



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 Neau 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

FARMHOUSE KITCHEN
THAI CUISINE

FEBRUARY SPECIAL

KHOA KA MOO

\$36

AROMATIC FIVE-SPICE PORK SHANK,
THAI STYLE SAUERKRAUT, BROCCOLINI, EGG,
CHILI GARLIC VINAIGRETTE, AND JASMINE RICE
SERVED WITH POMEGRANATE MOLASSES



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.

CHA CHA CHA

\$17



Seriously Bomb Axx Margarita. Sabe Blanco.
Lime. Agave. Chili Infused Fish Sauce

FARMHOUSE KITCHEN

THAI CUISINE



WINE

BEVERAGES

COKE / DIET / SPRITE	4
CLASSIC THAI TEA SHAVED ICE	6.5
ANCHAN LIMEADE	6.5
House Soda, cane sugar, blue flower	
ICED TEA	6.5
Unsweetened Tea	
ESPRESSO/ AMERICANO	5
CAPPUCCINO/ LATTE	6
HONEY MILK LAVENDER	6.45
GINGER MILK TEA	6.75
Spicy ginger roots, calendula, brown sugar	
COCONUT CREAM LATTE	7.45
Chai Tea, sweet toasted coconut	
WHOLE YOUNG COCONUT	8.5
SPARKLING WATER	9.5
Ferrarelle 750 ml	

HOT TEA 6.45

HARNEYS & SONS

EARL GREY

OOLONG

BANGKOK GREEN

CHAMOMILE LAVENDER

STICKY RICE PUERH, YUNAN 7
Premium ripe sticky rice Puerh tea scented. Glutinous rice herb 'Nuo Mi Xiang' smooth, earthy, and very pleasant *Limited*

BLOOMING FLOWER 7.5
Silver needle green tea, calendula, jasmine, marigold, lily high in antioxidants, light caffeine, all-natural, and can re-steep 2-3 times

BEERS

SINGHA THAI LAGER	8.5
THAI IPA	8.5
LAO JUNGLE IPA	8.5
HEFEWEISSEN WEIHENSTEPHANER, GERMANY	8.5
DOUBLE HAZY IPA ALMANAC SF	9.5
KAWABA "PEARL PILSNER" JAPAN	12.5
STRAWBERRY WEISS FRULI BELGIUM	12.5
AVENTINUS SCHNEIDER	13.5
Germany Dark & Complex	

BUBBLES

PROSECCO, SCARPETTA DOC, ITALY 2018 14 / 65
Green Apple. Juicy Melon. Fresh Cut Flower. Hazelnut

BRUT ROSE, POL CLÉMENT, FRANCE 14 / 65
Fruit forward. Refreshing. Long-Lasting Red Currant. Minerality

VEUVE CLICQUOT, CHAMPAGNE, FRANCE 135
Aromatic. Yellow and white fruits. Vanilla. Toasty Brioche. Silky. Fine bubbles

NICHOLAS FEUILLATTE, RESERVE BRUT CHAMPAGNE, CHAMPAGNE, FRANCE 95
Elegant. Wild Strawberry. White Chocolate. Zesty with a Lovely Balance

WHITE

SANCERRE, J. DE VILLEBOIS, LOIRE VALLEY, FRANCE 2020 18 / 85
Aroma of Citrus. Green Apple. Mineral. Crisp. Dry

GEWURZTRAMINER, HUGEL, FRANCE 2014 17 / 80
Taste of Pear. Spice. Lemon. Lychee. Mango. Hint of Petrol Nose

STEINHUGEL, RIESLING, TATOMER, SANTA LUCIA HIGHLANDS 2018 14 / 65
Jasmine. Honeydew. Lime Peel. Bright Acidity and Minerality. Bone Dry

CHARDONNAY, SIMI, RUSSIAN RIVER 2019 20 / 95
Creamy. Complex. Hints of pear. Citrus. Butterscotch. Baking Spice

ROSÉ

ROSÉ SKYLARK PINK BELLY MENDOCINO 2019 14 / 65
Fresh & Juicy. Cherry. Pomegranate. Lemony Citrus. Brown rice

RED

PINOT NOIR, SIDURI, WILLAMETTE, OREGON 2019 18 / 90
Bright & Fresh Acidity. Cranberry. Red Plum. Tea Leaf

SHIRAZ GRENACHE "MALLACE" AUSTRALIA 2017 16 / 75
Wild Cherries. Rose Petal. Brightness from the Grenache
Finishes Fresh and Long

ZINFANDEL, ROBERT BIALE NAPA 2019 15 / 70
Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune
Red Berries. Mushroom. Flavorful Finish

CABERNET SAUVIGNON, CHAPPELLET NAPA 2019 19 / 95
Bold & Plump. Textured. Super Expressive. Blood Orange. Raspberry. Mocha

Cocktail MENU

FARMHOUSE KITCHEN



UNDER THE SEA \$16.5
Sabe Blanco. Ginger. Vitamin C.
Bubbly wine. Mermaid glitters. Ducky friend



SOCIAL BUTTERFLY \$44.5
Family Style Punch Bowl. Brut. Sato unfiltered wine.
Passion fruit. Lychee. Umami chili salt



PERMANENT VACATION \$16.5
Lofi-Amaro. Carpano Antica. Pineapple. Lime.
Coconut cream. Angostura bitters



PEEK - A - MULE \$15.5
Dolin Sweet. Q ginger beer. Peach purée.
Lime. Angostura bitters



SPICY PALOMA \$16.5
Dolin Dry. Cappelletti Aperitivo. Squirt soda.
Firewater bitters. Lime. Salt



GOLD FASHION \$18.5
Sabe Whiskey infused Barrel Aged Spiral.
Carpano Antica. Old fashioned bitters.
Gold chocolate. 24K Gold



ELDERFLOWER SPRITZER \$15.5
Wild Austria Elderflower. Sparkling wine.
Thai rose bitters



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



FARMHOUSE KITCHEN

THAI CUISINE



ก๋วยเตี๋ยว STARTERS

FH Fresh Rolls (GS) (Limited) 15.95

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot and Vermicelli noodle. Chili peanut sauce (Add \$2 for shrimp)

Samosa 15.95

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

Crispy Egg Rolls 15.95

Egg rolls skin wrapped glass noodles, carrot, shiitake mushroom, black pepper, light soy sauce, served with sweet and sour sauce

Thai Fish Cakes 15.95

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

Ahi Scoops (GS Option Available) 18.95

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.

Farmhouse Wings 16.95

Crispy organic wings, fish sauce, garlic, tamarind pineapple glazed

Neua Num Tok Rolls 22

Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

“Mieng Kum Kung” 18.95

Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts, tamarind reduction

Par Dip Fresh Tuna (GS Option Available) 19.95

SPICY!! Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, Dehydrated chili, wonton chips

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

Crispy Calamari 19.95

Curry battered squid, spicy pepper, cilantro lime vinaigrette

ต้ม SOUP

Choice of Tofu/ Veg. Organic Chicken +3
Prawns +8 Combination Seafood +12

Tom Yum (GS) 10/19

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

Tom Kha (GS Option Available) 10/19

Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass, and long coriander

Tom Zapp Beef 22.75

Herbal beef stewed in **SPICY!!** & sour broth, roasted rice, galangal, kaffir lime leaves, lemongrass, bean sprouts, broccoli and long coriander – *Country style***

ยำ SALAD

Papaya Salad (GS) 17.95

SPICY!! Hand shredded green papaya, garlic, fresh chili, Cherry tomato, Thai long beans. Dressing choices: Classic (Dried Shrimp and peanuts). Salted Crab or Fermented fish (+2) Add \$8 for grilled Tiger prawns

Herbal Rice Salad 17.95

Bangkok style. Toasted coconut, peanuts, shredded green mango, crispy shallots, lemongrass, sliced long beans, chili, kaffir lime, bell, sesame, Dried shrimp with tamarind dressing. Mix and enjoy!

Yum Moo Krob (GS) 21.95

SPICY!! House crispy pork belly, mint, shallots, green onion, cilantro. Served with garden vegetables

Larb 18.95

(Minced pork, or Wagyu beef +8)

SPICY!! Salad, cucumber, shallot, green onion, cilantro, roasted rice. Served with fresh Asian herbs

เมนู 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.

Basil Bomb 39.95

Thai chili basil stir-fried with tiger prawn, calamari, scallop, Manila clams, PEI Mussels, white fish, minced pork, homemade crispy pork belly, fried egg over jasmine rice, prik nam pla.

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

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

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!)

“Run Juan” Seafood Sizzling (GS Option Available) 39.95

Assorted Seafood; white fish, calamari, shrimps, scallops. Manila clams, PEI Mussels, Sautéed in Homemade **SPICY!!** curry paste, basil, onion, bell pepper, krachai, peppercorn, kaffir lime leaf, and Thai eggplant. Served with blue flower rice

Kai Yang, Som Tum (Limited) (GS) 39.95

Famous Vichian-Buri -- Half Mary's organic BBQ chicken Marinated in soy sauce, coriander seed and garlic. Served with papaya salad (peanut and dried shrimp) Sticky rice & roasted rice sauce

“Seau Rhong Haii” 42.95

Grilled Snake River Farm Wagyu Flank Steak, grilled broccolini, house tamarind & roasted rice sauce. Served with sticky rice

Kang Kua Prawns (GS Option Available) 33.95

One of a kind Southern curry made with **SPICY!!** Fresh red turmeric, roots sprinkles with kaffir lime leaves, peppercorn, krachai, Thai Eggplant, bell, basil, onion & young coconut meat. Served with garden vegetables and blue rice

Kai Sam Ros 37.95

Crunchy chicken in tamarind pineapple glazed, water chestnut, Onion, cashew nuts, bell pepper & bonito flakes. Served in fresh pineapple and blue rice **** Vegetarian version available upon request ****

24 Hours Beef Noodle Soup 37.95

Slow cooked bone-in beef short rib, egg noodles, bone marrow broth, Broccoli, Thai basil, bean sprouts, cilantro, onion & chicharron garlic oil

Hat Yai Fried Chicken 35.95

Thai Southern style. Mary's Organic Chicken breast, turmeric & herbs, Fried shallots, roti bread, potato yellow curry for dipping. Blue rice

Volcano Cup Noodle 35.95

SPICY!! Noodles stir-fried with our house made Godmother sauce Served with braised short ribs bone, bell peppers, onion, krachai, kaffir lime, Thai eggplant and peppercorns

Panang Neua 47

Slow braised bone in Short Rib in a Panang curry, Grilled broccolini, bell pepper, onion, and fried basil. Blue rice

**This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family*

GS – GLUTEN SENSITIVE



ก๋วยเตี๋ยว NOODLE SOUP

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

Chicken Noodles Soup 20.95
SPICY!! Organic chicken, small noodles, bean sprouts, cilantro, green onion, fried shallots, and house pork fat garlic oil

จานด่วน THAI STREET FOOD

Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +3
Vegan Meat +4 Wagyu Beef +8 Prawns +8
House Crispy Pork Belly +10 Combination Seafood +12
Add Fried Egg +3.5

Thai Fried Rice (GS Option Available) 17.95
Cage free egg, onion, tomato, green onion, cilantro

Pad Thai 18.95
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

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

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

Rice included for section below
Brown Rice/ Sticky Rice/ Crispy Roti/ Mixed Veggie +\$2

Pad Ka Pow (GS Option Available) 18.95
Thai basil, garlic, fresh chili, bell pepper

Chili Cabbage (GS Option Available) 17.95
Garlic, Thai chili, fermented bean sauce

Pad Ka Nha (GS Option Available) 17.95
Asian broccoli, garlic, Thai chili

Spicy Eggplant (GS Option Available) 17.95
Asian eggplant, garlic, bell pepper, basil

We use Mary's Organic Chicken, All-Natural Pork, Wagyu Beef, and Local Organic Tofu

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

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.

Prices are subject to change without notice.

Corkage fee: \$35/bottle first two (750ML).

Third bottle onwards \$45/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.

GS – GLUTEN SENSITIVE

แกง CURRY

Choice of: Veg/ Tofu Organic Chicken/ Pork +3 Wagyu Beef +8
Vegan Meat +4 House Crispy Pork Belly +10
Prawns +8 Combination Seafood +12

Rice included
Brown Rice/ Sticky Rice/ Crispy Roti/ Mixed Veggie +\$2

Yellow Curry 17.95
Potato, onion, and crispy shallot

Green Curry 18.95
grilled eggplant, bell pepper, bamboo, basil **MED**

SIDE

Blue rice	3.95	Bone Broth	7
White rice	3.95	Crispy roti	5.95
Brown rice	3.95	Cucumber salad	7
Sticky rice	3.95	Steamed veg	7
Steamed noodle.	7	Fried egg	4.5

Kid's Menu 13

Under the age of 8

Fried Chicken over white rice
Flat Rice Noodle w/ egg and Asian broccoli



A vibrant photograph of Thai desserts on a dark blue plate. The top half is filled with bright yellow, cubed mango. Below the mango is a mound of sticky rice, with a portion dyed a deep purple. A single, large plumeria flower with yellow and pink petals is prominently displayed in the foreground, partially overlapping the sticky rice. The background is a clean, white surface.

DESSERT MENU

Thai Vacation (GF) 15.5

fresh coconut, sticky rice, vanilla ice cream
coconut cream, peanuts, sesame

I-Tim Boran 12.5

Thai traditional ice cream with sweet sticky rice,
peanut served with homemade soft bun

Choco Lava cake 16.5

homemade moist chocolate lava cake.
served with vanilla ice cream

Coconut Granita (VG/GF) 14.5

fresh young coconut juice crushed ice,
with coconut meat gelato

"Ruk Na" Platter 36.5

fun. festive. Instagram worthy!
chef's choice desserts