

Farmhouse Kitchen Thai Cuisine



1549 SHATTUCK AVE BERKELEY, CA
WWW.FARMHOUSETHAI.COM



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



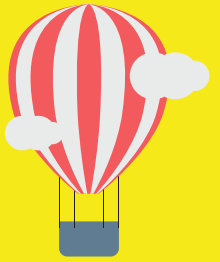
"Reserve your spot for an unforgettable dining experience!"

 SF/ Oakland/ Menlo Park/ LA

 www.farmhousethai.com

FARMHOUSE KITCHEN
THAI CUISINE

Winter Special



LITTLE LAO TABLE SET



\$179

Add \$35 for 1.5 lb Whole Maine Lobster

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****

THAI CUISINE

CRAB PAD THAI

ปูจ๋า ผัดไทย

\$49.99

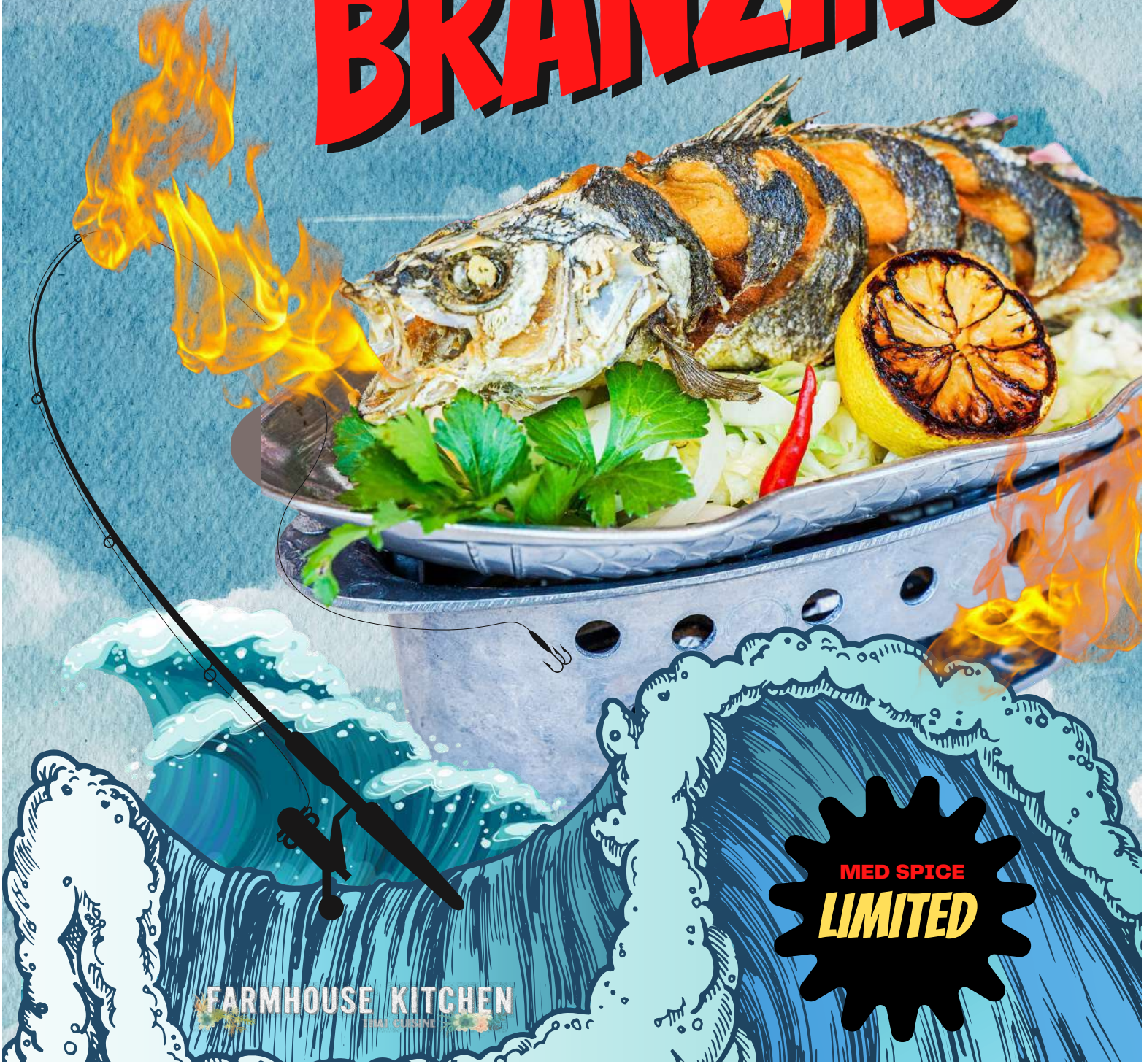
Seasonally

Limited

FRIED WHOLE BRANZINO SERVED ON A HOT METAL PLATE;
WITH VEGETABLES, CILANTRO, CRISPY SHALLOT, AND GARLIC CHILI LIME VINAIGRETTE

CRISPY BRANZINO

\$42.95



MED SPICE
LIMITED

FARMHOUSE KITCHEN
FINE CUISINE

KHAO SOI NEUA

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

\$36.5

Special

FARMHOUSE KITCHEN
THAI CUISINE

TSUNAMI

Crab

\$79



Fresh Dungeness Crab with shrimps, scallops, calamari, PEI mussels, clams and white fish cooked in yellow curry paste and coconut milk. Served with turmeric rice and spicy seafood sauce.

VOLCANO CUP NOODLES

\$34.95



Spicy noodles stir-fried with our house made Godmother sauce served with braised short ribs, bell peppers and peppercorns

FARMHOUSE KITCHEN
THAI CUISINE

CHA CHA CHA

\$17

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



FARMHOUSE KITCHEN

THAI CUISINE

WLANU SPECIAL

กินเล่น STARTERS

Vegan Fresh Rolls (GS) 13.95
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and Vermicelli noodle. Chili peanut sauce

Pumpkin Fries 13.95
Thai Kabocha, curry battered, peanut, sweet and sour plum sauce

Crispy Calamari 15.95
Curry battered served with spicy cilantro dipping sauce

Samosa 13.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

Roti Mataba 15.95
Stuffed roti with curry chicken, potato, onion, cumin, turmeric, served with cucumber pickle and chili peanut sauce

Farmhouse Wings 15.95
Crispy organic wings, basil, spicy pineapple sauce

Neua Num Tok Rolls 17.95
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

“Mieng Kum Kung” 15.95
Crispy crusted shrimps, traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts w/ Tamarind sauce

ต้ม SOUP

Choice of Veg/ Tofu Chicken +2.5
Prawns +5 Seafood +12

Tom Yum (GS) 8 / 16
Hot and Sour soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass and long coriander

ยำ SALAD

Papaya Salad (GS) Medium 15.95
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 Tiger prawns

Pomelo Tower 14.95
Pomelo, crispy shallots, lemongrass, cilantro, chili, kaffir lime, mint, and chili shellfish sauce served with crispy wonton chips
+\$5 for grilled Tiger prawns

Larb Salad (GS Option Available) Medium Spicy 15.95
Northern Thai style. Roasted rice, shallot, garlic, chili, served with garden vegetable

Minced Pork Wagyu Beef +5
Shrimps +5 Crispy Pork Belly +5

Crispy Branzino (GS Option Available) (Limited) 44.95

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) 39.95

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

Crab Fried Rice (GS) 37.95

Crab and shrimps fried rice, double eggs, butter, shrimp paste onion, tomato, cilantro, sesame oil. Served with bone broth. **Add \$2 for SPICY version**

Basil Bomb (GS Option Available) 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**

Pacific Pad Thai 42.95

Lobster tail, assorted fresh seafood with 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, bone marrow broth broccoli, basil, bean sprouts, cilantro, green onion and garlic chips

Khao Soi Neua 36.95

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 42.95

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

Panang Neua 42.95

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*

แกงร้อน 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

ผัดไฟแรงๆ Stir Fried

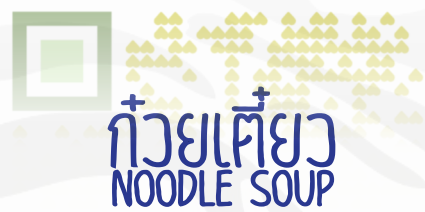
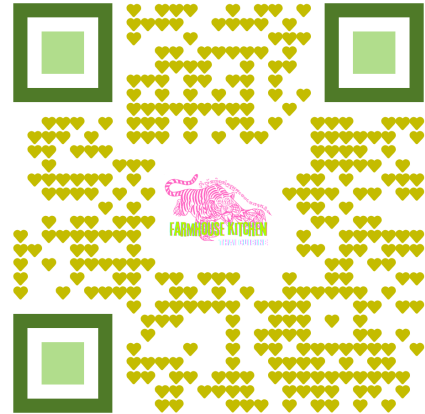
Choice of Veg/ Tofu Pork/ Chicken Wagyu Beef +5
Crispy Pork Belly +5 Prawns +5 Combination Seafood +12
Add fried Egg +2.5

- Thai Fried Rice (GF 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 (GF Option Available) 17.95**
Flat rice noodles, sesame oil,
cage free egg, carrot, Asian broccoli
- Pad Kee Mow (GF Option Available) 17.95**
Spicy! Flat rice noodles, bamboo shoots, sesame oil
bell pepper, basil, onion, tomato

- Spicy Asian Broccoli (GF Option Available) 16.95**
- Spicy Eggplant (GF Option Available) 16.95**

SIDE

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



ก๋วยเตี๋ยว
NOODLE SOUP

- Tofu Noodle Soup (GF Option Available) 15.95**
Fresh rice noodles, vegetable broth, tofu, Asian broccoli,
zucchini, carrots, bean sprouts, cilantro and green onion
- Chicken Noodle Soup (GF Option Available) 16.95**
Shredded organic chicken, fresh rice noodles, bean sprouts,
cilantro, green onion and fried shallots
- Tom Yum Noodle Soup (GF Option Available) 22.95**
Mixed Seafood, egg noodle, bean sprouts, peanut, crispy
wonton, with spicy Tom Yum broth **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



www.farmhousethai.com
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Email : thai@farmhouseberkeley.com

Locations;
San Francisco, Oakland, Berkeley, Menlo Park, Los Angeles
Portland SE and NE

#THAIFARMHOUSE



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.

DRINKS MENU

BEVERAGE

Coke	4
Black Iced Tea	6
Thai Iced Tea creamy & sweet. shaved ice	6
Anchan Blue Limeade butterfly pea flower. high antioxidant	6
Sparkling/ Still Water San Benedetto 500 ml	7
Fresh Whole Coconut Thailand	7

HOT TEA HARNEY & SON

Ginger Lemon flower, spice, dry fruit	6.25
Dragon Pearl Jasmin flore jasmine flower	
Japanese Sencha fined green tea	
Formosa Oolong Toasty & Tasty	
Blooming Flower jasmine, calendula (can steep up to 3X))	

THE HEM DEVISION

CBD Charmomile Mint : caffeine-free, herbal (18 and over)	7
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BEER

Singha Thai LAGER	7
Original Pattern (OAK) : PILSNER	11
PALE ALE	
HAZY IPA	

COCKTAIL

Punch Drunk Love	17
24HR Clarified Milk Punch. Plantation 5-Year Rum. Velvet Falernum. Pineapple. Coconut Juice. Rich Demerara	
Madam Butterfly	16
Anchan Butterfly Flower Infused Gin. Rose Water Black Peppercorns. Lemongrass Cordial. Lemon	
Fresh Curry	16
St. George Green Chile Vodka. Ginger Puree Lemongrass. Thai Basil. Lime. Thai Bitters	
Old Siam	18
High West Double Rye. Simple. Maraschino Cherry Edible 24hr Gold. Bitters. Orange Oil	
Lod Chong	16
Botanical Pina Colada. Rum Haven Coconut Rum Homemade Aromatic Pandan Cordial. Coconut Cream	
Cha Cha Cha	17
Seriously Bomb Axx Margarita, Tequila Blanco. Lime Fresh Chili Infused Fish Sauce. Tajin Rim	

ALCOHOL-FREE

All Day I Dream	16
Aromatic Pandan Colada. Homemade Pandan Simple. Lime Coconut Cream	
Phony Negroni, St. Agretis	13
Delicious & Floral. Piney Citrus. A Touch of Carbonation	

BUBBLES

NV Brut, Domaines Jean-Claude Mas, France	15 / 70
First French Sparkling Wine since 1531. Creamy & Crushable Harmonious Palette of Citrus Fruit. Juicy Mango Honey Toast	
Semi-Sparkling Moscato, La Perlina, Veneto Italy (350ML)	16
Delicately Sweet. Soft Pearl-Like Bubbles. Peach. Orange Blossoms. Great Pairing with Spicy Dishes	
Pet Nat Rose, Heaps Good 'Offshoot', Slovenia	14 / 64
Natural Wine. Hand-picked Blaufränkisch Grapes. Super Fun Fresh Strawberries & Cherries. Smooth & Vibrant	
Champagne Reserve Nicolas Feuillatte, France	76
Elegant & Beautiful. Rich & Creamy. Fruit Cake. Lemon Meringue	

WHITE

Sauvignon Blanc, Pullus, Slovenia	15 / 68
A Superb Wine. Fine Tropical Paradise. Guava Mango Sea Breeze. Hint of Paprika. Dry Long Finish	
Riesling, Raimund Prüm, Mosel Germany	14 / 64
Semi-Dry. Highly Aromatic. Pineapple. Apricot. Green Apple Lively Acidity with Backdrop of Minerality	
Ribolla Gialla, Cantina Puiatti, Italy 2021	14 / 64
Dry & Aromatic. The Ripest Apple in Orchard. Fresh Cut White Flower. Wild Honey. Herbs.	
Chardonnay Blend, Donkey & Goat, Berkeley	16 / 72
Whoa!! Such a Fun Blend of Small Production Wine -- Like Skinny Dipping in a Citrus Blossom Lake. Chammomile Tea	

PINK

Rose, Chateau de Lascaux, France	15 / 68
Fresh. Aromatic. Mint. Red Fruit. Perfect Summer Rose	

RED

Pinot Noir, Cambria, Julia'a Vineyard, Santa Barbara	16 / 72
Light & Refreshing. Balanced of Earth, Red Fruit, and Crushed Seashells. Satisfying Long Finish	
Côtes du Rhône, Jean. Luc Colombo, France	14 / 68
A Crowd-Pleaser!! Addicting & Complex!! Violet. Cassis. Cherry Puree. Hint of Garrigue. Silky-Edged Finish.	
Cabernet Blend, Bodegas CARO, Argentina	17 / 72
Argentina Identities meet Bordeaux Style. Bold & Complexity. Creamy Tannins. Persistent Freshness. <i>Made by World Famous Domaines Barons de Rothschild (Lafite) and Nicolás Catena</i>	

Dear Customers,

No Alcohol will be served to person under 21 year of age.

Please be prepared to show ID

Acceptable forms of ID: California Or Out-of-state Driver's license / ID card,

Both US and foreign passports with photographs.

A person may not combine two unacceptable ID's to make one acceptable ID

No expired ID cards will be accepted

KHANOM

THAI DESSERT

Thai Vacation \$12

Fresh coconut-sticky rice, coconut ice cream, peanut, sesame,

Choco Lava Cake \$12

Moist Chocolate Lava Cake, Vanilla Ice Cream

Mango Sticky Rice \$12

Seasonal sweet mango, sweet sticky rice, coconut cream, sasemi

Bread Pudding \$12

House Favorite Vanilla Ice Cream and caramel Sauce

Rak-Na \$32

Dessert Plater

Fun Festive, Instagram worthy!! Chef Choice Dessert



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!