

# 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



# Little Lao

## Table Set

Available Monday - Thursday



\$179

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





# KHANOM JEEN

— THAI BOLOGNESE —

# NAM NGIAO

CHIANGMAI STYLE, SPICY & TANGY BROTH, PORK, RED COTTON FLOWERS, BLOOD JELLY, TOMATO, PORK CRACKING AND COMPANION VEGETABLES



# 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**



**FARMHOUSE KITCHEN**  
THAI CUISINE



FARMHOUSE KITCHEN

THAI CUISINE

\$84

# 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

**\$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



# ROCKET TO THE MOON

TITO'S. CREAM OF COCONUT. ST. GERMAIN ELDERFLOWER.  
BLUE CURAÇAO. LEMON. WITH VODKA JELL-O SHOT AND COTTON CANDY



**\$18**



# 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

# Pho #5

\$16



Kentucky Bourbon.  
Peach Puree.  
Lemon. Sriracha.  
Basil

#thaifarmhouse



# เครื่องดื่ม

## BEVERAGES

<b>Coke/Diet/Sprite/Ginger Ale</b>	No refills	3.5
<b>San Benedetto</b>	Mineral 750 ml	9
<b>San Benedetto</b>	Sparkling 500 ml	7
<b>Anchan Limeade</b>	Blue flower	6
<b>Lichee Cougou Iced Tea</b>	fragrant black tea	6
<b>Classic Thai Tea</b>	shaved ice	6
<b>Iced Coffee Thai Way</b>	slow drip condensed milk	6

### Juice :

<b>Whole Young Coconut, Thailand</b>	8
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## ชาไร้ขอบ

Individual teapot

\$5.5

### 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!

<b>Bo Pils / East Brother Beer Co.</b>	Richmond	8
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<b>True Kölsch / Almanac</b>	Alameda	8
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<b>Weekend Vibes/ Coronado Brewing</b>	San Diego	8
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Bronze Medal Winner – American-Style India Pale Ale – 2019 Great American Beer Festival

<b>Hopocalypse Hazy Double IPA</b>	Drake's Brewing, San Leandro	8
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### BY THE BOTTLE

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

## ค็อกเทล

### COCKTAILS

<b>UNDER THE SEA</b>	15
Chili infused blanco tequila, lime, mermaid dust	

<b>KICKASS NEGRONI</b>	16
Del Maguel Vida Mezcal. Campari Carpano Antica. Ancho Reyes Chili	

<b>OLD SIAM</b>	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 16

Royal Standard Rum. Small Hands

Orgeat. 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

## ไวน์

### WINE

### SPARKLING

<b>Prosecco, Scarpetta DOC</b> , Italy 2018	14/ 65
Light. Floral. Vibrant. Honeydew. Melon.	

<b>Brut Rose, Pol Clément</b> , France	13/ 60
Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality	

<b>Champagne, Drappier 'Carte d'Or'</b> , France	90
Dry Yet Full Flavored. Creamy. Red Fruits. Smoky Note. Layers of Minerality	

### WHITE

<b>Riesling, Dr. Loosen 'Blue Slate'</b> , Mosel 2019	14/ 65
Bright and Pure. Peach Fruit and Floral. Minerality. Delicate Finish.	

<b>Sancerre, Pascal Jolivet</b> , Loire Valley, France 2019	20/ 92
Clean. Racy Acidity. Lean & Elegant Style of Sauvignon Blanc	

<b>Soave, Monte Tondo</b> , Italy 2018	14/ 65
Clean. Flinty. Fragrant. Exotic Fruit. Hazelnuts. Harmonious Long Finish.	

<b>Orange Gold, Gérard Bertrand</b> , 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 !	

<b>Chardonnay, Simi</b> Russian River 2019	20/ 95
Creamy. Complex. Hints of Pear. Citrus. Butterscotch. Baking Spice.	

### RED

<b>Pinot Noir, Copain</b> , Anderson Valley, CA 2016	16/ 75
Raspberry, and Red Currants on the Pallet. Notes of Vanilla and Sweet Tea Leaves. Lush and Silky Texture.	

<b>Tinto, Porca de Murca DOC</b> , Portugal 2017	13/ 60
Fresh & Easy Drinking. Medium Bodied. Ripe Red Berry & Cherry. Velvety. Reminiscent of Malbec.	

<b>Zinfandel, Robert Biale</b> , Napa Valley 2019	15/ 70
Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish.	

<b>Chappellet 'Mountain Cuvee'</b> , 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	





# 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 เตกิลา

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 เม็กซิกัน

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 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

#### 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

GS - Gluten Sensitive







กินเล่น  
STARTERS

**Vegan Fresh Rolls (GS) (Limited) 15.45**  
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot and vermicelli noodle. Chili peanut sauce

**Samosa (3 pcs) 16.45**  
Red Norland potato, caramelized onion, carrot wrapped in pastry skin  
Served with coconut curry sauce

**Crispy Egg Rolls 16.45**  
Egg rolls skin wrapped glass noodle, carrot, shiitake mushroom, black pepper, light soy sauce, served with sweet and sour sauce.

**Thai Fish Cakes 16.45**  
Fried white fish paste with red curry, kaffir lime, green bean.  
Served with cucumber, peanut chili sauce

**Farmhouse Wings 19.45**  
Crispy organic wings, basil, tamarind pineapple sauce

**Neua Num Tok Rolls 22.5**  
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro, cucumber in cilantro lime vinaigrette

**Ahi Scoops (GS Option Available) 20.45**  
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” 20.45**  
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) 19.45**  
**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 18.45**  
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 19.45**  
Spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass

ยำ  
SALAD

**Papaya Salad (GS) 18.45**  
**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 18.45**  
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) 19.45**  
**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)

พิเศษ  
SPECIAL

**Crispy Branzino (Limited) 46.5**  
Crispy whole Branzino with sweet tamarind sauce, fried shallot. Mango salad and brown rice.

**Run Juan Seafood Sizzling (GS Option Available) 36.45**  
Assorted Seafood; Calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, and green beans  
Served with white rice

**24 Hours Beef Noodle Soup MED 37.45**  
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) 39.45**  
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 39.45**  
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!

**Whole Lobster Pad Thai 59.5**  
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 35.45**  
Southern style fried Mary's chicken, turmeric & herbs, fried shallots, cucumber pickles, potato yellow dipping curry, roti bread and blue rice

**Kai Sam Ros 36.5**  
Crunchy chicken in tamarind pineapple glazed, bell pepper, onion, cashew nuts and bonito flakes. Served in fresh pineapple & blue rice

**Panang Neua 46.5**  
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) 19.45**  
Fresh rice noodles, vegetable broth, tofu, Asian broccoli carrots, bean sprouts, cilantro, and green onion

**Chicken Noodle Soup (GS) 22.5**  
**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)* **18.45**  
Cage free egg, onion, tomato, green onion, cilantro

**Pad Ka Pow** *(GS Option Available)* **19.45**  
**MED** Thai basil, garlic, fresh chili, bell pepper

**Pad Thai** **19.45**  
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

**Pad See You** *(GS Option Available)* **19.45**  
Flat rice noodles, cage free egg, carrot, Asian broccoli

**Pad Kee Mow** *(GS Option Available)* **19.45**  
**Spicy!** Flat rice noodles, bamboo shoots, bell pepper, basil, onion, tomato

**Braised Green Beans** *(GS Option Available)* **19.45**  
Garlic & Ginger sauce

**XO Asian Broccoli** *(GS Option Available)* **19.45**  
**MED** House xo sauce, chili

**Spicy Eggplant** *(GS Option Available)* **19.45**  
Bell pepper, garlic, basil, Thai chili

**Pad Pak Ruam- Mit** *(GS Option Available)* **19.45**  
**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**; potato, onion, and crispy shallot **19.45**

SIDE

Jasmine rice	5.5	Brown rice	5.5
Cucumber salad	6.5	Sticky rice	5.5
Steamed veg	6.5	Crispy roti	5
Steamed noodles	6.5	Fried Egg	4

Kid's Menu **12.5**

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**

MOIST CHOCOLATE CAKE. RICH CHOCOLATE. VANILLA ICE CREAM

## **THAI VACATION (GF) 14**

FRESH COCONUT, STICKY RICE, COCONUT ICE CREAM

COCONUT CREAM, PEANUTS, SESAME

## **COCONUT GRANITA (VG/GF) 14**

YOUNG COCONUT JUICE CRUSHED ICE, COCONUT MEAT

## **COCONUT CHEESE CAKE 14**

COCONUT FLAKE. WHIPPED CREAM. VANILLA ICE CREAM

## **THAIGIVING (VG/GF) 14**

COCONUT GRANITA, COCONUT MEAT, COCONUT CREAM,

CANDIED PUMPKIN, AND TODDY PALM

## **“RUK NA” PLATTER 36**

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

#thaifarmhouse