

Little Lao Table Set

FOR 2
For 2

Crispy Egg Rolls – Samosa – Neua Num Tok Rolls – Vegan Fresh Rolls – Papaya Salad
Panang Neua Short Ribs – Hat Yai Fried Chicken – Shrimp Fried Rice
Pad Thai Tofu with Whole Maine Lobster Drizzled with Tamarind sauce
Fried Egg – Spicy eggplant – Roti Bread – Blue Rice

****No Substitutions for Little Lao Table Set****

\$159



\$84

Tsunami Lobster

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

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

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
6
6
6
6
8



ชาพร้อม

HARNEYS & SON TEA 5.95

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
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

Farmhouse Thai Witbier

Farmhouse Phuket IPA

Coronado Seacoast Pilsner

Anderson Valley Boont Amber Ale

เบียร์ขวด

BOTTLED

Singha, Thailand	8
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 15

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

FRESH CURRY 15

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

THAI MULE 16

Vodka, ginger puree, fresh mint, CO2

ISLAND MAITHAI 16

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

UNDER THE SEA 16

Chili Infused blanco tequila, lime, mermaid dust

KICKASS NEGRONI 17

Vida Mezcal. Campori. Carpano Antico 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 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
TANQUERAY	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

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
CASAMIGOS REPOSADO	17
ARETTE REPOSADO	12
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

เบอร์เบิด 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

ซิงเกิลมอลต์สก๊อตช์ 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

ลิเกียร์ 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

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

WINE

SPARKLING

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 125
Butter cream popcorn caramel noses, apple citrus and vanilla

RED

Penner Ash Pinot Noir, Willamette Valley, Oregon 2018 18/85
Floral roses and strawberry on the nose. A medium body with cherry, raspberry and slight cedar

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

Alain Graillot Crozes-Hermitage Rouge, Syrah, France 2018 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



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) 14.95
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 20.95
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

Ahi Scoops (GF Option Available) 18.95
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) 16.95
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 16.50
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) 17.95
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 +6 Combination Seafood+8

เมนู
SPECIAL

Basil Bomb (GF Option Available) 36.95
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) 36.95
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) 44
Crispy whole Branzino fish with sweet tamarind sauce, fried shallot Served with mango salad, peanut, and brown rice

“Seau Rhong Hai” 34.95
Grilled Snake River Farm Wagyu flank steak, grilled broccolini, house tamarind, and roasted rice sauce. Served with sticky rice

24 Hours Beef Noodle Soup 34.95
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) 32.95
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) 34.95
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 29.95
Southern style, fried Mary’s Chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and Blue rice

Kai Sam Ros 29.50
Crunchy Chicken in tamarind pineapple glazed, bell pepper, onion, Cashew nuts and bonito flakes. Served in Fresh Pineapple & Blue rice

Panang Neua 42
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

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.



ต้ม
SOUP

Choice of Veg/ Tofu Organic Chicken +2.5 Prawns +6

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

ก๋วยเตี๋ยว
NOODLE SOUP

Tofu Noodle Soup (GF) **17.95**
Fresh rice noodles, vegetable broth, tofu, Asian broccoli, zucchini, carrots, bean sprouts, cilantro and green onion

Chicken Noodle Soup (GF) **19.95**
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 +6 Combination Seafood +10
Add fried Egg +3

Red Curry **18.95**
bell pepper, bamboo shoots, basil MED
Green Curry **18.95**
grilled eggplant, bell pepper, bamboo, basil MED
Yellow Curry **18.95**
potato, onion and crispy shallot

Thai Fried Rice (GF Option Available) **17.95**
Cage free egg, onion, tomato, green onion, cilantro

Pad Thai **17.95**
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	4.5	Cucumber salad	5.5
Sticky rice	4.95	Steamed veg	6
Crispy roti	4.25	Steamed noodles	6
Bone broth	4.95	Fried Egg	3

Kid's Menu 12

Under the age of 8
Fried Chicken over Jasmine rice
Flat Rice Noodle w/ egg and broccoli



เมนูขนมหวาน

Desserts menu

Thai Vacation 15

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

Choco Cake 14

moist chocolate cake. rich chocolate and vanilla ice cream

Farmhouse Bread Pudding 14

house favorite! vanilla ice cream and caramel sauce

Khao Niew Dam 14

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

Mango Sticky Rice (Seasonal) 14

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

"Ruk Na" Platter 36

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

