



ก๋วยเตี๋ยว STARTERS

- Samosa VG** 13.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce
- Neua Num Tok Rolls** 15.95
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette
- Crispy Egg Rolls VG** 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

ต้ม SOUP

Choice of Tofu, Vegetable +1
Organic chicken +1
Shrimps +4

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

ยำ 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 \$5 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!

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

แกง CURRY

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
Our Curries are vegan based

จานด่วน THAI STREET FOOD

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

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

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

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

FARMHOUSE KITCHEN

THAI CUISINE

Pad Eggplant GF/VG 15
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

ผัด SPECIAL

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 *(Spicy!! Version Available +\$2)*

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

Volcano Cup Noodle 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 35
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)

Crispy Duck Ka Pow 35
House half roasted duck (Maple leaf farms, IN) red eye chili, mix vegetable, broccolini, bell pepper, crispy basil served with fried egg over our jasmine blue rice

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

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
- Bone Broth 5
- Fried Egg 2

****Please No substitutions****

****PLEASE INDICATE YOUR ALLERGIES
NOT ALL INGREDIENTS ARE LISTED****

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

*We use Mary's Organic Chicken,
All-Natural Pork & Beef*

GF - Gluten free option available
VG - Vegan option available

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 ; promoting elixir
Fresh Mint – calming & soothing

Jasmine Pearl Company, OR 4.5

Indian Blue MTN -- Black

Jasmine Peony -- Jasmine Green

Feel Better -- Chamomile Eucalyptus

Sticky Rice Puerh -- Black Yunnan 'Nuomixiang'
fermented tea leaves, can brew up to 4x

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 14/ 65
Just Delightful. Liquid Summer. Aromatic. Strawberry. Rhubarb. Rose

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
(Wine Spectator Top 100 of 2020)
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. Lemongrass 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 55
(Great for Party!! Disco Light)
Plantation 3 years Rum. Thai Lager. Peach. Fresh Strawberries & Lime. Tajin

Sweet treats

Ruk Na Platter (2-4 people) 36
The ultimate chef's choice dessert selection that will bring you a smile

Mango Sticky Rice (Seasonal) GF/VG 12
Manila Mango. coconut sticky rice. Delicious!

New! Thai Tea Crêpes Cake 14
House made thin layer crêpes, fresh cream, Thai tea custard

Thai Vacation VG 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

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 beer

Food Dissatisfaction*

We cook our food fresh to order with only the finest and freshest ingredients.
We take great care and pride in all of the dishes we make. Refunds and/or
replacement food are available upon request for orders in which the food is
wrong, omitted and other similar circumstances. Refunds are not typically
provided for food that a guest simply does not like.

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

Farmhouse Kitchen Thai Cuisine
Portland, Oregon

(SOUTHEAST) 3354 SE Hawthorne Blvd
Portland | OR 97214
www.faraimhousethai.com
Call (503)432.8115 thai@farmhousepdx.com

(NORTHWEST) 121 NW 9th Ave
Portland | OR 97209
Call (971)754-4966 thai@farmhousepdxnw.com



Thank you



CLASSIC THAI TEA

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**

