

**FARMHOUSE KITCHEN**  
THAI CUISINE

# Fiery Ocean

**\$52**



**Seafood Hotpot in Sexy Creamy Tom Yum : giant river prawns, tiger prawns, calamari, scallops, PEI mussels, and Manila clams. Served with egg noodles, vegetables, and load of fresh Thai herbs**

*Contains dairy and peanuts*



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\$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**



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## PEEK-A-MULE

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



\$14

## PERMANENT VACATION

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



\$14

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## SPICY PALOMA

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



\$14

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## QUEEN'S CROWN

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



\$15

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## 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

**THAI CHELADA** 13  
Singha Thai Lager. Spicy Valentina. House Soy Sauce. Citrus.  
Umami Salt Rim.

**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

**THAI IPA** 8

**MIURA WEST INDIES** Pale Ale with Chocolate 9

**MIURA FORBIDDEN BLADE** Black Pilsner 9

**MIURA DARK CAPE** Caribbean Stout 9

**HEFEWEISSEN** Weihenstephaner Germany 8

**DOUBLE HAZY** IPA Almanac SF 9

**STRAWBERRY WEISS** Fruli Belgium 11

## 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 Method. Freshness & Depth. Strawberry. Pink Grapefruit  
Fresh Baked Pastry. Finish Long & Crisp

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

### 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.

**WEINGUT FURST ELBLING MOSEL (1 LTR) 2020** 13 / 70  
Bone Dry. Bright. Meyer Lemon. Wild Mewadow Flowers Jasmine. Zippy Carbonation

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

### 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 2019** 15 / 70  
Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune  
Red Berries. Mushroom. Flavorful Finish

**CABERNET SAUVIGNON, CHAPPELLET NAPA 2019** 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



## ก๋วยเตี๋ยว STARTERS

## เมนู SPECIAL

**FH Fresh Rolls (GF) (Limited) 14.95**  
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot and Vermicelli noodle. 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**  
Fried white fish paste with red curry, kaffir lime, 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

## ต้ม 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\*\**

## ยำ 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, bell, sesame, 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

**Crispy Branzino (Limited) 38**  
Crispy whole Branzino with sweet tamarind sauce, fried shallot, crispy rice. Served with mango salad, seafood sauce and brown 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, green onion, green beans and Thai eggplant. Served with blue flower rice

**Crab Fried Rice (GF) 31.95**  
Super 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 Hai” 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**  
**SPICY!!** One of a kind Southern curry made with Fresh red turmeric, roots sprinkles 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 braised short ribs, bel peppers and peppercorns

**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*

## ก๋วยเตี๋ยว NOODLE SOUP

**Tofu Noodle Soup (GF) 16.95**  
Fresh rice noodles, vegetable broth, organic firm tofu, broccoli, Zucchini, carrots, bean sprouts, cabbage, cilantro and green onion

**Chicken Noodles Soup 18.95**  
**SPICY!!** Organic chicken, small noodles, bean sprouts, cilantro, green onion, fried shallots and house pork fat garlic oil

**24 Hours Beef Noodle Soup 30.95**  
Slow cooked bone-in beef short rib, egg noodles, bone marrow broth, Broccoli, Thai basil, bean sprouts, cilantro, onion & chicharron garlic oil





**จวนค๋วน**  
THAI STREET FOOD

**แกง**  
CURRY

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

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

- Thai Fried Rice (GF Option Available)** 16.95  
Cage free egg, onion, tomato, green onion, cilantro
- Pad Ka Pow (GF Option Available)** 17.95  
Thai basil, garlic, fresh chili, bell pepper
- Pad Thai** 17.95  
Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, **peanuts**
- Pad See You (GF Option Available)** 17.95  
Flat rice noodles, cage free egg, carrot, broccoli
- Pad Kee Mow (GF Option Available)** 17.95  
**SPICY!!** Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato

- Red Curry** 17.95  
bell pepper, bamboo shoots, basil **MED**
- Green Curry** 17.95  
Eggplant, bell pepper, bamboo, basil **MED**
- Yellow Curry** 17.95  
Potato, onion and crispy shallot over roti bread
- Panang Curry** 17.95  
Bell pepper, basil, crispy yam **MED**

- Chili Cabbage (GF Option Available)** 17.95  
Garlic, Thai chili, fermented bean sauce
- Pad Ka Nha (GF Option Available)** 17.95  
Asian broccoli, garlic, Thai chili
- Spicy Eggplant (GF Option Available)** 17.95  
Asian eggplant, garlic, bell pepper, basil

**SIDE**

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

**Kid's Menu**  
Under the age of 8

12

- 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.





# KHANOM

## THAI VACATION (GF) 12

FRESH COCONUT, STICKY RICE, COCONUT ICE CREAM  
COCONUT CREAM, PEANUTS, SESAME

## I-TIM BORAN 12

THAI TRADITIONAL ICE CREAM WITH SWEET STICKY RICE, PEANUT  
SERVED WITH HOMEMADE SOFT BUN

## CHOCO LAVA CAKE 16

HOMEMADE MOIST CHOCOLATE LAVA CAKE,  
SERVED WITH VANILLA ICE CREAM

## COCONUT GRANITA (VG/GF) 12

FRESH YOUNG COCONUT JUICE CRUSHED ICE, WITH COCONUT MEAT GELATO

## FARMHOUSE BREAD PUDDING 14

HOUSE FAVORITE! VANILLA ICE CREAM AND CARAMEL SAUCE

## "RUK NA" PLATTER 34

FUN, FESTIVE, INSTAGRAM WORTHY! CHEF'S CHOICE DESSERTS