



## ก๋วยเตี๋ยว STARTERS

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

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

**Crispy Egg Rolls** 14  
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

## ต้ม SOUP

Choice of Tofu, Vegetable +1  
Organic chicken +2  
Shrimps +5

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

## ยำ SALAD

**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** 14.95  
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!

## ก๋วยเตี๋ยว NOODLE SOUP

**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

## THAI CUISINE

## WLFU SPECIAL

**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** 28  
Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, mushroom, lemongrass, dill, shallots spicy cilantro lime sauce & Blue Rice

**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  
*(Spicy!! Version Available +\$2)*

**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 breast, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice

**Volcano Cup Noodle** 29  
**SPICY!!** Juicy slow-cooked Beef Short Rib. Pan fried noodles tossed in our Godmother sauce. chili. tamarind. cumin. garlic, bell pepper. peppercorn. crispy basil

**Basil Bomb** 35  
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)

**Crispy Duck Ka Pow** 35  
House half roasted duck (Maple leaf farms, IN) red eye chili, mix vegetable, broccolini, bell pepper, crispy basil served with fried egg over our jasmine 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  
*\*Vegetarian Version(Crispy Ota Tofu)  
Available Upon Request*

**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  
*\*Vegetarian Version(Crispy Ota Tofu)  
Available Upon Request*

**Crying Tiger** 30  
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** 32  
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!)*

**แกง CURRY**

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

**Yellow Curry** VG; potato, onion and crispy shallot 15.95

*Our Curries are vegan based*

**จานครัว**  
THAI STREET FOOD

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

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

**Pad Eggplant** GF/VG 16  
Bell pepper, garlic, basil

**Kid's Menu\*** 8.95  
*Under the age of 10*

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
Bone Broth	5
Fried Egg	2.5

**\*\*Please No substitutions\*\***

**\*\*PLEASE INDICATE YOUR ALLERGIES  
NOT ALL INGREDIENTS ARE LISTED\*\***

*\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness\**

*We use Mary's Organic Chicken,  
All-Natural Pork & Beef*

GF – Gluten free option available  
VG - Vegan option available

**เครื่องดื่ม**  
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
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Hot Coffee Giornio, Africa / Decaffeinato Ontuoso, Brazil	5.5
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## ORGANIC HOT TEA

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

<i>Jasmine Pearl Company, OR</i>	4.5
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<b>Indian Blue MTN</b> -- Black	
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<b>Jasmine Peony</b> -- Jasmine Green	
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<b>Feel Better</b> -- Chamomile Eucalyptus	
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<b>Sticky Rice Puerh</b> -- Black Yunnan 'Nuomixiang'	
<i>fermented tea leaves, can brew up to 4x</i>	

**เบียร์**  
BEER

<b>THAI LAGER, Singha</b>	7
<b>New! THAI IPA</b>	8
<b>New! LAO Jungle IPA</b>	8
<b>PILSNER, Buoy Astoria, OR</b>	7
<b>HAZY PALE ALE, Fort George Astoria, OR</b>	7
<b>IPA, Ecliptic Starburst PDX</b>	7
<b>CIDER Passionfruit Guava, Incline Auburn, WA</b>	7

**ไวน์**  
WINE

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

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

<b>Semi-Sparkling Lambrusco, Cleto Chiarli Italy</b>	45
Semi-Sweet Red Wine. Rose Petals & Orange Peel. All Around Yumminess	

<b>Sauvignon Blanc, Le Grand Caillou Loire Valley, France</b>	
Refreshing & Oh So Clean. Tropical Fruit. Perfect Mineral Notes For The Menu	13/ 60

<b>Dry Riesling, Pierre Sparr 'Grande Réserve' Alsace, France</b>	
Crisp. Bright. Tangy Peach Fruit. Long & Balanced Finish	12/ 55

<b>Bourgogne Chardonnay, Laroche Burgundy France</b>	
Elegant Fruity Notes. Lively & Balanced. Classic Burgundian Wines	13/ 60

\*Please indicate your allergies\*

**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 Messanges  
Loire Valley, France 13/ 60  
Small 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) 36  
The ultimate chef's choice dessert selection that  
will bring you a smile

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

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

**Thai Vacation** 15  
Fresh coconut. sticky rice. coconut ice cream.  
coconut cream. peanuts and sesame

**Choco Cake** 12  
Moist chocolate cake filled with rich chocolate  
glazed cashew

**"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

### Food Dissatisfaction\*

We cook our food fresh to order with only the finest  
and freshest ingredients. We take great care and  
pride in all of the dishes we make. Refunds and/or  
replacement food are available upon request for  
orders in which the food is wrong, omitted and other  
similar circumstances. Refunds are not typically  
provided for food that a guest simply does not like.

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

*Thank 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>**



# ***VOLCANO***

## ***CUP NOODLES***

### **29**



***Spicy!***

**Juicy slow-cooked Beef Short Rib.**

**Pan fried noodles tossed in our**

**Godmother sauce. chili. tamarind.**

**cumin. garlic, bell pepper.**

**peppercorn. crispy basil**



# BASIL BOMB

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***



# FARMHOUSE KITCHEN

THAI CUISINE

## *Little Lao table Set*

FOR 2

**\$120**



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\*\***

**\*\*Replacements subject to restaurant's recommendations when items are unavailable\*\***

**VEGETARIAN OPTION AVAILABLE**