

# BLAZING NOODLES

**\$39**

**SPICY  
& SOUR**

TOM YUM NOODLE SOUP SERVED WITH EGG NOODLES, COMBINATION SEAFOOD, BEAN SPROUTS, CRISPY WONTON, CILANTRO AND GREEN ONIONS.

**FARMHOUSE KITCHEN**



FARMHOUSE KITCHEN

THAI CUISINE

\$84

# Tsunami Lobster

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



# 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*



# 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  
THAI CUISINE

# PENICHO L L I N G

\$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



ชาร้อน

## 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
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

Scrimshaw 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
Berry White Rosé Beer, Livermore, CA 16oz	10
Casual Nihilists Dark Lager, Livermore, CA 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. 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  
**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
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
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

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
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**

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

**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

**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

**Alain Graillet 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



## Vegetarian Menu

### ก๋วยเตี๋ยว STARTERS

#### Vegan Fresh Rolls *(Vegan & GF)* 14.95

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

#### Samosa *(Vegan)* 14.95

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

#### Crispy Egg Rolls 14.95

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

### พิเศษ SPECIAL

#### Vegetarian Basil Bomb *(Vegan or GF Option Available)* 34.95

Thai chili basil stirfried with vegan chicken and tofu, over jasmine rice. Let's Bomb!

#### Vegetarian Pineapple Fried Rice *(Vegan or GF Option Available)* 32.95

Vegan chicken with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot  
Served in fresh whole pineapple

#### Vegetarian Kai Sam Ros 32.50

Vegan chicken in tamarind pineapple glazed, bell pepper, onion, and cashew nuts.  
Served in Fresh Pineapple & Blue rice

### จก๋วยเตี๋ยว THAI STREET FOOD

#### Yellow Curry *(Vegan)* 19.95

potato, onion and crispy shallot

#### Pad See You *(Vegan or GF Option Available)* 18.95

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

#### Asian Broccoli *(Vegan or GF Option Available)* 18.95

#### Spicy Eggplant *(Vegan or GF Option Available)* 18.95

### SIDE

Jasmine rice	5	Peanut sauce	7
Brown rice	5	Cucumber salad	6
Sticky rice	5	Steamed veg	6
Crispy roti	5	Steamed noodles	6
Bone broth	6	Fried Egg	3.5







## ก๋วยเตี๋ยว STARTERS

**Vegan Fresh Rolls (GS)** **14.95**  
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and Vermicelli noodle. Chili peanut sauce

**Samosa** **14.95**  
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

**Crispy Egg Rolls** **14.95**  
Egg rolls skin wrapped glass noodle, carrot, shiitake mushroom, black pepper, light soy sauce served with sweet and sour sauce.

**Thai Fish Cakes (GS Option Available)** **15.95**  
Fried white fish paste with red curry, kaffir lime, green bean Served with cucumber, peanut chili sauce

**Farmhouse Wings** **18.95**  
Crispy organic wings, basil, pineapple glaze sauce

**Neua Num Tok Rolls** **22**  
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

**Ahi Scoops (GS Option Available)** **19.95**  
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”** **17.95**  
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** **17.95**  
Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

## ต้ม SOUP

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

**Tom Yum (GS)** **18.95**  
Spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass

## ยำ SALAD

**Papaya Salad (GS)** **17.95**  
**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** **17.50**  
Bangkok style. Toasted coconut, shredded green mango crispy shallots, lemongrass, cilantro, peanuts, long beans, chili, kaffir lime, dried shrimp with tamarind dressing

## พริกไทย SPECIAL

**Basil Bomb (GS Option Available)** **39.95**

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 (GS Option Available)** **39.95**

Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot and egg. Served in fresh whole pineapple

**“Seau Rhong Hai”** **36.95**

Grilled Snake River Farm Wagyu flank steak, grilled broccolini, House tamarind, and roasted rice sauce. Served with sticky rice

**Tom Yum Fried Rice MED** **45.95**

1 lb. Tiger prawns, spicy Tom Yum paste, twice cooked rice, egg, tomato, onion, fresh coconut meat and fried egg

**Crispy Branzino \*\*\*Limited (GS Option Available)** **46.95**

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

**24 Hours Beef Noodle Soup** **36.95**

Slow cooked bone-in Beef Short Rib, Egg noodles, bone marrow broth broccoli, basil, bean sprouts, cilantro, green onion

**Crab Fried Rice (GS Option Available)** **36.95**

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** **42.95**

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** **32.95**

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

**Panang Neua** **46**

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.

**(GS) – Gluten Sensitive**



# แกง CURRY

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

**Green Curry                    19.95**

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

**Yellow Curry                 19.95**

potato, onion and crispy shallot



# จานด่วน THAI STREET FOOD

Choice of Veg/ Tofu    Pork/ Chicken +3    Wagyu Beef +8  
 Crispy Pork Belly +10    Prawns +8    Combination Seafood +12  
 Add fried Egg +3.5

**Pad See You** *(GS Option Available)*                    **18.95**

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

**Asian Broccoli** *(GS Option Available)*                    **18.95**

**Spicy Eggplant** *(GS Option Available)*                    **18.95**



## SIDE

Jasmine rice	5	Peanut sauce	7
Brown rice	5	Cucumber salad	6
Sticky rice	5	Steamed veg	6
Crispy roti	5	Steamed noodles	6
Bone broth	6	Fried Egg	3.5

## 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

