



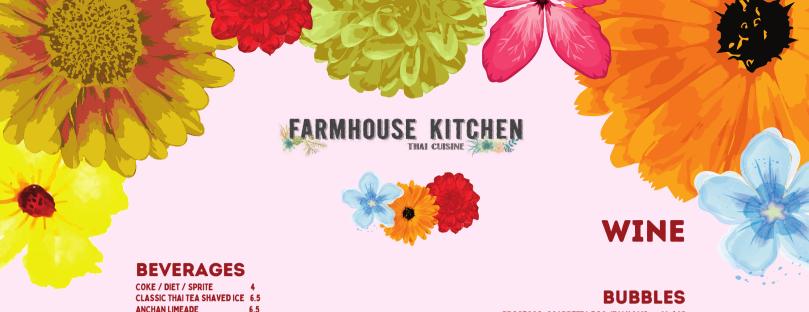








Seriously Bomb Axx Margarita. Soju. Lime. Agave. Chili Infused Fish Sauce



Chai Tea, sweet toasted coconut **WHOLE YOUNG COCONUT** 8.5 SPARKLING WATER 9.5 Ferrarelle 750 ml

Spicy ginger roots, calendula, brown sugar

House Soda, cane sugar, blue flower

5

6

6.45

6.75

7.45

ESPRESSO/ AMERICANO

CAPPUCCINO/LATTE

HONEY MILK LAVENDER

COCONUT CREAM LATTE

GINGER MILK TEA

HOT TEA 6.45 HARNEYS & SONS

EARL GREY OOLONG

ICED TEA Unsweetened Tea

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

8.5
8.5
8.5
8.5
9.5
12.5
12.5
13.5

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 Jasmine. Honeydew. Lime Peel. Bright Acidity and Minerality. Bone Dry

> **CHARDONNAY, SIMI, RUSSIAN RIVER 2019** Creamy. Complex. Hints of pear. Citrus. Butterscotch. Baking Spice

ROSE

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

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

SHIRAZ GRENACHE "WALLACE" AUSTRALIA 2017 Wild Cherries. Rose Petal. Brightness from the Grenache Finishes Fresh and Long

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

CABERNET SAUVIGNON, CHAPPELLET NAPA 2019

Bold & Plump. Textured. Super Expressive. Blood Orange. Raspberry. Mocha





FARMHOUSE KITCHEN



UNDER THE SEA \$16.5

Thai chili-infused Soju. Ginger. Vitamin C.
Bubbly wine. Mermaid glitters. Ducky friend



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



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



GOLD FASHION \$18.5 Korean Soju. Carpano Antica. Old fashioned bitters. Gold chocolate. Fried grasshopper



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



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



FH Fresh Rolls (GS) (Limited)

16.95

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

16.95

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

16.95 Crispy Eag Rolls

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

Thai Fish Cakes 16.95

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

Ahi Scoops (GS Option Available) 20.95

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 19.95

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

23

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

"Mieng Kum Kung"

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) 20.95

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

Crispy Calamari

Curry battered squid, spicy pepper, cilantro lime vinaigrette



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

Tom Yum (GS)

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

Tom Zappp Beef

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



Papaya Salad (GS)

18.95

22.75

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 18.95

Bangkok style. Toasted coconut, <u>peanuts</u>, 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

19 95

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

Larb (Minced pork, or Wagyu beef +8)

SPICY!! Salad, cucumber, shallot, green onion, cilantro, roasted rice.

Served with fresh Asian herbs

Crispy Branzino (Limited)

Crispy whole Branzino with sweet tamarind sauce, fried shallot, crispy rice. Served with mango salad, seafood sauce and brown rice

Basil Bomb 39.95

Thai chili basil stir-fried with tiger prawn, calamari, scallop, White fish, homemade crispy pork belly, fried egg over jasmine rice, prik nam pla Let's Bomb!

> 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)

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) Assorted Seafood: white fish, calamari, shrimps, scallops, Sautéed in Homemade SPICY!! Curry paste, basil, onion, bell pepper, jalapenos, green onion, green beans and Thai egoplant.

> 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" 38.95

Served with blue flower rice

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 & young coconut meat. Served with garden vegetables and blue rice

Kai Sam Ros

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

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 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

GS – GLUTEN SENSITIVE



ก๋วยเคี่ยว NOODLE SOUP

Tofu Noodle Soup (GS) 19.95

Fresh rice noodles, vegetable broth, organic tofu, broccoli, Zucchini, carrots, bean sprouts, cabbage, cilantro, and green onion

Chicken Noodles Soup 21.95

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



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) Cage free egg, onion, tomato, green onion, cilantro	18.95
Pad Ka Pow (GS Option Available)	19.95
Thai basil, garlic, fresh chili, bell pepper	

Pad Thai

Thin rice noodles, fried tofu, cage free egg, bean sprouts,

chive, shallot, peanuts

Pad See You (GS Option Available)

19.95

Flat rice noodles, cage free egg, carrot, broccoli

Pad Kee Mow (GS Option Available)

19.95

SPICY!! Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato

Chili Cabbage (GS Option Available)

Garlic, Thai chili, fermented bean sauce

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

Spicy Eggplant (GS Option Available) 18.95

Asian eggplant, garlic, bell pepper, basil

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.

URRY 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

Yellow Curry 20.95

Potato, onion, and crispy shallot

SIDE

Blue rice	6	Bone Broth	7
Brown rice	6	Crispy roti	5.95
White rice	6	Cucumber salad	7
Sticky rice	6	Steamed veg	7
Steamed noodle.	7	Fried egg	4.5

Kid's Menu

Fried Chicken over white rice

Flat Rice Noodle w/ egg and Asian broccoli





GS – GLUTEN SENSITIVE



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

