

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

BLAZING NOODLES

\$39

**SPICY
& SOUR**

TOM YUM NOODLE SOUP SERVED WITH EGG
NOODLES, COMBINATION SEAFOOD, BEAN
SPROUTS, CRISPY WONTON, CILANTRO AND
GREEN ONIONS.

FARMHOUSE KITCHEN

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

\$36

Special



FARMHOUSE KITCHEN
THAI CUISINE

FARMHOUSE KITCHEN

THAI CUISINE

\$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

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 6 Shaved Ice

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

EARL GREY

OOLONG

BANGKOK GREEN

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

BLOOMING FLOWER 7

Silver needle green tea, calendula, jasmine, marigold, lily
high in antioxidant, light caffeine, all natural and can re-steep 2-3 times

BEERS

SINGHA Thai Lager 8

THAI IPA 8

LAO JUNGLE IPA 8

HEFEWEISSEN Weihenstephaner, Germany 8

DOUBLE HAZY IPA Almanac SF 9

KAWABA "Pearl Pilsner" Japan 12

STRAWBERRY WEISS Fruli Belgium 12

AVENTINUS Schneider, Germany Dark & Complex 13

WINE

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

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

**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

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



ทูลเล่น
STARTERS

พิเศษ
SPECIAL

FH Fresh Rolls (GS) (Limited) **15.95**
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot and Vermicelli noodle. Chili peanut sauce (Add \$2 for shrimp)

Samosa **15.95**
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

Ahi Scoops (GS Option Available) **19.95**
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 **18.95**
Crispy organic wings, fish sauce, garlic, tamarind pineapple glazed

Neua Num Tok Rolls **22**
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

“Mieng Kum Kung” **18.95**
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) **19.95**
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 **17.95**
Curry battered squid, spicy pepper, cilantro lime vinaigrette

ต้ม
SOUP

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

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

Tom Zappp Beef **21.75**
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) **17.95**
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 **17.95**
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) **20.95**
SPICY!! House crispy pork belly, mint, shallots, green onion, cilantro. Served with garden vegetables

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

GS – GLUTEN SENSITIVE

Crispy Branzino (Limited) **46**

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

Basil Bomb **38.95**

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) **39.95**

Assorted Seafood with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot, and egg. Served in fresh whole pineapple

Whole Lobster Pad Thai **59**

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) **36.95**

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

Tom Yum Fried Rice MED **45.95**

1 lb. Tiger prawns, spicy Tom Yum paste, twice cooked rice, egg, tomato, onion, fresh coconut meat and fried egg

Kai Yang, Som Tum (Limited) (GS) **38.95**

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” **37.95**

Grilled Snake River Farm Wagyu Flank Steak, grilled broccolini, house tamarind & roasted rice sauce. Served with sticky rice

Kang Kua Prawns (GS Option Available) **32.95**

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 **36.95**

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 **36.95**

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 **34.95**

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

Volcano Cup Noodle **34.95**

SPICY!! Noodles stir-fried with our house made Godmother sauce Served with braised short ribs bone, bell peppers and peppercorns

Panang Neua **46**

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 (GS) **18.95**

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

Chicken Noodles Soup **20.95**

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





DESSERT MENU

Thai Vacation (GF) 15

fresh coconut, sticky rice, vanilla 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

Apple pie 14

VEGAN Homemade Flaky Puff Pastry with
Delicious Seasonal Apple Filling.

Coconut Granita (VG/GF) 14

fresh young coconut juice crushed ice,
with coconut meat gelato

"Ruk Na" Platter 36

fun. festive. Instagram worthy!
chef's choice desserts