashing Light. Substitute for Red Bull Tropical or Watermelon +\$5	18
MADAM BUTTERFLY Anchan Butterfly Flower infused Gin. Rose Bitters. FH Lemongrass Simple. Lemon. Black peppercorns	16
KICKASS NEGRONI Del Maguel Vida Mezcal. Campari Carpano Antica. Ancho Reyes Chili	19
OLD SIAM Batched in House Barrel: Highwest Double Rye. Simple. Maraschino Cherry. Aromatic Bitters. 24K Gold	19

MAKE A WISH Magic is served in Aladdin Tea Set with smoky effect. Malfy Gin infused Hibiscus Tea. St Germain Elderflower. Grapefruit. Citrus. Aromatic Bitters	19
HIBISCUS HIGHBALL Bulliet Bourbon. Hibiscus Tea. Lemon. Lavender Bitters. Top with Brut Reserva Substitute for Red Bull Original or Sugar-Free +\$5	17
UNDER THE SEA Magical Mermaid Dust infused Blanco Tequila. Chili. Lime. Ducky Friend	16
MEOW MULE Small Batch Vodka. Thai Basil. Lime. Ginger Juice. CO2	16
3 ISLANDS MAI THAI Royal Standard Rum. Small Hands Orgeat. Pineapple Juice. Lime Tiki Bitters	17

Wine

SPARKLING

CAVA BRUT NV, MARQUÉS DE CÁCERES, SPAIN 14/64 Lively Effervescence. Citrus fruits with notes of brioche. Ideal for any celebration
NV BRUT ROSE, POL CLÉMENT, FRANCE 13/58 Fruit forward. Refreshing. Long lasting red currant. Minerality
CHAMPAGNE, PERRIER JOUËT, FRANCE 130 Elevate your celebration with this exquisite Champagne. Delicately floral with hints of citrus, this champagne embodies elegance and luxury, perfect for toasting to life's special moments

PINK

ROSÉ, THE SAINTE MARGAURITE, COTES DE PROVENCE, FRANCE 15/70 Transport yourself to the sunny shores of Provence. Vibrant fresh red fruits, floral aromas, and a crisp finish

WHITE

DRY RIESLING, TREFETHEN, OAK KNOLL, NAPA 2022 15/70 Green papaya, peach, and orange blossom. Lively on the palate. Mouthwatering acidity. Mineral notes
RIBOLLA GIALLA, CANTINA PUIATTI, ITALY 15/70 Comparable to Pinot Grigio. Unique grapes of Friuli. Ripest apple, fresh cut white flowers. Wild Honey. Salt. Herbs
SAUVIGNON BLANC, MOHUA, NEW ZEALAND 16/75 Dive into the lively flavors of tropical paradise, bursting with zesty citrus, lemongrass, and juicy fruits
CHARDONNAY, RAEBURN, RUSSIAN RIVER VALLEY 2021 16/75 Dive into the lively flavors of tropical paradise, bursting with zesty citrus, lemongrass, and juicy fruits

RED

PINOT NOIR, CAMBRIA, JULIA'S VINEYARD, SANTA BARBARA 17/80 Light & refreshing. Balanced of earth, red fruit and crushed seashells. Satisfying long finish
CÔTES DU RHÔNE, JEAN-LUC COLOMBO, FRANCE 15/70 90Points - A crowd-please!! Addicting & complex. Violet. Cassis. Cherry Puree. Hints of Garrigue. Silky Edged Finish
MALBEC BLEND, BODEGAS CARO, MENDOZA ARGENTINA 16/75 94Points - Awesomeness mixture of bold & complexity. Creamy tannins with persistent freshness. Argentina's identities meet Bordeaux style. <small>Made by world famous winemakers: Domaines Barons de Rothschild (Lafite) & Nicolás Catena</small>
CABERNET SAUVIGNON, OPOLO, PASO ROBLES 18/85 93Points - Rich luscious depths of dark fruits, cedar, caramel and tea. Sleek, chewy tannins with balanced finish

OPUS ONE 'OVERTURE', OAKVILLE, NAPA VALLEY 42 Multi Bordeaux Blend of 2018 & 2019. The 2nd wine of Opus One. Notes of bright cherries and dark plums, mingled with an earthy mid-palate. The finish is long and rich with smooth tannins, notes of cedar and vanilla	3oz coravin
OPUS ONE 2017, OAKVILLE, NAPA VALLEY Limited 900 Bordeaux Blend. The world-renowned winery started as a project between Robert Mondavi and Bordeaux great Baron Philippe de Rothschild. Harmonious aromatic balance of rich dark fruit, stems of roses, seductive flavors of black cherry, fine-grained evolve into a long, supple finish	

SPIRITS

Liqueurs

APEROL	11
CARPANO ANTICA VERMOUTH	11
LUXARDO MARASCHINO	11
CHAMBORD	12
ST.GERMAIN	12
GRAND MARNIER	11
PIERRE FERRAND DRY CARACOU	12
DOMAIN DE CANTON	12
D.O.M BENEDICTIVE	12
DISARONNO	13
KAHLÚA	12
MR. BLACK LIQUERS	12
GODIVA CHOCOLATE	15
CHARTREUSE (GREEN)	15

Vodka

ABSOLUT	12
TITO'S	12
ABSOLUT CITRON	12
ABSOLUT GRAPEFRUIT	12
ABSOLUT MANDARIN	12
ABSOLUT VANILLA	12
ABSOLUT WATERMELON	12
HANGAR ONE	13
KETEL ONE	13
ABSOLUT ELYX	14
NIKKA COFFEY	15
GREY GOOSE	15

Gin

MONOPOLOWA	12
BOMBAY SHAPPHIRE	13
HENDRICK'S	14
TANQUERAY NO 10	14
ST. GEORGE BOTANIVORE	14
JUNIPERO GIN	15
SIPSMITH GIN	15
MONKEY 47	19

Tequila

OLMECA ALTOS PLATA	12
DON JULIO BLANCO	15
DON JULIO REPOSADO	16
DON JULIO ANEJO	18
PATRON BLANCO	15
PATRON REPOSADO	16
PATRON ANEJO	18
OCHO PLATA	17
CASAMICO BLANCO	17
CASAMICO REPOSADO	19
AVION BLANCO	14
AVION CRISTALINO ANEJO	34
AVION RESERVA 44 EXTRA ANEJO	38

Mezcal

XICARU SILVER	14
XICARU REPOSADO	16
CASAMICOS MEZCAL JOVEN	26
DEL MAGUEY VIDA	14
DEL MAGUEY VIDA DE MUERTOS	16
DEL MAGUEY CHICHICAPA	24
DEL MAGUEY LAS MILPAS	24
DEL MAGUEY SAN LUIS RIO	24
DEL MAGUEY MINERO	26
DEL MAGUEY PAPANOTE DE PUEBLA	30
DEL MAGUEY TOBALA	30

Cognac

HENNESSY VS	17
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Rum

ROYAL STANDARD	12
MALIBU COCONUT RUM	12
PLANTATION 3 STARS SILVER	12
PLANTATION DARK DOUBLE AGED	13
GOSLINGS BLACK SEAL	13
KOHANA HAWAIIAN AGRICOLE RUM KEA	15
KOHANA HAWAIIAN AGRICOLE RUM KOHO	18

Scotch

JOHNNIE WALKER RED LABEL	13
JOHNNIE WALKER BLACK LABEL	14
CHIVAS REGAL 12YR	14
DEWAR'S 12YR	14

Japan

SUNTORY TOKI	14
KIKORI	19
HIBIKI HARMONY	25

Whiskey

EVAN WILLIAMS	12
JACK DANIELS	12
BULLIET BOURBON	13
BULLIET RYE	13
KNOB CREEK 9YR	15
MARKER'S MARK	14
SMOOTH AMBER BOURBON	14
SMOOTH AMBER RYE	14
WOODINVILLE RYE	15
HIGH WEST DOUBLE RYE	15
HIGH WEST AMERICAN BOURBON	16
SAZERC RYE	14
WOODFORD RESERVE BOURBON	15
WOODFORD RESERVE RYE	15
TAMPLETON RYE 6YR	15
RABBIT HOLE DARERINGER SHERRY BOURBON	25

Irish

JAMESON	13
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Single Malt

THE GLENLIVET 12YR	15
THE GLENLIVET 15YR	19
MACALLAN 12YR	17
LAPHROAIG	17
LAGUVALIN 8YR LIMITED EDITION	19
OBAN 14YR	21



ACCEPTABLE FORMS OF IDENTIFICATION:

- CALIFORNIA DRIVER'S LICENSE OR IDENTIFICATION CARD
- OUT-OF-STATE DRIVER'S LICENSE OR IDENTIFICATION CARD
- U.S. MILITARY IDENTIFICATION CARD
- U.S. AND FOREIGN PASSPORTS WITH A PHOTOGRAPH
- COMBINING TWO UNACCEPTABLE IDS TO CREATE ONE ACCEPTABLE ID IS NOT PERMITTED.

EXPIRED ID CARDS WILL NOT BE ACCEPTED.

DEAR CUSTOMER, NO ALCOHOL WILL BE SERVED
TO PERSONS UNDER 21 YEARS OF AGE.
PLEASE BE PREPARED TO SHOW I.D.

FARMHOUSE KITCHEN

DESSERTS

UUU

CHOCO CAKE 12

MOIST CHOCOLATE CAKE. RICH CHOCOLATE. VANILLA ICE CREAM

THAI VACATION (GF) 14

FRESH COCONUT, STICKY RICE, COCONUT ICE CREAM
COCONUT CREAM, PEANUTS, SESAME

FARMHOUSE BREAD PUDDING 14

HOUSE FAVORITE! ORGANIC VANILLA ICE CREAM, CARAMEL SAUCE

COCONUT GRANITA (VG/GF) 12

YOUNG COCONUT JUICE CRUSHED ICE, COCONUT MEAT

COCONUT CHEESE CAKE 12

COCONUT FLAKE. WHIPPED CREAM. VANILLA ICE CREAM

THAIGIVING (VG/GF) 13

COCONUT GRANITA, COCONUT MEAT, COCONUT CREAM,
CANDIED PUMPKIN, AND TODDY PALM

“RUK NA” PLATTER 32

FUN. FESTIVE. INSTAGRAM WORTHY! CHEF’S CHOICE DESSERTS

#thaifarmhouse



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!