

Super **SPICY** **DISCLAIMER!**

WELCOME TO FARMHOUSE KITCHEN THAI CUISINE!

**WE ARE THRILLED TO PRESENT YOU
SEVERAL OF OUR BEST-KNOWN DELICIOUS
SPICY E-SARN STYLE THAI DISHES**

**YOUR SERVER MIGHT ASK YOU SEVERAL TIMES
BEFORE TAKING YOUR ORDER TO MAKE SURE
THAT YOU WILL BE ABLE TO ENJOY THE SPICY DISHES**

**THEREFORE, PLEASE BE MINDFUL WHEN ORDERING
SPICY DISHES AS THERE ARE NO RETURN ON SPICY
DISHES AND CUSTOMIZED SPICY DISHES**



STAY SPICY!



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 Neua 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

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



\$38

KHANOM JEEN

— THAI BOLOGNESE —

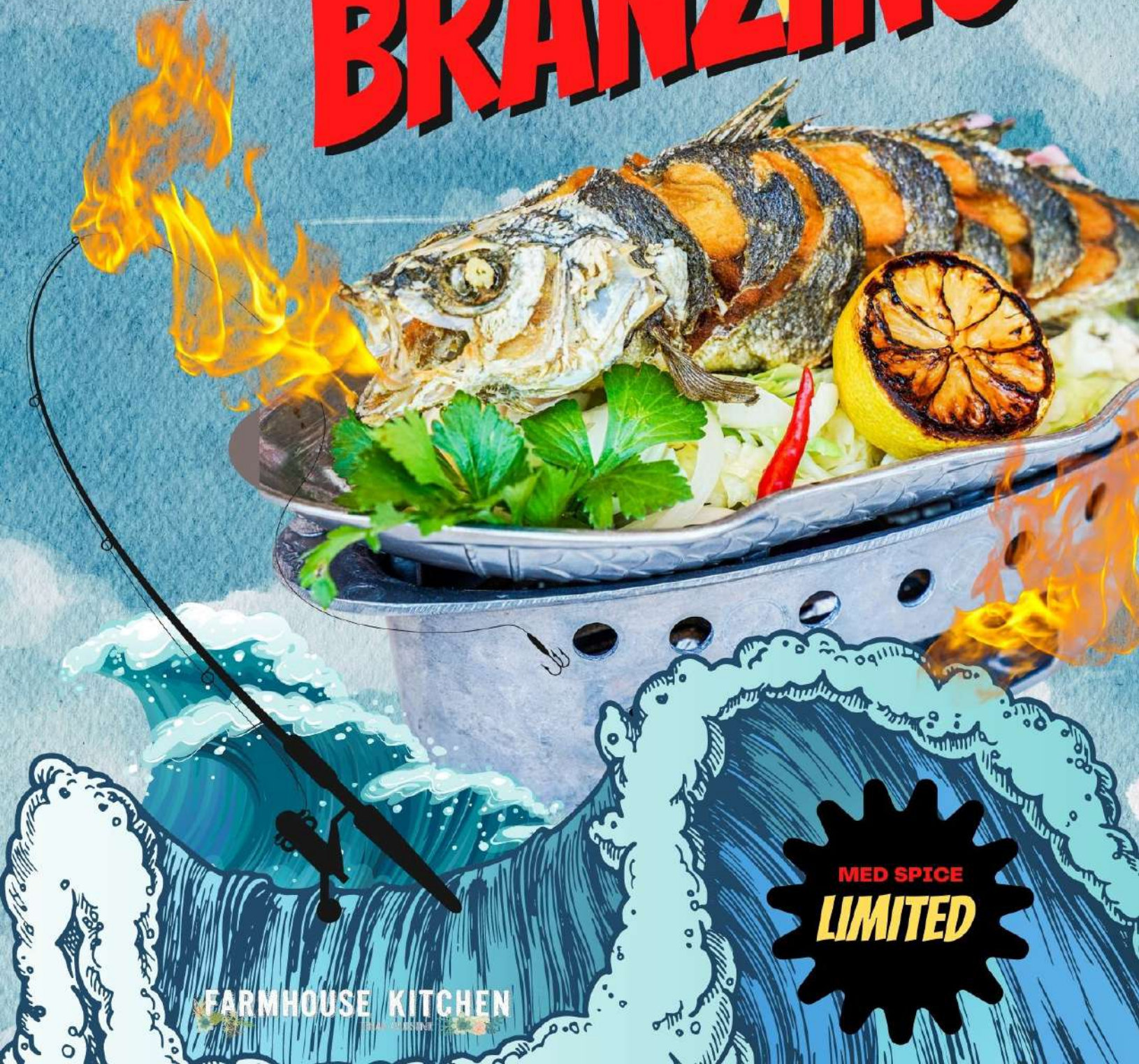
NAM NGIAO

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

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



FARMHOUSE KITCHEN
THAI CUISINE

MAKE A WISH

MAGIC COCKTAIL SERVED IN ALADDIN TEA SET WITH SMOKY EFFECT.
MALFY GIN ROSA INFUSED HIBISCUS TEA. ST GERMAIN ELDERFLOWER LIQUEUR.
GRAPEFRUIT. CITRUS. AROMATIC BITTERS

\$19



EXCLUSIVELY AT
FARMHOUSE KITCHEN

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

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

ชาอู่หลง

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

Gruit style beer brewed with coriander, chamomile, ginger, lemongrass, and no hops!

Bo Pils / East Brother Beer Co.

Richmond

True Kölsch / Almanac

Alameda

Weekend Vibes/ Coronado Brewing

San Diego

Bronze Medal Winner – American-Style India Pale Ale – 2019 Great American Beer Festival

Juicy Hoot Hazy IPA/ Drake's Brewing

San Leandro

Stem Pear cider

Lafayette

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

FARMHOUSE KITCHEN

THAI CUISINE

ไวน์

WINE

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

Dry Riesling, Trefethen, 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 !

Chardonnay, Raeburn, Russian River Valley 2021 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

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 liqueur

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*

APEROL	10
CARPANO ANTICA VERMOUTH	10
CHAMBORD	10
LUXARDO MARASCHINO	10
ST.GERMAIN	10
GRAND MARNIER	11
MR.BLACK	11
PIERRE FERRAND	11
KAHLÚA	11
DOMAIN DE CANTON	12
D.O.M BENEDICTIVE	12
DISARONNO	13
GODIVA CHOCOLATE	15
CHARTREUSE (GREEN)	15

VODKA *วอดก้า*

ALOO	10
TITO'S	12
ABSOLUT CITRON	12
ABSOLUT GRAPEFRUIT	12
ABSOLUT MANDARIN	12
ABSOLUT VANILLA	12
ABSOLUT WATERMELON	12
HANGAR ONE	13
KETEL ONE	13
ABSOLUT ELYX	14
NIKKA COFFEE	14
GREY GOOSE	15

GIN *จิน*

MONOPOLOWA	10
BOMBAY SHAPPHIRE	13
HENDRICK'S	13
TANQUERAY No 10	14
ST.GEORGE BOTANIVORE	14
JUNIPERO GIN	15
SIPSMITH GIN	15
MONKEY 47	19

TEQUILA *เตกีลา*

EL JIMADOR	10
AVION BLANCO	12
DON JULIO BLANCO	14
PATRON BLANCO	14
DON JULIO REPOSADO	15
PATRON REPOSADO	15
OCHO PLATA	16
PATRON ANEJO	17
CASAMICO BLANCO	17
CASAMICO REPOSADO	19
AVION CRISTALINO ANEJO	30
AVION RESERVA 44 EXTRA ANEJO	36

MEZCAL *เมซคัล*

DEL MAGUEY VIDA	13
XICARU SILVER	13
XICARU REPOSADO	15
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
CASAMICOS MEZCAL	26
DEL MAGUEY PAPALOTE DE PUEBLA	30
DEL MAGUEY TOBALA	30

COGNAC *คอก냑*

HENNESSY VS	16
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RUM *รัม*

ROYAL STANDARD	10
MALIBU	11
PLANTATION 3 STARS SILVER	11
GOSLINGS BLACK SEAL	12
PLANTATION DARK DOUBLE AGED	13
KOHANA HAWAIIAN AGRICOLE RUM KEA	13
KOHANA HAWAIIAN AGRICOLE RUM KOHO	17

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
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SINGLE MALT *ซิงเกิ้ลมอลต์*

THE GLENLIVET 12YR	15
THE GLENLIVET 15YR	19
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

SAMOSAS +\$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



HAPPY HOUR

FARMHOUSE KITCHEN
THAI CUISINE

Monday - Friday

5 pm - 6 pm



DRAFT BEER \$5

Farmhouse Beer

gruit style beer brewed with coriander, chamomile, ginger, lemongrass and no hops

Bo Pils/ East Brother Beer Co.

True Kölsch / Almanac

Weekend Vibes / Coronado Brewing

Juicy Hoot Hazy IPA / Drake's Brewing

Stem Pear Cider

SLUSHY \$10

Slushy Rita

frozen passion fruit margarita, orgeat, lemon, angostura bitters

Penichilling

Our version of slushy penichilling; scotch whiskey, ginger, local honey, fresh lemon and chili salt rim



COCKTAILS \$10

Sunset @ Jack London

aperol, avion silver tequila, lemon, coconut milk, simple

Hibiscus Highball

bulleit Bourbon, hibiscus tea, lemon, lavender bitters, topped with brut

Thai Mule

small batch vodka, thai basil, lime, ginger juice co2

3 Islands Mai Thai

royal standard rum, small hands orgeat, pineapple juice, lime, tiki bitters

Margarita

volcan tequila, lime, simple

Under the Sea

chili-infused blanco tequila, lime, mermaid dust

Oleang

espresso martini Bangkok style, nikka vodka, my black liqueur

House Gin

anchan infused gin, black peppercorns, lemongrass reduction, lemon

Summer Spritz

aperol, sparkling wine, pressed grapefruit, lemongrass simple



Sparkling

Prosecco, Scarpetta DOC

Brut Rose, Pol Clément

Red Wine

Pinot Noir, Imagery

Zinfandel, Robert Biale

Cabernet Sauvignon, Boomtown

Cabernet Sauvignon, Imagery

WINE 9 / 42

White Wine

Dry Riesling, Trefethen

Sauvignon Blanc, Le P'Tit Paysan

Orange Gold, Gérard Bertrand

Chardonnay, Raeburn



APPERTIZERS \$12

Kumamoto Fresh Oyster \$20 Half / \$40 Dozen

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

Vegan Fresh Rolls (GS)

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot, and vermicelli noodles. Chili peanut sauce

Samosa (3 pcs)

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

Thai Fish Cakes

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

Crispy Egg Rolls

Egg rolls skin wrapped glass noodles, carrot, shiitake mushroom, black pepper, light soy sauce, served with peanut chili sauce

Tom Yum (S) (MED Spicy)

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



CHAI-YO

\$39.99

5 PM - 6 PM

MONDAY - THURSDAY

TOP TIER: TRADITIONAL THAI LEAFY GREEN WRAP IT YOURSELF WITH A ZESTY MIXTURE OF LIME, GINGER, ONION, ROASTED COCONUT, AND PEANUTS WITH TAMARIND SAUCE.

MIDDLE TIER: GARLIC FRIES, AND YELLOW CURRY SAUCE FOR DIPPING.

BOTTOM TIER: CRISPY ORGANIC WINGS, BASIL, AND HOUSEMATE PICKLES.



ก๋วยเตี๋ยว 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 Spicy 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)

พิเศษ 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 spicy 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****

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

จานครัว THAI STREET FOOD

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 <i>(GS Option Available)</i>	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, <u>peanuts</u>	
Pad See You <i>(GS Option Available)</i>	19.95
Flat rice noodles, cage free egg, carrot, Asian broccoli	
Pad Kee Mow <i>(GS Option Available)</i>	19.95
Spicy! Flat rice noodles, bamboo shoots, bell pepper, basil, onion, tomato	
Pad Ka Pow <i>(GS Option Available)</i>	19.95
MED spicy Thai basil, garlic, fresh chili, bell pepper	
Braised Green Beans <i>(GS Option Available)</i>	19.95
MED spicy Garlic & Ginger sauce	
XO Asian Broccoli <i>(GS Option Available)</i>	19.95
MED spicy House xo sauce, chili	
Spicy Eggplant <i>(GS Option Available)</i>	19.95
Bell pepper, garlic, basil, Thai chili	
Pad Pak Ruam- Mit <i>(GS Option Available)</i>	19.95
MED spicy 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 spicy	

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

Under the age of 8

Fried Chicken over Jasmine rice	13
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

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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