



## **GF – Gluten free option available VG - Vegan option available**

# Vegan Fresh Rolls GF/VG 12.95 Fresh rice paper roll, Ota Tofu, mixed green, bean sprouts, mint, cilantro and Vermicelli noodle. Chili peanut sauce Add \$2 for shrimp

## Samosa VG 13.95

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

## Chicken Wings 12.95

Crispy wings buttermilk battered, chili plum sauce

## Neua Num Tok Rolls 15.95

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

## Sai Oua 12.95

Northern Thai Sausage
Grilled House made ground pork mixed
with an aromatic spicy curry paste

## Ahi Scoops GF

15

Pan-seared sesame crusted Ahi tuna\*, cucumber, seaweed salad, crispy yam, dill, lemongrass, chili lime

Consuming **raw** or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## **Crispy Egg Rolls**

14

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

## "Mieng Kum Kung"

14.95

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

## **Crispy Calamari**

14.95

Curry battered Monterrey squid, onion, spicy pepper, cilantro lime sauce

#### Larb Tuna GF

14

Spicy! Esan style Diced Fresh Maguro tuna\* green onion, cilantro, dill, long coriander, dehydrated chili served with sour mango and wonton chips

(Gluten- free option served w/ romaine lettuce)

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## Thai Fish Cake (Tod Man) 12.95

White fish, fresh kaffir lime, red curry paste, sliced long bean, cucumber peanut relish





Choice of Tofu, Vegetable +1
Organic chicken +1
Shrimps +4

## Tom Kha GF/VG

8 / 15

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

## Tom Yum GF

8 / 15

Chiangmai Style. **SPICY** & Sour bone broth, mushroom, tomato, galangal, kaffir lime, lemongrass, and long coriander

## **Tom Zappp Beef**

16

Herbal beef stewed in **SPICY**& Sour broth, roasted rice, mushroom, galangal, kaffir lime leaves, lemongrass, bean sprouts, broccoli and long coriander

## Papaya Salad GF OR

## Mango Salad GF

14.95

**Spicy!** Hand shredded, fresh chili & lime, cherry tomato, Thai long beans, peanuts

Add \$1 Salted Crab OR Fermented fish Add \$4 Grilled Shrimps
Add \$6 Crispy Pork Belly (Carlton Farms,

OR)

## Herbal Rice Salad VG

A traditional dish known as "Khao Yum" (Bangkok Style)

Toasted coconut, <u>peanuts</u>, shredded green mango, shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, peanuts with Tamarind dressing Mix and enjoy!

## **Beef Salad**

15.95

14.95

Snake River Farm Wagyu Beef, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables

### Yum Moo Krob GF

15.95

House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables



## WLFIU-SPECIAL

## **Panang Neua**

34.95

26

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.

### Mok Salmon GF

Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, mushroom, lemongrass, **dill**, shallots, spicy cilantro lime sauce & Blue Rice

## Run Juan Seafood Sizzling GF 29

Assorted Seafood; crispy salmon, calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice (*GF option no crispy salmon*)

## Crab Fried Rice GF

Dungeness crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in lotus leave, amazing Thai seafood sauce & Bone Broth To clean your palate

28.5

## BBQ Kai Yang GF 26.95

Half Mary's Organic Chicken marinated in turmeric, coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad (peanuts) Esarn Classic

## Hat Yai Fried Chicken 26.95

Southern Style. Mary's Organic Chicken breast, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice







## BASIL BOMB

Thai chili basil stir-fried with tiger prawns, calamari, scallop, housemade crispy pork belly, fried egg over jasmine rice & Prik Nam Pla (Thai Chili Fish Sauce) 32





Fresh Rolls with Peanut Sauce - Crispy Rolls - Samosa - Neua Num Tok Rolls - Papaya Salad Panang Neau Short Ribs - Hat Yai Fried Chicken with Curry Sauce - Shrimp Fried rice Pad Thai Tofu - Fried egg - Spicy Eggplant - Roti Bread + Blue Rice

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

VEGETARIAN OPTION AVAILABLE

\*\*Modifications are limited to food allergies only\*\*

\*\*Replacements subject to restaurant's recommendations when items are unavailable\*\*

# Crispy Duck Ka Pow

House roasted half duck (Maple leaf farms, IN) red eye chili, mix vegetable, broccolini, onion, bell pepper, crispy basil, served with fried egg & signature blue rice 30







Tofu Noodle Soup GF/VG 14.95

Fresh rice noodles, vegetable broth, Organic Tofu, spinach, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion

Chicken Noodle Soup GF 15.95

Fresh rice noodles, Chinese kale, bean sprouts, cilantro, green onion, fried shallots and aromatic garlic oil

Tom Yum Noodle Soup GF 24.95

Assorted Seafood: salmon, calamari, shrimp, scallops. Egg noodles in SPICY & Sour broth, spinach, broccoli, bean sprouts, cilantro, green onion, <u>peanuts</u>, house garlic oil and crispy wontons

24 Hours Beef Noodle Soup 28.95

Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, broccoli, basil, bean sprouts, cilantro, green onion, pork rind garlic oil

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

## CHOICE OF

Vegetable OR OTA Tofu +1
Chicken/ Pork +1 Beef +2
Shrimps +4 Seafood +8
Homemade Crispy Pork Belly (Carlton farms, Oregon) +6

**Red Curry VG**; bell pepper, bamboo shoots, basil 14.95

**Green Curry VG**; **SPICY!** eggplant, bell pepper, bamboo, basil **14.95** 

**Yellow Curry VG**; potato, onion and crispy shallot 15.95

Our Curries are vegan based

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

We use Mary's Organic Chicken, All-Natural Pork & Beef



CHOICE OF Veg OR Ota Tofu +1 ADD Fried Egg +2 Chicken/ Pork +1 Beef +2 Seafood +8 Shrimps +4 Homemade Crispy Pork Belly (Carlton

farms, Oregon) +6

## **GF** – Gluten free option available VG - Vegan option available

Thai Fried Rice GF/VG 14.5 Cage free egg, shrimp oil, onions, tomato, cilantro

Pad Ka Pow GF/VG 14.5 Thai basil, garlic, bell pepper, chili excellent w/ crispy pork belly & fried egg

Pad Black Pepper Garlic GF/VG 14.5 Sweet onion, green onion, cilantro

Pad Fresh Ginger Sauce GF/VG 14.5 Mushrooms, white onion, green onion, fresh ginger

Pad Thai VG 15.95 Fresh Thin rice noodles, cage free egg, tofu, bean sprouts, chive, shallot, peanuts

Pad See You GF/VG 15.95 Fresh Flat rice noodles, cage free egg, carrot, broccoli

Pad Kee Mow GF/VG 15.95 Spicy Flat rice noodles, bamboo shoots, bell pepper, basil, onion

## Pad Chinese Broccoli GF/VG 14.95 House XO Sauce

Pad Eggplant GF/VG 14.95 Bell pepper, garlic, basil

SIDE	
Jasmine Blue rice	2.95
Peanut sauce	5
Brown rice	2.95
Cucumber salad	5
Sticky rice	3
Steamed veg	5
Crispy roti	2.95
Steamed noodle	4.75
Bone Broth	5
Side Crispy Pork Belly (5oz)	10

Kid's Menu\* 8.95 Under the age of 10

Fried Chicken over Jasmine rice Flat Rice Noodle w/ egg, broccoli and carrot \*DINE IN ONLY

'Super FaRang'' **Super Delicious** 







Classic Thai Tea

## UUS BEER

## Coke / Diet / 7up 3

Ginger Beer 4

Thai Tea Limeade 4

Homemade Soda 4

Jasmine Blossom Tea

Tamarind Shrub

'Anchan' Limeade (blue flower)

## Fresh Whole Coconut 6

Hot Coffee Giornio, Africa /
Decaffeinato Ontuoso, Brazil 5.5

## **ORGANIC HOT TEA:**

House (Herbal) 3.95

Spicy Ginger – cane sugar, ginger root

; promoting elixir

Fresh Mint – calming & soothing

Jasmine Pearl Company, OR 3.95

Indian Blue MTN -- Black

**Jasmine Peony --** Jasmine Green

Feel Better -- Chamomile Eucalyptus

Sticky Rice Puerh -- Black Yunnan

'Nuomixiang' 4.25

fermented tea leaves, can brew up to 4x

## <u>DRAFT</u>

THAI LAGER, Singha 7

PALE ALE, Fort George 7.75

Astoria, OR

IPA, Breakside PDX 7.75

CIDER - Rotating Please Ask 7



Brut, 'Domaine St. Vincent',

Gruet *NM* 11/50

Wake Up Your Palette. Bright & Round. Fresh Apples. Stone Fruit. Spices

Vin de Savoie, Domaine Labbe 2018

France (The Alps) 12/ 55

Cool Kid. Herbaceous. Fresh Lemon.

Green Apple & Pear. Saline

Sauvignon Blanc, Mohua 2018

New Zealand 12/ 55

Beach Life. Fragrant. Passion Fruit.

Lemon Verbena. Gunsmoke. Lingering

Finish

Almost Dry Riesling, Montinore 2017

OR 11/50

Slightly Sweet. Exotic Starfruit. Mango. Key Lime. White Musk. Clean Acidity

## **Bourgogne Chardonnay, Laroche**

2018 ,Burgundy, FranceLight & Refreshing. SlightlyEffervescent. Wild Strawberry. WhitePepper. Zippy Finish

## Rosé, Bodegas Muga 2018

Rioja, Spain 12/55
Superb Dry Rosé! Peppy. White
Strawberries & Watermelon. Spicy
Notes

## Farmhouse Red, David Hill OR 11/50

Old World Style – Rhone & Bordeaux Blend. Med Bodied. Forward Cherry Fruit. Hints of Pepper. Complex Finish

Barbera d'Asti, Vietti 2018

Piedmont, Italy 13/60

Food Wine. Dry w/ Refreshing Acidity.

Violets. Sweet Spices. Long Finish

Pinot Noir, A to Z 2018 OR 14/65 Pretty Little Wine. Clean & Juicy. Chocolate & Cherry. Light Spiced

Rioja, Rio Madre 2018 Spain 11/50 100% Graciano. Crunchy & Jammy. Baked Berry Fruits. Coffee Notes

## **COCKTAILS**

#### **YA DONG**

11

House Infused Thai Old Fashion Herbs. Served As A Shot, Beer Back & Pickled Lime

## Thai Michelada

13

Lager. Spicy Valentina. FH Tamarind Sauce. Soy Sauce. Prik Klur. Lime

## "KOOK Gig"

13

"Quickie ©" Singha On Ice (this is how Thai drink beer) & a shot of Mekhong

## Tai Tall

13

Old Overholt Rye Whiskey. Spicy Ginger Basil. Lime. CO2

#### Old Siam

15

Makers Mark Whisky. Maraschino Cherry. Lemongrass Simple. Orange Oil. Bitters

#### House Gin

14

Anchan Blue Flower Infused Gin. Rose Water. Lemon. Black Peppercorns

## Island Thai Tea

15

Mekhong Thai Rum. Pineapple juice. lemon juice. coconut cream. Farmhouse Thai tea

### Thai Ladv

14

Zubrowka Vodka. Pink Guava. Saline. Velvet Falernum. Thai Rose Bitters

## M-A-K-R-A-M

14

Pueblo Viejo Tequila. Tamarind Shrub. Angostura Orange. Dehydrated Chili

## FullMoon Party Bowl

(Great for Party!! Disco Light) 55

Plantation 3 years Rum. Thai Lager. Peach. Fresh Strawberries & Lime. Tajin

## SWIEIET TIRIEATS

## **Blue Coconut Soft Serve** 7

House blue coconut soft serve
(butterfly pea flower)
toasted coconut mixed over
ice cream cup

## **Roti-Pandan 13**

The vanilla of Southest Asian,

pandan sauce,

coconut sorbet with crispy roti

## **Choco Cake 12**

Moist chocolate cake filled with rich chocolate glazed cashew

## **Mango Sticky Rice 12**

(Seasonal)

Manila Mango,
coconut sticky rice. Delicious!

# Farmhouse Croissant Bread Pudding 12

Organic honey caramel sauce

## Taro Cake 11

Delicious crispy taro cake serve with coconut sorbet ice cream and top with condensed milk

## Ruk Na Platter (2-4 people) 32

The ultimate chef's choice dessert selection that will bring you a smile ©

\*Please indicate your allergies\*

## "GodMother Sauce"

Let's bring a jar of spice back home!!!

"Everything is thoughtfully prepared from scratch using natural ingredients.

We use Mary's Organic Chicken, Snake River Farm Beef, Carlton Farms Pork, OTA Tofu and Wild Caught Pacific Northwest Seafood."

"We brought our favorite recipes and prepared them as we would back home."

Also, our beverage list focuses on small production while not all of these wineries are certified organic or Biodynamic, all of them are farming with thoughts towards the future. Cheers!

20% gratuity included for parties of 6 or more. Maximum Three credit cards per table.

Additional card \$1.50/card. A charge of \$2/person will be added for outside desserts.

Corkage Fee: wine \$20/750ml bottle: \$3/ 12oz beer. \$6/750ml beer

3% Sanitation Fee will be applied per table

We are not responsible for lost or stolen items. Prices are subject to change without notice.

## Farmhouse Kitchen Thai Cuisine Portland, Oregon

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\*\*\*\*\*Thank you \*\*\*\*\*