

FARMHOUSE KITCHEN

THAI CUISINE

Little Lao table Set

FOR 2

\$120



Vegetarian Option Available

Fresh Rolls with Peanut Sauce - Crispy Rolls - Samosa - Neua Num Tok Rolls - Papaya Salad
Panang Neua Short Ribs - Hat Yai Fried Chicken - Shrimp Fried rice - Pad Thai Tofu
Fried egg - Spicy Eggplant - Roti Bread + Blue Rice

** No Substitutions for Little Lao Table Set **

** Modifications are limited to food allergies only **

** Replacements subject to restaurant's recommendations when items are unavailable **

FARMHOUSE KITCHEN

THAI CUISINE

\$69

Tsunami Lobster

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

Disposable blanket

\$1.75 / Each



- Retains/ reflects 90% of body heat

- Waterproof and weatherproof

- Adhere sticker to secure the blanket





FARMHOUSE KITCHEN

THAI CUISINE

WEEKDAY LUNCH SET MENU (MONDAY - FRIDAY 11AM - 2:30PM) STARTING AT \$25/PERSON

SOUP

TOM YUM

spicy and sour soup, lemongrass, kaffir lime, galangal, mushroom and Thai chili paste

STARTER

(PLEASE CHOOSE TWO)

SAMOSA

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

VEGAN FRESH ROLLS (GF)

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

THAI FISH CAKES

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

FARMHOUSE WINGS

Crispy organic wings, basil, chili plum sauce

NEUA NUM TOK ROLL +2

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

ENTREE

(PLEASE CHOOSE ONE)

GREEN CURRY CHICKEN

FRIED RICE TOFU

SPICY BASIL MINCED PORK

YELLOW CURRY TOFU

SPICY EGGPLANT TOFU

PAD THAI TOFU

CRAB FRIED RICE +\$5

PANANG NEUA +\$5

PAD SEE YOU CHICKEN



FARMHOUSE KITCHEN

THAI CUISINE



ก๋วยเตี๋ยว STARTERS

Vegan Fresh Rolls (GF) 12.95

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and Vermicelli noodle. Chili peanut sauce

Chicken Satay 15.95

Grilled marinated hand cut chicken breast on skewers served with peanut sauce, roti, and cucumber

Tod Mun Kung 16.95

Authentic Thai shrimp cake mixed with pork, garlic, cilantro and mushroom soy sauce served with sweet plum sauce and cucumber

Egg Rolls 12.95

Egg rolls skin wrapped glass noodles, carrot, shiitake mushroom, black peppers, light soy sauce. Served with sweet sour peanut sauce.

Samosa 12.95

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

Thai Fish Cakes (GF Option Available) 14

Fried white fish paste with red curry, kaffir lime, green bean Served with cucumber, peanut chili sauce

Farmhouse Wings 17.95

Crispy organic wings, basil, chili plum sauce

Neua Num Tok Rolls 18.95

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

Ahi Scoops (GF Option Available) 17.95

Pan-seared sesame crusted 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 & peanuts w/ Tamarind sauce

Crispy Calamari 16.95

Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

ยำ SALAD

Papaya Salad (GF) 14.95

Spicy!! 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. +\$3 for grilled shrimps

Herbal Rice Salad 13.95

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

Larb (GF) 16.95

SPICY!! Salad, cucumber, dill, shallot, green onion, cilantro and roasted rice served with fresh Asian herbs.

Choice of Minced Pork/ Chicken

Wagyu Beef +4 Prawns +4.5 Combination Seafood+6.5

"Nam Khao Tod" 17.95

Thai fermented pork sausage, crispy red curry rice, chili, ginger, peanuts and fresh Asian herbs.

ปลา SPECIAL

Mok Salmon 29.95

Country style grilled Wild King Salmon in banana leaf. oyster mushroom, lemongrass, dill, shallots, grilled asparagus, spicy cilantro lime sauce. Blue rice.

"Seau Rhong Hai" 29.75

Grilled Snake River Farm Wagyu flank steak, grilled broccolini, house tamarind, and roasted rice sauce. Served with sticky rice

Pineapple Fried Rice 34

Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot and egg. Served in fresh whole pineapple

Crispy Branzino ***Limited 36

Crispy whole Branzino fish with sweet tamarind sauce, fried shallot Served with mango salad and brown rice

24 Hours Beef Noodle Soup 30.95

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

Run Juan Seafood Sizzling (GF Option Available) 29.95

Assorted Seafood; Calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, green beans Served with white Rice

Crab Fried Rice (GF) 31.95

Jumbo lump crab meat, double eggs, twice cooked rice shrimp paste onion, tomato, cilantro, wrapped in lotus leave Served with bone broth. Add \$2 for **SPICY** version

Live Lobster Pad Thai ***Limited 35.95

Maine Lobster, thin rice noodles, cage free egg, bean sprouts, chive, shallot Peanuts, crispy wontons, bonito flakes and Thai seafood sauce

++\$12 for whole live Maine Lobster (1.25 lbs)

(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

Hat Yai Fried Chicken 27.95

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

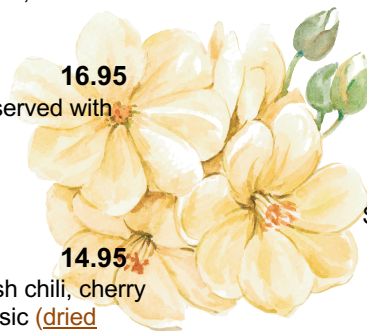
Kai Sam Ros 27.95

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

Panang Neua 34.95

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*



ต้ม SOUP

Choice of Veg/ Tofu Organic Chicken +2.5 Prawns +5

Tom Kha (GF) 16.95
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass and long coriander

ก๋วยเตี๋ยว NOODLE SOUP

Tofu Noodle Soup (GF) 15.95
Fresh rice noodles, vegetable broth, tofu, Asian broccoli, zucchini, carrots, bean sprouts, cilantro and green onion

Chicken Noodle Soup (GF) 18.95
Shredded organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots

จานด่วน THAI STREET FOOD

Choice of Veg/ Tofu Pork/ Chicken +2.5 Wagyu Beef +5
Crispy Pork Belly +8 Prawns +5 Combination Seafood +8
Add fried Egg +2.5

Red Curry 17.95
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

Thai Fried Rice (GF Option Available) 16.95
Cage free egg, onion, tomato, green onion, cilantro

Pad Thai (GF Option Available) 16.95
thin rice noodles, cage free egg, bean sprouts, chive, shallot **Peanuts,**

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

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

Asian Broccoli (GF Option Available) 17.95

Spicy Eggplant (GF Option Available) 17.95

Spicy String Bean (GF Option Available) 17.95

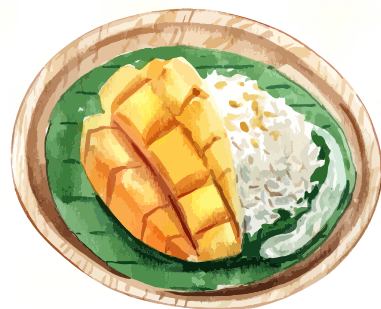
SIDE

Jasmine rice	3	Peanut sauce	7
Brown rice	3.5	Cucumber salad	4
Sticky rice	3.5	Steamed veg	5
Crispy roti	3	Steamed noodles	4
Bone broth	4	Fried Egg	2.5

Kid's Menu 10

Under the age of 10

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



We use Mary's Organic Chicken, All-Natural Pork, Wagyu Beef, and Local Organic Tofu
In Order to Prepare Your Food in Timely Manner, No Substitutions Please

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: Maximum 2 bottle per party;
First \$45/bottle (750ML). Second bottle onwards \$85/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.

เครื่องดื่ม

BEVERAGES

Soda:

Coke/Diet/Sprite/Ginger Ale/Root Beer	4
Olipop –Cherry Vanilla stevia sparkling tonic, probiotics, 3% fruit juice	5
Q Tonic/ Ginger Beer	5
Black Iced Tea unsweetened peach black tea	5
Thai Iced Tea sweet creamy	5.5
Anchan Blue Limeade butterfly pea flower, high antioxidant	5.5
Sparkling/ Flat Water Saratoga, Utah 12oz	6
Fresh Whole Coconut	7.5

ชาร้อน

HARNEYS & SON TEA 5

Earl Grey 'Paris'	fruity black tea, bergamont, vanilla
Dragon Pearl Jasmine	floral jasmine flowers
Bangkok Green	green, ginger, coconut, lemongrass
Japanese Sencha	fine green tea
Chammomile Lavender	floral herbal tea
Peppermint	aromatic, crisp, help digestion
Blooming Flower 7	jasmine, green, calendula, can steep up to 3 times

เบียร์ BEER

เบียร์สด

DRAFT 8

Farmhouse Thai Witbier
Farmhouse Phuket IPA
Coronado Seacoast Pilsner
Anderson Valley Boont Amber Ale

เบียร์ขวด

BOTTLED

Singha, Thailand	7
Stem Off-Dry Cider Colorado	8
Schneider Aventinus Doppelbock, Germany	12
Fruili Strawberry Beer, Belgium	12
Stiegl Radler Grapefruit, Austria	8

ค็อกเทล

COCKTAILS

SUMMER SPRITZ 14

Aperol. Sparkling Wine. Pressed Grapefruit. Simple

MADAM BUTTERFLY 14

Anchan Butterfly Flower Infused Gin. Rose Water. Black Peppercorns. Lemongrass. Lemon

FRESH CURRY 14

St. George Green Chili Vodka. Ginger Puree. Lemongrass. Basil. Lime. Thai Bitters.

THAI MULE 14

Vodka, ginger puree, fresh mint, CO2

ISLAND MAITHAI 15

White & dark rum, pineapple, lime, orgeat, tiki bitters

UNDER THE SEA 15

Chili Infused blanco tequila, lime, mermaid dust

KICKASS NEGRONI 17

Vida Mezcal. Campari. Carpano Antica Vermouth. Ancho Reyes Chile

OLD SIAM 22

Batched In-House Oak Barrel: Woodinville Rye. 24K Gold. Maraschino Cherries. Aromatic Bitters

ไวน์

WINE

Scarpetta Prosecco DOC, Italy 2018 13/60

Light. Floral. Vibrant. Honeydew. Melon

Delamotte Brut Champagne, France 98

Powerful Fine Wine. Fresh. Round. Lemon Curd. Spring Blossom. 92points

Maison Foucher Rose, Cuvee NV Crémant de Loire 65

Bright. Frothy Mousse. Quince. Flinty Minerality. Bouncy Finish

Skylark Pink Belly Roés Mendocino 14/65

Dry. Fresh Provençal Inspired Rose. Aromatic. Crisp. Juicy Cherry. Savory Watermelon

Weingut Fürst Elbling, Mosel 2018 (1 Ltr) 13/70

Bone Dry. Bright. Meyer Lemon. Wild Meadow Flowers. Jasmine. Zippy Carbonation

Cadre Sauvignon Blanc Edna Valley 14/65

Med Bodied. Aromatic. Round. Mineral Driven. Passion Fruit. Spicy Green Herbs. Coriander

Monte Tondo Soave Classioco Italy 13/60

Med-Full Bodied. Fresh. White Spring Flower. Nectarine Zest. Hazelnuts. Long Finish

Au Bon Climat Chardonnay, Santa Barbara 2017 15/70

Full Bodied. Mouth Filling Citrus Fruit. Sweet Oak Finish. Complex

Scarpa La Selva di Moirano Italy 12/55

The World's Only Dry & Aged Brachetto. Delicious. Light-Med Bodied. Grippy Tannins. Cherry Milk Chocolate

Imagery Pinot Noir, Sanoma 2019 15/70

Balanced, smooth, jammy strawberry & cherry, rose petals, white pepper, round tannins

Bella Grace Zinfandel Amador County 13/60

Double Gold Medal. Roasted Coconut. Wild Cherry. Vanilla. Juicy Long Lingering Finish

Set in Stone Cabernet Sauvignon Alexander Valley 2017 19/90

Superb! Velvety Rich. Elegant. Lush Black Plum. Supple Tannins. Long Lasting Forever





สุรา
9
SPIRITS

ลิเกี้ยว
LIQUEUR

ST.GERMAIN	10
GIFFORD ELDERFLOWER	10
CHAMBOARD	11
CAMPARI	10
APEROL	10
DISARONNO	10
GRAND MARNIER	11
CARPANO ANTICA VERMOUTH	10
JAGERMEISTER	9
KAHLUA	10
ST GEORGE RASPBERRY	11

วอดก้า
VODKA

LUKSUSOWA	10
TITO'S	11
ABSOLUT	10
ABSOLUT PEARS	10
ABSOLUT LIME	10
ABSOLUT VANILLA	10
ABSOLUT ELYX SINGLE ESTATE	13
ST.GEORGE GREEN CHILE	12
HANGAR ONE	12
HANGAR ONE KAFFIR LIME	12
KETEL ONE	13
CHOPIN	14

จิน
GIN

BUTTERFLY PEA INFUSED HOUSE GIN	10
BUMMER & LAZARUS	14
UNCLE VAL'S BOTANICAL	13
ST.GEORGE TERRIOR	12
ST.GEORGE BOTANIVORE	12
BOMBAY SHAPPHIRE	12
TANQUERAY	12
PLYMOUTH	14
BULLDOG	12
HENDRICK'S	13
MONKEY 47	16

รัม
RUM

ROYAL STANDARD	10
PLANTATION 3 STARS SILVER	10
PLANTATION DARK DOUBLE AGED	12
MYER'S DARK	11

เตกีล่า
TEQUILA

EL JIMADOR	10
HERRADURA BLANCO	11
HERRADURA REPOSADO	13
DON JULIO BLANCO	14
DON JULIO 1942	45
VOLCAN DI MI TIERRA BLANCO	14
FORTALEZA BLANCO	14
CASA NOBLE REPOSADO	18
CASAMIGOS REPOSADO	17
ARETTE REPOSADO	12
QUI PLATINUM EXTRA ANEJO	19
PATRON BLANCO	14
PATRON REPOSADO	17
PATRON ANEJO	20

เม็กซิคัล
MEZCAL

DEL MAGUEY VIDA	13
MONTELOBOS	14
KIMO SABE ANEJO	20

วิสกี้

WHISKEY

SCREWBALL PEANUT BUTTER	11
JACK DANIELS	11
TEMPLETON RYE	11
BULLIET SMALL BATCH RYE	12
JAMESON	12
JAMESON CASKMATES IPA	13
JAMESON BLACK BARREL	15
MITCHTER'S SINGLE BARREL RYE	14
REDEMPTION RYE	11
BASIL HAYDEN'S DARK RYE	17
HIGH WEST CAMPFIRE	16

เหล้าญี่ปุ่น

JAPANESE WHISKY

SUNTORY TOKI	12
HIBIKI HARMONY	25
KIKORI	17

เบอร์เบิ้ล

BOURBON

BULLEIT	12
FOUR ROSES SMALL BATCH	14
FOUR ROSES SINGLE BARREL	16
MAKER'S MARK	13
WOODFORD RESERVE	15
BASIL HAYDEN'S	14
OLD FORESTER 1870	16
SONOMA BOURBON	15
ANGEL'S ENVY	18
JOSEPH MAGNUS	32
BOOKER'S	34

สก๊อตช์

SCOTCH

CHIVAS REGAL 12YR	13
DEWAR'S 12YR	14

คอนญัก

COGNAC

HENNESSY VSOP SPECIAL	28
REMY MARTIN XO	40

วิสกี้เกิดมอลท์สก๊อตช์

SINGLE MALT SCOTCH

HIGHLANDS:	
MACALLAN 12YR DOUBLE CASK	17
OBAN 14YR	21
DALMORE 15 YR	34
GLENLIVET 12 YR	17
GLENFIDDICH 12 YR	17
SPEYSIDE:	
CAMPBELTOWN:	
GLEN SCOTIA 15 YR	28
ISLAY:	
LAPHROIG 10 YR	14
LAGAVULIN 16 YR	30
LOWLANDS:	
AUCHENTOSHAN THREE WOOD	28
AUCHENTOSHAN 21 YR	45
BLENDED SCOTCH	
DEWAR'S WHITE LABEL	11

เมนูขนมหวาน

desserts menu

THAI VACATION 14

fresh coconut. sticky rice. coconut ice cream
coconut cream. peanuts and sesame (GF)

CHOCO CAKE 13

moist chocolate cake. rich chocolate and vanilla ice cream

FARMHOUSE BREAD PUDDING 14

house favorite! vanilla ice cream and caramel sauce

THAI TEA CREPE CAKE 14

house made thin layer crepe.
fresh cream & Thai tea custard.

GREEN TEA CREPE CAKE 15

housemade thin layer crepe.
fresh cream & green tea custard.

MANGO STICKY RICE (SEASONAL) 12

famous thai dessert. creamy and sweet sticky rice (GF/VG)

“RUK NA” PLATTER 32

fun.festive. instagram worthy! chef's choice desserts

