MHOUS CUISINF

Samosa VG 13.95 Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

Chicken Wings 12.95 Crispy wings buttermilk battered, chili plum sauce

Neua Num Tok Rolls 15.95 Grilled Snake River Farm Wagyu Beef wrapped with mint cilantro, cucumber served with cilantro lime vinaigrette

Sai Oua 12.95 Northern Thai Sausage Grilled House made ground pork mixed with an aromatic spicy curry paste

Ahi Scoops GF

Pan-seared sesame crusted Ahi tuna*, cucumber, seaweed salad, crispy yam, dill, lemongrass, chili lime Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

15

14

14

Crispy Egg Rolls

Egg rolls skin wrapped glass noodle, cabbage, carrot, shitaki mushroom, taro, black pepper, and light soy sauce. Served with plum sauce

"Mieng Kum Kung" 14.95 Crispy crusted prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with Tamarind sauce

Crispy Calamari 14.95 Curry battered Monterrey squid, onion, spicy pepper, cilantro lime sauce

Larb Tuna GF

Spicy! Esan style Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, dehydrated chili served with sour mango and wonton chips

(Gluten-free option served w/romaine lettuce) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

12.95 Thai Fish Cake (Tod Man) White fish, fresh kaffir lime, red curry paste, sliced long bean, cucumber peanut relish



Choice of Tofu, Vegetable +2 Organic chicken +2 Shrimps +5

Tom Kha GF/VG 8/15 Coconut soup, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander

Tom Yum **GF** 8/15

Chiangmai Style. SPICY & Sour bone broth, mushroom, tomato, galangal, kaffir lime, lemongrass, and long coriander

Tom Zappp Beef 16

14 95

Herbal beef stewed in SPICY& Sour broth, roasted rice, mushroom, galangal, kaffir lime leaves, lemongrass, bean sprouts, broccoli and long coriander X



Papaya Salad GF

14 95 Spicy! Hand shredded, fresh chili & lime, cherry tomato, Thai long beans, peanuts Add \$2 Salted Crab OR Fermented fish Add \$5 Grilled Shrimps Add \$6 Crispy Pork Belly (Carlton Farms, OR)

Herbal Rice Salad VG

A traditional dish known as "Khao Yum" (Bangkok Style) Toasted coconut, peanuts, shredded green mango, shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, peanuts with Tamarind dressing Mix and enjoy!

Beef Salad

15.95 Snake River Farm Wagyu Beef, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables

Yum Moo Krob GF

15.95 House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables



24 Hours Beef Noodle Soup 28 95 Slow cooked bone-in Beef Short Rib, Egg noodles, veal

broth, broccoli, basil, bean sprouts, cilantro, green onion, pork rind garlic oil

Tofu Noodle Soup GF/VG 14 95

Fresh rice noodles, vegetable broth, Organic Tofu, spinach, broccoli,Zucchini, carrots, bean sprouts, cilantro and green onion

> Chicken Noodle Soup GF 15.95

Fresh rice noodles, Chinese kale, bean sprouts, cilantro, green onion, fried shallots and aromatic garlic oil

Tom Yum Noodle Soup GF 28

Assorted Seafood: salmon, calamari, shrimp, scallops. Egg noodles in SPICY & Sour broth, spinach, broccoli, bean sprouts, cilantro, green onion, peanuts, house garlic oil and crispy wontons





28

Panang Neua

35 Slow braised Bone-in-Short-Rib in a Panang curry, grilled broccolini, bell pepper, onion, fried basil & Blue Rice

*This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.

Mok Salmon GF

Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, mushroom, lemongrass, dill, shallots, spicy cilantro lime sauce & Blue Rice

Kai Sam Ros

29 Crunchy chicken in tamarind pineapple glazed, bell pepper, white onion, green onions, dried chili, cashew nuts and bonito flakes(dried fish). Served in fresh

Pineapple Fried Rice 32 Assorted Seafood (prawn, calamari, scallops, salmon) with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot and egg. Served in fresh whole pineapple

Run Juan Seafood Sizzling GF 30 Assorted Seafood; crispy salmon, calamari, shrimp, scallops, sautéed in homemade SPICY curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice (GF option no crispy salmon)

Crab Fried Rice GF 28.5 Dungeness crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in lotus leave, amazing Thai seafood sauce & Bone Broth To clean your palate

BBQ Kai Yang GF 27 Half Mary's Organic Chicken marinated in turmeric, coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad (peanuts) Esarn Classic

Hat Yai Fried Chicken 27 Southern Style. Mary's Organic Chicken thigh, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice

Crying Tiger

30

32

A Northeastern Thai Medium rare grilled Wagyu (Snake River Farm) well seasoned with spices. Served with Jaew chili dip and sticky rice

Pacific Pad Thai

Stir fried rice noodles with Seafood, Cage free egg, Bean spouts, Chive, Shallot, Peanut, Crispy wontons and Thai Seafood Sauce.

(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)



Choice of Vegetable or OTA Tofu +2 Chicken/Pork+2 Beef +3 Shrimps +5 Seafood +8 Homemade Crispy Pork Belly (Carlton farms, Oregon) +6

Our Curries are vegan based

Yellow Curry VG; potato, onion and crispy shallot 15.95



Choice of Vegetable or OTA Tofu +2 Chicken/Pork+2 Beef+3 Shrimps +5 Seafood +8 Homemade Crispy Pork Belly (Carlton farms, Oregon) +6

GF – Gluten free option available VG - Vegan option available

Thai Fried Rice GF/VG 14.5 Cage free egg, shrimp oil, onions, tomato, cilantro

Pad Ka Pow **GF/VG** 14.5 Thai basil, garlic, bell pepper, chili excellent w/ crispy pork belly & fried egg

Pad Thai VG 15.95 Fresh Thin rice noodles, cage free egg, tofu, bean sprouts, chive, shallot, peanuts

Pad See You GF/VG 15.95 Fresh Flat rice noodles, cage free egg, carrot, broccoli

Pad Kee Mow GF/VG 15.95 Spicy Flat rice noodles, bamboo shoots, bell pepper, basil, onion

Pad Eggplant GF/VG 14.95 Bell pepper, garlic, basil

Kid's Menu* Under the age of 10 8.95

Fried Chicken over Jasmine rice

Flat Rice Noodle w/ egg, broccoli and carrot

SIDE

Jasmine Blue rice	3
Peanut sauce	5
Brown rice	3.5
Sticky rice	3.5
Steamed veg	5
Crispy roti	3
Steamed noodle	5

"GodMother Sauce" 17 Let's bring a jar of spice back home!!!

เครื่องคืม BEVERAGES

Coke / Diet / 7up	3.50	
Ginger Beer	4	
Thai Tea Limeade	5	
Classic Thai Tea	5	
Homemade Soda	4	
Tamarind Shrub		
'Anchan' Limeade (blue flower)		

Fresh Whole Coconut 8

Hot Coffee Giornio, Africa / Decaffeinato Ontuoso, Brazil 5.5

ORGANIC HOT TEA

House (Herbal) 4.5 **Spicy Ginger** – cane sugar, ginger root ; promoting elixir **Fresh Mint** – calming & soothing

Jasmine Pearl Company, OR 4.5

Indian Blue MTN -- Black Jasmine Peony -- Jasmine Green Feel Better -- Chamomile Eucalyptus Sticky Rice Puerh -- Black Yunnan 'Nuomixiang' fermented tea leaves, can brew up to 4x

เบียร์ BEER

THAI LAGER, Singha	7
New! THAI IPA	8
New! LAO Jungle IPA	8
PILSNER, Buoy Astoria, OR	7
HAZY PALE ALE, Fort George Astoria, OR	7
IPA, Ecliptic Starburst PDX	7
CIDER Rotating Please Ask :) 7	

Prosecco, Jeio Italy 12/55 Fine. Lively. Fresh Nose of Citrus Fruits & Saline Sensations

Sparkling Rose, A to Z OR 12 /55 Like a Party in My Mouth. Ripe Strawberry. Raspberry. Flowers. Hint of Creaminess

Semi-Sparkling Lambrusco, Cleto ChiarliItalySemi-Sweet Red Wine. Rose Petals & Orange Peel.All Around Yumminess45

Sauvignon Blanc, Le Grand CaillouLoire Valley,France13/60Refreshing & Oh So Clean. Tropical Fruit. PerfectMineral Notes For The Menu

Dry Riesling, Pierre Sparr 'Grande Réserve' Alsace, France 12/55 Crisp. Bright. Tangy Peach Fruit. Long & Balanced Finish Bourgogne Chardonnay, Laroche Burgundy France 13/60 Elegant Fruity Notes. Lively & Balanced. Classic Burgundian Wines

Rosé, Domaine du Salvard Loire Valley, France Just Delightful. Liquid Summer. Aromatic. Strawberry. Rhubarb. Rose 14/65

Pinot Noir, A to Z OR 14/65 Absolutely Delicious. Fresh Red Fruits. Lavender. Cassis. Ripe Tannins

Zinfandel, Klinker Brick Lodi, CA 13/60 Bold. Spicy. Gorgeous Blackberry & Plum. Firm Tannins

Barbera d'Asti, Vietti Piedmont, Italy (Wine Spectator Top 100 of 2020) 13/ 60 Medium Bodied. Luscious Blackberry; Creamy, Deep and Juicy. Vanilla. Long Finish

Chinon, Domaine de Pallus MessangesLoire Valley, France13/60Small Batch Cabernet France. Medium Bodied.Silky Plum. Black Pepper. Rosemary

Cocktail Menu

Thai Disco 15 Coconut Rum, Plantation Overproof Rum, passion fruit, pineapple, orgeat, lime tiki Bitters

Meow Mule 15 Vodka, Ginger, vitamin C, cane sugar, Lemon

Under The Sea 15 Thai Chili infused Blanco Tequila, lime, cane juice, orange bitters, mermaid dust

Oopsy Daisy 15 Dewar's Scotch Whiskey, honey, ginger, lemon, Mekhong Thai Whisky mist



Sweet treats



Ruk Na Platter (2-4 people)36The ultimate chef's choice dessert selection thatwill bring you a smile

New! Thai Tea Crêpes Cake 14 House made thin layer crêpes, fresh cream, Thai tea custard

Blue Coconut Soft Serve 7 House blue coconut soft serve (butterfly pea flower) toasted coconut mixed over ice cream cup

Mango Sticky Rice (Seasonal) 12 Manila Mango. coconut sticky rice. Delicious!

Thai Vacation15Fresh coconut. sticky rice. coconut ice cream.coconut cream. peanuts and sesame

Choco Cake12Moist chocolate cake filled with rich chocolateglazed cashew

Roti-Pandan14The vanilla of Southest Asian, pandan sauce,
coconut sorbet with crispy roti

Taro Cake12Delicious crispy taro cake serve with coconutsorbet ice creamand top with condensed milk*Please indicate your allergies*

"GodMother Sauce" 17 Let's bring a jar of spice back home!!!

"Everything is thoughtfully prepared from scratch using natural ingredients. We use Mary's Organic Chicken, Snake River Farm Beef, Carlton Farms Pork, OTA Tofu and Wild Caught Pacific Northwest Seafood."

"We brought our favorite recipes and prepared them as we would back home."

Also, our beverage list focuses on small production while not all of these wineries are certified organic or Biodynamic, all of them are farming with thoughts towards the future. Cheers!

20% gratuity included for parties of 6 or more.

Maximum Three credit cards per table.

Additional card \$1.50/card. A charge of \$2/person will be added for outside desserts.

Corkage Fee: wine \$20/750ml bottle: \$3/12oz beer. \$6/750ml beere

We are not responsible for lost or stolen items. Prices are subject to change without notice.

Farmhouse Kitchen Thai Cuisine Portland, Oregon

(SOUTHEAST) 3354 SE Hawthorne Blvd Portland | OR 97214 www.faraimhousethai.com Call (503)432.8115 thai@farmhousepdx.com

(NORTHWEST) 121 NW 9th Ave Portland | OR 97209 Call (971)754-4966 thai@farmhousepdxnw.com

Shank you

Cloud9

\$18

Cotton candy cloud, lillet blanc, dolin blanc, pineapple, sparkling wine.

Inspired by the floral and fancy decorations of our sister restaurant Son&Garden https://sonandgarden.com



Juicy slow-cooked Beef Short Rib. Pan fried noodles tossed in our Godmother sauce. chili. tamarind. cumin. garlic, bell pepper. peppercorn. crispy basil



Thai chili basil stir-fried with tiger prawns, calamari, scallop, housemade crispy pork belly, fried egg over jasmine rice & Prik Nam Pla (Thai Chili Fish Sauce) \$35

CLASSIC THAI TEA

AASOA



Fresh Rolls with Peanut Sauce - Crispy Rolls - Samosa - Neua Num Tok Rolls - Papaya Salad Panang Neau Short Ribs - Hat Yai Fried Chicken with Curry Sauce - 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**

VEGETARIAN OPTION AVAILABLE

Replacements subject to restaurant's recommendations when items are unavailable