



\$38

KHANOM JEEN

— THAI BOLOGNESE —

NAM NGIAO

CHIANGMAI STYLE, SPICY & TANGY BROTH, PORK, RED COTTON FLOWERS, BLOOD JELLY, TOMATO, PORK CRACKING AND COMPANION VEGETABLES

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

Special

\$36.5



FARMHOUSE KITCHEN

THAI CUISINE

\$84.5

Tsunami Lobster

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

ROCKET TO THE MOON

SOJU. CREAM OF COCONUT. WILD AUSTRIAN ELDERFLOWER.
BLUE CURAÇAO. LEMON. WITH SOJU JELL-O SHOT AND COTTON CANDY



\$18

FARMHOUSE KITCHEN

THAI CUISINE



WINE

BEVERAGES

COKE / DIET / SPRITE	4
CLASSIC THAI TEA SHAVED ICE	6.5
ANCHAN LIMEADE	6.5
House Soda, cane sugar, blue flower	
ICED TEA	6.5
Unsweetened Tea	
ESPRESSO/ AMERICANO	5
CAPPUCCINO/ LATTE	6
HONEY MILK LAVENDER	6.45
GINGER MILK TEA	6.75
Spicy ginger roots, calendula, brown sugar	
COCONUT CREAM LATTE	7.45
Chai Tea, sweet toasted coconut	
WHOLE YOUNG COCONUT	8.5
SPARKLING WATER	9.5
Ferrarelle 750 ml	

HOT TEA 6.45

HARNEYS & SONS

EARL GREY

OOLONG

BANGKOK GREEN

CHAMOMILE LAVENDER

STICKY RICE PUERH, YUNAN 7
Premium ripe sticky rice Puerh tea scented. Glutinous rice herb 'Nuo Mi Xiang' smooth, earthy, and very pleasant *Limited*

BLOOMING FLOWER 7.5
Silver needle green tea, calendula, jasmine, marigold, lily high in antioxidants, light caffeine, all-natural, and can re-steep 2-3 times

BEERS

SINGHA THAI LAGER	8.5
THAI IPA	8.5
LAO JUNGLE IPA	8.5
HEFEWEISSEN WEIHENSTEPHANER, GERMANY	8.5
DOUBLE HAZY IPA ALMANAC SF	9.5
KAWABA "PEARL PILSNER" JAPAN	12.5
STRAWBERRY WEISS FRULI BELGIUM	12.5
AVENTINUS SCHNEIDER	13.5
Germany Dark & Complex	

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. Brown rice

RED

PINOT NOIR, SIDURI, WILLAMETTE, OREGON 2019 18 / 90
Bright & Fresh Acidity. Cranberry. Red Plum. Tea Leaf

SHIRAZ GRENACHE "MALLACE" 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

Cocktail MENU

FARMHOUSE KITCHEN



UNDER THE SEA \$16.5
Thai chili-infused Soju. Ginger. Vitamin C.
Bubbly wine. Mermaid glitters. Ducky friend



SOCIAL BUTTERFLY \$44.5
Family Style Punch Bowl. Brut. Sato unfiltered wine.
Passion fruit. Lychee. Umami chili salt



PERMANENT VACATION \$16.5
Lofi-Amaro. Carpano Antica. Pineapple. Lime.
Coconut cream. Angostura bitters



PEEK - A - MULE \$15.5
Dolin Sweet. Q ginger beer. Peach purée.
Lime. Angostura bitters



SPICY PALOMA \$16.5
Dolin Dry. Cappelletti Aperitivo. Squirt soda.
Firewater bitters. Lime. Salt



GOLD FASHION \$18.5
Korean Soju. Carpano Antica. Old fashioned bitters.
Gold chocolate. Fried grasshopper



ELDERFLOWER SPRITZER \$15.5
Wild Austria Elderflower. Sparkling wine.
Thai rose bitters

FARMHOUSE KITCHEN

THAI CUISINE



ก๋วยเตี๋ยว STARTERS

Samosa 16.45

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

Crispy Egg Rolls 16.45

Egg rolls skin wrapped glass noodles, carrot, shiitake mushroom, black pepper, light soy sauce, served with sweet and sour sauce

Thai Fish Cakes 16.45

Fried white fish paste with red curry, kaffir lime, green bean. Served with cucumber, peanut chili sauce

Farmhouse Wings 19.45

Crispy organic wings, fish sauce, garlic, tamarind pineapple glazed

Neua Num Tok Rolls 22.5

Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

“Mieng Kum Kung” 19.45

Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts, tamarind reduction

Ahi Scoops (GS Option Available) 20.45

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.

Par Dip Fresh Tuna (GS Option Available) 20.45

SPICY!! Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, Dehydrated chili, wonton chips

Consuming raw or undercooked seafood may increase your risk of foodborne illness.

Crispy Calamari 18.45

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) 9.5/18.5

Spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, lemongrass, and long coriander

ยำ SALAD

Papaya Salad (GS) 18.45

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 18.45

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) 21.45

SPICY!! House crispy pork belly, mint, shallots, green onion, cilantro. Served with garden vegetables

ก๋วยเตี๋ยว NOODLE SOUP

Tofu Noodle Soup (GS) 19.45

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

Chicken Noodles Soup 21.45

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

แกง CURRY

Choice of: Veg/ Tofu Organic Chicken/ Pork +3 Wagyu Beef +8
Vegan Meat +4 House Crispy Pork Belly +10
Prawns +8 Combination Seafood +12

Yellow Curry 20.45

Potato, onion, and crispy shallot

ปลา SPECIAL

Crispy Branzino (Limited) 46.5

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

Basil Bomb 39.45

Thai chili basil stir-fried with tiger prawn, calamari, scallop, White fish, homemade crispy pork belly, fried egg over jasmine rice, prik nam pla.

Pineapple Fried Rice (GS Option Available) 40.45

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

Crab Fried Rice (GS) 39.45

Jumbo lump crab meat, double eggs, twice cooked rice shrimp paste onion, tomato, cilantro, wrapped in lotus leave Served with bone broth. Add \$2 for **SPICY** version

Whole Lobster Pad Thai 59.5

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) 37.45

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

24 Hours Beef Noodle Soup 37.45

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) (GS) 39.45

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 37.45

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 35.45

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

Volcano Cup Noodle 35.45

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

Panang Neua 46.5

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*

จานด่วน THAI STREET FOOD

Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +3
Vegan Meat +4 Wagyu Beef +8 Add Fried Egg +3.5
House Crispy Pork Belly +10 Prawns +8 Combination Seafood +12

Pad See You (GS Option Available) 19.45

Flat rice noodles, cage free egg, carrot, broccoli

Pad Kee Mow (GS Option Available) 19.45

SPICY!! Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato

Pad Ka Pow (GS Option Available) 19.45

Thai basil, garlic, fresh chili, bell pepper

SIDE

Blue rice	5.5	Bone Broth	6.5
Brown rice	5.5	White rice	5.5
Cucumber salad	6.5	Sticky rice	5.5
Steamed veg	6.5	Crispy roti	5.45
Steamed noodle.	6.5	Fried egg	4

Kid's Menu (Under the age of 8) 12.5
Fried Chicken over white rice OR Flat Rice Noodle w/ egg and Asian broccoli

GS – GLUTEN SENSITIVE

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.



DESSERT MENU

Thai Vacation (GF) 15.5

fresh coconut, sticky rice, vanilla ice cream
coconut cream, peanuts, sesame

I-Tim Boran 12.5

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

Choco Lava cake 16.5

homemade moist chocolate lava cake.
served with vanilla ice cream

Apple pie 14.5

VEGAN Homemade Flaky Puff Pastry with
Delicious Seasonal Apple Filling.

Coconut Granita (VG/GF) 14.5

fresh young coconut juice crushed ice,
with coconut meat gelato

"Ruk Na" Platter 36.5

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