

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

LAMB CURRY

Herb-marinated NZ lamb rack in spicy green curry served with turmeric coconut rice and cilantro lime vinaigrette



\$42



FARMHOUSE KITCHEN
THAI CUISINE

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 PENICHILLING (SCOTCH WHISKEY, GINGER, AND HONEY)



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

\$17



SLUSHY RITA

FARMHOUSE KITCHEN
THAI CUISINE

FARMHOUSE KITCHEN
THAI CUISINE

PENICHILLING

\$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

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

ชาจีน 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.	8
Richmond	
True Kölsch / Almanac	8
Alameda	
Weekend Vibes/ Coronado Brewing	8
San Diego	
Bronze Medal Winner – American-Style India Pale Ale – 2019 Great American Beer Festival	
Hopocalypse Hazy Double IPA	8
Drake's Brewing, San Leandro	
Stem Pear cider, Lafayette	8
Off dry. Fresh pressed apple & pear. Caramel note	

BY THE BOTTLE

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

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

SUNSET@JACK LONDON	15
Aperol. Herradura Blanco 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)	

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

Riesling, Dr. Loosen 'Blue Slate',	Mosel 2019	14/ 65
Bright and Pure. Peach Fruit and Floral. Minerality. Delicate Finish.		
Sanvignon Blanc, Le P'Tit Paysan,	Monterey County 2021	15/ 70
Small Producer. Clean with oceanic feeling. Lemon & Green apple. White flower. Medium bodied		
Soave, Monte Tondo,	Italy 2018	14/ 65
Clean. Flinty. Fragrant. Exotic Fruit. Hazelnuts. Harmonious Long Finish.		
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		

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	

FARMHOUSE KITCHEN

THAI CUISINE

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 ลิเกียร

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 จอดก้า

ALOO	10
TITO'S	12
HANGAR ONE	13
HANGAR ONE MAKRUT	13
KETEL ONE	13
ST.GEORGE GREEN CHILE	13
ABSOLUT CITRON	12
ABSOLUT ELDERFLOWER	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 เตกัวลา

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 คอกนญัก

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 ไอร์แลนด์

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

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

GS - Gluten Sensitive





กินเล่น
STARTERS

Samosa (3 pcs) Red Norland potato, caramelized onion, carrot wrapped in pastry skin Served with coconut curry sauce	16.95
Crispy Egg Rolls Egg rolls skin wrapped glass noodle, carrot, shiitake mushroom, black pepper, light soy sauce, served with sweet and sour sauce.	16.95
Thai Fish Cakes Fried white fish paste with red curry, kaffir lime, green bean. Served with cucumber, <u>peanut</u> chili sauce	16.95
Farmhouse Wings Crispy organic wings, basil, tamarind pineapple sauce	19.95
Neua Num Tok Rolls Grilled Snake River Farm <i>Wagyu Beef</i> wrapped with mint, cilantro, cucumber in cilantro lime vinaigrette	23
Ahi Scoops (GS Option Available) Pan-seared sesame crusted Ahi tuna*, cucumber, seaweed salad, dill, lemongrass, SPICY chili lime <small>Consuming raw or undercooked seafood may increase your risk of foodborne illness.</small>	20.95
“Mieng Kum Kung” Crispy crusted tiger prawns, traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut and <u>peanuts</u> w/ tamarind sauce	20.95
Crispy Calamari Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping	18.95

ต้ม
SOUP

Choice of Veg/ Tofu Organic Chicken +3 Prawns +8	
Tom Yum MED Spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass	19.95

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SALAD

Papaya Salad (GS) Spicy!! Hand shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (<u>dried shrimps and peanut</u>), + \$2 for Salted Crab or Fermented fish. +\$8 for grilled Tiger prawns	18.95
Herbal Rice Salad Bangkok style. Toasted coconut, shredded green mango, crispy shallots, lemongrass, cilantro, <u>peanuts</u> , long beans, chili, kaffir lime, <u>dried shrimp</u> with tamarind dressing	18.95

Welcome to
FARMHOUSE KITCHEN
THAI CUISINE

พิเศษ
SPECIAL

Crispy Branzino (Limited) Crispy whole Branzino with sweet tamarind sauce, fried shallot. Mango salad and brown rice.	47
Run Juan Seafood Sizzling (GS Option Available) Assorted Seafood: Calamari, shrimp, scallops, Manila clams, PEI mussels sautéed in homemade SPICY curry paste, basil, onion, bell pepper, green beans. Served with white rice	36.95
24 Hours Beef Noodle Soup MED Slow cooked bone-in Beef Short Rib, egg noodles, bone marrow broth, broccoli, basil, bean sprouts, cilantro, green onion, and garlic chips	37.95
Crab Fried Rice (GS) 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	39.95
Basil Bomb Thai chili basil stir fried with tiger prawn, calamari, scallop, Manila clams, PEI mussels, homemade crispy pork belly, fried egg, over jasmine rice, Prik Nam Pla. Let's Bomb!	39.95
Whole Lobster Pad Thai Whole live Maine Lobster with tiger prawns, fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, <u>Peanuts</u> , crispy wontons, and Thai seafood sauce <i>(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)</i>	60
Hat Yai Fried Chicken Southern style fried Mary's chicken, turmeric & herbs, fried shallots, cucumber pickles, potato yellow dipping curry, roti bread and blue rice	35.95
Kai Sam Ros Crunchy chicken in tamarind pineapple glazed, bell pepper, onion, <u>cashew nuts</u> and <u>bonito flakes</u> . Served in fresh pineapple & blue rice	37

Panang Neua Slow braised bone in Short Rib in a Panang curry paste Grilled broccolini, bell pepper, onion, and fried basil. Blue rice <i>*This dish was a reminiscent of Chef Kasem “Pop”’s childhood where he cooked a large meal for his entire family.</i>	47
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ก๋วยเตี๋ยว
NOODLE SOUP

Tofu Noodle Soup (GS) Fresh rice noodles, vegetable broth, tofu, Asian broccoli carrots, bean sprouts, cilantro, and green onion	19.95
Chicken Noodle Soup (GS) Medium Spicy organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion, and fried shallots	23

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

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

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

Braised Green Beans *(GS Option Available)* **19.95**
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

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CURRY

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

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

SIDE

Jasmine rice	6	Brown rice	6
Cucumber salad	7	Sticky rice	6
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