

Little Lao

Table Set

Available Monday - Thursday



\$179

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

LAMB CURRY

Herb-marinated NZ lamb rack in spicy green curry served with turmeric coconut rice and cilantro lime vinaigrette



\$42



FARMHOUSE KITCHEN
THAI CUISINE

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.

FARMHOUSE KITCHEN
THAI CUISINE

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 "WALLACE" 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 glitter. 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



ทูล่่น
STARTERS

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SPECIAL

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 shrimp)

Samosa **16.95**
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

Crispy Egg Rolls **16.95**
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

Neua Num Tok Rolls **23**
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

“Mieng Kum Kung” **19.95**
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) **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 foodborne illness"*

Crispy Calamari **18.95**
Curry battered squid, spicy pepper, cilantro lime vinaigrette

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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 Zappp 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***

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SALAD

Papaya Salad (GS) **18.95**
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 **18.95**
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 **19.95**
(Minced pork, or Wagyu beef +8)
SPICY!! Salad, cucumber, shallot, green onion, cilantro, roasted rice. Served with fresh Asian herbs

Crispy Branzino (Limited) **47**
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, Manila clams, PEI Mussels, white fish, 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) **37.95**
Assorted Seafood; white fish, calamari, shrimps, scallops. Manila clams, PEI Mussels, Sautéed in Homemade **SPICY!!** curry paste, basil, onion, bell pepper, jalapenos, green onion, green beans 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” **38.95**
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 & 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 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



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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

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) 18.95
Cage free egg, onion, tomato, green onion, cilantro

Pad Ka Pow (GS Option Available) 19.95
Thai basil, garlic, fresh chili, bell pepper

Pad Thai 19.95
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) 18.95
Garlic, Thai chili, fermented bean sauce

Pad Ka Nha (GS Option Available) 18.95
Asian broccoli, garlic, Thai chili

Spicy Eggplant (GS Option Available) 18.95
Asian eggplant, garlic, bell pepper, basil

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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 13
Under the age of 8
Fried Chicken over white rice
Flat Rice Noodle w/ egg and Asian broccoli



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

A close-up photograph of a blue plate featuring a variety of Thai desserts. In the upper left, there are several large, bright yellow cubes of fresh mango. Below the mango, there is a pile of small, translucent purple sticky rice balls. In the foreground, a single plumeria flower with white and yellow petals is prominently displayed. The background is a solid white color.

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