



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

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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

จากรอบ
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!!!

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



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.

CRISPY BRANZINO



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

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



LA LI SIAM

BURNSIDE RYE WHISKEY
OLD FASHIONED BITTERS
MARASCHINO CHERRIES. SUGAR \$18



BLACK PINK

*Rum. Peach Purée. Dragon Fruit.
Simple. Lime. Flashing Ice Cube.
Cotton Candy Cloud. Edible Butterfly. \$18*





All I want for Christmas is you

Seasonal! Northwest Wild Roots Vodka.

Dark Sweet Cherries

Chocolate Finish

\$14



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>

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
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

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

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
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Thank you