

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.

# LAMB CURRY



Herb-marinated NZ lamb rack in spicy green curry served with turmeric coconut rice and cilantro lime vinaigrette



\$42



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THAI CUISINE

# PENICILLIN

\$17



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



## ก๋วยเตี๋ยว 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, pineapple glaze 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

## ยำ 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

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.

## WLANU SPECIAL



**Basil Bomb (GF Option Available)** **34.95**  
Thai chili basil stir-fried 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 (GF Option Available)** **36**  
Crispy whole Branzino fish with sweet tamarind sauce, fried shallot Served with mango salad, peanut, 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 broccolini, 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*



# ต้ม SOUP

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

## Tom Kha (GF) 17.95

Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, onion, 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

# ก๋วยเตี๋ยว NOODLE SOUP

## 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

Organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots

# จานด่วน THAI STREET FOOD

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  
Brown rice 3.5  
Sticky rice 3.5  
Crispy roti 3  
Bone broth 4

Peanut sauce 7  
Cucumber salad 4.5  
Steamed veg 5  
Steamed noodles 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



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 Ro e Mendocino 14/65**  
Dry. Fresh Provencal Inspired Rose. Aromatic. Crisp. Juicy Cherry. Savory Watermelon

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**Weingut F rst 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 Classioco 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

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**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, Sanoma 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

# FARMHOUSE KITCHEN

THAI CUISINE

## เครื่องดื่ม

### BEVERAGES

Soda:

Coke/Diet/Sprite/Ginger Ale/Root Beer	4
Q Tonic/ Ginger Beer	5
Black Iced Tea unsweetened peach black tea	5
Thai Iced Tea sweet creamy	5.5
Anchan Blue Limeade butterfly pea flower, high antioxidant	5.5
Sparkling/ Flat Water Saratoga, Utah 12oz	6
Fresh Whole Coconut	7.5

## ชาพร้อม

### 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

### 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.



สุรา  
9  
**SPIRITS**

*ลิเกี้ยว*

**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

*เม็กซิคัล*

**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

*ซิงเกิลมอลท์สก๊อตช์*

**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

**KHAO NIEW DAM 13**  
black sticky rice pudding. coconut palm sugar. ube coconut ice cream

**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

