

ก๋วยเตี๋ยว  
STARTERS

# FARMHOUSE KITCHEN

THAI CUISINE

Dinner

วิลเลจ  
SPECIAL

**Vegan Fresh Rolls** 9.95  
Fresh rice paper roll, Ota Tofu, mixed green, bean sprouts, mint, cilantro and Vermicelli noodle. Chili peanut sauce  
*Add \$2 for shrimp*

**Samosa** 11.95  
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

**"Nam Prik"** 11.95  
Charred tomato chili jam, organic minced pork, cilantro and green onion. Served with grilled broccolini

**Chicken Wings** 11.95  
Crispy wings buttermilk battered, chili plum sauce

**Neua Num Tok Rolls** 14  
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

**Ahi Scoops** 14  
Pan-seared sesame crusted Ahi tuna\*, cucumber, seaweed salad, crispy yam, dill, lemongrass, chili lime  
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**"Mieng Kum Kung"** 13  
Crispy crusted prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with Tamarind sauce

**Crispy Calamari** 12.95  
Curry battered Monterrey squid, onion, spicy pepper, cilantro lime sauce

**Larb Tuna** 13.95  
Spicy! Esan style Diced Fresh Maguro tuna\* green onion, cilantro, dill, long coriander, dehydrated chili served with sour mango and wonton chips  
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

**Thai Fish Cake (Tod Man)** 11.95  
White fish, fresh kaffir lime, red curry paste, sliced long bean, cucumber peanut relish

ต้ม  
SOUP

Choice of tofu, vegetable. Organic chicken +1, Shrimps +4

**Tom Kha** 8/ 14  
Coconut soup, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander

**Tom Yum** 8/ 14  
Chiangmai Style. SPICY & Sour bone broth, mushroom, tomato, galangal, kaffir lime, lemongrass, and long coriander

**Tom Zapp Beef** 16  
Herbal beef stewed in SPICY & Sour broth, roasted rice, mushroom, galangal, kaffir lime leaves, lemongrass, bean sprouts, broccoli and long coriander

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SALAD

**Papaya Salad OR Mango Salad** 12.95  
Spicy! Hand shredded, fresh chili & lime, cherry tomato, Thai long beans, peanuts *Add \$1 Salted Crab OR Fermented fish / Add \$4 Grilled Shrimps*  
*Add \$4 Willamette Valley Crispy Pork Belly*

**Herbal Rice Salad** 14.5  
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!*

**Beef Salad** 15  
Snake River Farm Wagyu Beef, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables

**Yum Moo Krob** 15  
House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables

**"Nam Khao Tod"** 14.5  
Thai fermented Pork Sausage, crispy red curry rice, ginger, chili, and peanuts with fresh Thai herbs *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*

**Mok Salmon** 25  
Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, oyster mushroom, lemongrass, dill, shallots, spicy cilantro lime sauce & Blue Rice

**Kang Kua Kung** 26  
One of a kind Southern shrimps curry made with **SPICY** fresh red turmeric roots sprinkled w/ kaffir leaves & young coconut meat. Blue rice

**Run Juan Seafood Sizzling** 27  
Assorted Seafood; salmon, calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice

**Crab Fried Rice** 26  
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*

**BBQ Kai Yang** 26  
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** 25  
Southern Style. Mary's Organic Chicken breast, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice

**Panang Neua** 30  
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.*

ก๋วยเตี๋ยว  
NOODLE SOUP

**Tofu Noodle Soup** 13.5  
Fresh rice noodles, vegetable broth, Organic Tofu, spinach, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion

**Chicken Noodle Soup** 14.5  
Fresh rice noodles, Chinese kale, bean sprouts, cilantro, green onion, fried shallots and aromatic garlic oil

**Tom Yum Noodle Soup** 18.5  
Assorted Seafood: salmon, calamari, shrimp, scallops. Egg noodles in SPICY & Sour broth, spinach, broccoli, bean sprouts, cilantro, green onion, peanuts, house garlic oil and crispy wontons

**24 Hours Beef Noodle Soup** 26  
Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, broccoli, basil, bean sprouts, cilantro, green onion, pork rind garlic oil

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CURRY

CHOICE OF Veg OR OTA Tofu

Chicken/ Pork +1 Beef +2 Shrimps +4 Seafood +5  
Homemade Crispy Pork Belly +5

**Red Curry**; bell pepper, bamboo shoots, basil 13.5

**Green Curry**; **SPICY!** eggplant, bell pepper, bamboo, basil 13.5

**Yellow Curry**; potato, onion and crispy shallot 14.5

*Our Curries are vegan based*

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

**We use Mary's Organic Chicken, All-Natural Pork & Beef**

**\*\*PLEASE INDICATE YOUR ALLERGIES**  
**NOT ALL INGREDIENTS ARE LISTED\*\***

# จานด่วน

## THAI STREET FOOD

CHOICE OF Veg OR Ota Tofu

Chicken/ Pork +1	Beef +2	Shrimps +4	Seafood +5
Homemade Crispy Pork Belly +5			
ADD Fried Egg +2			
<b>Thai Fried Rice</b>			
Cage free egg, shrimp oil, onions, tomato, cilantro			
<b>Pad Ka Pow</b>			
Thai basil, garlic, bell pepper, chili			
excellent w/ crispy pork belly & fried egg			
<b>Pad Ped</b>			
Sautéed red curry paste, lemongrass, galangal, krachai, onion, bell pepper			
<b>Pad Black Pepper Garlic</b>			
Sweet onion, green onion, cilantro			
<b>Pad Fresh Ginger Sauce</b>			
Mushrooms, white onion, green onion, fresh ginger			
<b>Pad Thai</b>			
Fresh Thin rice noodles, cage free egg, tofu, bean sprouts, chive, shallot, peanuts			
<b>Pad See You</b>			
Fresh Flat rice noodles, cage free egg, carrot, broccoli			
<b>Pad Kee Mow</b>			
Spicy Flat rice noodles, bamboo shoots, bell pepper, basil			

# ผักผัก

## SIDE VEG.

<b>Chili Cabbage</b>			
Garlic, chili oil, fish sauce			
<b>XO Chinese Broccoli</b>			
House xo sauce			
<b>Pad Asparagus</b>			
Garlic, fermented bean sauce			
<b>Spicy Eggplant</b>			
Bell pepper, garlic, basil			
<b>SIDE</b>			
Jasmine Blue rice	2.95	Peanut sauce	5
Brown rice	2.95	Cucumber salad	5
Sticky rice	2.95	Steamed veg	5
Crispy roti	2.95	Steamed noodle	4.75
Side Crispy Pork Belly	8	Bone Broth	4.75

<b>Kid's Menu*</b>	<b>8.95</b>
Under the age of 10	
Fried Chicken over Jasmine rice	
Flat Rice Noodle w/ egg, broccoli and carrot	
*DINE IN ONLY	

# "Super Fa-Rang"

## Super Delicious

**"GodMother Sauce" 17**  
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 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 \$2/person will be added for outside desserts.  
Corkage Fee: wine \$20/750ml bottle: \$3/ 12oz beer, \$8/750ml beer  
We are not responsible for lost or stolen items. Prices are subject to change without notice.

# Dinner

# เครื่องดื่ม

## BEVERAGES

Coke / Diet / 7up	3
Ginger Beer	4
Thai Tea Limeade	4
Classic Thai Tea	4
Classic Thai Green Tea	4
Homemade Soda	4

Jasmine Blossom Tea  
Tamarind Shrub  
'Anchan' Limeade (blue flower)

<b>Fresh Whole Coconut</b>	<b>6</b>
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<b>Coffee</b> <i>Giornio, Africa / Decaffeinato Ontuoso, Brazil</i>	<b>5.5</b>
<b>Hot Cocoa</b> <i>Ghirardelli premium Double Chocolate Hot Cocoa</i>	<b>5.5</b>

<b>ORGANIC HOT TEA:</b>	
<b>House (Herbal)</b>	<b>3.95</b>

**Spicy Ginger** -- cane sugar, ginger root ; *promoting elixir*  
**Fresh Mint** -- *calming & soothing*

<b>Jasmine Pearl Company, OR</b>	<b>3.95</b>
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**Indian Blue MTN** -- Black  
**Jasmine Peony** -- Jasmine Green  
**Feel Better** -- Chamomile Eucalyptus  
**Sticky Rice Puerh** -- Black Yunnan 'Nuomixiang' **4.25**  
*fermented tea leaves, can brew up to 4x*

# เบียร์

## BEER

<b>DRAFT</b>	
<b>THAI LAGER, Singha</b>	<b>6.95</b>
<b>PALE ALE, Fort George, Astoria, OR</b>	<b>7.75</b>
<b>IPA, Breakside PDX</b>	<b>7.75</b>
<b>CIDER ----- Rotating Please Ask ☺ ----</b>	<b>7</b>

# ไวน์

## WINE

<b>Brut, 'Domaine St. Vincent', Gruet NM</b>	<b>11/ 50</b>
Wake Up Your Palette. Bright & Round. Fresh Apples. Stone Fruit. Spices	
<b>Vin de Savoie, Domaine Labbe 2018 France (The Alps)</b>	<b>12/ 55</b>
Cool Kid. Herbaceous. Fresh Lemon. Green Apple & Pear. Saline	
<b>Sauvignon Blanc, Mohua 2018 New Zealand</b>	<b>12/ 55</b>
Beach Life. Fragrant. Passion Fruit. Lemon Verbena. Gunsmoke. Lingering Finish	
<b>Almost Dry Riesling, Montinore 2017 OR</b>	<b>11/ 50</b>
Slightly Sweet. Exotic Starfruit. Mango. Key Lime. White Musk. Clean Acidity	
<b>Bourgogne Chardonnay, Laroche 2017, Burgundy, France</b>	<b>12/ 55</b>
Light & Refreshing. Slightly Effervescent. Wild Strawberry. White Pepper. Zippy Finish	
<b>Rosé, Bodegas Muga 2018 Rioja, Spain</b>	<b>12/ 55</b>
Superb Dry Rosé! Peppy. White Strawberries & Watermelon. Spicy Notes	
<b>Farmhouse Red, David Hill OR</b>	<b>11/ 50</b>
Old World Style -- Rhone & Bordeaux Blend. Med Bodied. Forward Cherry Fruit. Hints of Pepper. Complex Finish	
<b>Barbera d'Asti, Vietti 2017 Piedmont, Italy</b>	<b>13/ 60</b>
Food Wine. Dry w/ Refreshing Acidity. Violets. Sweet Spices. Long Finish	
<b>Pinot Noir, A to Z 2016 OR</b>	<b>14/ 65</b>
Pretty Little Wine. Clean & Juicy. Chocolate & Cherry. Light Spiced	
<b>Rioja, Rio Madre 2016 Spain</b>	<b>11/ 50</b>
100% Graciano. Crunchy & Jammy. Baked Berry Fruits. Coffee Notes	

# COCKTAILS

<b>YA DONG</b>	<b>11</b>
House Infused Thai Old Fashion Herbs. Served As A Shot, Beer Back & Pickled Lime	
<b>Thai Michelada</b>	<b>13</b>
Lager. Spicy Valentina. FH Tamarind Sauce. Soy Sauce. Prik Klur. Lime	
<b>"KOOK Gig"</b>	<b>13</b>
"Quickie ☺" Singha On Ice (this is how Thai drink beer) & a shot of Mekhong	
<b>Tai Tall</b>	<b>13</b>
Old Overholt Rye Whiskey. Spicy Ginger Basil. Lime. CO2	
<b>Old Siam</b>	<b>15</b>
Makers Mark Whisky. Maraschino Cherry. Lemongrass Simple. Orange Oil. Bitters	
<b>House Gin</b>	<b>14</b>
Anchan Blue Flower Infused Gin. Rose Water. Lemon. Black Peppercorns	
<b>Island Thai Tea</b>	<b>14</b>
Mekhong Thai Rum. Pineapple juice. lemon juice. coconut cream. Farmhouse Thai tea	
<b>Thai Lady</b>	<b>14</b>
Zubrowka Vodka. Pink Guava. Saline. Velvet Falernum. Thai Rose Bitters	
<b>M-A-K-R-A-M</b>	<b>14</b>
Pueblo Viejo Tequila. Tamarind Shrub. Angostura Orange. Dehydrated Chili	
<b>FullMoon Party Bowl (Great for Party!! Disco Light)</b>	<b>49</b>
Plantation 3 years Rum. Thai Lager. Peach. Fresh Strawberries & Lime. Tajin	

# FARMHOUSE KITCHEN

THAI CUISINE

STARTERS

SPECIAL

## Vegan Fresh Rolls GF/ VG

Fresh rice noodle wrap, Ota Tofu, mixed greens, bean sprouts, mint, cilantro and Vermicelli noodle. Chili peanut sauce

Add \$2 for shrimp

## "Nam Prik" GF

Charred tomato chili jam, organic minced pork, cilantro and green onion. Served with grilled broccolini

## Samosa VG

Red Norland potatoes, caramelized onions, carrots wrapped in pastry skin. Served with coconut curry sauce

## Ahi Scoops GF

Pan-seared sesame crusted Ahi tuna\*, cucumber, seaweed salad, crispy yam, dill, lemongrass, chili lime

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

## Larb Tuna GF (Available Dinner)

**Spicy** Esan style Diced Fresh Maguro tuna\* green onion, cilantro, dill, long coriander, dehydrated chili served with sour mango and romaine lettuce

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

## SOUP

Choice of OTA tofu OR vegetable. Organic chicken +1, Shrimps +4

## Tom Kha GF/ VG

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

## Tom Yum GF

Chiangmai Style. SPICY & Sour bone broth, mushroom, tomato, galangal, kaffir lime, lemongrass, and long coriander

## SALAD

## Papaya Salad OR Mango Salad GF

Spicy! Hand shredded, fresh chili & lime, cherry tomato, Thai long beans, **peanuts**

Add \$1 Salted Crab OR Fermented fish

Add \$4 Grilled Shrimp

Add \$4 Willamette Valley Crispy Pork Belly

## Herbal Rice Salad VG

A traditional dish known as "Khao Yum" (Bangkok Style) Toasted coconut, **peanuts**, shredded green mango, crispy shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, peanuts with Tamarind dressing. *Mix and enjoy!*

## Yum Moo Krob GF

House crispy Pork Belly, mint, shallot, green onion, and cilantro served with garden vegetables

## GF Mok Salmon

Country Style Grilled Wild King Salmon in a banana leaf, grilled asparagus, oyster mushroom, lemongrass, dill, shallots, Spicy cilantro lime sauce & Blue Rice

## GF Kang Kua Goong

One of a kind Southern shrimps curry made with **SPICY** fresh red turmeric roots sprinkled w/ kaffir leaves & young coconut meat. Blue rice

## GF Run Juan Seafood Sizzling

Assorted Seafood: salmon, calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice

## GF Crab Fried Rice

Dungeness crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in a lotus leave, amazing Thai seafood sauce & Bone Broth *To clean your palate*

## GF BBQ Kai Yang

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

## NOODLE SOUP

## Tofu Noodle Soup GF/ VG

Fresh rice noodles, vegetable broth, Organic Tofu, spinach, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion

## Chicken Noodle Soup GF

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

## Tom Yum Noodle Soup GF

Assorted Seafood: salmon, calamari, shrimp, scallops. Egg noodles in SPICY & Sour broth, spinach, broccoli, bean sprouts, cilantro, green onion, **peanuts**, house garlic oil and crispy wontons

\*\*\*Please indicate your allergies\*\*\*

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

We use Mary's Organic Chicken, All-Natural Pork & Beef



CHOICE OF Veg OR OTA Tofu

Chicken/ Pork +1   Beef +2   Shrimp +4   Seafood +5  
Homemade Crispy Pork Belly +4

**Red Curry:** bell pepper, bamboo shoots, basil

**Green Curry:** eggplant, bell pepper, bamboo, basil

**Yellow Curry:** potato, onion and crispy shallot

*Our Curries are vegan based*



CHOICE OF Veg OR Ota Tofu

Chicken/ Pork +1   Beef +2   Shrimp +4   Seafood +5  
Homemade Crispy Pork Belly +4  
ADD Fried Egg +2

**Thai Fried Rice** GF/ VG

Cage free egg, shrimp oil, onions, tomatoes, and cilantro

**Pad Ka Pow** GF/ VG

Spicy Thai basil, garlic, bell peppers, and chili

*Excellent w/ crispy pork belly & fried egg*

**Pad Ped** GF/ VG

Spicy Sautéed red curry paste, lemongrass, galangal, krachai, onion, bell pepper

**Pad Black Pepper Garlic** GF/ VG

Sweet onion, green onion, cilantro

**Pad Fresh Ginger Sauce** GF/ VG

Mushrooms, white onion, green onion, fresh ginger

**Pad Thai** VG

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

**Pad See You** GF/ VG

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

**Pad Kee Mow** GF/ VG

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



**Chili Cabbage** GF/ VG

Garlic, chili oil, fish sauce

**XO Chinese Broccoli** GF/ VG

House xo sauce

**Pad Asparagus** GF/ VG

Garlic, fermented bean sauce

**Spicy Eggplant** GF/ VG

Bell pepper, garlic, basil

### Kid's Menu

*Under the age of 10*

**Flat Rice Noodle** w/ egg, broccoli and carrot GF/ VG

## "Super Fa-Rang" Super Delicious

\*\*\*\*\*

"Everything is thoughtfully prepared from scratch using natural ingredients.

We use Mary's Organic Chicken, Snake River Farm Beef, Willamette Valley Pork, OTA Tofu and Wild Caught Pacific 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!

### PLEASE INDICATE ANY ALLERGIES

20% gratuity included for parties of 6 or more.

Maximum Three credit cards per table.

Additional \$1.50 per extra card. \$20/bottle corkage fee.

After the 3<sup>rd</sup> bottle is \$30/bottle

We are not responsible for lost or stolen items. Prices are subject to change without notice

# FARMHOUSE KITCHEN

## THAI CUISINE

### กินเล่น STARTERS

### Lunch

### พิเศษ SPECIAL

#### Vegan Fresh Rolls 9

Fresh rice paper roll, Ota Tofu, mixed green, bean sprouts, mint, cilantro and Vermicelli noodle. Chili peanut sauce  
Add \$2 for shrimp

#### Samosa 11

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

#### Chicken Wings 11

Crispy wings buttermilk battered, chili plum sauce

#### Neua Num Tok Rolls 13.5

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

#### Ahi Scoops 13.5

Pan-seared sesame crusted Ahi tuna\*, cucumber, seaweed salad, crispy yam, dill, lemongrass, chili lime  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

#### "Mieng Kum Kung" 12.5

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

#### Crispy Calamari 12

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

#### Thai Fish Cake (Tod Man) 11

White fish, fresh kaffir lime, red curry paste, sliced long bean, cucumber peanut relish

### ต้ม SOUP

Choice of Tofu, Vegetable. Organic chicken +1, Shrimps +4

#### Tom Kha 7.25/ 12.5

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

#### Tom Yum 7.25/ 12.5

Spicy and sour soup, mushroom, tomato, galangal, kaffir lime leaves, lemongrass, cilantro and green onion

#### Tom Zapp Beef 15

Herbal beef stewed in SPICY & Sour broth, roasted rice, mushroom, galangal, kaffir lime leaves, lemongrass, bean sprouts, broccoli and long coriander

### ยำ SALAD

#### Papaya Salad OR Mango Salad 12

Spicy! Hand shredded, fresh chili & lime, peanuts, garlic, cherry tomato, Thai long beans

Add \$1 Salted Crab OR Fermented fish

Add \$4 Grilled Shrimps

Add \$4 Willamette Valley Crispy Pork Belly

#### Herbal Rice Salad 14.5

A traditional dish known as "Khao Yum" (Bangkok Style)  
Toasted coconut, peanuts, shredded green mango, crispy shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, peanuts with Tamarind dressing. Mix and enjoy!

#### "Nam Khao Tod" 14

Thai fermented Pork Sausage, crispy red curry rice, ginger, chili, and peanuts with fresh Thai herbs Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

#### Beef Salad 14

Grilled Flank Steak, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables

#### Yum Moo Krob 14

House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables

#### Mok Salmon 24

Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, oyster mushroom, lemongrass, dill, shallots, spicy cilantro lime sauce & Blue Rice

#### Kang Kua Goong 25

One of a kind Southern shrimp curry made with SPICY fresh red turmeric roots sprinkled w/ kaffir leaves & young coconut meat. Blue rice

#### Run Juan Seafood Sizzling 26

Assorted Seafood: salmon, calamari, shrimp, scallops, sautéed in homemade SPICY curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice

#### Crab Fried Rice 25

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

#### BBQ Kai Yang 25

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 24

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

#### Slow Cooked Beef Curry 25

Green curry coconut milk, eggplant, bell pepper, Krachai and basil. Served with Vermicelli Noodle & fresh vegetables

#### Panang Neua 30

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.

### ก๋วยเตี๋ยว NOODLE SOUP

#### Tofu Noodle Soup 12.5

Fresh rice noodles, vegetable broth, Organic Tofu, spinach, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion

#### Chicken Noodle Soup 13.5

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

#### Tom Yum Noodle Soup 17.5

Assorted Seafood: salmon, calamari, shrimp, scallops. Egg noodles in SPICY & Sour broth, spinach, broccoli, bean sprouts, cilantro, green onion, peanuts, house garlic oil and crispy wontons

#### 24 Hours Beef Noodle Soup 25

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

### แกง CURRY

CHOICE OF Veg OR OTA Tofu

Chicken/ Pork +1 Beef +2 Shrimps +4 Seafood +5  
Homemade Crispy Pork Belly +5

Served with Jasmine Rice ☺

Substitute with Roti Bread +2 Brown Rice +2 Sticky Rice +2  
Steamed Veg +2

Red Curry: bell pepper, bamboo shoots, basil 12.5

Green Curry: SPICY! eggplant, bell pepper, bamboo, basil 12.5

Yellow Curry: potato, onion and crispy shallot 13.5

Our Curries are vegan based

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

We use Mary's Organic Chicken, All-Natural Pork & Beef  
PLEASE INDICATE ANY ALLERGIES



CHOICE OF Veg OR Ota Tofu

Chicken/ Pork +1 Beef +2 Shrimps +4 Seafood +5  
Homemade Crispy Pork Belly +5  
ADD Fried Egg +2

Served with Jasmine Rice ☺

Substitute with Roti Bread +2 Brown Rice +2 Sticky Rice +2  
Steamed Veg +2

**Thai Fried Rice** 12.5  
Cage free egg, shrimp oil, onions, tomato, cilantro

**Pad Chinese Broccoli** 12.5  
House special sauce served over blue rice  
excellent w/ crispy pork belly & fried egg

**Pad Asparagus** 12.5  
Garlic, fermented bean sauce served over blue rice

**Spicy Eggplant** 12.5  
Bell pepper, garlic, basil served over blue rice

**Pad Ka Pow** 12.5  
Thai basil, garlic, bell pepper, chili served over blue rice  
excellent w/ crispy pork belly & fried egg

**Pad Ped** 12.5  
Sautéed red curry paste, lemongrass, galangal, krachai, onion, bell pepper  
served over blue rice

**Pad Black Pepper Garlic** 12.5  
Sweet onion, green onion, cilantro served over blue rice

**Pad Fresh Ginger Sauce** 12.5  
Mushrooms, white onion, green onion, fresh ginger served over blue rice

**Pad Thai** 13.5  
Fresh Thin rice noodles, cage free egg, tofu, bean sprouts, chive, shallot,  
peanuts

**Pad See You** 13.5  
Fresh Flat rice noodles, cage free egg, carrot, broccoli

**Pad Kee Mow** 13.5  
Spicy Flat rice noodles, bamboo shoots, bell pepper, basil

**SIDE**  
Jasmine Blue rice 2.95 Peanut sauce 5  
Brown rice 2.95 Cucumber salad 5  
Sticky rice 2.95 Steamed veg 5  
Crispy roti 2.95 Steamed noodle 4.75  
Side Crispy Pork Belly 8 Bone Broth 4.75

**Kid's Menu\*** 8.95  
Under the age of 10

Fried Chicken over Jasmine rice  
Flat Rice Noodle w/ egg, broccoli and carrot  
\*DINE IN ONLY

# "Super Fa-Rang" Super Delicious

**"GodMother Sauce" 17**  
Let's bring a jar of spice back home

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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 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 \$2/person will be added for outside desserts.  
Corkage Fee: wine \$20/750ml bottle: \$3/ 12oz beer. \$6/750ml beer  
We are not responsible for lost or stolen items. Prices are subject to change without notice.

Coke / Diet / 7up 3  
Ginger Beer 4  
Thai Tea Limeade 4  
Classic Thai Tea 4  
Classic Thai Green Tea 4  
Homemade Soda 4  
Jasmine Blossom Tea  
Tamarind Shrub  
'Anchan' Limeade (blue flower)

Fresh Whole Coconut 6  
Coffee *Giornio, Africa / Decaffeinato Ontuoso, Brazil* 5.5  
Hot Cocoa *Ghirardelli premium Double Chocolate Hot Cocoa* 5.5

ORGANIC HOT TEA:

House (Herbal) 3.95

Spicy Ginger -- cane sugar, ginger root; promoting elixir  
Fresh Mint -- calming & soothing

Jasmine Pearl Company, OR

Indian Blue MTN -- Black 3.95  
Jasmine Peony -- Jasmine Green  
Feel Better -- Chamomile Eucalyptus  
Sticky Rice Puerh -- Black Yunnan 'Nuomixiang' 4.25  
fermented tea leaves, can brew up to 4x

DRAFT

THAI LAGER, Singha 6.95  
PALE ALE, Fort George, Astoria, OR 7.75  
IPA, Breakside PDX 7.75  
CIDER ----- Rotating Please Ask ☺ ----- 7

Brut, 'Domaine St. Vincent', Gruet NM 11/  
50

Wake Up Your Palette. Bright & Round. Fresh Apples. Stone Fruit. Spices

Vin de Savoie, Domaine Labbe 2018 France (The Alps) 12/ 55  
Cool Kid. Herbaceous. Fresh Lemon. Green Apple & Pear. Saline

Sauvignon Blanc, Mohua 2018 New Zealand 12/ 55  
Beach Life. Fragrant. Passion Fruit. Lemon Verbena. Gunsmoke. Lingering Finish

Almost Dry Riesling, Montinore 2017 OR 11/ 50  
Slightly Sweet. Exotic Starfruit. Mango. Key Lime. White Musk. Clean Acidity

Bourgogne Chardonnay, Laroche 2017, Burgundy, France 12/ 55  
Light & Refreshing. Slightly Effervescent. Wild Strawberry. White Pepper. Zippy Finish

Rosé, Bodegas Muga 2018 Rioja, Spain 12/ 55  
Superb Dry Rosé! Peppy. White Strawberries & Watermelon. Spicy Notes

Farmhouse Red, David Hill OR 11/ 50  
Old World Style -- Rhone & Bordeaux Blend. Med Bodied. Forward Cherry Fruit. Hints  
of Pepper. Complex Finish

Barbera d'Asti, Vietti 2017 Piedmont, Italy 13/ 60  
Food Wine. Dry w/ Refreshing Acidity. Violets. Sweet Spices. Long Finish

Pinot Noir, A to Z 2016 OR 14/ 65  
Pretty Little Wine. Clean & Juicy. Chocolate & Cherry. Light Spiced

Rioja, Rio Madre 2016 Spain 11/ 50  
100% Graciano. Crunchy & Jammy. Baked Berry Fruits. Coffee Notes

----- COCKTAILS

YA DONG 11  
House Infused Thai Old Fashion Herbs. Served As A Shot, Beer Back & Pickled Lime

Thai Michelada 13  
Lager. Spicy Valentina. FH Tamarind Sauce. Soy Sauce. Prik Klur. Lime

"KOOK Gig" 13  
"Quickie ☺" Singha On Ice (this is how Thai drink beer) & a shot of Mekhong

Tai Tall 13  
Old Overholt Rye Whiskey. Spicy Ginger Basil. Lime. CO2

Old Siam 15  
Makers Mark Whisky. Maraschino Cherry. Lemongrass Simple. Orange Oil. Bitters

House Gin 14  
Anchan Blue Flower Infused Gin. Rose Water. Lemon. Black Peppercorns

Island Thai Tea 14  
Mekhong Thai Rum. Pineapple juice. lemon juice. coconut cream. Farmhouse Thai tea

Thai Lady 14  
Zubrowka Vodka. Pink Guava. Saline. Velvet Falernum. Thai Rose Bitters

M-A-K-R-A-M 14  
Pueblo Viejo Tequila. Tamarind Shrub. Angostura Orange. Dehydrated Chili