

LIMITED TIME ONLY!!

DUNGENESS

CRAB PAD THAI

\$49.99

DUNGENESS CRAB WITH JUMBO CRAB MEAT, THIN RICE NOODLES, CAGE FREE EGG, BEAN SPROUTS, CHIVE, SHALLOT, PEANUTS AND THAI SEAFOOD SAUCE





# "BEST WISHES (PLA-TA-PIAN)"



A CLASSIC TWIST ON AMARETTO SOUR;  
HIGH WEST RYE, LEMON, POMEGRANATE,  
AROMATIC BITTERS, SHAKEN WITH FEE FOAM,  
AND A HANDMADE WOVEN FISH ORIGAMI GARNISH.

**\$18**

**FARMHOUSE KITCHEN**  
THAI CUISINE



*New Year's Special*  
**Khao Soi**

**\$35**

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

**Add Shrimp +\$5 Crispy Pork Belly +\$6**

**Tofu Option Available**

**FARMHOUSE KITCHEN**  
THAI CUISINE



SPECIAL COCKTAIL

# LOD CHONG

GET READY  
FOR A

YOUR NEW  
FAVOURITE



**BOTANICAL PINA COLADA. COCONUT RUM.  
HOMEMADE AROMATIC PANDAN CORDIAL.  
COCONUT CREAM. LIME**

**\$17**



# KANG KVA PRAWNS

ONE OF A KIND  
SOUTHERN CURRY  
MADE WITH SPICY!!



\$35

Fresh red turmeric,  
roots sprinkles with  
kaffir lime leaves,  
peppercorn, krachai,  
Thai Eggplant, bell, basil,  
onion & young coconut meat.  
Served with garden  
vegetables and blue rice

FARMHOUSE KITCHEN  
THAI CUISINE



# Hello Gorgeous



\$18

Mekhong Thai Rum, Pink Guava,  
Homemade Aromatic Jasmine  
Earl Grey Cordial. Orange Bitters





## **Cloud 9**

Cotton candy cloud,  
lillet blanc, Colin  
blanc, pineapple,  
sparkling wine \$18

*Inspired by the floral and fancy  
decorations of our sister restaurant,  
Son&Garden*



# FARMHOUSE KITCHEN

THAI CUISINE



## BEVERAGES

COKE / DIET / 7UP	3.5
GINGER BEER	4
THAI TEA LIMEADE	5
CLASSIC THAI TEA SHAVED ICE	5
HOMEMADE SODA	5
Tamarind Shrub	
'Anchan' Limeade (blue flower)	
FRESH WHOLE YOUNG COCONUT	8

## ORGANIC HOT TEA 5 HOUSE (HERBAL)

**SPICY GINGER**  
cane sugar, ginger root; promoting elixir

### JASMINE PEARL COMPANY, OR

**INDIAN BLUE MTN**  
Black

**JASMINE PEONY**  
Jasmine Green

**FEEL BETTER**  
Chamomile Eucalyptus

**STICKY RICE PUERH**  
Black Yunnan 'Nuomixing'  
*fermented tea leaves can brew up to 4x*

## BEERS

SINGHA THAI LAGER	7
PALE ALE, FORT GEORGE ASTORIA, OR	7.5
IPA, OR	7.5
Rotating	
CIDER	7
Rotating	

## WINE BUBBLES

**CRÉMANT DE LIMOUX BRUT, JEAN-CLAUDE MAS, FRANCE 14 / 65**  
Creamy & Crushable. Harmonious Palate of Citrus Fruits. Juicy Mango. Honey Toast

**PORTLANDIA SPARKLING ROSE, WILLAMETTE VALLEY, OREGON 14 / 65**  
Enticing notes of strawberry rhubarb crumble, refreshing lemon zest & balanced finish

**BRUT ROSE, FERRARI TRENTO, ITALY 30 / 350ML**  
Dry & Refined. Hawthorne Flowers. Red Currants. Wild Strawberry  
Delicate Finish of Almonds Ferrari Trento is the official celebration  
drink at Formula 1 World Championship 2023

## WHITE

**SAUVIGNON BLANC, SAGET LA PERRIERE, VIN DE FRANCE 14 / 65**  
Lovely intense, pale gold color, exotic fruit aromas,  
refreshing notes of melon and a mineral frame

**RIESLING, RAIMUND PRUM ESSENCE, MOSEL, GERMANY 13 / 60**  
Medium-dry style riesling. Aromatic with scents of apricot,  
pineapple, green apple and white peach

**RIBOLLA GIALLA, CANTINA PUIATTI, ITALY 14 / 65**  
Unique Grapes of Friuli. Dry & Aromatic. The Freshest & Ripest Apple in Orchard.  
Fresh Cut White Flowers. Wild Honey. Sea Breeze. Herbs

**CHARDONNAY, STOLLER DUNDEE HILLS. DAYTON, OREGON 14/65**  
Vibrant aromas of lemon curb leap from the glass, followed by wet stone, white flowers, and  
orange oil.

## ROSÉ

**ROSÉ, SAGET LA PETITE PERRIERE, LOIRE, FRANCE 13 / 60**  
Fruity & Floral. Raspberry & Morello Cherry. Mineral Backdrop.  
Hints of Spiciness. Delish!

## RED

**CÔTES DU RHÔNE, JEAN-LUC COLOMBO, FRANCE 13 / 60**  
Served Chilled. Addicting & Complex !! Violet. Cassis. Cherry Puree.  
Hint of Garrigue. Silky-Edged Finish ~ 90Points

**PINOT NOIR, STOLLER DUNDEE HILLS. DAYTON, OREGON 14/65**  
Classic Oregon Pinot Noir with notes of dried Rainier cherry, dark chocolate,  
and flint on the nose.

**PORTLANDIA 2020 OREGON PINOT NOIR: WILLAMETTE VALLEY 14 / 65**  
An earthy, edgy Pinot Noir from Oregon. Delightful Cherry aromas,  
balanced acidity, and spicy finish

**CABERNET SAUVIGNON BLEND, BODEGAS CARO, MENDOZA ARGENTINA 14 / 65**  
Bold & Complex. Delicious Tannins & Acidity. Figs, Red Fruits, Blueberries.  
Made by World Famous Winemakers (Domaines Barons de Rothschild + Nicolás Catena)



# FARMHOUSE KITCHEN THAI CUISINE

## STARTERS

- Samosa (V)** 14  
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce
- Crispy Egg Rolls (v)** 14  
Egg rolls skin wrapped glass noodles, carrot, shiitake mushroom, black pepper, light soy sauce, served with chili **peanut sauce**
- Farmhouse Wings** 14  
Crispy organic wings, fish sauce, garlic, chili plum sauce
- Neua Num Tok Rolls** 16  
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber in cilantro lime vinaigrette
- Ahi Scoops (GS)** 16  
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"** 14  
Crispy crusted tiger prawns, traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut and sesame, **peanuts** w/ tamarind sauce
- Par Dip Fresh Tuna (GS)** 16  
**SPICY** Eearn Diced Fresh Maguro tuna\* green onion, cilantro, dill, long coriander, dehydrated chili served with wonton chips  
*Consuming raw or undercooked seafood may increase your risk of foodborne illness.*
- Crispy Calamari** 14  
Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

## SOUP

- Choice of Veg/ Tofu Organic Chicken +2 Prawns +6. Combination Seafood +10**
- Tom Yum MED SPICY** 18  
**Spicy** and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass
- Tom Kha (GS)** 9/18  
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass, and long coriander

## SALAD

- Papaya Salad (GS)** 16  
**SPICY!** Hand-shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans.  
*Dressing choices: Classic (dried shrimp and **peanuts**), Salted crab or Fermented fish +\$2, Grilled shrimp or Crispy Pork Belly +\$6*
- Herbal Rice Salad** 16  
Bangkok style. Toasted coconut, shredded green mango, crispy shallots, lemongrass, cilantro, **peanuts**, long beans, chili, sesame, kaffir lime, dried shrimp with tamarind dressing
- Yum Moo Krob (GS)** 17.95  
**SPICY!** House crispy pork belly, mint, shallots, green onion, cilantro. Served with garden vegetables
- Beef Salad** 17.95  
Snake River Farm Wagyu Beef, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables

## CURRY

- Choice of Veg/ Tofu Pork/ Minced Pork/ Chicken +2 Wagyu Beef +6 Prawns +6 Combination Seafood +10**
- Yellow Curry (v)** 15.95  
potato, onion, and crispy shallot
- Red Curry (v)** 15.95  
Bell pepper, bamboo shoots, basil
- Green Curry** 15.95  
Gilled eggplant, bell pepper, bamboo, basil MED spicy

## CHEF SPECIAL

- Run Juan Seafood Sizzling (GS Option Available)** 35  
Assorted Seafood; Calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, Krachai, peppercorn, kaffir lime leaf, Thai eggplant, Served with blue jasmine rice
- "Seau Rhong Hai"** 28  
Grilled Snake River Farm Wagyu flank steak, grilled broccolini, house tamarind, and roasted rice sauce. Served with sticky rice
- Crab Fried Rice (GS)** 28  
Jumbo lump crab meat, tiger prawns, double eggs, twice cooked rice shrimp paste onion, tomato, cilantro, wrapped in lotus leave Served with bone broth.  
**SPICY!** Crab Bomb Version + \$2
- Basil Bomb** 35  
Thai chili basil stir-fried with tiger prawn, calamari, scallop, manila clams, PEI mussels, minced pork, homemade crispy pork belly, fried egg, over jasmine rice, Prik Nam Pla. Let's Bomb!
- Lobster "Tail" Pad Thai** 39  
Lobster tail with prawns, fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, **peanuts**, crispy wontons, and Thai seafood sauce
- Hat Yai Fried Chicken** 28  
Southern-style fried Mary's chicken, turmeric & herbs, fried shallots, cucumber pickles, potato yellow dipping curry, roti bread and blue rice
- Mok Salmon (GS)** 30  
Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, mushroom, lemongrass, dill, shallots, spicy cilantro, lime sauce & Blue Rice
- Panang Neua** 39  
Slow braised bone in Short Rib in a Panang curry paste, grilled broccolini, bell pepper, onion, fried, and jasmine blue rice  
*\*This dish was a reminiscent of Chef Kasem "Pop"'s childhood where he cooked a large meal for his entire family.*
- Crispy Duck Ka Pow (GS)** 35  
House half roasted duck (Maple leaf farms, IN) red eye chili, mix vegetable, broccolini, bell pepper, crispy basil served with fried egg over our jasmine blue rice
- BBQ Kai Yang (Limited)** 30  
Half Mary's Organic Chicken marinated in turmeric, coconut milk, roasted rice sauce, sticky rice and papaya salad (peanuts). **"Esarn Classic"**
- Volcano Cup Noodle** 28  
**SPICY!!** Noodles stir-fried with our house made Godmother sauce. Served with braised short ribs bone, bell peppers, onion, krachai, kaffir lime, and peppercorns

## NOODLE SOUP

- Tofu Noodle Soup (GS)** 16  
Fresh rice noodles, vegetable broth, tofu, Asian broccoli carrots, bean sprouts, cilantro, and green onion
- Chicken Noodle Soup (GS)** 16  
Organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion, and fried shallots
- Tom Yum Noodle Soup** 28  
Assorted seafood: salmon, calamari, shrimp, scallops, calms, and mussels. Egg noodles in SPICY & sour broth, spinach, broccoli, bean sprouts, cilantro, green onion, peanuts. House garlic and crispy wontons
- 24-Hour Beef Noodle Soup** 38  
**MED SPICY** Slow-cooked bone-in Beef Short Rib, egg noodles, bone marrow broth, broccoli, basil, bean sprouts, cilantro, green onion, and garlic chips

### Need to know:

#### Please indicate your dietary restriction

(v)(gs) = vegan or gluten-sensitive preparation available, please ask your server.

- Although items can be prepared with gluten-free ingredients, farmhouse kitchen is not a 100% gluten-free certified restaurant
- NO RETURN ON CUSTOMIZED AND/OR SPICY DISHES
- We use Mary's Organic Chicken, All-Natural Pork & Beef

- 20% Gratuity Included for Parties of 6 or More.
- 3 Credit Cards Max/Table OR Additional Charges May Apply.
- Prices are Subject to Change Without Notice.
- Corkage Fee: \$35/Bottle (750ML) for the first 2 Bottles. Third Bottle \$45/Bottle
- Carry-in Dessert Fee: \$2.5/Person
- 2 Hours Per Seating as a Courtesy to Later Reservations.



# THAI STREET FOOD

Choice of Veg/ Tofu Chicken/ Pork +2 Wagyu Beef +5  
 House Crispy Pork Belly +6 Combination Seafood +10  
 Additional (+) Fried Egg +3

- Thai Fried Rice (GS/VG)** 15  
Cage-free egg, Chinese broccoli, onion, tomato, green onion, cilantro
- Pad Thai** 15  
Thin rice noodles, fried tofu, cage-free egg, bean sprouts, chive, shallot, **peanuts**
- Pad See You (GS)** 15  
Flat rice noodles, cage-free egg, carrot, Asian broccoli
- Pad Kee Mow (GS)** 15  
**Spicy!** Flat rice noodles, bamboo shoots, bell pepper, basil, onion, tomato
- Pad Ka Pow (GS)** 15  
**MED Spicy** Thai basil, garlic, fresh chili, bell pepper
- Pad Asian Broccoli (GS)** 15  
**MED Spicy** House xo sauce, chili
- Spicy Eggplant (GS)** 15  
Bell pepper, garlic, basil, Thai chili

# SIDES

Jasmine Blue rice	3.5	Cucumber salad	7
Bone Broth	5	Sticky rice	4
White rice	3.5	Steamed veg	5
Crispy roti	4	Steamed noodle	5
Brown rice	3.5	Fried egg	3

# KIDS MENU

Under the age of 8

- Fried Chicken over Jasmine rice 10
- Flat Rice Noodle w/ egg and broccoli 10

# DESSERT

- Choco Cake** 16  
Moist chocolate cake filled with rich chocolate glazed cashew and housemade coconut ice cream
- Thai Vacation** 16  
Fresh coconut, sticky rice, coconut ice cream, coconut cream, peanuts and sesame
- Roti - Pandan** 16  
The vanilla of Southeast Asian, pandan sauce, coconut sorbet with crispy roti
- Croissant bread Pudding** 16  
All-time favorite dessert only at Farmhouse Kitchen. Serve with housemade coconut ice cream
- Mango Sticky Rice** 12  
Manila Mango, coconut sticky rice. Delicious!
- Coconut Soft Serve** 7  
House-made coconut soft serve. Toasted coconut mixed over ice cream cup
- Ruk Na Platter** 40  
The ultimate chef's choice dessert selection that will bring you a smile

# COCKTAILS

- Ya Dong " Thai Moon shine"** 12  
House-Infused Thai Old Fashion Herbs. Served as a Shot, Beer Back & Pickled Lime
- Oopsy Daisy** 14  
Dewar's Scotch Whiskey, honey, ginger, lemon, Mekhong Thai Whisky mist
- House Gin.** 16  
Anchan Blue Flower Infused Gin. Rose Water. Lemon. Black Peppercorns
- Island Thai Tea** 12  
Spiced Rum. Pineapple juice, lemon juice, coconut cream. Farmhouse Thai tea
- Thai Lady** 12  
Zubrowka Vodka. Pink Guava. Saline. Velvet Falernum. Thai Rose Bitters
- M - A - K - R - A - M** 15  
Pueblo Viejo Tequila. Tamarind Shrub. Angostura Orange. Dehydrated Chili
- Old Siam** 7  
Whisky Rye Burnside, Maraschino Cherry, Lemongrass Simple, Orange Oil, Bitters
- Full Moon Party Bowl** 40  
Plantation 3 years Rum. Thai Lager. Peach. Fresh strawberries & Lime. Tajin



# FARMHOUSE KITCHEN

## THAI CUISINE





# LITTLE LAO TABLE SET



\$99

**Add \$35 for 2 Lobster Tails**

Crispy Rolls - Samosa - Neua Num Tok Rolls - Papaya Salad - Crispy Tofu  
Panang Neau Short Ribs - Hat Yai Fried Chicken - Shrimp Fried rice - Pad Thai Tofu  
Spicy Eggplant - Fried egg - 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\*\*



# *Super* **SPICY** **DISCLAIMER!**

**WELCOME TO FARMHOUSE KITCHEN THAI CUISINE!**

**WE ARE THRILLED TO PRESENT YOU  
SEVERAL OF OUR BEST-KNOWN DELICIOUS  
SPICY E-SARN STYLE THAI DISHES**

**YOUR SERVER MIGHT ASK YOU SEVERAL TIMES  
BEFORE TAKING YOUR ORDER TO MAKE SURE  
THAT YOU WILL BE ABLE TO ENJOY THE SPICY DISHES**

**THEREFORE, PLEASE BE MINDFUL WHEN ORDERING  
SPICY DISHES AS THERE ARE NO RETURN ON SPICY  
DISHES AND CUSTOMIZED SPICY DISHES**



**STAY SPICY!**