

# 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

\$69

**Tsunami Lobster**  
Live Maine Lobster with prawns, scallops, PEI mussels  
and calamari cooked in yellow curry paste and spices.  
Served with turmeric rice.

# FROJITO



\$16

## THE PERFECT SUMMER SLUSHY

SAKE. DOLIN DRY. MINT. LIME. FRESH MELON

FARMHOUSE KITCHEN  
THAI CUISINE

## PEEK-A-MULE

Dolin Sweet. Q Ginger Beer. Peach Puree.  
Lime. Angostura Bitters



\$14

## PERMANENT VACATION

LoFi-Amaro. Carpano Antica. Pineapple.  
Lime. Coconut Cream. Angostura Bitters



\$14

FARMHOUSE KITCHEN  
THAI CUISINE

## SPICY PALOMA

Dolin Dry. Cappelletti Aperitivo.  
Squirt Soda. Firewater Bitters. Lime. Salt



\$14

FARMHOUSE KITCHEN  
THAI CUISINE

## QUEEN'S CROWN

LoFi-Amaro. Dolin Dry. Cranberry Juice.  
Lime. Wild Hibiscus. Angostura Bitters



\$15

FARMHOUSE KITCHEN  
THAI CUISINE

# FARMHOUSE KITCHEN

THAI CUISINE

## COCKTAILS

**FROJITO** 16  
The Perfect Summer Slushy. Sake. Dolin Dry.  
Mint. Lime. Fresh Melon

**ELDERFLOWER SPRITZER** 13  
Wild Austria Elderflower. Sparkling Wine. Thai Rose Bitters

**PEEK-A-MULE** 14  
Dolin Sweet. Q Ginger Beer. Peach Puree.  
Lime. Angostura Bitters

**SPICY PALOMA** 14  
Dolin Dry. Cappelletti Aperitivo. Squirt Soda.  
Firewater Bitters. Lime. Salt

**PERMANENT VACATION** 14  
LoFi-Amaro. Carpano Antica. Pineapple. Lime.  
Coconut Cream. Angostura Bitters

**QUEEN'S CROWN** 15  
LoFi-Amaro. Dolin Dry. Cranberry Juice. Lime.  
Wild Hibiscus. Angostura Bitters

## BEVERAGES

**COKE / DIET / SPRITE** 3.5

**CLASSIC THAI TEA** Shaved Ice 5

**ANCHAN LIMEADE** 5  
House Soda, cane sugar, blue flower

**ICED TEA** 5  
Unsweetened Tea

**ESPRESSO/ AMERICANO** 4

**CAPPUCCINO/ LATTE** 5

**HONEY MILK LAVENDER** 5

**GINGER MILK TEA** 6  
Spicy ginger roots, calendula, brown sugar

**COCONUT CREAM LATTE** 6  
Chai Tea, sweet toated coconut

**WHOLE YOUNG COCONUT** 7

**SPARKLING WATER** 9  
Ferrarelle 750 ml

## HOT TEA 5

**TAIWAN TEA** Oolong, Mao Jian Jasmine

**GREEN TEA** Genmaicha, toasted brown rice

**BLACK TEA** Earl Grey, bergamot

**FLOWER TEA** Chamomile, Lavender

**STICKY RICE PUERH, YUNAN** 6.5  
Premium ripe sticky rice puerh tea scented,  
Glutinous rice herb "Nuo Mi Xiang"  
smooth, earthy and very pleasant Limited

## BEERS

**SINGHA** Thai Lager 7

**SAIGON 54** 8

**THAI IPA** 8

**LAO JUNGLE** IPA 8

**HEFEWEISSEN** Weihenstephaner Germany 8

**GINGERGRASS CIDER** Golden State Cider, CA 8

**DOUBLE HAZY** IPA Almanac SF 9

**COCONUT PORTER** Maui Hawaii 9

**STRAWBERRY WEISS** Fruiti Belgium 11

**AVENTINUS** Schneider Germany, Dark & Complex 500 ml 12

## WINE

### BUBBLES

**PROSECCO, SCARPETTA DOC, ITALY 2018** 13 / 60  
Green Apple. Juicy Melon. Fresh Cut Flower. Hazelnut.

**CUVÉE ROSÉ BRUT, RICHARD GRANT RUTHERFORD, NAPA** 14 / 65  
Champagne Methode. Freshness & Depth. Strawberry. Pink Grapefruit  
Fresh Baked Pastry. Finish Long & Crisp

### WHITE

**SANCERRE, LES CAILLOTES, France 2020** 18 / 85  
Lemon Verbena. Full Body. Minerality. Creamy Mouthfeel.

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

**RIESLING AUSLESE, KINHEIMER HUBERTUSLAY, Germany 2015** 15 / 70  
Full Body with Razor-Like Acidity. Ripe Peach. Lilac. Lemon Curd.

**WEINGUT FURST ELBLING MOSEL (1 LTR) 2019** 13 / 70  
Bone Dry. Bright. Meyer Lemon. Wild Mewadow Flowers Jasmine. Zippy Carbonation

**CHARDONNAY, PATZ & HALL SONOMA 2016** 16 / 75  
Honeyed Citrus, Orchard Fruits, Pineapple, Floral Notes, Medium-Bodied,  
Vibrant and Fresh, Acidity and Richness.

### ROSÉ

**ROSÉ SKYLARK PINK BELLY MENDOCINO 2019** 13 / 60  
Fresh & Juicy. Cherry. Pomegranate. Lemony Citrus

### RED

**PINOT NOIR, SIDURI WILLAMETTE, OREGON 2018** 15 / 70  
Bright & Fresh Acidity. Cranberry. Red Plum. Tea Leaf

**CENTONZE FRAPPATO, VITTORIA SICILY ITALY 2018** 13 / 60  
Intensely Perfumed. Very Vibrant & Cheerful. Juicy Finish. Peppery

**ZINFANDEL, ROBERT BIALE NAPA 2018** 15 / 70  
Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune  
Red Berries. Mushroom. Flavorful Finish

**MALBEC, DOMAINE BOUSQUET, ARGENTINA 2018** 12 / 55  
Silky Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish.

**CABERNET SAUVIGNON, CHAPPELLET NAPA 2018** 18 / 90  
Bold & Plump. Textured. Super Expressive. Blood Orange. Raspberry. Mocha

**Dear customers, no alcohol will be served to persons under 21 year of age.**

**Please be prepared to show I.D.**

- California Driver's License / I.D. Card
- Out-of-state Driver's License / I.D. Card
- U.S. Military I.D.
- Both U.S. and foreign Passports with photograph
- A person may not combine two unacceptable I.D.'s to make one acceptable I.D.
- No expired I.D. cards will be accepted

# FARMHOUSE KITCHEN

THAI CUISINE

## เมนู STARTERS

**FH Fresh Rolls (Limited) 14.95**  
Fresh rice paper rolls, tofu, mixed green, bean sprouts, mint, carrot and Vermicelli noodles. Chili peanut sauce (Add \$2 for shrimp)

**Samosa 14.95**  
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

**Thai Fish Cakes 15**  
White fish, fresh kaffir lime, red curry paste, sliced long bean, chili, cucumber, [peanut relish](#)

**Farmhouse Wings 17.95**  
Crispy organic wings, fish sauce, garlic, tamarind pineapple glazed

**Neua Num Tok Rolls 18.95**  
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro, Cucumber served with cilantro lime vinaigrette

**Ahi Scoops (GF Option Available) 17.95**  
**SPICY!!** Pan-seared sesame crusted Ahi tuna, cucumber, seaweed salad, dill, Lemongrass, chili lime  
*\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\**

**“Mieng Kum Kung” 16.95**  
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & [peanuts](#), tamarind reduction

**Par Dip Fresh Tuna (GF Option Available) 16.95**  
**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 16.95**  
Curry battered squid, spicy pepper, cilantro lime vinaigrette

## เมนู SOUP

Choice of Tofu/ Veg. Organic Chicken +2.5  
Prawns +5 Combination Seafood +8

**Tom Kha (GF) 9/18**  
Coconut soup, cabbage, mushroom, tomato, galangal, kaffir lime, Onion, lemongrass and long coriander

**Tom Yum (GF) 9/18**  
Spicy and Sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, Onion, lemongrass and long coriander

**Tom Zapp Beef 19.75**  
Herbal beef stewed in **SPICY!!** & Sour broth, roasted rice, galangal, Kaffir lime leaves, lemongrass, bean sprouts, broccoli and Long coriander – *Country style\*\**

## เมนู SALAD

**Papaya Salad (GF) 16.00**  
**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 \\$5 for grilled Tiger prawns](#)

**Herbal Rice Salad 16.95**  
Bangkok style. Toasted coconut, [peanuts](#), shredded green mango, Crispy shallots, lemongrass, sliced long beans, chili, kaffir lime, [Dried shrimp](#) with tamarind dressing. Mix and enjoy!

**Yum Moo Krob (GF) 18.95**  
**SPICY!!** House crispy pork belly, mint, shallots, green onion, cilantro. Served with garden vegetables

**Larb 16.95**  
(Minced pork, or Wagyu beef +5)  
**SPICY!!** Salad, cucumber, shallot, green onion, cilantro, roasted rice served with fresh Asian herbs.

## เมนู SPECIAL

**Crispy Branzino (Limited) 38**  
Crispy whole Branzino with sweet tamarind sauce, fried shallot. Served with mango salad and brown rice

**Mok Salmon 29.95**  
Country style grilled Wild King Salmon in banana leaf, oyster mushroom, lemongrass, dill, shallots, grilled broccolini, spicy cilantro lime sauce. Blue rice

**Basil Bomb 34.95**  
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!

**“Run Juan” Seafood Sizzling (GF Option Available) 30.95**  
Assorted Seafood; white fish, calamari, shrimps, scallops. Sautéed in Homemade **SPICY!!** Curry paste, basil, onion, bell pepper, jalapenos. Served with blue flower rice

**Crab Fried Rice (GF) 31.95**  
Jumbo Lump, cage free egg, onion, tomato, cilantro  
Wrapped twice cooked rice in lotus leave. Served with bone broth  
**Add \$2 for SPICY!! Version (No Return)**

**Kai Yang, Som Tum (Limited) (GF) 34**  
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” 33.75**  
Grilled Snake River Farm Wagyu Flank Steak,  
Grilled broccolini, house tamarind & roasted rice sauce.  
Served with sticky rice

**Kang Kua Prawns (GF Option Available) 28.95**  
One of a kind Southern curry made with **SPICY!!** Fresh red turmeric  
Roots sprinkled with kaffir lime leaves & young coconut meat.  
Served with garden vegetables and blue rice

**Kai Sam Ros 27.95**  
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 \*\***

**Hat Yai Fried Chicken 29.95**  
Thai Southern style. Mary's Organic Chicken breast, turmeric & herbs,  
Fried shallots, roti bread, potato yellow curry for dipping. Blue rice

**Volcano Cup Noodle 29.95**  
**SPICY!!** noodles stir-fried with our house-made godmother sauce served with a beefy braised rib

**Panang Neua 34.95**  
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*

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\*\***  
\*\*\*\*\*

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.

Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +2.5  
Vegan Meat +3.5 Wagyu Beef +5 Add Fried Egg +2  
House Crispy Pork Belly +8 Prawns +5 Combination Seafood +8

<b>Thai Fried Rice</b> (GF Option Available)	<b>16.95</b>
Cage free egg, onion, tomato, green onion, cilantro	
<b>Pad Ka Pow</b> (GF Option Available)	<b>17.95</b>
Thai basil, garlic, fresh chili, bell pepper	
<b>Pad Thai</b>	<b>17.95</b>
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, <u>peanuts</u>	
<b>Pad See You</b> (GF Option Available)	<b>17.95</b>
Flat rice noodles, cage free egg, carrot, broccoli	
<b>Pad Kee Mow</b> (GF Option Available)	<b>17.95</b>
<b>SPICY!!</b> Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato	
<b>Chili Cabbage</b> (GF Option Available)	<b>17.95</b>
Garlic, Thai chili, fermented bean sauce	
<b>Pad Ka Nha</b> (GF Option Available)	<b>17.95</b>
Asian broccoli, garlic, Thai chili	
<b>Spicy Eggplant</b> (GF Option Available)	<b>17.95</b>
Asian eggplant, garlic, bell pepper, basil	

ก๋วยเตี๋ยว  
NOODLE SOUP

<b>Tofu Noodle Soup</b> (GF)	<b>16.95</b>
Fresh rice noodles, vegetable broth, organic firm tofu, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion	
<b>Chicken Noodles Soup</b>	<b>18.95</b>
<b>SPICY!!</b> Organic chicken, vermicelli noodles, bean sprouts, cilantro, green onion, fried shallots and house pork fat garlic oil	
<b>24 Hours Beef Noodle Soup</b>	<b>30.95</b>
Slow cooked bone-in beef short rib, egg noodles, bone marrow broth, Broccoli, Thai basil, bean sprouts, cilantro, onion & chicharrone garlic oil	

Choice of: Veg/ Tofu Organic Chicken/ Pork +2.5 Wagyu Beef +5  
Vegan Meat +3.5 House Crispy Pork Belly +8  
Prawns +5 Combination Seafood +8

<b>Red Curry</b>	<b>17.95</b>
Bell pepper, bamboo shoots, basil, zucchini	
<b>Green Curry</b>	<b>17.95</b>
Grilled eggplant, bell pepper, bamboo, basil	
<b>Yellow Curry</b>	<b>17.95</b>
Potato, onion and crispy shallot over roti bread	
<b>Panang Curry</b>	<b>17.95</b>
Bell pepper, basil, crispy yam	

**SIDE**

<b>Blue rice</b>	<b>4</b>	<b>Bone Broth</b>	<b>4</b>
<b>Brown rice</b>	<b>4</b>	<b>Curry sauce</b>	<b>7</b>
<b>White rice</b>	<b>4</b>	<b>Cucumber salad</b>	<b>5</b>
<b>Sticky rice</b>	<b>4</b>	<b>Steamed veg</b>	<b>5</b>
<b>Crispy roti</b>	<b>3</b>	<b>Peanut sauce</b>	<b>7</b>
<b>Steamed noodle.</b>	<b>4</b>	<b>Fried egg</b>	<b>2</b>

**Kid's Menu**

Under the age of 8

**12**

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



**Welcome to Very Lao Table style.**

When I was young This kind of food, this kind of setup was for the whole family. This is meant to be shared for hands use. Hand to mouth is one of the things that is only shared between friend and family. The reason I brought Lao Table to San Francisco and the bay area here is because I believe in the power of family. What I believe in life is to share and this type of food, you don't see much here in state. It's only local people as a Thai culture especially family you know, sit down, enjoy the food and have fun using your hands. You don't care who you are eating with, but you do care about is the conversation over the table. This is family.

Chef Kasem Saengsawang  
Chef Owner at Farmhouse Kitchen Thai | San Francisco | Oakland | Portland & Daughter Thai Kitchen  
Michelin's Bib Gourmand 2016, 2017, 2018 and 2019



# Desserts

## เมนูขนมหวาน

### Thai Vacation \$12

*Fresh coconut, sweet sticky rice, vanilla ice cream, coconut cream and peanut. (GF)*

### I-Tim Boran \$12

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

### Farmhouse Bread Pudding \$14

*House favourite! vanilla ice cream and caramel sauce.*

### Chocolate Lava Cake \$16

*Homemade moist chocolate lava cake served with vanilla ice cream.*

### Coconut Granita \$12

*Fresh young coconut juice crushed ice with coconut meat gelato. (GF, VG)*

### Mango Sticky Rice (seasonal) \$12

*Seasonal sweet mango, sweet sticky rice, coconut cream, sesame.*

### Rak-Na Platter \$34

*Fun, Festive, Instagram worthy!! Chef's choice desserts.*

