



# FARMHOUSE KITCHEN

THAI CUISINE

## ก๋วยเตี๋ยว STARTERS

**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** 15  
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.

**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

**Larb Tuna GF** 14  
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.*

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

## ก๋วยเตี๋ยว SOUP

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 Zapp Beef** 16  
Herbal beef stewed in SPICY & Sour broth, roasted rice, mushroom, galangal, kaffir lime leaves, lemongrass, bean sprouts, broccoli and long coriander



**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!

**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

## ยำ SALAD

## 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

**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



**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

**Crispy Branzino (Limited) 39**  
Crispy whole Branzino fish with sweet tamarind sauce, fried shallot served with mango salad, peanut, and jasmine blue rice

**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**  
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!)*

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

จากร้าน  
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

**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

**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\* 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

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

# 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
Hot Coffee Giorno, Africa / Decaffeinato Ontuoso, Brazil	5.5

## ORGANIC HOT TEA

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

<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 Rotating Please Ask :)</b>	7

# ไวน์ WINE

**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 Chiarli Italy**  
Semi-Sweet Red Wine. Rose Petals & Orange Peel. All Around Yumminess 45

**Sauvignon Blanc, Le Grand Caillou Loire Valley, France** 13/ 60  
Refreshing & Oh So Clean. Tropical Fruit. Perfect Mineral 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 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



**Cloud 9 18**  
Cotton candy cloud, lillet blanc, Colin blanc, pineapple, sparkling wine.  
*Inspired by the floral and fancy decorations of our sister restaurant, Son&Garden*



# CRISPY BRANZINO

*Limited*

Crispy whole Branzino fish with sweet tamarind sauce, fried shallot served with mango salad, peanut, and jasmine blue rice (\$39)

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.

# Little Lao Table Set

**FOR 2**  
For 2

Crispy Egg Rolls - Samosa - Neua Num Tok Rolls - Vegan Fresh Rolls - Papaya Salad  
Panang Neua Short Ribs - Hat Yai Fried Chicken - Shrimp Fried Rice  
Pad Thai Tofu with Whole Maine Lobster Drizzled with Tamarind sauce  
Fried Egg - Spicy eggplant - Roti Bread - Blue Rice

**\*\*No Substitutions for Little Lao Table Set\*\***

**\$159**



***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**







# 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>**

## Sweet treats



### **Ruk Na Platter** (2-4 people) **38**

The ultimate chef's choice dessert selection that will 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 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

### **Roti-Pandan** **14**

The vanilla of Southeast Asian, pandan sauce, coconut sorbet with crispy roti

### **Taro Cake** **12**

Delicious crispy taro cake serve with coconut sorbet ice cream and 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 \$3/person will be added for outside desserts.

Corkage Fee: wine \$30/750ml 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**

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Portland | OR 97209  
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*Thank you*

**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**