



ก๊วน
STARTERS

FARMHOUSE KITCHEN

THAI CUISINE

Samosa VG 13.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

Chicken Wings 12.95
Crispy wings buttermilk battered, chili plum sauce

Neua Num Tok Rolls 15.95
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

Sai Oua 12.95
Northern Thai Sausage
Grilled House made ground pork mixed with an aromatic spicy curry paste

Ahi Scoops GF 15
Pan-seared sesame crusted Ahi tuna*, cucumber, seaweed salad, crispy yam, dill, lemongrass, chili lime
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Crispy Egg Rolls 14
Egg rolls skin wrapped glass noodle, cabbage, carrot, shitaki mushroom, taro, black pepper, and light soy sauce. Served with plum sauce

"Mieng Kum Kung" 14.95
Crispy crusted prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with Tamarind sauce

Crispy Calamari 14.95
Curry battered Monterrey squid, onion, spicy pepper, cilantro lime sauce

Larb Tuna GF 14
Spicy! Esan style Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, dehydrated chili served with sour mango and wonton chips
(Gluten-free option served w/ romaine lettuce)
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Thai Fish Cake (Tod Man) 12.95
White fish, fresh kaffir lime, red curry paste, sliced long bean, cucumber peanut relish

ก๊วน
SOUP

Choice of Tofu, Vegetable +2
Organic chicken +2
Shrimps +5

Tom Kha GF/VG 8 / 15
Coconut soup, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander

Tom Yum GF 8 / 15
Chiangmai Style. SPICY & Sour bone broth, mushroom, tomato, galangal, kaffir lime, lemongrass, and long coriander

Tom Zapp Beef 16
Herbal beef stewed in SPICY & Sour broth, roasted rice, mushroom, galangal, kaffir lime leaves, lemongrass, bean sprouts, broccoli and long coriander

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SALAD

Papaya Salad GF 14.95
Spicy! Hand shredded, fresh chili & lime, cherry tomato, Thai long beans, **peanuts**
Add \$1 Salted Crab OR Fermented fish
Add \$4 Grilled Shrimps
Add \$6 Crispy Pork Belly (Carlton Farms, OR)

Herbal Rice Salad VG 14.95
A traditional dish known as "Khao Yum" (Bangkok Style)
Toasted coconut, peanuts, shredded green mango, shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, peanuts with Tamarind dressing Mix and enjoy!

Beef Salad 15.95
Snake River Farm Wagyu Beef, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables

Yum Moo Krob GF 15.95
House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables

ก๋วยเตี๋ยว
NOODLE SOUP

24 Hours Beef Noodle Soup 28.95
Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, broccoli, basil, bean sprouts, cilantro, green onion, pork rind garlic oil

Tofu Noodle Soup GF/VG 14.95
Fresh rice noodles, vegetable broth, Organic Tofu, spinach, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion

Chicken Noodle Soup GF 15.95
Fresh rice noodles, Chinese kale, bean sprouts, cilantro, green onion, fried shallots and aromatic garlic oil

Tom Yum Noodle Soup GF 28
Assorted Seafood: salmon, calamari, shrimp, scallops. Egg noodles in SPICY & Sour broth, spinach, broccoli, bean sprouts, cilantro, green onion, peanuts, house garlic oil and crispy wontons



Panang Neua 35
Slow braised Bone-in-Short-Rib in a Panang curry, grilled broccolini, bell pepper, onion, fried basil & Blue Rice
**This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.*

Mok Salmon GF 28
Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, mushroom, lemongrass, dill, shallots, spicy cilantro lime sauce & Blue Rice

Run Juan Seafood Sizzling GF 30
Assorted Seafood; crispy salmon, calamari, shrimp, scallops, sautéed in homemade SPICY curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice (GF option no crispy salmon)

Crab Fried Rice GF 28.5
Dungeness crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in lotus leave, amazing Thai seafood sauce & Bone Broth To clean your palate

BBQ Kai Yang GF 27
Half Mary's Organic Chicken marinated in turmeric, coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad (peanuts) Esarn Classic

Hat Yai Fried Chicken 27
Southern Style. Mary's Organic Chicken breast, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice

Crying Tiger 30
A Northeastern Thai Medium rare grilled Wagyu (Snake River Farm) well seasoned with spices. Served with Jaew chili dip and sticky rice

Choice of Vegetable or OTA Tofu +2
Chicken/ Pork +2 Beef +3
Shrimps +5 Seafood +8
Homemade Crispy Pork Belly (Carlton farms, Oregon) +6

GF – Gluten free option available
VG - Vegan option available

Thai Fried Rice GF/VG 14.5
Cage free egg, shrimp oil, onions, tomato, cilantro

Pad Ka Pow GF/VG 14.5
Thai basil, garlic, bell pepper, chili
excellent w/ crispy pork belly & fried egg

Pad Thai VG 15.95
Fresh Thin rice noodles, cage free egg, tofu, bean sprouts, chive, shallot, peanuts

Pad See You GF/VG 15.95
Fresh Flat rice noodles, cage free egg, carrot, broccoli

Pad Kee Mow GF/VG 15.95
Spicy Flat rice noodles, bamboo shoots, bell pepper, basil, onion

Pad Eggplant GF/VG 14.95
Bell pepper, garlic, basil

Kid's Menu* 8.95
Under the age of 10

Fried Chicken over Jasmine rice

Flat Rice Noodle w/ egg, broccoli and carrot

SIDE

Jasmine Blue rice	3
Peanut sauce	5
Brown rice	3.5
Sticky rice	3.5
Steamed veg	5
Crispy roti	3
Steamed noodle	5

Choice of Vegetable or OTA Tofu +2
Chicken/ Pork +2 Beef +3
Shrimps +5 Seafood +8
Homemade Crispy Pork Belly (Carlton farms, Oregon) +6

Yellow Curry VG; potato, onion and crispy shallot 15.95

Red Curry VG; bell pepper, bamboo shoots, basil 14.95

Green Curry VG; SPICY! eggplant, bell pepper, bamboo, basil 14.95

Our Curries are vegan based

เครื่องดื่ม BEVERAGES

Coke / Diet / 7up	3.50
Ginger Beer	4
Thai Tea Limeade	5
Classic Thai Tea	5
Homemade Soda	4
Tamarind Shrub	
'Anchan' Limeade (blue flower)	
Fresh Whole Coconut	8
Hot Coffee Giorno, Africa /	
Decaffeinato Ontuoso, Brazil	5.5

ORGANIC HOT TEA

House (Herbal)	4.5
Spicy Ginger – cane sugar, ginger root ; promot- ing elixir	
Fresh Mint – calming & soothing	

<i>Jasmine Pearl Company, OR</i>	4.5
Indian Blue MTN -- Black	
Jasmine Peony -- Jasmine Green	
Feel Better -- Chamomile Eucalyptus	
Sticky Rice Puerh -- Black Yunnan 'Nuomixiang'	
<i>fermented tea leaves, can brew up to 4x</i>	

เบียร์ BEER

THAI LAGER, Singha	7
New! THAI IPA	8
New! LAO Jungle IPA	8
PALE ALE, Fort George Astoria,OR	7.75
IPA, Hop Valley, Eugene, OR	7.75
CIDER - Rotating Please Ask	7

ไวน์ WINE

Prosecco, Jeio Italy	12/ 55
Fine. Lively. Fresh Nose of Citrus Fruits & Saline Sensations	
Sauvignon Blanc, Le Grand Caillou Loire Valley, France	13/ 60
Refreshing & Oh So Clean. Tropical Fruit. Perfect Mineral Notes For The Menu	
Dry Riesling, Pierre Sparr ‘Grande Réserve’ Alsace, France	12/ 55
Crisp. Bright. Tangy Peach Fruit. Long & Balanced Finish	
Bourgogne Chardonnay, Laroche Burgundy France	13/ 60
Elegant Fruity Notes. Lively & Balanced. Classic Burgundian Wines	
Rosé, Domaine du Salvard Loire Valley, France	
Just Delightful. Liquid Summer. Aromatic. Strawberry, Rhubarb. Rose	14/ 65

Farmhouse Red, David Hill OR	12/ 55
Old World Style – Rhone & Bordeaux Blend. Med Bodied. Forward Cherry Fruit. Hints of Pepper. Complex Finish	
Pinot Noir, A to Z OR	14/ 65
Absolutely Delicious. Fresh Red Fruits. Lavender. Cassis. Ripe Tannins	
Barbera d’Asti, Vietti Piedmont, Italy	13/ 60
<i>(Wine Spectator Top 100 of 2020)</i>	
Medium Bodied. Luscious Blackberry; Creamy, Deep and Juicy. Vanilla. Long Finish	

Cocktail Menu

YA DONG	11
House Infused Thai Old Fashion Herbs. Served As A Shot, Beer Back & Pickled Lime	
Thai Michelada	14
Lager. Spicy Valentina. FH Tamarind Sauce. Soy Sauce. Prik Klur. Lime	
"KOOK Gig"	13
"Quickie " Singha On Ice (this is how Thai drink beer) & a shot of Mekhong	
New!Oopsy Daisy	15
Dewar’s Scotch Whiskey, honey, ginger, lemon, Mekhong Thai Whisky mist	
Old Siam	15
Makers Mark Whisky. Maraschino Cherry. Lemon- grass Simple. Orange Oil. Bitters	
House Gin	14
Anchan Blue Flower Infused Gin. Rose Water. Lemon. Black Peppercorns	
Island Thai Tea	16
Mekhong Thai Rum. Pineapple juice. lemon juice. coconut cream. Farmhouse Thai tea	
Thai Lady	14
Zubrowka Vodka. Pink Guava. Saline. Velvet Falernum. Thai Rose Bitters	
M-A-K-R-A-M	14
Pueblo Viejo Tequila. Tamarind Shrub. Angostura Orange. Dehydrated Chili	
FullMoon Party Bowl	
<i>(Great for Party!! Disco Light)</i>	55
Plantation 3 years Rum. Thai Lager. Peach. Fresh Strawberries & Lime. Tajin	



FARMHOUSE KITCHEN

THAI CUISINE

Little Lao table Set

FOR 2

\$120



Fresh Rolls with Peanut Sauce - Crispy Rolls - Samosa - Neua Num Tok Rolls - Papaya Salad
Panang Neau Short Ribs - Hat Yai Fried Chicken with Curry Sauce - 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****

VEGETARIAN OPTION AVAILABLE

VOLCANO

CUP NOODLES

29



Spicy!

Juicy slow-cooked Beef Short Rib.

Pan fried noodles tossed in our

Godmother sauce. chili. tamarind.

cumin. garlic, bell pepper.

peppercorn. crispy basil

BASIL BOMB

Thai chili basil stir-fried with tiger prawns, calamari, scallop,
housemade crispy pork belly, fried egg over jasmine rice &

Prik Nam Pla (Thai Chili Fish Sauce) **\$35**





CLASSIC THAI TEA

Sweet treats



Ruk Na Platter (2-4 people) **36**

The ultimate chef's choice dessert selection that will bring you a smile

Blue Coconut Soft Serve **7**

House blue coconut soft serve (butterfly pea flower) toasted coconut mixed over ice cream cup

Mango Sticky Rice (Seasonal) **12**

Manila Mango. coconut sticky rice. Delicious!

Thai Vacation **15**

Fresh coconut. sticky rice. coconut ice cream. coconut cream. peanuts and sesame

Choco Cake **12**

Moist chocolate cake filled with rich chocolate glazed cashew

Roti-Pandan **14**

The vanilla of Southeast Asian, pandan sauce, coconut sorbet with crispy roti

Taro Cake **12**

Delicious crispy taro cake serve with coconut sorbet ice cream and top with condensed milk

New! Thai Tea Crêpes Cake **14**

House made thin layer crêpes, fresh cream, Thai tea custard

Please indicate your allergies

"GodMother Sauce" 17
Let's bring a jar of spice back home!!!

"Everything is thoughtfully prepared from scratch using natural ingredients.

We use Mary's Organic Chicken, Snake River Farm Beef, Carlton Farms Pork, OTA Tofu and Wild Caught Pacific Northwest Seafood."

"We brought our favorite recipes and prepared them as we would back home."

Also, our beverage list focuses on small production while not all of these wineries are certified organic or Biodynamic, all of them are farming with thoughts towards the future. Cheers!

20% gratuity included for parties of 6 or more.

Maximum Three credit cards per table.

Additional card \$1.50/card. A charge of \$2/person will be added for outside desserts.

Corkage Fee: wine \$20/750ml bottle:
\$3/12oz beer. \$6/750ml beere

We are not responsible for lost or stolen items.
Prices are subject to change without notice.

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Thank you



Cloud9

16

**Cotton candy cloud,
lillet blanc, dolin blanc,
pineapple, sparkling wine.**

*Inspired by the floral and fancy
decorations of our sister
restaurant*

Son&Garden

<https://sonandgarden.com>