

# 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

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

# BLAZING NOODLES

**\$39**

**SPICY  
& SOUR**

TOM YUM NOODLE SOUP SERVED WITH EGG NOODLES, COMBINATION SEAFOOD, BEAN SPROUTS, CRISPY WONTON, CILANTRO AND GREEN ONIONS.

**FARMHOUSE KITCHEN**

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



# SHAKE THE HATE

MALFY GIN ROSA, ST.GERMAIN,  
GRAPEFRUIT, HIBISCUS TEA, CITRUS

17



FARMHOUSE KITCHEN  
THAI CUISINE

# PENICILLIN

\$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.*

**\$17**



*SLUSHY RITA*

**FARMHOUSE KITCHEN**  
THAI CUISINE

# เครื่องดื่ม

## BEVERAGES

<b>Coke/Diet/Sprite/Ginger Ale</b> No refills	3.5
<b>San Benedetto</b> Mineral/Sparkling 750 ml	9
<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 :**  
**Whole Young Coconut, Thailand** 8

## ชาพร้อมดื่ม Individual teapot \$5.5

### SILK ROAD TEA

<b>Tieguanyin</b> Floral/ buttery/ 1st place North America Tea Championship
<b>Genmeicha</b> Toasty/ sencha green/ roasted brown rice
<b>Jasmine Silver Tip</b> Sweet yet complex/ green & jasmine flowers
<b>Chamomile</b> Natural sweetness/ soothing/ caffeine free
<b>Lemongrass Lavender</b> Aromatic/ clean/ caffeine free

## เบียร์สด

### DRAFT BEER

<b>Farmhouse Beer</b> 8 Gruit style beer brewed with coriander, chamomile, ginger, lemongrass, and no hops!
<b>Bo Pils / East Brother Beer Co.</b> Richmond 8
<b>True Kölsch / Almanac</b> Alameda 8
<b>Weekend Vibes/ Coronado Brewing</b> San Diego 8 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

### BY THE BOTTLE

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

# ไวน์

## WINE

### SPARKLING

<b>Prosecco, Scarpetta DOC</b> , Italy 2018 Light. Floral. Vibrant. Honeydew. Melon.	14/ 65
<b>Brut Rose, Pol Clément</b> , France Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality	13/ 60
<b>Champagne, Drappier 'Carte d'Or'</b> , France Dry Yet Full Flavored. Creamy. Red Fruits. Smoky Note. Layers of Minerality	90

### WHITE

<b>Riesling, Dr. Loosen 'Blue Slate'</b> , Mosel 2019 Bright and Pure. Peach Fruit and Floral. Minerality. Delicate Finish.	14/ 65
<b>Sancerre, J. de Villebois</b> , Loire Valley, France 2020 Aroma of Citrus. Green Apple. Mineral. Crisp. Dry.	18/ 85
<b>Soave, Monte Tondo</b> , Italy 2018 Clean. Flinty. Fragrant. Exotic Fruit. Hazelnuts. Harmonious Long Finish.	14/ 65
<b>Chardonnay, Simi</b> Russian River 2019 Creamy. Complex. Hints of Pear. Citrus. Butterscotch. Baking Spice.	20/ 95

### RED

<b>Pinot Noir, Copain</b> , Anderson Valley, CA 2016 Raspberry, and Red Currants on the Pallet. Notes of Vanilla and Sweet Tea Leaves. Lush and Silky Texture.	16/ 75
<b>Tinto, Porca de Murca DOC</b> , Portugal 2017 Fresh & Easy Drinking. Medium Bodied. Ripe Red Berry & Cherry. Velvety. Reminiscent of Malbec.	13/ 60
<b>Zinfandel, Robert Biale</b> , Napa Valley 2019 Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish.	15/ 70
<b>Chappellet 'Mountain Cuvee'</b> , 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

<b>ISLAND THAI TEA</b> 19 Absolut Elyx Vodka. Pineapple. Lemon Thai Iced Tea. Coconut Milk. Served in Pineapple Copper. Upgrade version available Require a credit card deposit.
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<b>MISS THAILAND</b> 18 Vodka. Gifford Elderflower. Pineapple, Tamarind. Palm Sugar. Lemongrass. Ginger Served in Seashell
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<b>SUNSET@JACK LONDON</b> 15 Aperol. Herradura Blanco Tequila. Lemon Coconut Milk. Simple
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<b>HIBISCUS HIGHBALL</b> 15 Bulliet Bourbon. Hibiscus Tea. Lemon Lavender Bitters. Top with Brut
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## ค็อกเทล

### COCKTAILS

<b>UNDER THE SEA</b> 15 Chili infused blanco tequila, lime, mermaid dust
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<b>KICKASS NEGRONI</b> 16 Del Maguel Vida Mezcal. Campari Carpano Antica. Ancho Reyes Chili
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<b>OLD SIAM</b> 22 Batched in House Barrel: Woodinville Rye Maraschino Cherries. Aromatic Bitters 24K Gold
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<b>THAI MULE</b> 16 Small Batch Vodka. Thai Basil. Lime Ginger Juice. CO2 <i>*unauthorized take home glassware will be charged at MP</i>
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<b>3 ISLANDS MAI THAI</b> 16 Royal Standard Rum. Small Hands Orgeat. Lime Tiki Bitters <i>*unauthorized take home glassware will be charged at MP</i>
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<b>HOUSE GIN</b> 14 Anchan Infused Gin. Black Peppercorns Lemongrass Reduction. Lemon
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<b>SUMMER SPRITZ</b> 14 Aperol. Sparkling Wine. Pressed Grapefruit Lemongrass Simple
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# spirits

## LIQUEURS *ลิกัวร์*

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 *วอดก้า*

ALOO	10
TITO'S	12
HANGAR ONE	13
HANGAR ONE MAKRUT	13
KETEL ONE	13
ST.GEORGE GREEN CHILE	13
ABSOLUT CITRON	12
ABSOLUT ELDER FLOWER	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 *เตกีลา*

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 *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 *ไอริช*

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.**

Welcome to

# FARMHOUSE KITCHEN

THAI CUISINE

## กินเล่น STARTERS

**Samosa (3 pcs) 15.95**  
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

**Thai Fish Cakes 15.95**  
Fried white fish paste with red curry, kaffir lime, green bean, Served with cucumber, peanut chili sauce

**Farmhouse Wings 18.95**  
Crispy organic wings, basil, tamarind pineapple sauce

**Neua Num Tok Rolls 22**  
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro, cucumber in cilantro lime vinaigrette

**“Mieng Kum Kung” 19.95**  
Crispy crusted tiger prawns, traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts w/ tamarind sauce

**Ahi Scoops (GS Option Available) 19.95**  
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.

**Crispy Calamari 17.95**  
Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

**ต้มสุป Choice of Veg/ Tofu Organic Chicken +3 Prawns +8**

**Tom Yum MED 18.95**  
Spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass

## ยำ SALAD

**Papaya Salad (GS) 17.95**  
**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

## ก๋วยเตี๋ยว NOODLE SOUP

**Tofu Noodle Soup (GS) 18.95**  
Fresh rice noodles, vegetable broth, tofu, Asian broccoli, carrots, bean sprouts, cilantro, and green onion

## Kid's Menu 12

**Under the age of 8**

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

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.  
All menu & prices are subject to change without notice.  
Corkage fee: Maximum 2 bottles per party; \$35/bottle (750ML).  
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.

## พิเศษ SPECIAL

**Crispy Branzino (Limited) 46**  
Crispy whole Branzino with sweet tamarind sauce, fried shallot. Mango salad and brown rice.

**Basil Bomb 38.95**  
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 (GS Option Available) 35.95**  
Assorted Seafood: Calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, green beans Served with white rice

**24 Hours Beef Noodle Soup MED 36.95**  
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) 38.95**  
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 59**  
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 34.95**  
Southern style, fried Mary's chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and blue rice

**Kai Sam Ros 36**  
Crunchy chicken in tamarind pineapple glazed, bell pepper, onion, Cashew nuts and bonito flakes. Served in fresh pineapple & blue rice

**Panang Neua MED 46**  
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*

## จวนควน THAI STREET FOOD

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

**Yellow Curry; potato, onion, and crispy shallot 18.95**  
**Green Curry; grilled eggplant, bell pepper, bamboo, basil MED 18.95**

**Pad See You 18.95**  
Flat rice noodles, cage free egg, carrot, Asian broccoli  
*(GS Option Available)*

**Pad Kee Mow 18.95**  
**Spicy!** Flat rice noodles, bamboo shoots bell pepper, basil, onion, tomato  
*(GS Option Available)*

## SIDE

Jasmine rice	5	Brown rice	5
Cucumber salad	6	Sticky rice	5
Steamed veg	6	Crispy roti	4.5
Steamed noodles	6	Fried Egg	3.5

(GS) – Gluten Sensitive

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

**FARMHOUSE BREAD PUDDING 14**

HOUSE FAVORITE! VANILLA ICE CREAM AND CARAMEL SAUCE

**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