

FARMHOUSE KITCHEN

THAI CUISINE

Little Lao table Set

For 2

\$120



Add \$35 on 1.5 lb Maine Lobster drizzled with garlic turmeric sauce

Fresh Rolls with Peanut Sauce - Crispy Rolls - 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

No Substitutions for Little Lao Table Set

Modifications are limited to food allergies only

Replacements subject to restaurant's recommendations when items are unavailable

Vegetarian Option Available

Take me to PARADISO

Housemade Passion Fruit Slushy, Tequila, Malibu Rum, Pineapple,
Coconut Juice, Lime, Whipped Cream and Coconut Flakes.

Served in Fresh Whole Pineapple!

\$32



\$16

FROSE

ALL DAY

Slushy Gin & Fruity Rosé.
Cranberry. Apple. Lemon.
Pink Cotton Candy.
Pomegranate Sugar Sprinkles

Frozen Passion Fruit Margarita.
Orgeat. Lemon. Angostura Bitters.

\$15

SLUSHY RITA

FARMHOUSE KITCHEN
THAI CUISINE

Slushy!! Pineapple & Coconut Juice.
Matcha Green Tea. Lime
+\$6 for well vodka/rum

\$12

Matcha Colada Mocktail

THAICHELADA

SUMMARY OF GREAT FOOD + DRINK

FOR TWO

\$35

ENJOY OUR SPICILICIOUS COCKTAILS MADE WITH SINGHA BEER,
TABASCO, TAMARIND, TOMATO, PINEAPPLE CHASED WITH
CRISPY CHICKEN, PORK BELLY, AND PRAWNS.

27/50
half/a dozen

Kumamoto Fresh Oyster

Thai beach style sauces: spicy seafood, crispy shallot, smoky chili oil

\$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

Juice :		
Whole Young Coconut Thailand		6.95

ชาโร้ด

SILK ROAD TEA

Individual teapot \$4.95

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

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 GF	8
Weekend Vibes/ Coronado Brewing San Diego	8

BY THE BOTTLE

Lager, Singha Thai	7
"54" Saigon Street Beer Asian Brothers Brewing	7
Lao Jungle IPA Asian Brothers Brewing	7
Hefeweizen, Weißenstephaner Germany	8
Strawberry Belgian White, Frülí Belgium/Fruit Beer	12

เหล้าสด

BOOZE ON DRAFT

THAI MULE	13
Small Batch Vodka. Thai Basil. Lime	
Ginger Juice. CO2	

3 ISLANDS MAI THAI	14
Royal Standard Rum. Small Hands	
Orgat. 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, Niederösterreich 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.	

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

RED

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.	

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	

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

Buliet 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

สเปา

SPIRITS

VODKA จมดกัว

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

GIN จิน

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

MEZCAL เม็กซิกัน

DEL MAGUEY VIDA	13
XICARU REPOSADO	15

TEQUILA เตกีลา

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 คองญัก

HENNESSY VS	16
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RUM รัม

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

SCOTCH สก๊อตช์

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

LIQUEURS ลิเกีย

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 วิสกี้

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 ไอร์แลนด์

JAMESON	10
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SINGLE MALT ซิงเกิ้ลมอลต์

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

JAPAN ญี่ปุ่น

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

ทิวเล่น STARTERS

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

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

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

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

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**

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: \$35/bottle (750ML). Two 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

เมนู SPECIAL

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

Loebster 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!)

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

จานด่วน THAI STREET FOOD

Choice of Veg/ Tofu Vegan Chicken +3.
Pork/ Minced Pork/ Chicken +2.5 Wagyu Beef +5
Crispy Pork Belly +8 Prawns +5 Combination Seafood +8
Add fried Egg +2.5

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

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

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



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 Oakland



#thaifarmhouse