

FLINGLE & MINGO

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

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



\$90

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

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

FARMHOUSE KITCHEN
THAI CUISINE

Fiery Ocean

\$52



Seafood Hotpot in Sexy Creamy Tom Yum : giant river prawns, tiger prawns, calamari, scallops, PEI mussels, and Manila clams. Served with egg noodles, vegetables, and load of fresh Thai herbs

Contains dairy and peanuts

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.

VOLCANO CUP NOODLES

\$29.95



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



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

UNDER THE SEA

Chili infused blanco tequila, lime, mermaid dust

\$15



FARMHOUSE KITCHEN



ค็อกเทล

COCKTAILS

HOUSE GIN 14

Anchan Infused Gin. Black Peppercorns
Lemongrass Reduction. Lemon

SUMMER SPRITZ 14

Aperol. Sparkling Wine. Pressed Grapefruit
Lemongrass Simple

FRESH CURRY 14

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

NOT YOUR PASSION 15

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

ISLAND THAI TEA 18

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

*Served in Pineapple Copper. Upgrade version available
Require a credit card deposit.*

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 14

Kentucky Bourbon. Peach Puree. Lemon
Sriracha. Basil

HIBISCUS HIGHBALL 15

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

spirits

SPIRITS

VODKA ๑๘๕๖

| | |
|-----------------------|----|
| ALOO | 10 |
| TITO'S | 12 |
| HANGAR ONE | 13 |
| HANGAR ONE MAKRUT | 13 |
| KETEL ONE | 13 |
| ST.GEORGE GREEN CHILE | 13 |
| ABSOLUT ELYX | 14 |

GIN ๑๖๖๖

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

MEZCAL ๑๙๕๐

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|----------------------------|----|
| DEL MAGUEY VIDA | 13 |
| DEL MAGUEY VIDA DE MUERTOS | 15 |
| XICARU SILVER | 13 |
| XICARU REPOSADO | 15 |

TEQUILA ๑๙๕๐

| | |
|-------------------------|----|
| 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 |

COGNAC ๑๗๖๕

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|-------------|----|
| HENNESSY VS | 16 |
|-------------|----|

RUM ๑๖๖๖

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

SCOTCH ๑๗๖๕

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

LIQUEURS ๑๖๖๖

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|-------------------------|----|
| 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 |
| MIDORI | 11 |
| CHARTREUSE (GREEN) | 13 |
| DISARONNO | 13 |

WHISKEY ๑๗๖๕

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|----------------------|----|
| EVAN WILLIAM | 10 |
| RITENHOUSE RYE | 10 |
| JACK DANIELS | 12 |
| BULLIET BOURBON | 12 |
| BULLIET RYE | 12 |
| KNOB CREEK | 12 |
| MARKER'S MARK | 13 |
| WOODINVILLE RYE | 13 |
| HIGHWEST WHISKEY | 14 |
| SAZEREC RYE | 14 |
| WOODFORD RESERVE | 15 |
| BASIL HAYDEN'S | 15 |
| TAMPLETON RYE 6YR | 15 |
| HIGH WEST DOUBLE RYE | 16 |

IRISH ๑๖๖๖

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|---------|----|
| JAMESON | 12 |
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SINGLE MALT ๑๖๖๖

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|-------------------------------|----|
| 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 |

JAPAN ๑๖๖๖

| | |
|----------------|----|
| SUNTORY TOKI | 14 |
| KIKORI | 19 |
| HIBIKI HARMONY | 25 |



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.

เครื่องดื่ม

BEVERAGES

| | | |
|------------------------------------|--------------------------|------|
| Coke/Diet/Sprite/Ginger Ale | No refills | 3 |
| San Benedetto | Mineral 750 ml | 8 |
| S.Pellegrino | Sparkling 750 ml | 8 |
| 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 | 7.5 |
|-------------------------------------|-----|

ชาอู่หลง

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

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

เบียร์สด

BOOZE ON DRAFT

THAI MULE

14

Small Batch Vodka. Thai Basil. Lime
Ginger Juice. CO2

*unauthorized take home glassware will be charged at MP

3 ISLANDS MAI THAI

14

Royal Standard Rum. Small Hands
Orgeat. Lime Tiki Bitters

*unauthorized take home glassware will be charged at MP

ไวน์

WINE

SPARKLING

Prosecco, Scarpetta DOC, Italy 2018
Light. Floral. Vibrant. Honeydew. Melon.

14/ 65

Brut Rose, Pol Clément, France

Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality

13/ 60

Champagne, Drappier 'Carte d'Or', France

Dry Yet Full Flavored. Creamy. Red Fruits. Smoky Note. Layers of Minerality

90

WHITE

Riesling, Dr. Loosen 'Blue Slate', Mosel 2019

Bright and Pure. Peach Fruit and Floral. Minerality. Delicate Finish.

14/ 65

Sauvignon Blanc, Aratas, Napa Valley, CA 2019

Cool Crisp Aromatic. Key Lime Sherbet. Lemongrass. Very Limited
(Purchases help support our winemaker friend, from the Glass fire 2020)

15/ 70

Soave, Monte Tondo, Italy 2018

Clean. Flinty. Fragrant. Exotic Fruit. Hazelnuts. Harmonious Long Finish.

14/ 65

Chardonnay, Patz & Hall Sonoma, CA 2016

Honeyed Citrus. Orchard Fruits. Pineapple. Floral Notes.
Medium-Bodies. Vibrant and Fresh. Acidity and Richness

17/ 80

RED

Pinot Noir, Enkidu, Russian River 2019

Fruit Forward. Juicy Red Cherry. Vibrant Acidity. Exotic Baking Spice.

15/ 75

Tinto, Porca de Murca DOC, Portugal 2017

Fresh & Easy Drinking. Medium Bodied. Ripe Red Berry & Cherry. Velvety.
Reminiscent of Malbec.

13/ 60

Zinfandel, Robert Biale, Napa Valley 2019

Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune. Red Berries.
Mushroom. Flavorful Finish.

15/ 70

Chappellet 'Mountain Cuvee', Napa Valley 2018

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

19/ 90

Cabernet Sauvignon Estate, Paradigm, Oakville 2015

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

138





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

FARMHOUSE WING +1

Crispy organic wings, basil, chili plum sauce

NEUA NUM TOK ROLL +2

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 (GF)

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

ENTREE

(PLEASE CHOOSE ONE)

PAD THAI SHRIMP +\$4

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

GREEN CURRY CHICKEN

grilled eggplant, bell pepper, bamboo, basil MED

THAI 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

พิเศษ SPECIAL

Vegan Fresh Rolls (GF) 13.95

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

Samosa 14.95

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

Crispy Egg Rolls 14.95

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

Thai Fish Cakes 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, onion, 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) 38

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

Kao Soi Neua *Med Spicy* 32.95

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

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!

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

Whole Lobster Pad Thai 54

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!)

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 29.95

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 reminiscence 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

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

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.

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

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|--------------------------------------------------------------------------------------------|--------------|
| Thai Fried Rice (GF Option Available) | 16.95 |
| Cage free egg, onion, tomato, green onion, cilantro | |
| Pad Ka Pow (GF Option Available) | 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 (GF Option Available) | 17.95 |
| Flat rice noodles, cage free egg, carrot, Asian broccoli | |
| Pad Kee Mow (GF Option Available) | 17.95 |
| Spicy! Flat rice noodles, bamboo shoots, bell pepper, basil, onion, tomato | |
| Braised Green Beans (GF Option Available) | 17.95 |
| Garlic & Ginger sauce | |
| XO Asian Broccoli (GF Option Available) | 17.95 |
| House xo sauce, chili | |
| Spicy Eggplant (GF Option Available) | 17.95 |
| Bell pepper, garlic, basil, Thai chili | |
| Pad Pak Ruam- Mit (GF Option Available) | 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

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|------------------------------------------------------------------------------|--------------|
| 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

Under the age of 10

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|---------------------------------------------|-----------|
| Fried Chicken over Jasmine rice | 12 |
| Flat Rice Noodle w/ egg and broccoli | |

Paws Menu

Available on patio only

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|-----------------------------|-----------|
| 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

DESSERTS



CHOCO CAKE 13

MOIST CHOCOLATE CAKE. RICH CHOCOLATE. VANILLA ICE CREAM

THAI VACATION (GF) 12

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

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