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 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


SPICY
CRABBY
CURRY
$32.95
Southern Thai styled jumbo lump crab curry
served with Anchan vermicelli noodles, vegetables, and boiled egg
FARMHOUSE KITCHEN
THAI CUISINE



Thai chili basil stir-fried with tiger prawn, calamari, scallop, white fish, homemade crispy pork belly, fried egg over jasmine rice, prik nam pla. LET'S BOMB !!!

FARMHOUSE KITCHEN
THAI CUISINE

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THAI CUISINE



BEACH PLEASE

FRESH PINEAPPLE, SAKE,
PINEAPPLE JUICE, MANGO SORBET,
WHIPPED, CANDIES

$22

THAI CHELADA

SPICY LAGER , PINEAPPLE,
UMAMI SALT RIM,
GRILLED TIGER PRAWN,
CRISPY PORK BELLY,
CRISPY FRIED CK

$18


FARMHOUSE KITCHEN
THAI CUISINE
PEEK-A-MULE
Dolin Sweet. Q Ginger Beer. Peach Puree.
Lime. Angostura Bitters
$13


PERMANENT
VACATION
LoFi-Amaro. Carpano Antica. Pineapple.
Lime. Coconut Cream. Angostura Bitters
$14
FARMHOUSE KITCHEN
THAI CUISINE


SPICY PALOMA
Dolin Dry. Cappelletti Aperitivo.
Squirt Soda. Firewater Bitters. Lime. Salt
$13
FARMHOUSE KITCHEN
THAI CUISINE


QUEEN'S CROWN
Lofi-Amaro. Dolin Dry. Cranberry Juice.
Lime. Wild Hibiscus. Angustura Bitters
$15
FARMHOUSE KITCHEN
THAI CUISINE

FARMHOUSE KITCHEN
THAI CUISINE

กินเล่น STARTERS

FH Fresh Rolls (Limited) **12.95**
Fresh rice paper rolls, tofu, mixed green, bean sprouts, mint, carrot and Vermicelli noodles. Chili peanut sauce (Add $2 for shrimp)

Samosa **12.50**
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

Thai Fish Cakes **12.95**
White fish, fresh kaffir lime, red curry paste, sliced long bean, chili, Cucumber, peanut relish

Crab Rangoon **14.95**
Wonton skin wrap mixed cream cheese, imitation crab, water chestnut, onion served with sweet and sour sauce

Farmhouse Wings **17.95**
Crispy organic wings, fish sauce, garlic, tamarind pineapple glazed

Neua Num Tok Rolls **18.25**
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro, Cucumber served with cilantro lime vinaigrette

Ahi Scoops *(GF Option Available)* **16.95**
Pan-seared sesame crusted Ahi tuna, cucumber, seaweed salad, dill, Lemongrass, chili lime
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

"Mieng Kum Kung" **16.50**
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts, tamarind reduction

Par Dip Fresh Tuna *(GF Option Available)* **16.95**
Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, Dehydrated chili, wonton chips
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Crispy Calamari **16.75**
Curry battered squid, spicy pepper, cilantro lime vinaigrette

ต้ม SOUP

Choice of Tofu/ Veg. Organic Chicken +2
Prawns +4.5 Combination Seafood +6.5

Tom Kha *(GF)* **9/18**
Coconut soup, cabbage, mushroom, tomato, galangal, kaffir lime, Onion, lemongrass and long coriander

Tom Zappp Beef **19.75**
Herbal beef stewed in **SPICY!!** & Sour broth, roasted rice, galangal, Kaffir lime leaves, lemongrass, bean sprouts, broccoli and Long coriander – *Country style***

ยำ SALAD

Papaya Salad *(GF)* **16.00**
SPICY!! Hand shredded green papaya, garlic, fresh chili, Cherry tomato, Thai long beans. Dressing choices: Classic (Dried Shrimps and peanuts). Salted Crab or Fermented fish (+1)
Add $4 for grilled Tiger prawns

Herbal Rice Salad **16.95**
Bangkok style. Toasted coconut, peanuts, shredded green mango, Crispy shallots, lemongrass, sliced long beans, chili, kaffir lime, Dried shrimps with tamarind dressing. Mix and enjoy!

Yum Moo Krob *(GF)* **16.95**
SPICY!! House crispy pork belly, mint, shallots, green onion, cilantro.
Served with garden vegetables

Larb **16.95**
(Minced pork, Grilled chicken, Prawns +4.5, Combination Seafood +6.5)
SPICY!! Salad, cucumber, shallot, green onion, cilantro, roasted rice served with fresh Asian herbs.

พิเศษ SPECIAL

"Run Juan" Seafood Sizzling *(GF Option Available)* **29.95**
Assorted Seafood; white fish, calamari, shrimps, scallops. Sautéed in Homemade **SPICY!!** Curry paste, basil, onion, bell pepper, jalapenos. Served with blue flower rice

Crab Fried Rice *(GF)* **31.75**
Jumbo Lump, cage free egg, onion, tomato, cilantro
Wrapped twice cooked rice in lotus leave. Served with bone broth
Add $2 for SPICY!! Version (No Return)

Kai Yang, Som Tum (Limited) *(GF)* **28.95**
Famous Vichian-Buri -- Half Mary's organic BBQ chicken
Marinated in soy sauce, coriander seed and garlic.
Served with papaya salad (peanut and dried shrimps)
Sticky rice & roasted rice sauce

"Seau Rhong Haii" **33.75**
Grilled Snake River Farm Wagyu Flank Steak,
Grilled broccolini, house tamarind & roasted rice sauce.
Served with sticky rice

Kang Kua Prawns *(GF Option Available)* **27.25**
One of a kind Southern curry made with **SPICY!!** Fresh red turmeric
Roots sprinkled with kaffir lime leaves & young coconut meat.
Served with garden vegetables and blue flower rice

Kai Sam Ros **27.5**
Crunchy chicken in tamarind pineapple glazed, water chestnut,
Onion, cashew nuts, bell pepper & bonito flakes.
Served in fresh pineapple and blue flower rice
** Vegetarian version available upon request **

Hat Yai Fried Chicken **27.95**
Thai Southern style. Mary's Organic Chicken breast, turmeric & herbs,
Fried shallots, roti bread, potato yellow curry for dipping. Blue rice

Volcano Cup Noodle **29.95**
SPICY!! noodles stir-fried with our house-made godmother sauce served with a beefy braised rib

Kao Soi Neua **29.95**
Slow-cooked boneless beef ribs in Northern Thai yellow curry paste, coconut milk. Served with egg noodles, bean sprouts, shallots, pickled mustard greens and condiments

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 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 Organic Chicken/ Pork/ Minced Pork +2
Vegan Meat +3 Wagyu Beef +4 Add Fried Egg +2
House Crispy Pork Belly+6 Prawns+4.5 Combination Seafood+6.5

Thai Fried Rice *(GF Option Available)* **16.25**
Cage free egg, onion, tomato, green onion, cilantro

Pad Ka Pow *(GF Option Available)* **17.25**
Thai basil, garlic, fresh chili, bell pepper

Pad Thai **17.25**
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

Pad See You *(GF Option Available)* **17.25**
Flat rice noodles, cage free egg, carrot, broccoli

Pad Kee Mow *(GF Option Available)* **17.25**
SPICY!! Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato

Chili Cabbage *(GF Option Available)* **17.25**
Garlic, Thai chili, fermented bean sauce

Pad Ka Nha *(GF Option Available)* **17.25**
Asian broccoli, garlic, Thai chili

Spicy Eggplant *(GF Option Available)* **17.25**
Asian eggplant, garlic, bell pepper, basil

ก๋วยเตี๋ยว
NOODLE SOUP

Tofu Noodle Soup *(GF)* **16.95**
Fresh rice noodles, vegetable broth, organic firm tofu, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion

Chicken Noodles Soup **17.95**
SPICY!! Organic chicken, vermicelli noodles, bean sprouts, cilantro, green onion, fried shallots and house pork fat garlic oil

24 Hours Beef Noodle Soup **28.95**
Slow cooked bone-in beef short rib, egg noodles, bone marrow broth, Broccoli, Thai basil, bean sprouts, cilantro, onion & chicharrone garlic oil

แกง
CURRY

Choice of: Veg/ Tofu Organic Chicken/ Pork +2 Wagyu Beef +4
Vegan Meat +3 House Crispy Pork Belly +6
Prawns +4.5 Combination Seafood +6.5

Red Curry **17.95**
Bell pepper, bamboo shoots, basil, zucchini

Green Curry **17.95**
Grilled eggplant, bell pepper, bamboo, basil

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

Panang Curry **17.95**
Bell pepper, basil, crispy yam

SIDE

Jasmine rice	**3.5.**	**Bone Broth**	**4.0**
Brown rice	**3.5**	**Cucumber salad**	**5.0**
Sticky rice	**3.5**	**Steamed veg**	**5.0**
Crispy roti	**3.0**	**Peanut sauce**	**5.0**
Steamed noodle.	**4.0**		

Kid's Menu **11**
Under the age of 8

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

We use Mary's Organic Chicken, All-Natural Pork, Wagyu Beef, and Local Organic Tofu
*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"
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: $25/bottle first two (750ML). Third bottle onwards $35/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.
$3 Sanitation Fee will be applied per table



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

WINE LIST

"Age is just a number. It's totally irrelevant unless, of course, you happen to be a bottle of wine." -Joan Collins

BUBBLES

Champagne, Bernard Remy $90
Champagne, France
Elegant & Opulent. White Raspberry. Brioche. Almond Pastry.

Brut Rose Champagne Biellecart Salmon NV $155
Classic Champagne blend, light elegant, fresh and berry aromas.

ROSÉ

Trousseau Gris, PAX 2018 $70
Russian River, CA
TextureBright, fresh, and wild with Mirabelle Plum, lychee and spice. Delicious with surprising weight and texture.

WHITE

Pinot Grigio, Di Bruno 2018 $68
Santa Barbara, CA
Dry. Super crisp & clean. White Peaches. Lemon rind. Pink jasmine. Lovely lingering finish

Chardonnay, Ryme 'Ritchie Vineyard' 2015 $84
Russian River Valley
Depth & Richness balanced by refreshing acidity White florals. Stone fruit

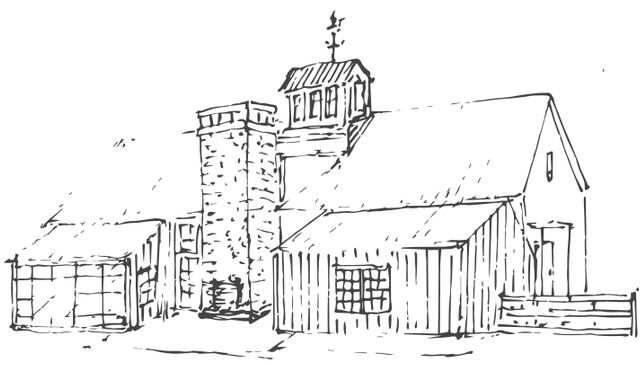
Riesling Auslese, Kinheimer "Hubertslay", Trossen 2015 $108
Mosel, Germany
Don't let "Auslese" Fool You – R=This Wine is Not That Sweet! IT is Wonderful. Full Body w/Razor-Like Acidity. Ripe Peach.Lilac. Lemon Curd

RED

Grenache, A Tribute to Grace 2017 $84
Santa Barbara, CA
Light & Aromatic. Crunchy. Black Doris Plum. Hibiscus. Salt & Pepper

Tempranillo, Vina Magna 6 Meses 2016 $62
Spain
Elegant. Intense freshness of flavor. Soft tannins. Spicy Cherry. Oak spice. Sweet vanilla on finish.

Shiraz Penfolds RWT 2015 $250
Barossa Valley, Australia
Spicy and earthy edge. graphite-like savory aroma. coal dusty notes. deep-set palate, very smooth tannins. almost never-ending finish.



FARMHOUSE KITCHEN
THAI CUISINE

Farmhousethai.com Farmhousekitchensf @Thaifarmhouse

DRINK MENU

"That's what I do. I drink and I know things." —Tyrion Lannister, Game of Thrones

COCKTAIL & ETC.

PEACH JELLO 11
Ikezo sparkling Peach Jelly from Hyogo, Japan

ELDERFLOWER SPRITZER 12
Austrian Elderflower. Cava. Citrus. Rose Bitters

BEER

SINGHA Thai Lager 7
THAI IPA 8
LAO JUNGLE IPA 8
HEFEWEISSEN Weihenstephaner Germany 8

GINGERGRASS Golden State Cider CA 8
DOUBLE HAZY IPA Almanac SF 9
COCONUT PORTER Maui Hawaii 9
STRAWBERRY WEISS Fruli Belgium 11
AVENTINUS Schneider Germany Dark & Complex 500ml 12

BEVERAGES

COKE / DIET / SPRITE 3.5
CLASSIC THAI TEA 5
Shaved Ice
ANCHAN LIMEADE 5
House Soda, cane sugar, blue flower
ICED TEA 5
Unsweetened Tea
ESPRESSO / AMERICANO 4
CAPPUCCINO / LATTE 5
HONEY MILK LAVENDER 5
GINGER MILK TEA 6
Spicy ginger roots, calendula, brown sugar
COCONUT CREAM LATTE 6
Chai tea, sweet toasted coconut
WHOLE YOUNG COCONUT 7
SPARKLING WATER 9
Saint Geron 750 ml

HOT TEA

TAIWAN TEA 5
Oolong, Mao Jian Jasmine
GREEN TEA 5
Genmaicha, toasted brown rice
BLACK TEA 5
Earl Grey, bergamot
FLOWER TEA 5
Chamomile, Lavender
STICKY RICE PUERH, YUNAN 6.5
Premium ripe sticky rice puerh tea scented, Glutinous rice herb "Nuo Mi Xiang" smooth, earthy and very pleasant Limited



WINE

BUBBLES

PROSECCO, SCARPETTA DOC, ITALY 2018 13 / 60
Green Apple, Juicy Melon, Fresh Cut Flower.Hazelnut

CUVÉE ROSÉ BRUT, RICHARD GRANT RUTHERFORD, NAPA 14 / 65
Champagne Methode. Freshness & Depth. Strawberry. Pink Grapefruit. Fresh Baked Pastry. Finish Long & Crisp

WHITE

SANCERRE, PASCAL JOLIVET LOIRE, FRANCE 2018 18 / 90
Sauvignon Blanc. Fresh. Very Clean. Racy Acidity. Dry & Elegant

GRÜNER VELTLINER LAURENZ AUSTRIA 2014 14 / 68
Soft and Juicy. Ripe Apples. Fine Acidity. Simply Charming

PINOT GRIS, ETUDE CARNEROS 2018 15 / 70
Quince. Peach Blossom. Lime. A Touch of Spice. Persistent Finish

WEINGUT FURST ELBLING MOSEL (1LTR) 13/70
Bone Dry. Bright. Meyer Lemon.
Wild Mewadow Flowers Jasmine. Zippy Carbonation

CHARDONNAY, PATZ & HALL SONOMA 2016 16 / 75
Honeyed citrus, orchard fruits, pineapple, floral notes.
Medium-bodied, vibrant and fresh, acidity and richness.

ROSÉ

ROSE SKYLARK PINK BELLY MENDOCINO 2018 13 / 60
Fresh & Juicy. Cherry. Pomegranate. Lemony Citrus

RED

PINOT NOIR, SIDURI WILLAMETTE, OREGON 2017 15 / 70
Bright & Fresh Acidity. Cranberry. Red Plum. Tea Leaf.

CENTONZE FRAPPATO, VITTORIA SICILY ITALY 2016 13 / 60
Intensely Perfumed. Very Vibrant & Cheerful. Juicy Finish. Peppery

ZINFANDEL, ROBERT BIALE NAPA 2017 15 / 70
Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune.
Red Berries. Mushroom. Flavorful Finish

MALBEC, DOMAINE BOUSQUET, ARGENTINA 2018 12 / 56
Silky Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish.

CABERNET SAUVIGNON, CHAPPELLET NAPA 2016 18 / 85
Bold & Plump. Textured. Super Expressive. Blood Orange. Raspberry.
Mocha

FARMHOUSE KITCHEN
THAI CUISINE

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Desserts
เมนูขนมหวาน

Thai Vacation $12
Fresh coconut, sweet sticky rice, vanilla ice cream,
coconut cream and peanut. (GF)

Khao Niew Dam $12
Black sticky rice pudding, taro puree and coconut palm sugar
(Add $2 for coconut ice cream). (GF)

Farmhouse Bread Pudding $14
House favourite! vanilla ice cream and caramel sauce.

Chocolate Lava Cake $16
Homemade moist chocolate lava cake served with vanilla ice cream.

Coconut Granita $12
Fresh young coconut juice crushed ice with coconut meat gelato. (GF,VG)

Mango Sticky Rice (seasonal) $12
Seasonal sweet mango, sweet sticky rice, coconut cream, saseme.

Rak-Na Platter $32
Fun, Festive, Instagram worthy!! Chef's choice desserets.

