

# 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**



**FARMHOUSE KITCHEN**  
THAI CUISINE



**\$79**

# 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*



FARMHOUSE KITCHEN  
THAI CUISINE

# 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  
THAI CUISINE



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

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

6.5

6.5

6.5

6.5

8.5



ชาวัน

## HARNEYS & SON TEA

6.45

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 8.5

Farmhouse Thai Witbier

Farmhouse Phuket IPA

Scrimshaw Pilsner

Anderson Valley Boont Amber Ale

เบียร์ขวด

### BOTTLED

Singha, Thailand 8.5

Stem Off-Dry Cider Colorado 8.5

Fruili 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
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

## เตกีลา 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

## เบอร์เบ็ค 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

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



# 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)* 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 15.95

Egg rolls skin wrapped glass noodle, carrot, black pepper, light soy sauce served with peanut sauce.

### พิเศษ SPECIAL

#### Vegetarian Basil Bomb *(Vegan or GF Option Available)* 35.95

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

#### Vegetarian Pineapple Fried Rice *(Vegan or GF Option Available)* 35.95

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

### จานด่วน THAI STREET FOOD

#### Yellow Curry *(Vegan)* 20.95

potato, onion and crispy shallot

#### Pad See You *(Vegan or GF Option Available)* 19.95

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

#### Asian Broccoli *(Vegan or GF Option Available)* 19.95

#### Spicy Eggplant *(Vegan or GF Option Available)* 19.95

### SIDE

Jasmine rice 6  
Brown rice 6  
Sticky rice 6  
Crispy roti 6  
Bone broth 7

Peanut sauce 8  
Cucumber salad 7  
Steamed veg 7  
Steamed noodles 7  
Fried Egg 4.5





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

ต้ม  
SOUP

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

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

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

เมนู  
SPECIAL

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

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

**Crispy Branzino** **\*\*\*Limited** *(GS Option Available)* **47.95**  
Crispy whole Branzino fish with sweet tamarind sauce, fried shallot Served with mango salad, peanuts, and brown 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

**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

**Panang Neua** **47**  
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





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

**Yellow Curry** *(Vegan)* **20.95**  
potato, onion, and crispy shallot

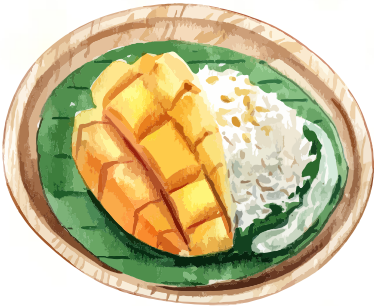
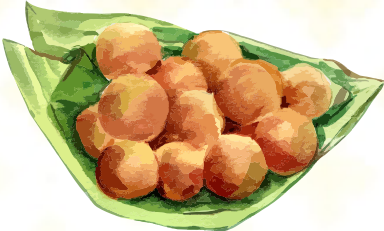
<b>Pad See You</b> <i>(GS Option Available)</i>	<b>19.95</b>
Flat rice noodles, cage free egg, carrot, Asian broccoli	

<b>Asian Broccoli</b>	<i>(GS Option Available)</i>	<b>19.95</b>
<b>Spicy Eggplant</b>	<i>(GS Option Available)</i>	<b>19.95</b>

## SIDE

Jasmine rice	6	Peanut sauce	8
Brown rice	6	Cucumber salad	7
Sticky rice	6	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





# 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

