

Little Lao Table Set

FOR 2
For 2

Crispy Egg Rolls – Samosa – Neua Num Tok Rolls – Vegan Fresh Rolls – Papaya Salad
Panang Neua Short Ribs – Hat Yai Fried Chicken – Shrimp Fried Rice
Pad Thai Tofu with Whole Maine Lobster Drizzled with Tamarind sauce
Fried Egg – Spicy eggplant – Roti Bread – Blue Rice

****No Substitutions for Little Lao Table Set****

\$159



\$84

Tsunami Lobster

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

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

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THAI CUISINE

COCKTAILS

ELDERFLOWER SPRITZER 14
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 15
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 6
ANCHAN LIMEADE 6

House Soda, cane sugar, blue flower
ICED TEA 6

Unsweetened Tea
ESPRESSO/ AMERICANO 4.5
CAPPUCCINO/ LATTE 5.5
HONEY MILK LAVENDER 5.95
GINGER MILK TEA 6.25

Spicy ginger roots, calendula, brown sugar
COCONUT CREAM LATTE 6.95

Chai Tea, sweet toated coconut
WHOLE YOUNG COCONUT 8
SPARKLING WATER 9

Ferrarelle 750 ml

HOT TEA HARNEYS & SONS 5.95

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 8
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 Fruili Belgium 12

WINE

BUBBLES

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

CUVÉE ROSÉ BRUT, RICHARD GRANT RUTHERFORD, NAPA 15 / 70
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 14 / 65
Fresh & Juicy. Cherry. Pomegranate. Lemony Citrus

RED

PINOT NOIR, SIDURI, WILLAMETTE, OREGON 2019 18 / 90
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 19 / 95
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



ทูลานันท์
STARTERS

พิเศษ
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 19.95
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, Cucumber served with cilantro lime vinaigrette

Ahi Scoops (GF Option Available) 18.95
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” 17.95
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) 18.5
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 +6 Combination Seafood +10

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

Tom Zappp 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***

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SALAD

Papaya Salad (GF) 16.95
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 17.5
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) 19.95
SPICY!! House crispy pork belly, mint, shallots, green onion, cilantro. Served with garden vegetables

Larb 17.95
(Minced pork, or Wagyu beef +6)
SPICY!! Salad, cucumber, shallot, green onion, cilantro, roasted rice. Served with fresh Asian herbs

Crispy Branzino (Limited) 44
Crispy whole Branzino with sweet tamarind sauce, fried shallot, crispy rice. Served with mango salad, seafood sauce and brown rice

Basil Bomb 36.95
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) 32.95
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) 34.95
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) 36.95
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” 35.95
Grilled Snake River Farm Wagyu Flank Steak, grilled broccolini, house tamarind & roasted rice sauce. Served with sticky rice

Kang Kua Prawns (GF Option Available) 30.5
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 29.5
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 31.95
SPICY!! Noodles stir-fried with our house made Godmother sauce
Served with braised short ribs, bel peppers and peppercorns

Panang Neua 42
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) 17.95
Fresh rice noodles, vegetable broth, organic tofu, broccoli, Zucchini, carrots, bean sprouts, cabbage, cilantro and green onion

Chicken Noodles Soup 19.5
SPICY!! Organic chicken, small noodles, bean sprouts, cilantro, green onion, fried shallots and house pork fat garlic oil

24 Hours Beef Noodle Soup 34.95
Slow cooked bone-in beef short rib, egg noodles, bone marrow broth, Broccoli, Thai basil, bean sprouts, cilantro, onion & chicharron garlic oil



จานด่วน
THAI STREET FOOD

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CURRY

Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +2.5
Vegan Meat +3.5 Wagyu Beef +6 Add Fried Egg +3
House Crispy Pork Belly +8 Prawns +6 Combination Seafood +10

Choice of: Veg/ Tofu Organic Chicken/ Pork +2.5 Wagyu Beef +6
Vegan Meat +3.5 House Crispy Pork Belly +8
Prawns +6 Combination Seafood +10

Thai Fried Rice <i>(GF Option Available)</i>	16.95
Cage free egg, onion, tomato, green onion, cilantro	
Pad Ka Pow <i>(GF Option Available)</i>	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, <u>peanuts</u>	
Pad See You <i>(GF Option Available)</i>	17.95
Flat rice noodles, cage free egg, carrot, broccoli	
Pad Kee Mow <i>(GF Option Available)</i>	17.95
SPICY!! Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato	

Red Curry	18.95
bell pepper, bamboo shoots, basil MED	
Green Curry	18.95
Eggplant, bell pepper, bamboo, basil MED	
Yellow Curry	18.95
Potato, onion and crispy shallot over roti bread	
Panang Curry	18.95
Bell pepper, basil, crispy yam MED	

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

SIDE

Blue rice	4	Bone Broth	4.95
Brown rice	4.5	Curry sauce	9
White rice	4	Cucumber salad	5.25
Sticky rice	4.5	Steamed veg	6
Crispy roti	4.25	Peanut sauce	7
Steamed noodle.	6	Fried egg	3

Kid's Menu	12
<i>Under the age of 8</i>	
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) 15

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

KANOM DOK JOK 12

CRUNCHY COCONUT LOTUS COOKIE WITH UJI THAI TEA ICE CREAM.

CHOCO LAVA CAKE 16

HOMEMADE MOIST CHOCOLATE LAVA CAKE.
SERVED WITH VANILLA ICE CREAM

COCONUT GRANITA (VG/GF) 14

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 36

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