

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.

เครื่องดื่ม

BEVERAGES

| | | |
|----------------------------------|-----------------------------|------|
| Coke / Diet / Sprite/ Ginger Ale | No refills | 3 |
| San Benedetto | Mineral or Sparkling 750 ml | 7.50 |
| Anchan Limeade | Blue flower | 5.25 |
| Lichee Cougou Iced Tea | fragrant black tea | 5.25 |
| Classic Thai Tea | shaved ice | 5.5 |
| Iced Coffee Thai Way | slow drip condensed milk | 5.5 |

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|------------------------------|--|------|
| Juice : | | |
| Whole Young Coconut Thailand | | 6.95 |

ชาไร้ขอบ

Individual teapot \$4.95

SILK ROAD TEA

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|----------------------------|---|
| Tieguanyin | Floral/ buttery/ 1st place North America Tea Championship |
| Genmeicha | Toasty/ sencha green/ roasted brown rice |
| Jasmine Silver Tip | Sweet yet complex/ green & jasmine flowers |
| Chamomile | Natural sweetness/ soothing/ caffeine free |
| Lemongrass Lavender | Aromatic/ clean/ caffeine free |

เบียร์สด

DRAFT BEER

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| Farmhouse Beer | 8 |
| Gruit style beer brewed with coriander, chamomile, ginger, lemongrass, and no hops! | |
| True Kölsch / Almanac Alameda | 8 |
| Super Pils/ Bavik Belgium | 8 |
| Red Rye / Federation Brewing Oakland | 8 |
| Gingergrass / Golden State Cider Sebastopol <i>GF</i> | 8 |
| Weekend Vibes/ Coronado Brewing San Diego | 8 |

BY THE BOTTLE

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|--|----|
| Lager, Singha Thai | 7 |
| "54" Saigon Street Beer Asian Brothers Brewing | 7 |
| Hefeweizen, Weihenstephaner Germany | 8 |
| Strawberry Belgian White, Früli Belgium/Fruit Beer | 12 |

เหล้าสด

BOOZE ON DRAFT

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| THAI MULE | 13 |
| Small Batch Vodka. Thai Basil. Lime Ginger Juice. CO2 | |
| 3 ISLANDS MAI THAI | 14 |
| Royal Standard Rum. Small Hands Orgeat. Lime Tiki Bitters | |

ไวน์

WINE

SPARKLING

| | |
|---|--------|
| Scarpetta Prosecco DOC , Italy 2018 | 13/ 60 |
| Light. Floral. Vibrant. Honeydew. Melon. | |
| Pol Clément Brut Rose , France | 13/ 60 |
| Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality | |
| Drappier 'Carte d'Or' Champagne , France | 90 |
| Dry Yet Full Flavored. Creamy. Red Fruits. Smoky Note. Layers of Minerality | |

WHITE

| | |
|---|--------|
| Vorspannhof Mayr Gruner Veltliner , Niederosterreich 2017(1 litre) | 13/ 65 |
| Fresh. Crisp. Green Apple. Citrus. White Pepper. | |
| Dr. Loosen 'Blue Slate' Riesling , Mosel 2018 | 14/ 65 |
| Bright and Pure. Peach Fruit and Floral. Minerality. Delicate Finish. | |
| Squealing Pig Sauvignon Blanc , Marlborough 2017 | 14/ 65 |
| Refreshing with Layers of Green Apple. Zesty lime. Nectarine. Delicious Minerality. | |
| Monte Tondo Soave , Italy 2018 | 13/ 60 |
| Clean. Flinty. Fragrant. Exotic Fruit. Hazelnuts. Harmonious Long Finish. | |

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|---|--------|
| Aratas's Chardonnay , Napa Valley, CA 2016 | 15/ 70 |
| Rich Creamy. Ripe Apple. Roundness & Complexity. | |

RED

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| Enkidu Pinot Noir , Russian River 2018 | 14/ 65 |
| Fruit Forward. Juicy Red Cherry. Vibrant Acidity. Exotic Baking Spice. | |
| Failla Pinot Noir , Sonoma 2018 | 85 |
| Soft. Floral. Round Berry Fruit. Pomegranate. Exceptionally Balanced. | |
| Porca de Murca Tinto DOC , Portugal 2017 | 13/ 60 |
| Fresh & Easy Drinking. Medium Bodied. Ripe Red Berry & Cherry. Velvety. Reminiscent of Malbec. | |
| Xavier & Agnes Amirault Bourgeuil "Les Quarteron" , France 2016 | 16/ 75 |
| Cabernet Franc. Dry with Medium Finish. Raspberry & Strawberry. Violets. Bell Pepper. | |
| Turley 'Juvenile' Zinfandel , Napa Valley 2017 | 14/ 65 |
| Warm Black Berries & Cranberries. Cinnamon Toast. Dark Chocolate. Finish Long & Spicy. | |

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|---|--------|
| Chappellet 'Mountain Cuvee' , Napa Valley 2017 | 18/ 85 |
| 55% Cabernet Sauvignon, 28% Merlot, 8% Malbec, 6% Petit Verdot, 3% Cabernet Franc Cabernet Sauvignon/ Bordeaux Blend. Elegant & Beautifully Balanced. Complex. Plum. Cherry. Black Tea. Vanilla. Cocoa Powder. Star Anise | |

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| Paradigm Cabernet Sauvignon Estate , Oakville 2015 | 138 |
| 95 Points. Very Limited by Heidi Barrett (Screaming Eagle) Just Delicious & Stunning!! Aromatic & Lush. Cocoa Dusted Blackberries. Plum. Cigar Box. Layers of Refined French Oak. Chewy Tannins | |





ค็อกเทล

COCKTAILS

DISCO PUNCH 52/32oz

Volcan Tequila, Pineapple, Grapefruit, Cranberry, Mitte Lotus. Fresh Lime.

In Celebration of a Fullmoon Party in Thailand - Disco light is added

HOUSE GIN 13

Anchan Infused Gin. Black Peppercorns Lemongrass Reduction. Lemon

SUMMER SPRITZ 13

Aperol. Sparkling Wine. Pressed Grapefruit Lemongrass Simple

FRESH CURRY 14

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

NOT YOUR PASSION 14

Hangar One Makrut Vodka. Ancho Reyes Chili. Passion Fruit. Ginger Juice. Lime

ISLAND THAI TEA 16

Absolut Elyx Vodka. Pineapple. Lemon Thai Iced Tea. Coconut Milk

MISS THAILAND 17

Vodka. Gifford Elderflower. Pineapple, Tamarind. Palm Sugar. Lemongrass. Ginger Served in Seashell

SUNSET@JACK LONDON 14

Aperol. Herradura Blanco Tequila. Lemon Coconut Milk. Simple

PHO #5 13

Kentucky Bourbon. Peach Puree. Lemon Sriracha. Basil

HIBISCUS HIGHBALL 14

Bulliet Bourbon. Hibiscus Tea. Lemon Lavender Bitters. Top with Brut

KICKASS NEGRONI 16

Del Maguel Vida Mezcal. Campari Carpano Antica. Ancho Reyes Chili

OLD SIAM 22

Batched in House Barrel: Woodinville Rye Maraschino Cherries. Aromatic Bitters 24K Gold

YA-DONG SET 9.5

House Infused Liqueur in Thai Magical Herbs. Served As a Shot. Beer Back

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SPIRITS

VODKA ๖๘๓๖๖

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| AALO | 9 |
| TITO'S | 11 |
| HANGAR ONE | 12 |
| HANGAR ONE MAKRUT | 12 |
| KETELONE | 12 |
| ST.GEORGE GREEN CHILE | 12 |
| ABSOLUT ELYX | 13 |

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|----------------------|----|
| MONOPOLOWA | 9 |
| BOMBAY SHAPPHIRE | 12 |
| TANQUERAY | 12 |
| HENDRICK'S | 12 |
| ST.GEORGE BOTANIVORE | 12 |
| ST.GEORGE TERRIOR | 12 |
| ROKU GIN (JAPAN) | 16 |

MEZCAL ๖๖๖๖๖

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| DEL MAGUEY VIDA | 13 |
| XICARU REPOSADO | 15 |

TEQUILA ๖๖๖๖๖

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| EL JIMADOR | 9 |
| HERRADURA BLANCO | 11 |
| HERRADURA REPOSADO | 13 |
| VOLCAN TEQUILA | 11 |
| PATRON BLANCO | 14 |
| PATRON REPOSADO | 15 |
| PATRON ANEJO | 17 |
| OCHO PLATA | 16 |

COGNAC ๖๖๖๖๖

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| HENNESSY VS | 16 |
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RUM ๖๖๖

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| ROYAL STANDARD | 9 |
| PLANTATION 3 STARS SILVER | 10 |
| PLANTATION DARK DOUBLE AGED | 12 |

SCOTCH ๖๖๖๖๖

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

LIQUEURS ๖๖๖๖๖

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|-------------------------|----|
| CAMPARI | 10 |
| APEROL | 10 |
| CARPANO ANTICA VERMOUTH | 10 |
| ST.GERMAIN | 10 |
| GIFFORD ELDERFLOWER | 10 |
| CHARTREUSE (YELLOW) | 13 |
| LUXARDO MARASCHINO | 10 |
| ANCHO REYES CHILE | 10 |

WHISKEY ๖๖๖๖๖

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|----------------------|----|
| EVAN WILLIAM | 9 |
| MARKER'S MARK | 13 |
| WOODFORD RESERVE | 15 |
| BASIL HAYDEN'S | 15 |
| BULLIET BOURBON | 12 |
| KNOB CREEK | 12 |
| JACK DANIELS | 11 |
| BULLIET RYE | 12 |
| WOODINVILLE RYE | 13 |
| TAMPLETON RYE 6YR | 15 |
| HIGH WEST DOUBLE RYE | 16 |

IRISH ๖๖๖๖๖

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| JAMESON | 10 |
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SINGLE MALT ๖๖๖๖๖๖๖๖๖

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|-------------------------------|----|
| HIGHLAND PARK 12YR | 17 |
| LAGUVALIN 8YR LIMITED EDITION | 19 |
| MACALLAN 12YR | 17 |
| OBAN 14YR | 21 |
| THE GLENLIVET 15YR | 19 |

JAPAN ๖๖๖๖๖

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|----------------|----|
| SUNTORY TOKI | 13 |
| HIBIKI HARMONY | 25 |

เหล้าไทย

MADE IN THAILAND

REGENCY BRANDY VSOP

ELEGANT-CALL FOR A THAI CELEBRATION ; ENJOY ON THE ROCKS/ HIGHBALL

16



FARMHOUSE KITCHEN

THAI CUISINE

ก๋วยเตี๋ยว STARTERS

พิเศษ SPECIAL

Vegan Fresh Rolls (GF) 12.95
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and Vermicelli noodle. Chili 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 and peanuts w/ tamarind sauce

Par Dip Fresh Tuna (GF Option Available) 15.95
Spicy Esarn Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, dehydrated chili served with wonton chips
Consuming raw or undercooked seafood may increase your risk of foodborne illness.

Crispy Calamari 16.95
Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

ต้ม SOUP

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

Tom Kha (GF) 8.95 / 16.95
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass and long coriander

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. +\$4 for grilled Tiger prawns

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 Option Available) 15.95
Spicy! tossed with peanuts, cucumber, dill, shallot, green onion, cilantro and roasted rice. Served with fresh Asian herbs

Minced Pork (GF)
Wagyu Beef +5 Combination Seafood +10 (GF)

Kao Soi Neua Med Spicy 26.95
Slow cook boneless short ribs in Northern Thai yellow curry paste coconut milk. Served with egg noodles, bean sprouts shallots, mustard pickled and condiments

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 and garlic chips

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

Lobster Pad Thai 32.95
Fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, crispy wontons, bonito flakes, and Thai seafood sauce
(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

Kang Kua Prawns (GF) 28.95
One of a kind Southern curry made with **SPICY** fresh red turmeric roots sprinkled w/ kaffir leaves. Served in young coconut & Blue rice

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.

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
Medium Spicy organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots

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.
Prices are subject to change without notice.
Corkage fee: \$35/bottle (750ML), 2 bottles max/table
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.
\$3 Sanitation Fee will be applied per table

จานครัว THAI STREET FOOD

Choice of Veg/ Tofu Vegan Chicken +3.5
Pork/ Minced Pork/ Chicken +2.5 Wagyu Beef +5
Crispy Pork Belly +8 Prawns +5 Combination Seafood +8
Add fried Egg +2.5

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

Pad Ka Pow (GF Option Available) **17.95**
Thai basil, garlic, fresh chili, bell pepper

Pad Thai **17.95**
Thin rice noodles, fried tofu, 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

Braised Green Beans (GF Option Available) **17.95**
Garlic & Ginger sauce

XO Asian Broccoli (GF Option Available) **17.95**
House xo sauce, chili

Spicy Eggplant (GF Option Available) **17.95**
Bell pepper, garlic, basil, Thai chili

แกง CURRY

Choice of Veg/ Tofu Vegan Chicken +3.5
Pork/ Chicken +2.5 Wagyu Beef +5
Crispy Pork Belly +8 Prawns +5 Combination Seafood +8

Red Curry; bell pepper, bamboo shoots, basil **MED** **17.95**

Green Curry; grilled eggplant, bell pepper, bamboo, basil **MED** **17.95**

Yellow Curry; potato, onion and crispy shallot over roti bread **17.95**

Panang Curry; bell pepper, basil, crispy potato **17.95**

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 |

Kid's Menu **10**

Under the age of 10

Fried Chicken over Jasmine rice

Flat Rice Noodle w/ egg and broccoli

Paws Menu

Available on patio only

| | | |
|----------------------|---|-----------|
| Poached Chicken |  | 10 |
| Grilled Wagyu Strips |  | 12 |



Welcome to Very Lao Table style.

When I was young This kind of food, this kind of setup was for the whole family. This is meant to be shared for hands use. Hand to mouth is one of the things that is only shared between friend and family.

The reason I brought Lao Table to San Francisco and the bay area here is because I believe in the power of family. What I believe in life is to share and this type of food, you don't see much here in state. It's only local people as a Thai culture especially family you know, sit down, enjoy the food and have fun using your hands. You don't care who you are eating with, but you do care about is the conversation over the table. This is family.

Chef Kasem Saengsawang

Chef Owner at Farmhouse Kitchen Thai | San Francisco | Oakland | Portland & Daughter Thai Kitchen

Michelin's Bib Gourmand 2016, 2017, 2018 and 2019

K H A- N O M D E S S E R T S

THAI VACATION (GF) **12**
fresh coconut, sticky rice, coconut ice cream
coconut cream, peanuts, sesame

CHOCO CAKE **13**
moist chocolate cake. rich chocolate. vanilla ice cream

FARMHOUSE BREAD PUDDING **14**
house favorite! vanilla ice cream and caramel sauce

COCONUT GRANITA (VG/GF) **12**
young coconut juice crushed ice, coconut meat gelato

THAI TEA CREPE CAKE **14**
house made thin layer crepe, fresh cream, thai tea custard

"RUK NA" PLATTER **32**
fun.festive. instagram worthy! chef's choice desserts

FARMHOUSE KITCHEN
THAI CUISINE



Farmhouse Kitchen Thai Cuisine Oakland



#thaifarmhouse

Disposable blanket

\$1.75 / Each



- Retains/ reflects 90% of body heat

- Waterproof and weatherproof

- Adhere sticker to secure the blanket

