

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 **

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.

SPICY CRABBY CURRY



\$32.95

Southern Thai styled jumbo lump crab curry served with Anchan vermicelli noodles, vegetables, and boiled egg

BASIL BOMB



\$32.75

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 !!!

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. Angostura Bitters



\$15

FARMHOUSE KITCHEN
THAI CUISINE

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THAI CUISINE

บ้าน
STARTERS

บ้าน
SPECIAL

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

Tod Mun Kung 16.95
Authentic Thai shrimp cake mixed with pork, garlic, cilantro and mushroom soy sauce. Served with sweet plum sauce and cucumber

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 Yum (GF) 9/18
Spicy and Sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, Onion, lemongrass and long coriander

Tom Zapp 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, Wagyu beef +4, Prawns +4.5, Combination Seafood +6.5)
SPICY!! Salad, cucumber, shallot, green onion, cilantro, roasted rice served with fresh Asian herbs.

Nam Khao Tod 17.95
Thai fermented pork sausage, crispy red curry rice, chili, ginger, peanuts and fresh Asian herbs

Crispy Branzino (Limited) 36

Crispy whole Branzino with sweet tamarind sauce, fried shallot. Served with mango salad and brown rice

Mok Salmon 29.95

Country style grilled Wild King Salmon in banana leaf, oyster mushroom, lemongrass, dill, shallots, grill asparagus, spicy cilantro lime sauce. Blue rice

"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 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 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*



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

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

- 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

- 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

- Under the age of 8 **11**
- Fried Chicken** over white rice
- Flat Rice Noodle** w/ egg and broccoli

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

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



DRINK MENU



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

COCKTAILS

ELDERFLOWER SPRITZER	12
PEEK-A-MULE	13
SPICY PALOMA	13
PERMANENT VACATION	14
QUEEN'S CROWN	15
THAI CHELADA	18
BEACH PLEASE	22

BEERS

SINGHA Thai Lager	7
SAIGON 54	8
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 Fruiti Belgium	11
AVENTINUS Schneider Germany Dark & Complex 500ml	12

BEVERAGES

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

HOT TEA

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

WINES

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 2018 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) 2019 13 / 70**
Bone Dry. Bright. Meyer Lemon. Wild Meadow 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 2019 13 / 60**
Fresh & Juicy. Cherry. Pomegranate. Lemony Citrus

RED

- PINOT NOIR, SIDURI WILLAMETTE, OREGON 2018 15 / 70**
Bright & Fresh Acidity. Cranberry. Red Plum. Tea Leaf.
- GENTONZE FRAPPATO, VITTORIA SICILY ITALY 2018 13 / 60**
Intensely Perfumed. Very Vibrant & Cheerful. Juicy Finish. Peppery
- ZINFANDEL, ROBERT BIALE NAPA 2018 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 2018 18 / 85**
Bold & Plump. Textured. Super Expressive. Blood Orange. Raspberry. Mocha



FARMHOUSE KITCHEN

THAI CUISINE

Farmhousethai.com

/Farmhousekitchensf

@Thaifarmhouse

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
Texture Bright, 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

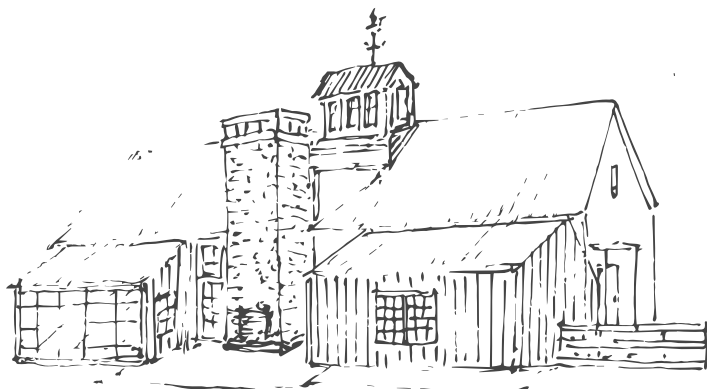
**Riesling Auslese, Kinheimer
'Hubertslay', Trossen 2015** \$108
Mosel, Germany
Don't let "Auslese" Fool You – R=This Wine is Not That
Sweet! IT is Wonderful. Full Body w/Razor-Like
Acidity. Ripe Peach. Lilac. Lemon Curd

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



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, sesame.

Rak-Na Platter \$32

Fun, Festive, Instagram worthy!! Chef's choice desserts.



Disposable blanket

\$1.75 / Each



- Retains/ reflects 90% of body heat

- Waterproof and weatherproof

- Adhere sticker to secure the blanket



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THAI CUISINE