

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 ****

CRABBY CURRY



\$39

**Southern Thai Style curry with soft shell crab & jumbo lump crab meat
served with Anchan vermicelli and fresh greens**

FARMHOUSE KITCHEN
THAI CUISINE



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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.

25/48
half/a dozen
Limited!

Kumamoto Fresh Oyster

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

Available during dinner only

FARMHOUSE KITCHEN
THAI CUISINE

PENICILLIN

\$17



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



เมนูเริ่มต้น
STARTERS

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

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

Crispy Egg Rolls 13.95
Egg rolls skin wrapped glass noodle , carrot , shiitake mushroom, black pepper, light soy sauce served with sweet and sour 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

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SALAD

Papaya Salad (GF) 15.95
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. +\$3 for grilled shrimps

Herbal Rice Salad 13.95
Bangkok style. Toasted coconut, shredded green mango crispy shallots, lemongrass, cilantro, peanuts, long beans, chili, kaffir lime, dried shrimp with tamarind dressing

Larb (GF Option Available) 16.95
SPICY!! Salad, cucumber, dill, shallot, green onion, cilantro and roasted rice served with fresh Asian herbs.
Choice of Minced Pork/ Chicken
Wagyu Beef +4 Prawns +4.5 Combination Seafood+6.5

เมนูพิเศษ
SPECIAL

Mok Salmon (GF) 29.95
Country style grilled Wild King Salmon in banana leaf. oyster mushroom, lemongrass, dill, shallots, grilled asparagus, spicy cilantro lime sauce. Blue rice.

Basil Bomb (GF Option Available) 34.95
Thai chili basil stirfried with tiger prawn, calamari, scallop, homemade crispy pork belly, fried egg over jasmine rice, Prik Nam Pla. Let's Bomb!

Pineapple Fried Rice (GF Option Available) 34
Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot and egg.
Served in fresh whole pineapple

Crispy Branzino ***Limited 36
Crispy whole Branzino fish with sweet tamarind sauce, fried shallot Served with mango salad and brown rice

“Seau Rhong Hai” 29.75
Grilled Snake River Farm Wagyu flank steak, grilled broccolini, house tamarind, and roasted rice sauce. Served with sticky rice

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

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 Option Available) 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

Live Lobster Pad Thai ***Limited 39
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 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*

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: 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.
\$3 Sanitation fee will be applied per table





Choice of Veg/ Tofu Organic Chicken +2.5 Prawns +5

Tom Kha (GF) **17.95**
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass and long coriander

Tom Yum (GF) **17.95**
Spicy and sour bone broth, mushroom, tomato, cabbage, onion, galangal, kaffir lime, lemongrass and long coriander



Tofu Noodle Soup (GF) **15.95**
Fresh rice noodles, vegetable broth, tofu, Asian broccoli, zucchini, carrots, bean sprouts, cilantro and green onion

Chicken Noodle Soup (GF) **18.95**
Shredded organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots



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

Red Curry **17.95**
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

Thai Fried Rice (GF Option Available) **16.95**
Cage free egg, onion, tomato, green onion, cilantro

Pad Thai **16.95**
thin rice noodles, cage free egg, bean sprouts, chive, shallot Peanuts.

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

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

Asian Broccoli (GF Option Available) **17.95**
Spicy Eggplant (GF Option Available) **17.95**
Spicy String Bean (GF Option Available) **17.95**

SIDE

Jasmine rice	4	Peanut sauce	7
Brown rice	3.5	Cucumber salad	4.5
Sticky rice	3.5	Steamed veg	5
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



FARMHOUSE KITCHEN

THAI CUISINE

เครื่องดื่ม

BEVERAGES

Soda:

Coke/Diet/Sprite/Ginger Ale/Root Beer

Q Tonic/ Ginger Beer

Black Iced Tea unsweetened peach black tea

Thai Iced Tea sweet creamy

Anchan Blue Limeade butterfly pea flower, high antioxidant

Sparkling/ Flat Water Saratoga, Utah 12oz

Fresh Whole Coconut

4
5
5
5.5
5.5
6
7.5



ชาวัน

HARNEYS & SON TEA

5

Earl Grey 'Paris'

fruity black tea, bergamont, vanilla

Dragon Pearl Jasmine

floral jasmine flowers

Bangkok Green

green, ginger, coconut, lemongrass

Japanese Sencha

fine green tea

Chammomile 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

Farmhouse Thai Witbier

Farmhouse Phuket IPA

Coronado Seacoast Pilsner

Anderson Valley Boont Amber Ale

เบียร์ขวด

BOTTLED

Singha, Thailand 7

Stem Off-Dry Cider Colorado 8

Schneider Aventinus Doppelbock, Germany 12

Fruili Strawberry Beer, Belgium 12

Stiegl Radler Grapefruit, Austria 8

Weihenstephaner Hefe Weissbier, Germany 16oz 10

ค็อกเทล

COCKTAILS

SUMMER SPRITZ 14

Aperol. Sparkling Wine. Pressed Grapefruit. Simple

MADAM BUTTERFLY 14

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

FRESH CURRY 14

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

THAI MULE 14

Vodka, ginger puree, fresh mint, CO2

ISLAND MAITHAI 15

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

UNDER THE SEA 15

Chili Infused blanco tequila, lime, mermaid dust

KICKASS NEGRONI 17

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

OLD SIAM 22

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.

WINE

Scarpetta Prosecco DOC, Italy 2018 **13/60**
Light. Floral. Vibrant. Honeydew. Melon

Brut Rose Champagne Biellecart Salmon, NV **155**
Classic Champagne blend. Light elegant. Fresh and berry aromas

Delamotte Brut Champagne, France **98**
Powerful Fine Wine. Fresh. Round. Lemon Curd. Spring Blossom. 92points

Maison Foucher Rose, Cuvee NV Crémant de Loire **65**
Bright. Frothy Mousse. Quince. Flinty Minerality. Bouncy Finish

Skylark Pink Belly Rosés Mendocino **14/65**
Dry. Fresh Provencal Inspired Rose. Aromatic. Crisp. Juicy Cherry. Savory Watermelon

Weingut Fürst Elbling, Mosel 2018 (1 Ltr) **13/70**
Bone Dry. Bright. Meyer Lemon. Wild Meadow Flowers. Jasmine. Zippy Carbonation

Cadre Sauvignon Blanc Edna Valley **14/65**
Med Bodied. Aromatic. Round. Mineral Driven. Passion Fruit. Spicy Green Herbs. Coriander

Monte Tondo Soave Classico Italy **13/60**
Med-Full Bodied. Fresh. White Spring Flower. Nectarine Zest. Hazelnuts. Long Finish

Au Bon Climat Chardonnay, Santa Barbara 2017 **15/70**
Full Bodied. Mouth Filling Citrus Fruit. Sweet Oak Finish. Complex

Scarpa La Selva di Moirano Italy **12/55**
The World's Only Dry & Aged Brachetto. Delicious. Light-Med Bodied. Grippy Tannins. Cherry Milk Chocolate

Imagery Pinot Noir, Sonoma 2019 **15/70**
Balanced, smooth, jammy strawberry & cherry, rose petals, white pepper, round tannins

Bella Grace Zinfandel Amador County **13/60**
Double Gold Medal. Roasted Coconut. Wild Cherry. Vanilla. Juicy Long Lingering Finish

Set in Stone Cabernet Sauvignon Alexander Valley 2017 **19/90**
Superb! Velvety Rich. Elegant. Lush Black Plum. Supple Tannins. Long Lasting Forever

Shiraz Penfolds RWT, Barossa Valley, Australia 2015 **250**
Spicy and earthy edge. Graphite-like savory aroma. Coal dusty notes. Deep-set palate.
Very smooth tannins. Almost never-ending finish



สุรา SPIRITS

ลิเกียร์

LIQUEURS

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

วอดก้า

VODKA

LUKSUSOWA	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
HANGAR ONE KAFFIR LIME	12
KETEL ONE	13
CHOPIN	14

จิน

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
TANQUERAY	12
PLYMOUTH	14
BULLDOG	12
HENDRICK'S	13
MONKEY 47	16

รัม

RUM

ROYAL STANDARD	10
PLANTATION 3 STARS SILVER	10
PLANTATION DARK DOUBLE AGED	12
MYER'S DARK	11

เตกีล่า

TEQUILA

EL JIMADOR	10
HERRADURA BLANCO	11
HERRADURA REPOSADO	13
DON JULIO BLANCO	14
DON JULIO 1942	45
VOLCAN DI MI TIERRA BLANCO	14
FORTALEZA BLANCO	14
CASA NOBLE REPOSADO	18
CASAMIGOS REPOSADO	17
ARETTE REPOSADO	12
QUI PLATINUM EXTRA ANEJO	19
PATRON BLANCO	14
PATRON REPOSADO	17
PATRON ANEJO	20

เมซคัล

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
JAMESON	12
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

เหล้าญี่ปุ่น

JAPANESE WHISKY

SUNTORY TOKI	12
HIBIKI HARMONY	25
KIKORI	17

เบอร์เบิ้ล

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

สก๊อตช์

SCOTCH

CHIVAS REGAL 12YR	13
DEWAR'S 12YR	14

คอนญัก

COGNAC

HENNESSY VSOP SPECIAL	28
REMY MARTIN XO	40

จิ้งเกิลมอลท์สก๊อตช์

SINGLE MALT SCOTCH

HIGHLANDS:	
MACALLAN 12YR DOUBLE CASK	17
OBAN 14YR	21
DALMORE 15 YR	34
GLENLIVET 12 YR	17
GLENFIDDICH 12 YR	17
SPEYSIDE:	
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

เมนูขนมหวาน

desserts menu

THAI VACATION 14

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

CHOCO CAKE 13

moist chocolate cake, rich chocolate and vanilla ice cream

FARMHOUSE BREAD PUDDING 14

house favorite! vanilla ice cream and caramel sauce

MANGO STICKY RICE (SEASONAL) 14

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

“RUK NA” PLATTER 34

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

