

FARMHOUSE KITCHEN

THAI CUISINE

\$69

Tsunami Lobster

Live Maine Lobster with prawns, scallops, PEI mussels and calamari cooked in yellow curry paste and spices. Served with turmeric rice.

FARMHOUSE KITCHEN
THAI CUISINE

BASIL BOMB



\$34.95

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 !!!

27/50
half/a dozen

Kumamoto Fresh Oyster

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

FARMHOUSE KITCHEN
THAI CUISINE

PENICILLING

\$17



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

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

\$15



SLUSHY RITA

FARMHOUSE KITCHEN
THAI CUISINE

FARMHOUSE KITCHEN
THAI CUISINE

\$16



FROSE ALL DAY

Slushy Gin & Fruity Rosé.
Cranberry. Apple. Lemon.
Pink Cotton Candy.
Pomegranate Sugar Sprinkles

THAI CHELADA

SUMMARY OF GREAT FOOD + DRINK

FOR TWO

\$35



ENJOY OUR SPICILICIOUS COCKTAILS MADE WITH SINGHA BEER,
TABASCO, TAMARIND, TOMATO, PINEAPPLE CHASED WITH
CRISPY CHICKEN, PORK BELLY, AND PRAWNS.

NO SUBSTITUTIONS

เครื่องดื่ม

BEVERAGES

Coke/Diet/Sprite/Ginger Ale	No refills	3
San Benedetto Sparkling	500 ml	5.75
San Benedetto Mineral	750 ml	7.50
Anchan Limeade	Blue flower	5.25
Lichee Cougou Iced Tea	fragrant black tea	5.25
Classic Thai Tea	shaved ice	5.5
Iced Coffee Thai Way	slow drip condensed milk	5.5

Juice :
Whole Young Coconut Thailand 6.95

ชาพร้อมดื่ม

Individual teapot \$4.95

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

BY THE BOTTLE

Lager, Singha Thai	7
Hefeweizen, Weihenstephaner Germany	8
Strawberry Belgian White, Früli Belgium /Fruit Beer	12

เหล้าสด

BOOZE ON DRAFT

THAI MULE	13
Small Batch Vodka. Thai Basil. Lime Ginger Juice. CO2	
3 ISLANDS MAI THAI	14
Royal Standard Rum. Small Hands Orgeat. Lime Tiki Bitters	

ไวน์

WINE

SPARKLING

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

WHITE

Vorspannhof Mayr Gruner Veltliner , Niederosterreich 2017(1 litre)	13/ 65
Fresh. Crisp. Green Apple. Citrus. White Pepper.	
Dr. Loosen 'Blue Slate' Riesling , Mosel 2018	14/ 65
Bright and Pure. Peach Fruit and Floral. Minerality. Delicate Finish.	
Sancerre, Pascal Jolivet Loire , France 2018	18/ 90
Sauvignon Blanc. Fresh. Very Clean. Racy Acidity. Dry & Elegant	

Monte Tondo Soave , Italy 2018	13/ 60
Clean. Flinty. Fragrant. Exotic Fruit. Hazelnuts. Harmonious Long Finish.	
Aratas Chardonnay , Napa Valley, CA 2016	15/ 70
Rich Creamy. Ripe Apple. Roundness & Complexity.	

RED

Enkidu Pinot Noir , Russian River 2018	14/ 65
Fruit Forward. Juicy Red Cherry. Vibrant Acidity. Exotic Baking Spice.	
Porca de Murca Tinto DOC , Portugal 2017	13/ 60
Fresh & Easy Drinking. Medium Bodied. Ripe Red Berry & Cherry. Velvety. Reminiscent of Malbec.	
Robert Biale, Zinfandel Napa Valley 2018	15/ 70
Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish.	

Chappellet 'Mountain Cuvee' , Napa Valley 2017	18/ 85
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	

Paradigm Cabernet Sauvignon Estate , Oakville 2015	138
95 Points. Very Limited by Heidi Barrett (Screaming Eagle) Just Delicious & Stunning!! Aromatic & Lush. Cocoa Dusted Blackberries. Plum. Cigar Box. Layers of Refined French Oak. Chewy Tannins	





ค็อกเทล

COCKTAILS

DISCO PUNCH 52/32oz

Volcan Tequila, Pineapple, Grapefruit, Cranberry, Mitte Lotus. Fresh Lime.

In Celebration of a Fullmoon Party in Thailand - Disco light is added

HOUSE GIN 13

Anchan Infused Gin. Black Peppercorns Lemongrass Reduction. Lemon

SUMMER SPRITZ 13

Aperol. Sparkling Wine. Pressed Grapefruit Lemongrass Simple

FRESH CURRY 14

St. George Green Chili Vodka. Ginger Puree Lemongrass. Basil. Lime

NOT YOUR PASSION 14

Hangar One Makrut Vodka. Ancho Reyes Chili. Passion Fruit. Ginger Juice. Lime

ISLAND THAI TEA 16

Absolut Elyx Vodka. Pineapple. Lemon Thai Iced Tea. Coconut Milk

MISS THAILAND 17

Vodka. Gifford Elderflower. Pineapple, Tamarind. Palm Sugar. Lemongrass. Ginger Served in Seashell

SUNSET@JACK LONDON 14

Aperol. Herradura Blanco Tequila. Lemon Coconut Milk. Simple

PHO #5 13

Kentucky Bourbon. Peach Puree. Lemon Sriracha. Basil

HIBISCUS HIGHBALL 14

Bulliet Bourbon. Hibiscus Tea. Lemon Lavender Bitters. Top with Brut

KICKASS NEGRONI 16

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

สรวง

SPIRITS

VODKA งามดก้า

ALOO	9
TITO'S	11
HANGAR ONE	12
HANGAR ONE MAKRUT	12
KETEL ONE	12
ST.GEORGE GREEN CHILE	12
ABSOLUT ELYX	13

GIN ธิษ

MONOPOLOWA	9
BOMBAY SHAPPHIRE	12
TANQUERAY	12
HENDRICK'S	12
ST.GEORGE BOTANIVORE	12
ST.GEORGE TERRIOR	12
ROKU GIN (JAPAN)	16

MEZCAL เม็กซิคัล

DEL MAGUEY VIDA	13
XICARU SILVER	13
XICARU REPOSADO	15

TEQUILA เตกีล่า

EL JIMADOR	9
HERRADURA BLANCO	11
HERRADURA REPOSADO	13
DON JULIO BLANCO	14
DON JULIO REPOSADO	15
VOLCAN TEQUILA BLANCO	14
VOLCAN TEQUILA REPOSADO	15
PATRON BLANCO	14
PATRON REPOSADO	17
PATRON ANEJO	20
OCHO PLATA	16

COGNAC ญอนญัก

HENNESSY VS	16
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RUM รัม

ROYAL STANDARD	9
GOSLINGS BLACK SEAL	11
RUM HAVEN COCONUT	10
PLANTATION 3 STARS SILVER	10
PLANTATION DARK DOUBLE AGED	12

SCOTCH สก๊อตช์

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

LIQUEURS ลิคเอร์

CAMPARI	10
APEROL	10
CARPANO ANTICA VERMOUTH	10
ST.GERMAIN	10
GIFFORD ELDERFLOWER	10
GRAND MARNIER	11
CHARTREUSE (YELLOW)	13
LUXARDO MARASCHINO	10
ANCHO REYES CHILE	10

WHISKEY วิสกี้

EVAN WILLIAM	9
MARKER'S MARK	13
WOODFORD RESERVE	15
BASIL HAYDEN'S	15
BULLIET BOURBON	12
KNOB CREEK	12
JACK DANIELS	11
RITENHOUSE RYE	10
BULLIET RYE	12
WOODINVILLE RYE	13
SAZERC RYE	14
TAMPLETON RYE 6YR	15
HIGH WEST DOUBLE RYE	16

IRISH ไอร์แลนด์

JAMESON	10
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SINGLE MALT ซิงเกิ้ลมอลต์

HIGHLAND PARK 12YR	17
LAGUVALIN 8YR LIMITED EDITION	19
MACALLAN 12YR	17
OBAN 14YR	21
THE GLENLIVET 12YR	13
THE GLENLIVET 15YR	19

JAPAN ญี่ปุ่น

SUNTORY TOKI	13
KIKORI	19
HIBIKI HARMONY	25

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





FARMHOUSE KITCHEN

THAI CUISINE

WEEKDAY LUNCH SET MENU

STARTING AT \$25/PERSON

SOUP

TOMKHA (GF)

coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass and long coriander

STARTER

(PLEASE CHOOSE TWO)

SAMOSA +1

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

THAI FISH CAKE (GF Option Available)

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

FARMHOUSE WING +1

Crispy organic wings, basil, chili plum sauce

"MIENG KUM BITE"

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

NEUA NUM TOK ROLL +2

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

VEGAN FRESH ROLL (GF)

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

ENTREE

(PLEASE CHOOSE ONE)

LOBSTER PAD THAI +\$5

fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, crispy wontons, bonito flakes, and Thai seafood sauce

GREEN CURRY CHICKEN

grilled eggplant, bell pepper, bamboo, basil MED

FRIED RICE TOFU (GF Option Available)

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

HAT YAI FRIED CHICKEN +\$4

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 (GF Option Available)

Thai basil, garlic, fresh chili, bell pepper

YELLOW CURRY TOFU

potato, onion, and crispy shallot over roti bread

SPICY EGGPLANT TOFU (GF Option Available)

bell pepper, garlic, basil, Thai chili

PAD THAI TOFU

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

CRAB FRIED RICE +\$4 (GF Option Available)

jumbo lump crab meat, double eggs, twice cooked rice shrimp paste onion, tomato, cilantro, wrapped in lotus leave

PANANG NEUA +\$5

Slow braised bone in Short Rib in a Panang curry Grilled broccolini, bell pepper, onion, and fried basil. Blue rice

PAD SEE YOU BEEF +\$2 (GF Option Available)

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



FARMHOUSE KITCHEN

THAI CUISINE

ก๋วยเตี๋ยว STARTERS

WAFU SPECIAL

Vegan Fresh Rolls (GF) 13.95

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and Vermicelli noodle. Chili peanut sauce

Samosa 13.95

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

Crispy Egg Rolls 13.95

Egg rolls skin wrapped glass noodle, carrot, shiitake mushroom, black pepper, light soy sauce served with sweet and sour sauce.

Thai Fish Cakes (GF Option Available) 14.95

Fried white fish paste with red curry, kaffir lime, green bean. Served with cucumber, peanut chili sauce

Farmhouse Wings 17.95

Crispy organic wings, basil, chili plum sauce

Neua Num Tok Rolls 18.95

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

Ahi Scoops (GF Option Available) 17.95

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” 16.95

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 (GF Option Available) 15.95

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 16.95

Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

ต้ม SOUP

Choice of Veg/ Tofu Organic Chicken +2.5 Prawns +5

Tom Kha (GF) 8.95 / 17.95

Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass.

ยำ SALAD

Papaya Salad (GF) 15.95

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. +\$4 for grilled Tiger prawns

Herbal Rice Salad 14.95

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

Larb (GF Option Available) 15.95

Spicy! tossed with peanuts, cucumber, dill, shallot, green onion, cilantro and roasted rice. Served with fresh Asian herbs

Minced Pork (GF)

Wagyu Beef +5 Combination Seafood +10 (GF)

Crispy Branzino (Limited) 36.95

Crispy whole Branzino with sweet tamarind sauce, fried shallot. Mango salad and brown rice.

Mok Salmon (GF) 29.95

Country style salmon in banana leaf, oyster mushroom, lemongrass, dill, grilled broccolini. Spicy cilantro lime sauce and blue rice

Kao Soi Neua **Med Spicy** 28.95

Slow cook boneless short ribs in Northern Thai yellow curry paste coconut milk. Served with egg noodles, bean sprouts shallots, mustard pickled and condiments

24 Hours Beef Noodle Soup 30.95

Slow cooked bone-in Beef Short Rib, egg noodles, bone marrow broth, broccoli, basil, bean sprouts, cilantro, green onion and garlic chips

Run Juan Seafood Sizzling (GF Option Available) 30.95

Assorted Seafood; Calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, green beans Served with white rice

Crab Fried Rice (GF) 31.95

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

Lobster Pad Thai 32.95

Fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, crispy wontons, bonito flakes, and Thai seafood sauce

(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

Kang Kua Prawns (GF) 28.95

One of a kind Southern curry made with **SPICY** fresh red turmeric roots sprinkled w/ kaffir leaves. Served in young coconut & Blue rice

Hat Yai Fried Chicken 27.95

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

Kai Sam Ros 27.95

Crunchy chicken in tamarind pineapple glazed, bell pepper, onion cashew nuts and bonito flakes. Served in Fresh Pineapple & Blue rice

Panang Neua 34.95

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.*

ก๋วยเตี๋ยว NOODLE SOUP

Tofu Noodle Soup (GF) 16.95

Fresh rice noodles, vegetable broth, tofu, Asian broccoli zucchini, carrots, bean sprouts, cilantro and green onion

Chicken Noodle Soup (GF) 18.95

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

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

90 minutes per seating as a courtesy to later reservations.

Not responsible for lost or damaged articles or feelings.

\$3 Sanitation Fee will be applied per table

Choice of Veg/ Tofu Vegan Chicken +3.5
Pork/ Minced Pork/ Chicken +2.5 Wagyu Beef +5
Crispy Pork Belly +8 Prawns +5 Combination Seafood +8
Add fried Egg +2.5

Thai Fried Rice <i>(GF Option Available)</i>	16.95
Cage free egg, onion, tomato, green onion, cilantro	
Pad Ka Pow <i>(GF Option Available)</i>	17.95
Thai basil, garlic, fresh chili, bell pepper	
Pad Thai	17.95
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, <u>peanuts</u>	
Pad See You <i>(GF Option Available)</i>	17.95
Flat rice noodles, cage free egg, carrot, Asian broccoli	
Pad Kee Mow <i>(GF Option Available)</i>	17.95
Spicy! Flat rice noodles, bamboo shoots, bell pepper, basil, onion, tomato	
Braised Green Beans <i>(GF Option Available)</i>	17.95
Garlic & Ginger sauce	
XO Asian Broccoli <i>(GF Option Available)</i>	17.95
House xo sauce, chili	
Spicy Eggplant <i>(GF Option Available)</i>	17.95
Bell pepper, garlic, basil, Thai chili	
Pad Pak Ruam- Mit <i>(GF Option Available)</i>	17.95
Stir-fried mixed vegetables with garlic and sweet radish sauce	

Choice of Veg/ Tofu Vegan Chicken +3.5
Pork/ Chicken +2.5 Wagyu Beef +5
Crispy Pork Belly +8 Prawns +5 Combination Seafood +8

Red Curry; bell pepper, bamboo shoots, basil MED	17.95
Green Curry; grilled eggplant, bell pepper, bamboo, basil MED	17.95
Yellow Curry; potato, onion and crispy shallot over roti bread	17.95
Panang Curry; bell pepper, basil, crispy potato	17.95

SIDE

Jasmine rice	3.5	Peanut sauce	4.5
Brown rice	3.5	Cucumber salad	4.5
Sticky rice	3.5	Steamed veg	4
Crispy roti	3	Steamed noodles	4
Bone broth	4	Fried Egg	2.5

Kid's Menu

10

Under the age of 10

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

Paws Menu

Available on patio only

Poached Chicken	10
Grilled Wagyu Strips	12



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 state. 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

KHA-NOM

DESSERTS

THAI VACATION (GF) 12
fresh coconut, sticky rice, coconut ice cream
coconut cream, peanuts, sesame

CHOCO CAKE 13
moist chocolate cake. rich chocolate. vanilla ice cream

COCONUT GRANITA (VG/GF) 12
young coconut juice crushed ice, coconut meat gelato

FARMHOUSE BREAD PUDDING 14
house favorite! vanilla ice cream and caramel sauce

THAI TEA CREPE CAKE 14
house made thin layer crepe, fresh cream, thai tea custard

"RUK NA" PLATTER 34
fun.festive. instagram worthy! chef's choice desserts

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