

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





# HOLIDAY LUNCH SET

TASTING MENU

STARTING AT \$25/PERSON

AVAILABLE MON-FRI  
BEFORE 2PM

## SOUP

TOM KHA (GF/VG)

Coconut soup, mix vegetables, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander

## STARTER

PLEASE CHOOSE TWO

NEUA NUM TOK ROLL +2

Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

SAMOSA (VG)

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

MIENG KUM KUNG +1.5

Crispy crusted prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with Tamarind sauce

CRISPY EGG ROLL (VG)

Egg rolls skin wrapped glass noodle, cabbage, carrot, shitaki mushroom, taro, black pepper, and light soy sauce. Served with chili peanut sauce

## ENTRÉE

PLEASE CHOOSE ONE

PAD KA POW MOO SUB (GF)

Spicy Thai basil with minced pork, garlic, bell pepper, chili served over blue rice

PAD THAI SHRIMP +3

Fresh Thin rice noodles, cage free egg, tofu, bean sprouts, chive, shallot, peanuts

THAI FRIED RICE TOFU (GF/VG)

Cage free egg, shrimp oil, onions, tomato, cilantro

YELLOW CURRY TOFU (VG)

Potato, onion and crispy shallot  
(Our Curries are vegan based)

HAT YAI FRIED CHICKEN +5

Southern Style. Mary's Organic Chicken thigh turmeric & herbs, fried shallots, yellow curry for dipping, served with roti bread & blue rice

PAD KEE MAO TOFU (GF/VG)

Spicy Flat rice noodles, bamboo shoots, bell pepper, basil, onion

PANANG NEUA +12.95

Slow braised Bone-in-Short-Rib in a Panang curry, grilled broccolini, bell pepper, onion, fried basil & Blue Rice

*\*This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family*

VG - Vegan option available

GF - Gluten free option available

**\*\*PLEASE NO SUBSTITUTIONS\*\***

**\*\*PLEASE INDICATE YOUR ALLERGIES  
NOT ALL INGREDIENTS ARE LISTED\*\***





# Hello Gorgeous



\$18

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



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





## **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*





# LOBSTER TAIL

# PADTHAI

**\$39**

Lobster Tail with prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, crispy wontons, and Thai seafood sauce





# 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)





# 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\*\*



# 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)** 12  
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** Esarn 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** 16  
**Spicy** and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass
- Tom Kha (GS)** 8/16  
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



# *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!**