

LITTLE LAO TABLE SET



\$179

Add \$35 for 1 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

FARMHOUSE KITCHEN
THAI CUISINE

FEBRUARY SPECIAL

KHOA KA MOO

\$36

AROMATIC FIVE-SPICE PORK SHANK,
THAI STYLE SAUERKRAUT, BROCCOLINI, EGG,
CHILI GARLIC VINAIGRETTE, AND JASMINE RICE
SERVED WITH POMEGRANATE MOLASSES



FARMHOUSE KITCHEN
REAL CUISINE

\$79

Tsunami Lobster

Live Maine Lobster with prawns, scallops, PEI mussels, Manila clams, and calamari cooked in yellow curry paste and spices. Served with turmeric rice.

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

Special

\$36.5



SINGLE & READY TO FLAMINGO

THINK SEXY. WIND BLOWN HAIR.

ALL YOU NEED IS THIS PARTY SIZE FLAMINGO PUNCH BOWL

ABSOLUT ELYX, ST GERMAIN ELDERFLOWER, GIFFARD VIOLET,
CHRYSANTHEMUM TEA SYRUP, LEMON, AND ROSE WATER

SHARING FOR 2-4 PEOPLE



\$115

Require a credit card deposit. Flamingo punch bowl is available for sale for \$1,000

CHA CHA CHA

\$17



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

Rose Gold

\$24

AVION SILVER TEQUILA. LILLET BLANC.
PINEAPPLE JUICE. LYCHEE. LIME.
FIREWATER BITTER
A CREDIT CARD DEPOSIT REQUIRED



Whiskey Blossom

\$19

JAMESON ORANGE. ST. GERMAIN
ELDERFLOWER. LEMON
A CREDIT CARD DEPOSIT REQUIRED

FARMHOUSE KITCHEN

MARIA BERRY

17

FROZEN STRAWBERRY (SKINNY) MARGARITA.
TEQUILA. AGAVE. LIME. ORANGE BITTERS.
NECTARBERRY SALT RIM

FARMHOUSE KITCHEN

HEDWIG

24

ABSOLUT ELYX VODKA INFUSED HIBISCUS.
CENTORRI MOSCATO DI PAVIA. COINTREAU.
LEMON. POMEGRANATE.

FARMHOUSE KITCHEN
THAI CUISINE

PENICILLIN

\$17



OUR VERSION OF SLUSHY PENICILLIN;
SCOTCH WHISKEY, GINGER, LOCAL HONEY,
FRESH LEMON AND CHILI SALT RIM

FARMHOUSE KITCHEN

THAI CUISINE

เครื่องดื่ม

BEVERAGES

Soda:

Coke/Diet/Sprite/Ginger Ale/Root Beer	4.5
Q Tonic/ Ginger Beer	5.5
Black Iced Tea unsweetened peach black tea	6.5
Thai Iced Tea sweet creamy	6.5
Anchan Blue Limeade butterfly pea flower, high antioxidant	6.5
Sparkling/ Flat Water Saratoga, Utah 12oz	6.5
Fresh Whole Coconut	8.5

ชาวิเศษ

HARNEYS & SON TEA 6.45

Earl Grey 'Paris'	fruity black tea, bergamot, vanilla
Dragon Pearl Jasmine	floral jasmine flowers
Bangkok Green	green, ginger, coconut, lemongrass
Japanese Sencha	fine green tea
Chamomile Lavender	floral herbal tea
Peppermint	aromatic, crisp, help digestion
Blooming Flower 7	jasmine, green, calendula, can steep up to 3 times

เบียร์

BEER

เบียร์สด

DRAFT 8.5

Farmhouse Thai Witbier
Farmhouse Phuket IPA
Scrimshaw Pilsner
Anderson Valley Boont Amber Ale

เบียร์จาก

BOTTLED

Singha, Thailand	8.5
Stem Off-Dry Cider Colorado	8.5
Fruilli Strawberry Beer, Belgium	12.5
Stiegl Radler Grapefruit, Austria	8.5
Bo Pils, East Brother Beer Co. Richmond, CA 16oz	10.5
Love Hazy IPA Almanac, Alameda, CA 16oz	10.5



ค็อกเทล

COCKTAILS

SUMMER SPRITZ 14.5

Aperol. Sparkling Wine. Pressed Grapefruit. Simple

MADAM BUTTERFLY 15.5

Anchan Butterfly Flower Infused Gin. Rose Water. Black Peppercorns. Lemongrass. Lemon

FRESH CURRY 15.5

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

THAI MULE 16.5

Vodka, ginger puree, fresh mint, CO2

ISLAND MAITHAI 16.5

White & dark rum, pineapple, lime, orgeat, tiki bitters

UNDER THE SEA 16.5

Chili Infused blanco tequila, lime, mermaid dust

KICKASS NEGRONI 17.5

Vida Mezcal. Campari. Carpano Antica Vermouth. Ancho Reyes Chile

OLD SIAM 22.5

Batched In-House Oak Barrel; Woodinville Rye. 24K Gold. Maraschino Cherries. Aromatic Bitters

Dear customers, no alcohol will be served to persons under 21 year of age. Please be prepared to show I.D.

Acceptable forms of I.D.

California Driver's License/ I.D. Card Out-of-state Driver's License/ I.D. Card U.S. Military I.D.
Both U.S. and foreign Passports with photograph

A person may not combine two unacceptable I.D.'s to make one acceptable I.D.



สุรา
SPIRITS

จีน

GIN

BUTTERFLY PEA INFUSED HOUSE GIN	10
BUMMER & LAZARUS	14
UNCLE VAL'S BOTANICAL	13
ST. GEORGE TERRIOR	12
ST. GEORGE BOTANIVORE	12
BOMBAY SHAPPHIRE	12
TANGUERAY	12
PLYMOUTH	14
BULLDOG	12
HENDRICK'S	13
MONKEY 47	16

รัม

RUM

ROYAL STANDARD	10
PLANTATION 3 STARS SILVER	10
MYER'S DARK	11

เทกีลา

TEQUILA

EL JIMADOR	10
HERRADURA BLANCO	11
HERRADURA REPOSADO	13
DON JULIO BLANCO	14
DON JULIO 1942	45
VOLCAN DI MI TIERRA BLANCO	14
CASAMIGOS REPOSADO	17
PATRON BLANCO	14
PATRON REPOSADO	17
PATRON ANEJO	20

เมซคาล

MEZCAL

DEL MAGUEY VIDA	13
MONTELOBOS	14
KIMO SABE ANEJO	20

วิสกี้

WHISKEY

SCREWBALL PEANUT BUTTER	11
JACK DANIELS	11
TEMPLETON RYE	11
BULLIET SMALL BATCH RYE	12
BURNSIDE RYE	12
JAMESON	12
JAMESON ORANGE	13
JAMESON CASKMATES IPA	13
JAMESON BLACK BARREL	15
MITCHTER'S SINGLE BARREL RYE	14
REDEMPTION RYE	11
BASIL HAYDEN'S DARK RYE	17
HIGH WEST CAMPFIRE	16

เชลลิวญี่ปุ่น

JAPANESE WHISKY

SUNTORY TOKI	12
HIBIKI HARMONY	25
KIKORI	17

เบอรัล

BOURBON

BULLEIT	12
FOUR ROSES SMALL BATCH	14
FOUR ROSES SINGLE BARREL	16
MAKER'S MARK	13
WOODFORD RESERVE	15
BASIL HAYDEN'S	14
OLD FORESTER 1870	16
SONOMA BOURBON	15
ANGEL'S ENVY	18
JOSEPH MAGNUS	32
BOOKER'S	34

สก็อตซ์

SCOTCH

CHIVAS REGAL 12YR	13
DEWAR'S 12YR	14

คอนญัก

COGNAC

HENNESSY VSOP SPECIAL	28
REMY MARTIN XO	40

ซิงเกิลมอลทสก็อตซ์

SINGLE MALT SCOTCH

HIGHLANDS:	
MACALLAN 12YR DOUBLE CASK	17
OBAN 14YR	21
DALMORE 15 YR	34
GLENLIVET 12 YR	17
GLENFIDDICH 12 YR	17
ISLE OF SKYE:	
TALISKER 10 YR	14
CAMPBELTOWN:	
GLEN SCOTIA 15 YR	28
ISLAY:	
LAPHROIG 10 YR	14
LAGAVULIN 16 YR	30
LOWLANDS:	
AUCHENTOSHAN THREE WOOD	28
AUCHENTOSHAN 21 YR	45
BLENDED SCOTCH	
DEWAR'S WHITE LABEL	11

ลิเกียว

LIQUEURS

ST. GERMAIN	10
GIFFORD ELDERFLOWER	10
CHAMBOARD	11
CAMPARI	10
APEROL	10
DISARONNO	10
GRAND MARNIER	11
CARPANO ANTICA VERMOUTH	10
FERNET	9
JAGERMEISTER	9
KAHLUA	10

วอดก้า

VODKA

ALOO	10
TITO'S	11
ABSOLUT	10
ABSOLUT PEARS	10
ABSOLUT LIME	10
ABSOLUT VANILLA	10
ABSOLUT ELYX SINGLE ESTATE	13
ST. GEORGE GREEN CHILE	12
HANGAR ONE	12
KETEL ONE	13

ไวน์
WINE

SPARKLING

- Scarpetta Prosecco DOC**, Italy 2018 14/68
Light. Floral. Vibrant. Honeydew. Melon.
- Roederer Estate Brut NV**, Anderson Valley 15/70
Hint of apples, pears and lemon peel, spice and hazelnut
- Champagne Henriot Brut Souverain NV**, France 19/88
Bright apple and peach fruits, fine balance between richness and crisp acidity
- Billecart Salmon Brut Rosé Champagne NV**, France 155
Light, elegant, fresh strawberry and berry aromas

ROSE AND WHITE

- Dom Ott Cht Romassan Rosé Bandol**, France 2020 16/74
Citrus, stone fruit, melon, peach, raspberry, strawberry, honeysuckle and a hint of tropical fruit
- Centorri Di Pavia Moscato**, Italy 2019 13/58
Intense aromas of peaches, rose petals and ginger, delicately sweet and sparkling
- Joh Jos Prüm Bernkasteler Badstube Kabinett Riesling**, Germany 2018 19/88
Clean and crisp with nose petrol, peach, lime, green apple, floral and honey, long finish, well balanced
- Aia Vecchia Vermentino**, Italy 2020 14/64
Lime, green apple just the right amount of richness and texture
- Cadre Stone Blossom Sauvignon Blanc**, Edna Valley 15/68
Medium body, aromatic, round, mineral driven, passion fruit, spicy green herbs, coriander
- Flowers Chardonnay**, Sonoma County 2018 23/108
Lemongrass, grapefruit and stone fruit with touches of chalk dust and fresh ginger, creamy texture and mineral finish
- Kistler Chardonnay**, Sonoma Coast 2019 27/125
Butter cream popcorn caramel noses, apple, citrus and vanilla

RED

- Copain Pinot Noir**, Anderson Valley, CA 2016 16/75
Raspberry, and red currants on the pallet, notes of vanilla and sweet tea leaves, lush and silky texture.
- Bella Grace Zinfandel** Amador County 14/64
Double gold medal, roasted coconut, wild cherry, vanilla, juicy long lingering finish
- Col D'Orcia Brunello Di Montalcino DOCG**, Sangiovese, Italy 2016 25/115
Ripe red fruit, plum, vanilla, fruit-forward, lingering finish
- Set in Stone Cabernet Sauvignon**, Alexander Valley 19/90
Superb! velvety rich, elegant, lush black plum, supple tannins, long lasting forever
- MT Veeder Cabernet Sauvignon**, Napa 2019 23/108
Red fruit aromas bright cherry, raspberry with addition of Malbec offering blueberry, vanilla, cassis, creamy chocolate caramel and oak spice.
- Alain Graillot Crozes-Hermitage Rouge, Syrah**, France 2018 25/115
Earthy and leathery with balance blackberries
- Penfolds RWT Shiraz**, Barossa Valley, Australia 2015 250
Spicy and earthy edge. Graphite-like savory aroma, coal dusty notes. Deep-set palate. Very smooth tannin. Almost never-ending finish



FARMHOUSE KITCHEN

THAI CUISINE

WEEKDAY LUNCH SET MENU

STARTING AT \$28/PERSON

SOUP

TOM YUM

spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass

STARTER

(PLEASE CHOOSE TWO)

Each starter comes in one bite

SAMOSAS +\$2

red norland potato, caramelized onion, carrot wrapped in pastry skin served with coconut curry sauce

FARMHOUSE WING +\$2

crispy organic wings, basil, chili plum sauce

NEUA NUM TOK ROLL +\$3

grilled snake river farm wagyu beef wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

THAI FISH CAKE

fried white fish paste with red curry, kaffir lime, green bean served with cucumber, peanut chili sauce

"MIENG KUM BITE"

traditional Thai leafy green wrapped with a zesty mixture of lime ginger, onion, roasted coconut & peanuts w/ tamarind sauce

VEGAN FRESH ROLL (GS)

fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and vermicelli noodle. chili peanut sauce

ENTREE

(PLEASE CHOOSE ONE)

PAD THAI SHRIMP +\$5

fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, and crispy wontons

THAI FRIED RICE TOFU (GS Option Available)

cage free egg, onion, tomato, green onion, cilantro

HAT YAI FRIED CHICKEN +\$5

Southern style fried Mary's Chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and Blue rice

SPICY BASIL MINCED PORK (GS Option Available)

Thai basil, garlic, fresh chili, bell pepper

YELLOW CURRY TOFU

potato, onion, and crispy shallot

SPICY EGGPLANT TOFU (GS Option Available)

bell pepper, garlic, basil, Thai chili

PAD THAI TOFU

thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

PAD SEE YOU BEEF +\$4 (GS Option Available)

Flat rice noodles, cage free egg, carrot, Asian broccoli

GREEN CURRY CHICKEN

Grilled eggplant, bell pepper, bamboo, basil **MED**

GS - Gluten Sensitive





ก๋วยเตี๋ยว STARTERS

Vegan Fresh Rolls (Vegan & GS) 15.95
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and vermicelli noodle. Chili peanut sauce

Samosa (Vegan) 15.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

Crispy Egg Rolls (Vegan) 15.95
Egg rolls skin wrapped glass noodle, carrot, black pepper, light soy sauce served with peanut sauce.

Thai Fish Cakes (GS Option Available) 16.95
Fried white fish paste with red curry, kaffir lime, green bean Served with cucumber, peanut chili sauce

Farmhouse Wings 19.95
Crispy organic wings, basil, pineapple glaze sauce

Neua Num Tok Rolls 23
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

Ahi Scoops (GS Option Available) 20.95
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” 18.95
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 18.95
Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

ยำ SALAD

Papaya Salad (GS) 18.95
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. +\$8 for grilled shrimps

Herbal Rice Salad 18.5
Bangkok style. Toasted coconut, shredded green mango crispy shallots, lemongrass, cilantro, peanuts, long beans, chili, kaffir lime, dried shrimp with tamarind dressing

Larb (GS Option Available) 19.95
SPICY!! Salad, cucumber, dill, shallot, green onion, cilantro and roasted rice served with fresh Asian herbs.
Choice of Minced Pork/ Chicken
Wagyu Beef +8 Prawns +8 Combination Seafood+12

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

Please let us know about your dietary restrictions/ allergies prior to ordering

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: Maximum 2 bottle per party;
First \$45/bottle (750ML). Second bottle onwards \$85/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.

WLANU SPECIAL



Basil Bomb (GS Option Available) 40.95
Thai chili basil stir fried with tiger prawn, calamari, scallop, white fish, Manila clams, PEI mussels, homemade crispy pork belly, fried egg over jasmine rice, Prik Nam Pla.

Pineapple Fried Rice (GS Option Available) 40.95
Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot and egg.
Served in fresh whole pineapple



Crispy Branzino *Limited 47.95**
Fried whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot, and garlic chili lime vinaigrette.

“Seau Rhong Hai” 37.95
Grilled Snake River Farm Wagyu flank steak, grilled broccolini, house tamarind, and roasted rice sauce. Served with sticky 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

Run Juan Seafood Sizzling (GS Option Available) 37.95
Assorted Seafood; Calamari, shrimp, scallops, Manila clams, PEI mussels, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, green beans. Served with white rice

Crab Fried Rice (GS Option Available) 37.95
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

Live Lobster Pad Thai *Limited 43.95**
Maine Lobster with tiger prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot peanuts, crispy wontons, and Thai seafood sauce
++\$15 for whole live Maine Lobster (1.25 lbs)
(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

Hat Yai Fried Chicken 33.95
Southern style, fried Mary's Chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and blue rice

Kai Sam Ros 37.95
Crunchy Chicken in tamarind pineapple glazed, bell pepper, onion, Cashew nuts and bonito flakes. Served in Fresh Pineapple & Blue rice

Panang Neua 47
Slow braised bone in Short Rib in a Panang curry paste 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*

(GS) – Gluten Sensitive



ต้ม SOUP

Choice of Veg/ Tofu Organic Chicken +3 Prawns +8

Tom Yum (GS) **19.95**
Spicy and sour bone broth, mushroom, tomato, cabbage, onion, galangal, kaffir lime, and lemongrass

Tom Kha (GS Option Available) **19.95**
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass, and long coriander

ก๋วยเตี๋ยว NOODLE SOUP

Tofu Noodle Soup (GS) **19.95**
Fresh rice noodles, vegetable broth, tofu, Asian broccoli, zucchini, carrots, bean sprouts, cilantro and green onion

Chicken Noodle Soup (GS) **21.95**
Organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots

จานด่วน THAI STREET FOOD

Choice of Veg/ Tofu Pork/ Chicken +3 Wagyu Beef +8
Crispy Pork Belly +10 Prawns +8 Combination Seafood +12

Yellow Curry **20.95**
potato, onion and crispy shallot

Green Curry **20.95**
grilled eggplant, bell pepper, bamboo, basil **MED**

Red Curry **20.95**
bell pepper, bamboo shoots, basil **MED**

Thai Fried Rice (GS Option Available) **19.95**
Cage free egg, onion, tomato, green onion, cilantro

Pad Thai **19.95**
thin rice noodles, cage free egg, bean sprouts, chive, shallot Peanuts,

Pad See You (GS Option Available) **19.95**
Flat rice noodles, cage free egg, carrot, Asian broccoli

Pad Kee Mow (GS Option Available) **19.95**
Spicy! Flat rice noodles, bamboo shoots bell pepper, basil, onion, tomato

Asian Broccoli (GS Option Available) **19.95**
Spicy Eggplant (GS Option Available) **19.95**
Spicy String Bean (GS Option Available) **19.95**

SIDE

Jasmine rice	4	Peanut sauce	8
Brown rice	4.95	Cucumber salad	7
Sticky rice	4.95	Steamed veg	7
Crispy roti	6	Steamed noodles	7
Bone broth	7	Fried Egg	4.5

Kid's Menu 13

Under the age of 8

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



(GS) – Gluten Sensitive



เมนูขนมหวาน

Desserts menu

Thai Vacation 15.5

fresh coconut, sticky rice, vanilla ice cream
coconut cream, peanuts and sesame (GF)

Choco Cake 14.5

moist chocolate cake, rich chocolate and vanilla ice cream

Coconut Cheese Cake 14.5

coconut flake, whipped cream, vanilla ice cream

Khao Niew Dam 14.5

black sticky rice pudding, taro paste, coconut cream and vanilla ice cream

Mango Sticky Rice (Seasonal) 14.5

famous thai dessert, creamy and sweet sticky rice (GF/VG)

"Ruk Na" Platter 36.5

fun, festive, instagram worthy! chef's choice desserts

