

OMG!



EGGPLANT

\$38

Grilled whole eggplant. Housemade crispy pork belly. Green curry paste.  
Coconut milk. Farmhouse godmother's reduction (hot-peppery-loads of herbs).  
Asian broccoli. Basil. Coconut rice & Cucumber Ajard



Live Maine Lobster with tiger prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot peanuts, and Thai seafood sauce, white onion

# Lobster

PAD THAI

\$48.95





# LITTLE LAO TABLE SET



\$179

**Add \$35 for 1 lb Whole Maine Lobster**

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

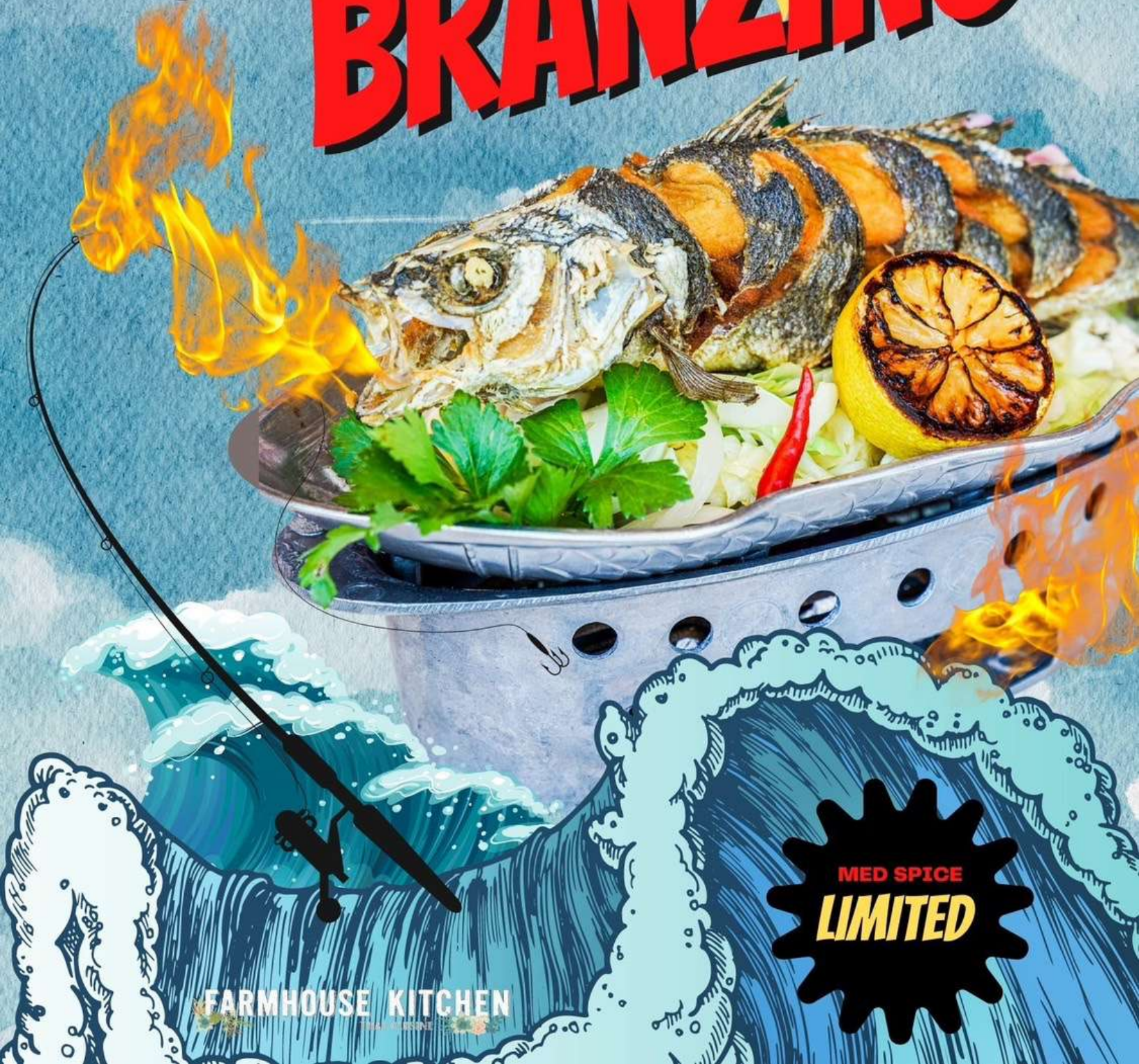
**\*\*Replacements subject to restaurant's recommendations when items are unavailable\*\***



FRIED WHOLE BRANZINO SERVED ON A HOT METAL PLATE;  
WITH VEGETABLES, CILANTRO, CRISPY SHALLOT, AND GARLIC CHILI LIME VINAIGRETTE

# CRISPY BRANZINO

\$49.95



FARMHOUSE KITCHEN

MED SPICE  
**LIMITED**



**FARMHOUSE KITCHEN**  
THAI CUISINE

# MAKE A WISH

MAGIC COCKTAIL SERVED IN ALADDIN TEA SET WITH SMOKY EFFECT.  
ENGLISH CROWN EXTRA DRY JUNIPER BERRY. BLUEBERRY. BUTTERFLY PEA. HIBISCUS.  
AUSTRIAN ELDERFLOWER. LO-FI GENTIAN. GRAPEFRUIT.

**\$19**



**EXCLUSIVELY AT  
FARMHOUSE KITCHEN**



# 24 HOURS BEEF NOODLE SOUP

**\$36.95**



**Slow cooked bone-in Beef Short Rib, Egg  
noodles, bone marrow broth broccoli,  
basil, bean sprouts, cilantro, green onion**



# Panang

## NEUA



Slow braised bone-in Short Rib served in Panang curry with grilled broccolini, bell pepper, onion, crispy basil and blue jasmine rice

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

\$46.00





# TROUBLE IN THAILAND



**\$18**

**Spicy Tamarindo. Sabe Blanco.  
Tamarind Shrub. Citrus. Agave. Fire Tincture.**



# FARMHOUSE KITCHEN

THAI CUISINE

## LUNCH TASTING MENU

Monday - Friday

**Starting at \$28 / Person**

### SOUP

#### TOM KHA SOUP

Rich and creamy coconut soup with mushroom, tomato, cabbage, galangal, kaffir, lime leaves, lemongrass, cilantro and green onion

### STARTERS

(Please choose **two**; each starters comes in one bite)

#### SAMOSA

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

#### FARMHOUSE WINGS

Crispy organic wings served with crispy basil and chili plum sauce

#### NEUA NUM TOK

Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, and cucumber. Served with cilantro lime vinaigrette

### ENTREE

(Please choose **one**)

#### PAD THAI SHRIMP +\$3 (V)

Fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts, and crispy wontons

#### THAI FRIED RICE TOFU (GS)

cage free egg, onion, tomato, green onion, cilantro

#### HAT YAI FRIED CHICKEN +\$5

Southern style fried Mary's Chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and Blue rice

#### SPICY BASIL MINCED PORK (GS)(V)

Thai basil, garlic, fresh chili, bell pepper

#### YELLOW CURRY TOFU

Potato, onion, and crispy shallot

#### SPICY EGGPLANT TOFU (GS)

Bell Pepper, garlic, basil, Thai chilli

#### PAD THAI TOFU

thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts

#### PAD SEE YOU BEEF +\$3 (GS)(V)

Flat rice noodles, cage free egg, carrot, Asian broccoli



# Volcano

## CUPS NOODLES



**\$32.95**

Spicy Noodles stir fried with our house made god-mother sauce served with braised short rib, bell peppers and peppercorn



# HAT YAI

FARMHOUSE KITCHEN  
THAI CUISINE



**\$32.95**

*Southern style, fried Mary's  
Chicken, turmeric & herbs, fried  
shallots cucumber pickles,  
potato yellow dipping curry,  
roti bread and Blue rice*

# FRIED CHICKEN



# FARMHOUSE KITCHEN

## THAI CUISINE

### starters

#### Samosa (v) \$14.95

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

#### Crispy Egg Rolls (v) \$14.95

Crispy Eggs rolls in glass noodles, carrot, black mushroom, black pepper and cabbage. Served with chilli peanut sauce

#### Farmhouse Wings \$16.95

Crispy organic wings served with crispy basil and chili plum sauce

#### Neua Num Tok Rolls \$20.00

Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, and cucumber. Served with cilantro lime vinaigrette

#### "Mieng Kum Kung" \$16.95

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

#### Crispy Calamari \$19.95

Curry battered Monterrey squid in spicy pepper served with cilantro lime dipping

#### Ahi Scoops (gf) \$18.95

Pan-seared sesame crusted Ahi tuna\*, cucumber, seaweed salad dill, lemongrass, SPICY chilli lime

\*Consuming raw or undercooked seafood may increase your risk of food-borne illness

#### Larb Tuna (gf) \$19.95

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

\*Consuming raw or undercooked seafood may increase your risk of food-borne illness

### noodle soup

#### Tofu Noodle Soup (gf)(v) \$17.95

Fresh rice noodles, veggie broth, soft organic tofu, mix veggies, bean sprouts, cilantro and green onion

#### Chicken Noodle Soup (gf) \$18.95

Organic chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried shallots.

### salads

#### Papaya Salad (gf) \$16.95

SPICY! Hand shredded green papaya, cherry tomato, Thai long beans, garlic, fish sauce, bird eye chilli, and peanuts.

Salted Crab +2 Fermented Fish +2 Grill Prawns +8

#### Larb (gf) \$17.95

SPICY! Salad with cucumber, dill, shallot, green onion, cilantro and roasted rice served with fresh Asian herbs

Mince pork+3 Wagyu Beef+8 Prawn +8

### soup

\*protein of your choice:

Veg/ Tofu Organic Chicken +3 Prawns +8 Seafood +12

#### Tom Kha Soup (gf) \$12.95 / \$18.95

Rich and creamy coconut soup with mushroom, tomato, cabbage, galangal, kaffir, lime leaves, lemongrass, white onions, cilantro and green onion

### specials

#### Basil Bomb \$36.95

SPICY! Thai chilli basil stir fried with tiger prawn, calamari, scallop, homemade crispy pork belly, minced pork, PEI Mussels, clams and fried egg over blue jasmine rice with "Prik Nam Pla". Let's Bomb!

#### 24 Hours Beef Noodle Soup \$36.95

Slow-cooked bone-in Beef Short Rib, egg noodles, veal broth, asian broccoli, basil, bean sprouts, cilantro, and green onion

#### Run Juan Seafood Sizzling \$38.95

Assorted Seafood sautéed in homemade SPICY curry paste, basil, white onion, bell pepper & jalapeños. Served with blue jasmine rice

#### Crab Fried Rice (gf) \$36.95

Jumbo lump crab meat, double eggs, white onion, tomato, and cilantro. Served in lotus leaves with bone broth

**\*\*SPICY!! CRAB FRIED RICE BOMB +3 NO RETURNS**

#### Volcano Cup \$33.95

SPICY! Noodle stir fried with our house God-mother sauce served with braised short-ribs, bell peppers and peppercorns, white onions, thai eggplants

#### Live Lobster Pad Thai \$48.95

Live Maine Lobster with tiger prawns, thin rice noodles, cage free egg, bean sprouts, chive, shallot peanuts, and Thai seafood sauce, white onion

#### Hat Yai Fried Chicken \$32.95

Southern-style fried Mary's Organic Chicken Thigh, turmeric & herbs, fried shallots, cucumber salad. Served with yellow curry dipping, roti & blue jasmine rice

#### Panang Neua \$46.00

Slow braised bone-in Short Rib served in Panang curry with grilled broccolini, bell pepper, white onion, crispy basil and blue jasmine rice

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

#### Crispy Branzino \$49.95

Fried Whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot and garlic chilli lime vinigrate, white onions

#### Pineapple Fried Rice (gf) \$39.95

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

#### "Seau Rhong Haii" \$42.95

Grilled Snake River Farm Wagyu Flank Steak, grilled broccolini, house tamarind & roasted rice sauce. Served with sticky rice

#### Kang Kua Prawns(gf) \$32.95

One of a kind Southern curry made with. SPICY!! Fresh red turmeric, roots sprinkles with kaffir lime leaves & young coconut meat. Served with garden vegetables and blue rice

#### Tsunami Lobster \$62.00

Live Maine Lobster with prawns, scallops, PEI mussels, Manila Clams, and Calamari cooked in Yellow Curry paste and spices. Served with Tumeric Rice.

(v) - **vegan option**

(gf) - **gluten free option**

**Please Indicate your dietary restriction**

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness***

***We use Mary's Organic Chicken, All-Natural Pork & Beef***  
**\*\*NO RETURN ON CUSTOMIZED AND/OR SPICY DISHES**

Farmhouse Kitchen Thai Cuisine LA  
5560 W Adams Blvd  
<https://farmhousethai.com/>  
+1 323 592 3999  
[@thai farmhouse](mailto:info@thai farmhouse.com)



protein choice

Choice of Veg/ Tofu    Organic Chicken/ Pork/Mince Pork +3  
Wagyu Beef +8    Prawns +8    Crispy Pork Belly +8  
Combination Seafood +12

thai street food

\*protein of your choice

<b>Yellow Curry (v)</b>	<b>\$ 18.95</b>
Potato, white onion, carrot and crispy shallots	
<b>Red Curry</b>	<b>\$ 17.95</b>
Bell pepper, bamboo shoot and basil	
<b>Green Curry</b>	<b>\$ 18.95</b>
Bell pepper, eggplant, bamboo shoot and basil	
<b>Thai Fried Rice (gf)(v)</b>	<b>\$ 17.95</b>
Cage free egg, white onion, green onion, tomato, cilantro	
<b>Pad Thai</b>	<b>\$ 17.95</b>
Thin rice noodles, cage free egg, tamarind, bean sprouts, white onions, crispy shallots, chives, <u>peanuts</u>	
<b>Pad See You (v)</b>	<b>\$ 17.95</b>
Flat rice noodles, cage free egg, carrot, Asian broccoli	
<b>Pad Kee Mow (v)</b>	<b>\$ 17.95</b>
<b>SPICY!</b> Flat rice noodles, garlic, bamboo shoots, bell pepper, tomato, white onion, Thai basil	
<b>Pad Asian Broccoli (v)</b>	<b>\$ 17.95</b>
Spicy XO sauce, garlic (Recommend with Crispy Pork Belly)	
<b>Pad Spicy Eggplant (v)</b>	<b>\$ 17.95</b>
Bell pepper, garlic, Thai basil	

kids *For kids under 8 years old only*

<b>Fried Chicken</b>	<b>\$ 11.00</b>
Over Jasmine rice	
<b>Rice Noodles</b>	<b>\$ 11.00</b>
Cage free egg with asian broccoli and carrots	

dessert

<b>Thai Vacation (gf)</b>	<b>\$ 14.50</b>
Warm coconut sticky rice and Ice cream, served in half young coconut and sprinkled with <u>peanuts</u>	
<b>Mango Sticky Rice (Seasonal)</b>	<b>\$ 13.50</b>
Creamy and sweet sticky rice served with seasonal fresh mango	
<b>Coconut Granita (v)(gf)</b>	<b>\$ 14.50</b>
Young coconut juice crush ice with fresh coconut meat	
<b>Croissant bread Pudding</b>	<b>\$ 16.50</b>
Just amazing! Croissant Bread Pudding served with caramel sauce and homemade cashew nut candy	
<b>Choco Cake</b>	<b>\$ 14.50</b>
Moist & Rich Chocolate Cake served with vanilla ice cream	
<b>Mom's Fried Bananas</b>	<b>\$ 14.00</b>
Plantain banana fritters are everything! Served with vanilla ice-cream and warm coconut sticky rice	
<b>"Ruk Na Platter"</b>	<b>\$ 36.50</b>
Fun, Festive, Instagram worthy! Chef's Choice Dessert	

sides

<b>blue jasmine rice</b>	<b>\$ 3.95</b>	<b>peanut sauce</b>	<b>\$ 7.00</b>
<b>brown rice</b>	<b>\$ 5.00</b>	<b>steamed veggie</b>	<b>\$ 6.00</b>
<b>sticky rice</b>	<b>\$ 4.25</b>	<b>bone broth</b>	<b>\$ 6.00</b>
<b>Roti</b>	<b>\$ 3.00</b>	<b>crispy pork belly</b>	<b>\$ 12.00</b>

beverage

<b>Anchan Limeade</b>	<b>\$ 5.50</b>
Thai Style cane limeade soda. High in antioxidants	
<b>Thai Tea Limeade</b>	<b>\$ 5.95</b>
Tart & sweet	
<b>Classic Thai Tea</b>	<b>\$ 5.95</b>
Creamy & Sweet. Shaved Ice	
<b>Fresh Young Coconut</b>	<b>\$ 7.50</b>
<b>Saratoga Sparkling Water</b>	<b>\$ 9.00</b>
330 ml / 11.15 oz	
<b>Saratoga Mineral Water</b>	<b>\$ 9.00</b>
330 ml / 11.15 oz	
<b>East Imperial Dry Thai Ginger</b>	<b>\$ 5.00</b>
<b>Mexican Coke 12oz</b>	<b>\$ 5.00</b>
<b>Blooming Flower</b>	<b>\$ 7.00</b>
jasmine, Green, calendula (can steep up to 3 times)	

organic hot tea **\$ 5.00**

<b>Sencha Green Tea</b>
Toasty, sencha green and roasted brown rice
<b>Lemon Grass Ginger</b>
Lemony, tart and crisp
<b>Dragon Pearl Jasmine</b>
Delicate sweetness, floral and caffeine free

20% gratuity included for parties of 6 or more.  
3 Credit Cards Max/Table OR additional charges may apply.  
*Prices are subject to change without notice.*  
Corkage fee: \$35/bottle first two (750ML). Third bottle onwards \$45/bottle (750ML).  
Carry-in dessert fee: \$2.5/person  
90 minutes per seating as a courtesy to later reservations.

@thaifarmhouse  
#thaifarmhouse



# THAICHELADA

SUMMARY OF GREAT FOOD + DRINK

FOR TWO

\$35

ENJOY OUR SPICILICIOUS COCKTAILS MADE WITH SINGHA BEER, TABASCO, TAMARIND, TOMATO, PINEAPPLE CHASED WITH CRISPY CHICKEN, PORK BELLY, AND PRAWNS.





# beer

## CANS

**SINGHA THAI LAGER** 8

## DRAFT BEERS

**BOOMTOWN NOSE JOB IPA** 8

**THE BRUERY MISCHIEF, HOPPY BELGIAN ALE** 8

**TRUSTWORTHY BREWING CO. 'GIGIL' RICE PILSNER BEER** 8

**ALMANAC LOUD! HAZY DIPA** 9

## CIDERS

**STEM CIDERS CHILE GUAVA** 8

**STEM CIDERS HIBISCUS** 8

# wine

**MIONETTO PROSECCO TREVISO BRUT DOC, ITALY**

PLAYFUL & SASSY. GOLDEN APPLE. HONEY. WHITE PEA

14/62

**POMMERY POP PINK CHAMPAGNE, FRANCE**

FESTIVE LITTLE PINK BOTTLE. DELICIOUS BERRY. MADE FOR TRENDY PEOPLE

30/187ML

**JNSO ROSÉ CRU, FINEST CA**

"JE NE SAIS QUOI" IMPOSSIBLE TO RESIST. COLLECTIBLE ROSE STOPPER DESIGNED BOTTLE. TASTE LIKE SUMMER IN A GLASS. PERFECT FOR CELEBRATION YASSS!!

15/68

**TOHU SAUVIGNON BLANC, NEW ZEALAND**

INDIGENOUS NZ OWNED. SO FRESH & SO CLEAN. TROPICAL ISLAND. GREEN PEPPE

14/62

**ZLATAN POŠIP, HVAR-CROATIA**

ORGANIC, INDIGENOUS GRAPES. SUPER INTERESTING AND SCRUMPTIOUS. RICH TEXTURE, SKIN CONTACT WINE. APRICOT. PINEAPPLE. FUNKY SEA BREEZE. ALMOND BUTTER. LONG FINISH

15/68

**CHERRY HOUSE "WHITE BLEND", PASO ROBLES**

95PT. CLAIRETTE & GRENACHE BLANC BLEND. JUST GORGEOUS. LUSCIOUS LEMON BLOSSOMS, PEACHES, AND CHAMOMILE. A TOUCH OF FENNEL. FIRM AND VERY PERSISTENCE. GOOD ALTERNATIVE TO CHARDONNAY

17/78

**COLLINE AUX FOSSILES CHARDONNAY, FRANCE**

PERFECT CHARDONNAY. CHABLIS MINERALITY + NAPA STRUCTURE & INTENSITY. STONE FRUITS. HONEYSUCKLE. WHITE FLOWER

15/68

**TALBOTT "KALI HART" PINOT NOIR, MONTERREY CA**

LUXURY & SILKY. ULTRA COOL CLIMATE FRESHNESS. CRUNCHY BING CHERRY. RED FRUITS. FLOWERS. NUTMEG. TOASTED VANILLA. LONG FINISH

15/68

**THYMIPOULOS XINOMAVRO YOUNG VINES, NAOUSSA GREECE**

ELEGANT. PLENTY OF CHARACTER. RED & DARK FRUITS, EARTHY SPICE, MINERAL, AND A TOUCH OF FLOWERING HERB. VERY FOOD FRIENDLY. ALTERNATIVE TO BAROLO OR BORDEAUX

14/62

**CHERRY HOUSE "RED BLEND", PASO ROBLES**

RHONE-STYLE BLEND. AROMATIC, JUICY AND ENERGETIC. BLACK CHERRY, PLUM, STRAWBERRY JAM, AND SAFFRON. SMOKE & CHINESE FIVE SPICE

17/78

**BOOMTOWN CABERNET SAUVIGNON, WASHINGTON**

THE WINE OF KING & THE KING OF WINE. REFINED YET RUGGED. JUICY & FUN. DARK BERRIES. LAVENDER. FINE TANNIN.

16/72





# mix



## KING OF SPICE

"CHEF'S KASEM AT FOOD NETWORK SHOW". SPICY!!! NOT FOR THE FAINTED HEART SABLE BLANCO INFUSED THAI CHILI. LIME. AGAVE. PRIK NAM PLA

16

## MEOW MULE

SABLE VODKA. SPICY GINGER. LIME. CO2. SERVED IN KITTY MUG

18

## PAPER PLANE

HAN CITRUS SAKE INFUSED BUTTERFLY PEA FLOWER. YUZU SAKE. ROSE HIPS JASMINE. EARL GREY TEA

17

## HELLO GORGEOUS

SAKE RUM. GUAVA PUREE. JASMINE. EARL GREAT TEA. PAYCHAUDS BITTERS

17

## THAI STAR WARS

TROPICAL TIKI VIBE MEETS HOLLYWOOD. SAKE GOLD RUM. LIME. ORGEAT JAMAICAN

18

## ONE NIGHT IN THAILAND

NEGRONI LOVER. SAKE INFUSED JUNIPER BERRY. CARPANO ANTICA SWEET VERMOUTH. GRASSOTI APPERITIF. AROMATIC BITTERS. ORANGE ROSEMARY

18

## LOD CHONG

BOTANICAL PINA COLADA. SAKE RUM. HOMEMADE AROMATIC PANDAN CORDIAL. COCONUT CREAM. LIME

17

## LIKE A VIRGIN

INSPIRED BY LOVER OF MARTINI. CLEAN AND PLEASING. SABLE SAKE-RUM. SAKE COCONUT. TRIPLE SEC. DROP OF HOUSE CHILI OIL

17

## MAKE A WISH

ENGLISH CROWN EXTRA DRY JUNIPER BERRY. BLUEBERRY .BUTTERFLY PEA,HIBISCUS. AUSTRIAN ELDERFLOWER.LO-FI GENTIAN. GRAPEFRUIT. AROMATIC BITTER SERVING IN ALADIN MAGIC LAMP WITH LEMON TARD

19

## MR & MRS

FEATURES OUR BEAUTIFUL MR. & MRS DRINK WITH "MAKE A WISH" AND :ONE NIGHT IN THAILAND". PERFECT FOR A DATE NIGHT.

30

## NON - ALCOHOLIC COCKTAILS

### ST. AGRESTIS NON-ALCOHOLIC PHONY NEGRONI

NON-ALCOHOL NEGRONI WITH NUANCED JUNIPER, CITRUS, AND FLORAL NOTES

12

### KING OF SPICE MOCKTAIL

"CHEF'S KASEM AT FOOD NETWORK SHOW". SPICY!!! NOT FOR THE FAINTED HEART CLEANCO CLEAN TEQUILA ALTERNATIVE INFUSED THAI CHILI. LIME. AGAVE. PRIK NAM PLA

16

### HELLO GORGEOUS MOCKTAIL

CLEANCO CLEAN RUM ALTERNATIVE. GUAVA PUREE. JASMINE. EARL GREAT TEA. PAYCHAUDS BITTERS

17



FARMHOUSE KITCHEN  
THAI CUISINE

**\$49**  
LIMITED

# SINGLE AND READY TO FLAMINGO

Family Style Punch Bowl. Brut. Sato Unfiltered Wine.  
Sabe Blanco. Passion Fruit. Lychee.  
Umami Chili Salt