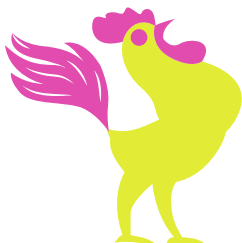


MOK KAI



\$28

THAI ISAAK CHICKEN EN PAPILOTE IN BANANA LEAVES,
LOADS OF AROMATIC HERBS AND CHILI PASTE.



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

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

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 Fruiti 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.

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, 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

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



FARMHOUSE KITCHEN

THAI CUISINE

เมนู STARTERS

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

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

“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

เมนู 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

เมนู 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

เมนู 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

เมนู CURRY

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

Green Curry 18.95
Eggplant, bell pepper, bamboo, basil

Yellow Curry 18.95
Potato, onion and crispy shallot over roti bread

Panang Curry 18.95
Bell pepper, basil, crispy yam

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. 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.

Prices are subject to change without notice.

Not responsible for lost or damaged articles or feelings.

เมนู SPECIAL

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)

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

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

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 a beefy braised rib

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*

เมนู THAI STREET FOOD

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

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

Pad Ka Pow (GF Option Available) 17.95
Thai basil, garlic, fresh chili, bell pepper

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
Under the age of 8

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

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

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

FARMHOUSE BREAD PUDDING 14

HOUSE FAVORITE! VANILLA ICE CREAM AND CARAMEL SAUCE

"RUK NA" PLATTER 36

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

FARMHOUSE KITCHEN



THAILAND • CHICAGO



Disposable blanket

\$2.5 / Each



- Retains/ reflects 90% of body heat

- Waterproof and weatherproof

- Adhere sticker to secure the blanket



FARMHOUSE KITCHEN
THAT CURSINE