

FARMHOUSE KITCHEN

THAI CUISINE

ก๋วยเตี๋ยว STARTERS

GF – Gluten free option available

VG - Vegan option available

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)

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Thai Fish Cake (Tod Man) 12.95

White fish, fresh kaffir lime, red curry paste, sliced long bean, cucumber peanut relish



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

Tom Yum GF 8 / 15

Chiangmai Style. **SPICY** & Sour bone broth, mushroom, tomato, galangal, kaffir lime, lemongrass, and long coriander

Tom Zappp Beef 16

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



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

WLFU SPECIAL

Panang Neua 34.95

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 26

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 29

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 26.95

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 26.95

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



Volcano Cup Noodle 28

Juicy slow-cooked
Beef Short Rib.
Pan fried noodles
tossed in our
Godmother sauce.
chili. tamarind. cumin.
garlic, bell pepper.
peppercorn. crispy
basil

佳利好
KARL-OUT CO.
WHITE PLAINS, NY 10603
1-888-328-1688

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) 32



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****

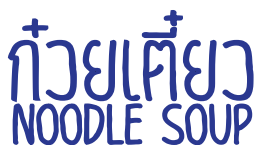
****Replacements subject to restaurant's recommendations when items are unavailable****

VEGETARIAN OPTION AVAILABLE

Crispy Duck Ka Pow

House roasted half duck (Maple leaf farms, IN)
red eye chili, mix vegetable, broccolini, onion,
bell pepper,crispy basil , served with fried egg
& signature blue rice 30





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 24.95

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

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

CHOICE OF

Vegetable OR OTA Tofu +1
Chicken/ Pork +1 Beef +2
Shrimps +4 Seafood +8
Homemade Crispy Pork Belly (*Carlton farms, Oregon*) +6

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

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

Yellow Curry VG; potato, onion and crispy shallot **15.95**

Our Curries are vegan based

****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**

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



CHOICE OF Veg OR Ota Tofu +1
ADD Fried Egg +2
Chicken/ Pork +1 Beef +2
Shrimps +4 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 Black Pepper Garlic GF/VG 14.5

Sweet onion, green onion, cilantro

Pad Fresh Ginger Sauce GF/VG 14.5

Mushrooms, white onion, green onion, fresh ginger

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 Chinese Broccoli GF/VG 14.95

House XO Sauce

Pad Eggplant GF/VG 14.95

Bell pepper, garlic, basil

SIDE

Jasmine Blue rice	2.95
Peanut sauce	5
Brown rice	2.95
Cucumber salad	5
Sticky rice	3
Steamed veg	5
Crispy roti	2.95
Steamed noodle	4.75
Bone Broth	5
Fried Egg	2
Side Crispy Pork Belly (5oz)	10

Kid's Menu* 8.95

Under the age of 10

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

***DINE IN ONLY**

"Super FaRang"
Super Delicious



Classic Thai Tea



Cloud9

*This item available at SE
Hawthorne location only*

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>

เครื่องดื่ม BEVERAGES

Coke / Diet / 7up	3
Ginger Beer	4
Thai Tea Limeade	4
Classic Thai Tea	4
Homemade Soda	4

Tamarind Shrub

'Anchan' Limeade (blue flower)

Fresh Whole Coconut	6
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Hot Coffee *Giornio, Africa /*

Decaffeinato Ontuoso, Brazil 5.5

ORGANIC HOT TEA:

House (Herbal)	3.95
Spicy Ginger – cane sugar, ginger root ; <i>promoting elixir</i>	
Fresh Mint – <i>calming & soothing</i>	
Jasmine Pearl Company, OR	3.95
Indian Blue MTN -- Black	
Jasmine Peony -- Jasmine Green	
Feel Better -- Chamomile Eucalyptus	
Sticky Rice Puerh -- Black Yunnan	
'Nuomixiang'	4.25
<i>fermented tea leaves, can brew up to 4x</i>	

เบียร์ BEER

DRAFT

THAI LAGER, Singha	7
PALE ALE, Fort George	7.75
<i>Astoria, OR</i>	
IPA, Breakside PDX	7.75
CIDER - Rotating Please Ask	7

ไวน์ WINE

Brut, 'Domaine St. Vincent',
Gruet NM 11/ 50
Wake Up Your Palette. Bright & Round.
Fresh Apples. Stone Fruit. Spices

Vin de Savoie, Domaine Labbe 2018
France (The Alps) 12/ 55
Cool Kid. Herbaceous. Fresh Lemon.
Green Apple & Pear. Saline

Sauvignon Blanc, Mohua 2018
New Zealand 12/ 55
Beach Life. Fragrant. Passion Fruit.
Lemon Verbena. Gunsmoke. Lingering
Finish

Almost Dry Riesling, Montinore 2017
OR 11/ 50
Slightly Sweet. Exotic Starfruit. Mango.
Key Lime. White Musk. Clean Acidity

Bourgogne Chardonnay, Laroche

2018 ,Burgundy, France **12/ 55**

Light & Refreshing. Slightly
Effervescent. Wild Strawberry. White
Pepper. Zippy Finish

Rosé, Bodegas Muga 2018

Rioja, Spain **12/ 55**

Superb Dry Rosé! Peppy. White
Strawberries & Watermelon. Spicy
Notes

Farmhouse Red, David Hill OR 11/ 50

Old World Style – Rhone & Bordeaux
Blend. Med Bodied. Forward Cherry
Fruit. Hints of Pepper. Complex Finish

Barbera d'Asti, Vietti 2018

Piedmont, Italy **13/ 60**

Food Wine. Dry w/ Refreshing Acidity.
Violets. Sweet Spices. Long Finish

Pinot Noir, A to Z 2018 OR 14/ 65

Pretty Little Wine. Clean & Juicy.
Chocolate & Cherry. Light Spiced

Rioja, Rio Madre 2018 Spain 11/ 50

100% Graciano. Crunchy & Jammy.
Baked Berry Fruits. Coffee Notes

COCKTAILS

YA DONG 11

House Infused Thai Old Fashion Herbs.
Served As A Shot, Beer Back & Pickled
Lime

Thai Michelada 13

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

Tai Tall 13

Old Overholt Rye Whiskey. Spicy
Ginger Basil. Lime. CO2

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 15

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

(Great for Party!! Disco Light) 55

Plantation 3 years Rum. Thai Lager.
Peach. Fresh Strawberries & Lime. Tajin



SWEET TREATs

Blue Coconut Soft Serve 7

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

Roti-Pandan 13

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

Choco Cake 12

Moist chocolate cake filled with
rich chocolate glazed cashew

Mango Sticky Rice 12

(Seasonal)

Manila Mango,
coconut sticky rice. Delicious!

Farmhouse Croissant

Bread Pudding 12

Organic honey caramel sauce

Taro Cake 11

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

Ruk Na Platter

(2-4 people) 32

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

**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

3% Sanitation Fee will be applied
per table

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

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******Thank you******