



# LITTLE LAO TABLE SET



\$179

**Add \$35 for 1 lb Whole Maine Lobster**

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

*FEBRUARY SPECIAL*

# KHOA KA MOO

\$36

AROMATIC FIVE-SPICE PORK SHANK,  
THAI STYLE SAUERKRAUT, BROCCOLINI, EGG,  
CHILI GARLIC VINAIGRETTE, AND JASMINE RICE  
SERVED WITH POMEGRANATE MOLASSES



# 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*

## THE NIGHT OWL

"FIRST, IT WAS NOT A STRIP BAR, IT WAS AN EROTIC CLUB.  
AND SECOND, WHAT CAN I SAY? I'M A NIGHT OWL."

MARION BARRY

SERVING FOR 2 PEOPLE



\$42

\$23

ABSOLUT ELYX, DEL Maguey VIDA MEZCAL,  
LA PINTA TEQUILA POMEGRANATE, PINEAPPLE,  
CRANBERRY, BLUE AGAVE, 2 TYPES CITRUS

Require a credit card deposit. Owl cup is available for sale for \$1,000

## MONTERO

ABSOLUTLY PERFECT COMBINATION OF MASCULINITY & FEMININITY



\$21

ABSOLUT ELYX, ABSOLUT MANDARIN, GRAND MARNIER, BEETROOT,  
GOJI BERRIES, GINGER, BLACK PEPPER, CINNAMON,  
FRESH LEMON & ORANGE, BLOOD ORANGE BITTERS  
SERVED IN OVERSIZED COPPER BALLON CUP

Require a credit card deposit. Balloon bowl is available for sale \$500

## MIDSUMMER NIGHT'S DREAM

"SWIFT AS A SHADOW, SHORT AS ANY DREAM.  
BRIEF AS THE LIGHTING IN THE COLLIES NIGHT"

WILLIAM SHAKESPEARE



\$19

ABSOLUT ELYX & FRUITY ROSE SLUSHY, CLOUD COTTON CANDY,  
APPLE, CRANBERRY, LEMON, AND EDIBLE BUTTERFLY  
SERVED IN COPPER MARTINI COUPE GLASS

Require a credit card deposit. Martini copper is available for sale for \$500

## FULLMOON PARTY

SERVING 2-4 PEOPLE

Limited



\$75

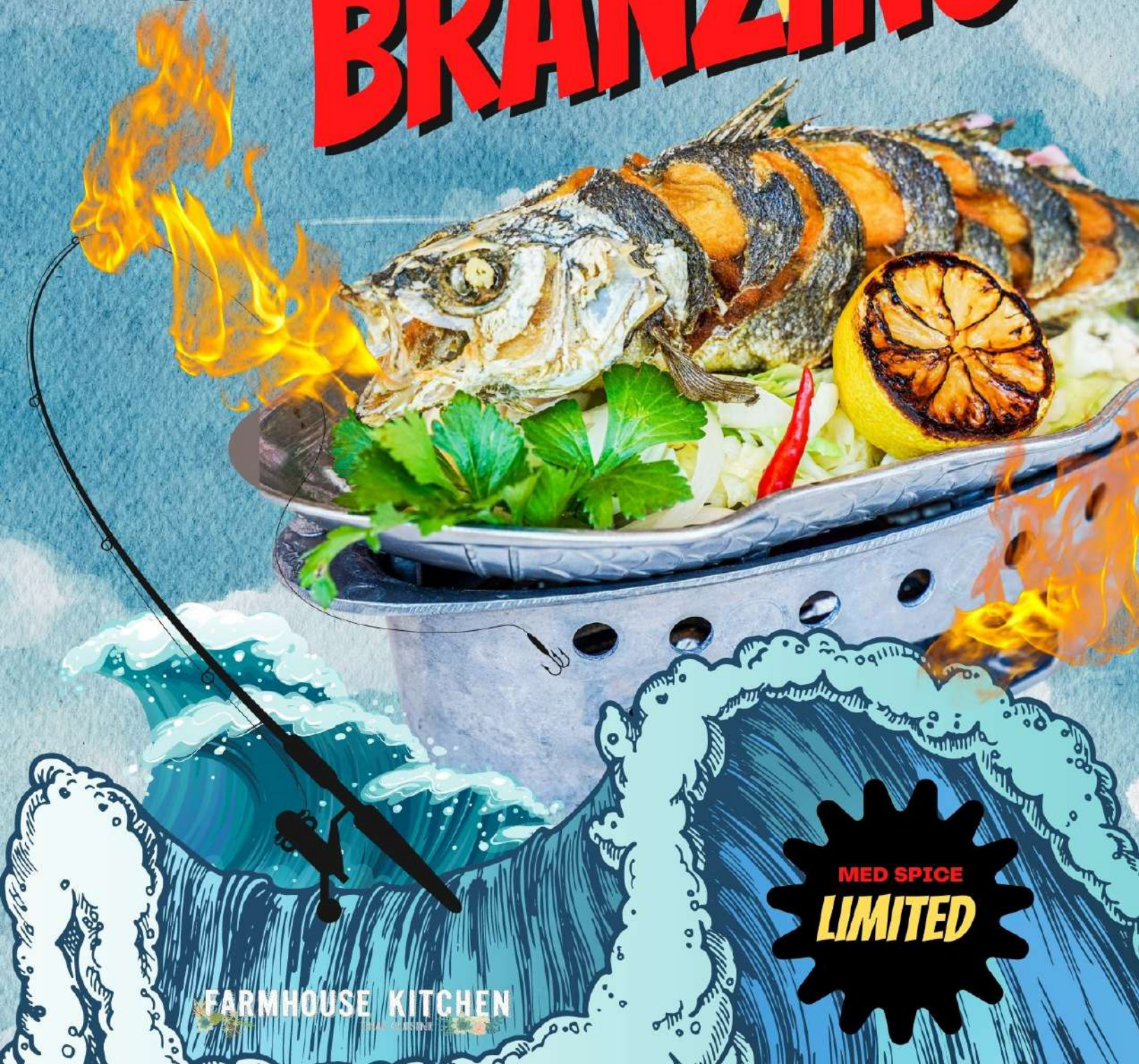
ABSOLUT ELYX VODKA. PINEAPPLE. LEMON THAI ICED TEA.  
COCONUT MILK.

Require a credit card deposit. Pineapple bowl is available for sale for \$500

FRIED WHOLE BRANZINO SERVED ON A HOT METAL PLATE;  
WITH VEGETABLES, CILANTRO, CRISPY SHALLOT, AND GARLIC CHILI LIME VINAIGRETTE

# CRISPY BRANZINO

\$47.95



FARMHOUSE KITCHEN

MED SPICE  
**LIMITED**

# 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, Manila clams, and calamari cooked in yellow curry paste and spices. Served with turmeric rice.

# VOLCANO CUP NOODLES

**\$34.95**



Spicy noodles stir-fried with our house made Godmother sauce served with braised short ribs, bell peppers and peppercorns



**27 / 50**  
half / a dozen

# Kumamoto Fresh Oyster

Thai beach style sauces: spicy seafood, crispy shallot, smoky chili oil

# Slushy Lovers \$42

A TRIO FLIGHT OF OUR MOST WANTED SLUSHY COCKTAILS:  
SLUSHY RITA (PASSION FRUIT MARGARITA),  
MIDSUMMER NIGHT'S DREAM (ELYX VODKA & FRUITY ROSE),  
AND PENICILLING (SCOTCH WHISKEY, GINGER, AND HONEY)



Frozen Passion Fruit Margarita.  
Orgeat. Lemon. Angostura Bitters.

\$17



## SLUSHY RITA

FARMHOUSE KITCHEN  
THAI CUISINE

FARMHOUSE KITCHEN  
THAI CUISINE

# PENICILLING

\$17



OUR VERSION OF SLUSHY PENICILLIN;  
SCOTCH WHISKEY, GINGER, LOCAL HONEY,  
FRESH LEMON AND CHILI SALT RIM

FARMHOUSE KITCHEN  
THAI CUISINE

# CHA CHA CHA

\$17



Seriously Bomb Axx Margarita. Tequila Blanco. Lime.  
Chili Infused Fish Sauce

# เครื่องดื่ม

## BEVERAGES



# ไวน์

## WINE

- Coke/Diet/Sprite/Ginger Ale** No refills 4
- San Benedetto** Sparkling/Mineral 500 ml 7
- Anchan Limeade** Blue flower 6.5
- Lichee Cougou Iced Tea** fragrant black tea 6.5
- Classic Thai Tea** shaved ice 6.5
- Iced Coffee Thai Way** slow drip condensed milk 6.5
- Redbull** (Original/Sugar Free/Tropical /Watermelon) 7

- Juice :**
- Whole Young Coconut, Thailand** 8.5

## ชาพร้อมดื่ม Individual teapot \$6

### SILK ROAD TEA

- Tieguanyin**  
Floral/ buttery/ 1st place North America Tea Championship
- Genmeicha**  
Toasty/ sencha green/ roasted brown rice
- Jasmine Silver Tip**  
Sweet yet complex/ green & jasmine flowers
- Chamomile**  
Natural sweetness/ soothing/ caffeine free
- Lemongrass Lavender**  
Aromatic/ clean/ caffeine free

## เบียร์สด

### DRAFT BEER

- Farmhouse Beer** 8  
Gruit style beer brewed with coriander, chamomile, ginger, lemongrass, and no hops!
- Bo Pils / East Brother Beer Co.** Richmond 8
- True Kölsch / Almanac** Alameda 8
- Weekend Vibes/ Coronado Brewing** San Diego 8  
Bronze Medal Winner – American-Style India Pale Ale – 2019 Great American Beer Festival
- Hopocalypse Hazy Double IPA** Drake's Brewing, San Leandro 8
- Stem Pear cider**, Lafayette 8  
Off dry. Fresh pressed apple & pear. Caramel note

### BY THE BOTTLE

- Lager, Singha Thai** 8
- Hefeweizen, Weihenstephaner** Germany 12
- Strawberry Belgian White, Früli** Belgium /Fruit Beer 12

### SPARKLING

- Prosecco, Scarpetta DOC**, Italy 2018 14/ 65  
Light. Floral. Vibrant. Honeydew. Melon.
- Brut Rose, Pol Clément**, France 13/ 60  
Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality
- Champagne, Drappier 'Carte d'Or'**, France 90  
Dry Yet Full Flavored. Creamy. Red Fruits. Smoky Note. Layers of Minerality

### WHITE

- Trefethen Dry Riesling**, Oak Knoll, Napa 2021 14/ 65  
Not sweet. Perfect pairing for Asian cuisine & spicy dishes! Refreshing acidity with elegant finish. Green papaya, apricot, jasmine, and orange blossom.
- Sauvignon Blanc, Le P'Tit Paysan**, Monterey County 2021 15/ 70  
Small Producer. Clean with oceanic feeling. Lemon & Green apple. White flower. Medium bodied
- Orange Gold, Gérard Bertrand**, France 2020 16/ 75  
A Tribute to the Sun & Beautiful Sunsets. 7 Grape Varieties. Aromatic Complexity. Explosion of White Flower & Candied Fruit. Very Fresh. Round MouthFeel. Pairs Well with Spicy Food !
- Chadonnay, Raeburn**, Russian River Valley 2020 16/ 75  
Elegant & balanced. Rich ripe white pear & nectarines. Creamy & Toasty vanilla oak. Crème brûlée

### RED

- Pinot Noir, Imagery**, CA 2020 16/ 75  
Delicious & Well Balanced. Fruit Forward Strawberry & Cherry. Slightly Bigger Style with Small Blend of Petit Verdot
- Tinto, Porca de Murca DOC**, Portugal 2017 14/ 65  
Fresh & Easy Drinking. Medium Bodied. Ripe Red Berry & Cherry. Velvety. Reminiscent of Malbec.
- Zinfandel, Robert Biale**, Napa Valley 2019 15/ 70  
Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish.
- Cabernet Sauvignon, Boomtown**, Washington 2020 17/ 80  
Med to Full Bodied. Expressive with nice focused. Washington-Bright vivid currant and spice. Fine tannins
- Chappellet 'Mountain Cuvee'**, Napa Valley 2018 19/ 90  
55% Cabernet Sauvignon, 28% Merlot, 8% Malbec, 6% Petit Verdot, 3% Cabernet Franc  
Cabernet Sauvignon/ Bordeaux Blend. Elegant & Beautifully Balanced. Complex. Plum. Cherry. Black Tea. Vanilla. Cocoa Powder. Star Anise

- ISLAND THAI TEA** 19  
Absolut Elyx Vodka. Pineapple. Lemon  
Thai Iced Tea. Coconut Milk.  
Served in Pineapple Copper. Upgrade version available  
Require a credit card deposit.

- MISS THAILAND** 18  
Absolut Vodka. Gifford Elderflower. Pineapple,  
Tamarind. Palm Sugar. Lemongrass. Ginger  
Served in Seashell

- SUNSET@JACK LONDON** 15  
Aperol. Avion Silver Tequila. Lemon  
Coconut Milk. Simple

- HIBISCUS HIGHBALL** 15  
Bulliet Bourbon. Hibiscus Tea. Lemon  
Lavender Bitters. Top with Brut  
(Substitute for Redbull Original or Sugar Free +\$5)

## ค็อกเทล

### COCKTAILS

- UNDER THE SEA** 16  
Chili infused blanco tequila, lime, mermaid dust
- KICKASS NEGRONI** 17  
Del Maguel Vida Mezcal. Campari Carpano Antica. Ancho Reyes Chili
- OLD SIAM** 22  
Batched in House Barrel: Woodinville Rye  
Maraschino Cherries. Aromatic Bitters  
24K Gold
- OOLEANG** 15  
Espresso Martini Bangkok style  
Nikka vodka, Mr.Black with walnut

- THAI MULE** 16  
Small Batch Vodka. Thai Basil. Lime  
Ginger Juice. CO2  
\*unauthorized take home glassware will be charged at MP

- 3 ISLANDS MAI THAI** 17  
Royal Standard Rum. Small Hands  
Orgeat. Pineapple Juice. Lime Tiki Bitters  
\*unauthorized take home glassware will be charged at MP

- HOUSE GIN** 14  
Anchan Infused Gin. Black Peppercorns  
Lemongrass Reduction. Lemon

- SUMMER SPRITZ** 14  
Aperol. Sparkling Wine. Pressed Grapefruit  
Lemongrass Simple  
(Substitute for Redbull Tropical or Watermelon +\$5)



# spirits

## LIQUEURS *ลิกัวร์*

ANCHO REYES CHILE	10
APEROL	10
CAMPARI	10
CARPANO ANTICA VERMOUTH	10
CHAMBORD	10
GIFFORD ELDERFLOWER	10
LUXARDO MARASCHINO	10
ST.GERMAIN	10
BAILEYS	11
COCCHI	11
GRAND MARNIER	11
JÄGERMEISTER	11
KAHLÚA	11
DOMAIN DE CANTON	12
GALLIANO	12
GIFFARD VIOLETTE	12
ITALICUS	12
LA PINTA	12
SUZE	12
CHARTREUSE (GREEN)	13
DISARONNO	13
SOLERNO BLOOD ORANGE	13
GODIVA CHOCOLATE	15

## VODKA *วอดก้า*

ALOO	10
TITO'S	12
HANGAR ONE	13
HANGAR ONE MAKRUT	13
KETEL ONE	13
ST.GEORGE GREEN CHILE	13
ABSOLUT CITRON	12
ABSOLUT ELDER FLOWER	12
ABSOLUT GRAPEFRUIT	12
ABSOLUT MANDARIN	12
ABSOLUT PEACH	12
ABSOLUT PEPPER	12
ABSOLUT STRAWBERRY	12
ABSOLUT VANILLA	12
ABSOLUT WATERMELON	12
ABSOLUT ELYX	14

## GIN *จิน*

MONOPOLOWA	10
BOMBAY SHAPPHIRE	13
HENDRICK'S	13
MALFY ROSA GIN	13
ST.GEORGE BOTANIVORE	13
ST.GEORGE TERRIOR	13
TANQUERAY No 10	14
ROKU GIN (JAPAN)	16

## TEQUILA *เตกีลา*

EL JIMADOR	10
AVION BLANCO	12
HERRADURA BLANCO	12
HERRADURA REPOSADO	13
DON JULIO BLANCO	14
DON JULIO REPOSADO	15
VOLCAN TEQUILA BLANCO	14
VOLCAN TEQUILA REPOSADO	15
PATRON BLANCO	14
PATRON REPOSADO	15
PATRON ANEJO	17
OCHO PLATA	16

## MEZCAL *เมซคัล*

DEL MAGUEY VIDA	13
DEL MAGUEY VIDA DE MUERTOS	15
DEL MAGUEY CHICHICAPA	19
DEL MAGUEY LAS MILPAS	19
DEL MAGUEY SAN LUIS RIO	19
DEL MAGUEY MINERO	23
DEL MAGUEY PAPALOTE DE PUEBLA	30
DEL MAGUEY TOBALA	30
XICARU SILVER	13
XICARU REPOSADO	15

## COGNAC *คองแอก*

HENNESSY VS	16
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## RUM *รัม*

ROYAL STANDARD	10
GOSLINGS BLACK SEAL	12
MALIBU	11
PLANTATION 3 STARS SILVER	11
PLANTATION DARK DOUBLE AGED	13

## SCOTCH *สก๊อตช์*

JOHNNIE WALKER RED LABEL	12
JOHNNIE WALKER BLACK LABEL	13
CHIVAS REGAL 12YR	13
DEWAR'S 12YR	14

## JAPAN *ญี่ปุ่น*

SUNTORY TOKI	14
KIKORI	19
HIBIKI HARMONY	25

## WHISKEY *วิสกี้*

EVAN WILLIAM	10
JACK DANIELS	12
BULLIET BOURBON	12
BULLIET RYE	12
KNOB CREEK	12
MARKER'S MARK	13
SMOOTH AMBER CONTRADICTION BOURBON	12
SMOOTH AMBER CONTRADICTION RYE	12
WOODINVILLE RYE	13
HIGHWEST WHISKEY	14
SAZEREC RYE	14
WOODFORD RESERVE	15
TAMPLETON RYE 6YR	15
HIGH WEST DOUBLE RYE	16
RABBIT HOLE DARERINGER SHERRY BOURBON	25

## IRISH *ไอริช*

JAMESON	12
JAMESON CASKMATES IPA	13
JAMESON CASKMATES STOUT	13
JAMESON COLD BREW & COFFEE	15

## SINGLE MALT *ซิงเกิ้ลมอลต์*

THE GLENLIVET 12YR	15
THE GLENLIVET 15YR	19
HIGHLAND PARK 12YR	17
MACALLAN 12YR	17
LAPHROAIG	17
LAGUVALIN 8YR LIMITED EDITION	19
OBAN 14YR	21



### 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.
- No expired I.D. cards will be accepted

**Dear customers, no alcohol will be served to persons under 21 year of age. Please be prepared to show I.D.**



# FARMHOUSE KITCHEN

THAI CUISINE

## WEEKDAY LUNCH SET MENU

STARTING AT \$28/PERSON

### SOUP

#### TOM YUM

spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass

### STARTER

(PLEASE CHOOSE TWO)

Each starter comes in one bite

#### SAMOSA +\$2

red norland potato, caramelized onion, carrot wrapped in pastry skin served with coconut curry sauce

#### FARMHOUSE WING +\$2

crispy organic wings, basil, chili plum sauce

#### NEUA NUM TOK ROLL +\$3

grilled snake river farm wagyu beef wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

#### THAI FISH CAKE

fried white fish paste with red curry, kaffir lime, green bean served with cucumber, peanut chili sauce

#### "MIENG KUM BITE"

traditional Thai leafy green wrapped with a zesty mixture of lime ginger, onion, roasted coconut & peanuts w/ tamarind sauce

#### VEGAN FRESH ROLL (GS)

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

### ENTREE

(PLEASE CHOOSE ONE)

#### PAD THAI SHRIMP +\$5

fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, and crispy wontons

#### THAI FRIED RICE TOFU (GS Option Available)

cage free egg, onion, tomato, green onion, cilantro

#### HAT YAI FRIED CHICKEN +\$5

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

#### SPICY BASIL MINCED PORK (GS Option Available)

Thai basil, garlic, fresh chili, bell pepper

#### YELLOW CURRY TOFU

potato, onion, and crispy shallot

#### SPICY EGGPLANT TOFU (GS Option Available)

bell pepper, garlic, basil, Thai chili

#### PAD THAI TOFU

thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

#### PAD SEE YOU BEEF +\$4 (GS Option Available)

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

#### GREEN CURRY CHICKEN

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

GS - Gluten Sensitive





Welcome to

# FARMHOUSE KITCHEN

THAI CUISINE

## เมนู STARTERS

**Vegan Fresh Rolls (GS) (Limited) 15.95**  
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot and vermicelli noodle. Chili peanut sauce

**Samosa (3 pcs) 16.95**  
Red Norland potato, caramelized onion, carrot wrapped in pastry skin Served with coconut curry sauce

**Thai Fish Cakes 16.95**  
Fried white fish paste with red curry, kaffir lime, green bean. Served with cucumber, peanut chili sauce

**Crispy Egg Rolls 16.95**  
Egg rolls skin wrapped glass noodle, carrot, shiitake mushroom, black pepper, light soy sauce, served with peanut chili sauce

**Farmhouse Wings 19.95**  
Crispy organic wings, basil, tamarind pineapple 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” 20.95**  
Crispy crusted tiger prawns, traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut and peanuts w/ tamarind sauce

**Par Dip Fresh Tuna (GS Option Available) 19.95**  
**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 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 MED 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 Tiger prawns

**Herbal Rice Salad 18.95**  
Bangkok style. Toasted coconut, shredded green mango, crispy shallots, lemongrass, cilantro, peanuts, long beans, chili, kaffir lime, dried shrimp with tamarind dressing

**Larb (GS Option Available) 19.95**  
**Spicy!** salad, cucumber, dill, shallot, green onion, cilantro, and roasted rice. Served with fresh Asian herbs  
Minced Pork (GS)  
Wagyu Beef +8      Combination Seafood +12 (GS)

## เมนู SPECIAL

**Crispy Branzino (Limited) 47.95**  
Fried whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot, and garlic chili lime vinaigrette.

**Run Juan Seafood Sizzling (GS Option Available) 36.95**  
Assorted Seafood; Calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, Krachai, peppercorn, kaffir lime leaf, Thai eggplant, Served with white rice

**“Seau Rhong Hai” 38.95**  
Grilled Snake River Farm Wagyu flank steak, grilled broccolini, house tamarind, and roasted rice sauce. Served with sticky rice

**24 Hours Beef Noodle Soup MED 37.95**  
Slow cooked bone-in Beef Short Rib, egg noodles, bone marrow broth, broccoli, basil, bean sprouts, cilantro, green onion, and garlic chips

**Crab Fried Rice (GS) 39.95**  
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

**Basil Bomb 39.95**  
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!

**Whole Lobster Pad Thai 60**  
Whole live Maine Lobster with tiger prawns, fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, Peanuts, crispy wontons, and Thai seafood sauce  
*(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)*

**Hat Yai Fried Chicken 35.95**  
Southern style fried Mary's chicken, turmeric & herbs, fried shallots, cucumber pickles, potato yellow dipping curry, roti bread and blue rice

**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

**Panang Neua 47**  
Slow braised bone in Short Rib in a Panang curry paste 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.*

## ก๋วยเตี๋ยว NOODLE SOUP

**Tofu Noodle Soup (GS) 19.95**  
Fresh rice noodles, vegetable broth, tofu, Asian broccoli carrots, bean sprouts, cilantro, and green onion

**Chicken Noodle Soup (GS) 23**  
**Medium Spicy** organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion, and fried shallots

**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\*\***

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**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.  
Prices are subject to change without notice.  
Corkage fee: \$35/bottle (750ML). 2 bottles max/table  
Carry-in dessert fee: \$2.5/person  
2 hours 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/ Minced Pork/ Chicken +3 Wagyu Beef +8  
Prawns +8 Combination Seafood +12  
Add Fried Egg +3.5

**Thai Fried Rice (GS Option Available)** **18.95**  
Cage free egg, onion, tomato, green onion, cilantro

**Pad Thai** **19.95**  
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

**Pad See You (GS Option Available)** **19.95**  
Flat rice noodles, cage free egg, carrot, Asian broccoli

**Pad Kee Mow (GS Option Available)** **19.95**  
**Spicy!** Flat rice noodles, bamboo shoots, bell pepper, basil, onion, tomato

**Pad Ka Pow (GS Option Available)** **19.95**  
**MED** Thai basil, garlic, fresh chili, bell pepper

**Braised Green Beans (GS Option Available)** **19.95**  
**MED** Garlic & Ginger sauce

**XO Asian Broccoli (GS Option Available)** **19.95**  
**MED** House xo sauce, chili

**Spicy Eggplant (GS Option Available)** **19.95**  
Bell pepper, garlic, basil, Thai chili

**Pad Pak Ruam- Mit (GS Option Available)** **19.95**  
**MED** Stir-fried mixed vegetables with garlic and sweet radish sauce

## แกง CURRY

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

**Yellow Curry** **19.95**  
potato, onion, and crispy shallot

**Green Curry** **19.95**  
grilled eggplant, bell pepper, bamboo, basil **MED**

## SIDE

Jasmine rice	4	Brown rice	4.95
Cucumber salad	7	Sticky rice	4.95
Steamed veg	7	Crispy roti	5.5
Steamed noodles	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

(GS) – Gluten Sensitive



### Welcome to Very Lao Table style.

When I was young, this kind of food, this kind of setup was for the whole family. This is meant to be shared for hands use. Hand to mouth is one of the things that is only shared between friend and family.

The reason I brought Lao Table to San Francisco and the bay area here is because I believe in the power of family. What I believe in life is to share and this type of food, you don't see much here in the states. It's only local people as a Thai culture especially family you know, sit down, enjoy the food and have fun using your hands. You don't care who you are eating with, but you do care about is the conversation over the table. This is family.

Chef Kasem Saengsawang

Chef Owner at Farmhouse Kitchen Thai | San Francisco | Oakland | Portland & Daughter Thai Kitchen

Michelin's Bib Gourmand 2016, 2017, 2018 and 2019

FARMHOUSE KITCHEN

## DESSERTS

UUU

**CHOCO CAKE 14.5**

MOIST CHOCOLATE CAKE. RICH CHOCOLATE. VANILLA ICE CREAM

**THAI VACATION (GF) 14.5**

FRESH COCONUT, STICKY RICE, COCONUT ICE CREAM  
COCONUT CREAM, PEANUTS, SESAME

**COCONUT GRANITA (VG/GF) 14.5**

YOUNG COCONUT JUICE CRUSHED ICE, COCONUT MEAT

**COCONUT CHEESE CAKE 14.5**

COCONUT FLAKE. WHIPPED CREAM. VANILLA ICE CREAM

**THAIGIVING (VG/GF) 14.5**

COCONUT GRANITA, COCONUT MEAT, COCONUT CREAM,  
CANDIED PUMPKIN, AND TODDY PALM

**"RUK NA" PLATTER 36.5**

FUN. FESTIVE. INSTAGRAM WORTHY! CHEF'S CHOICE DESSERTS

#thaifarmhouse