

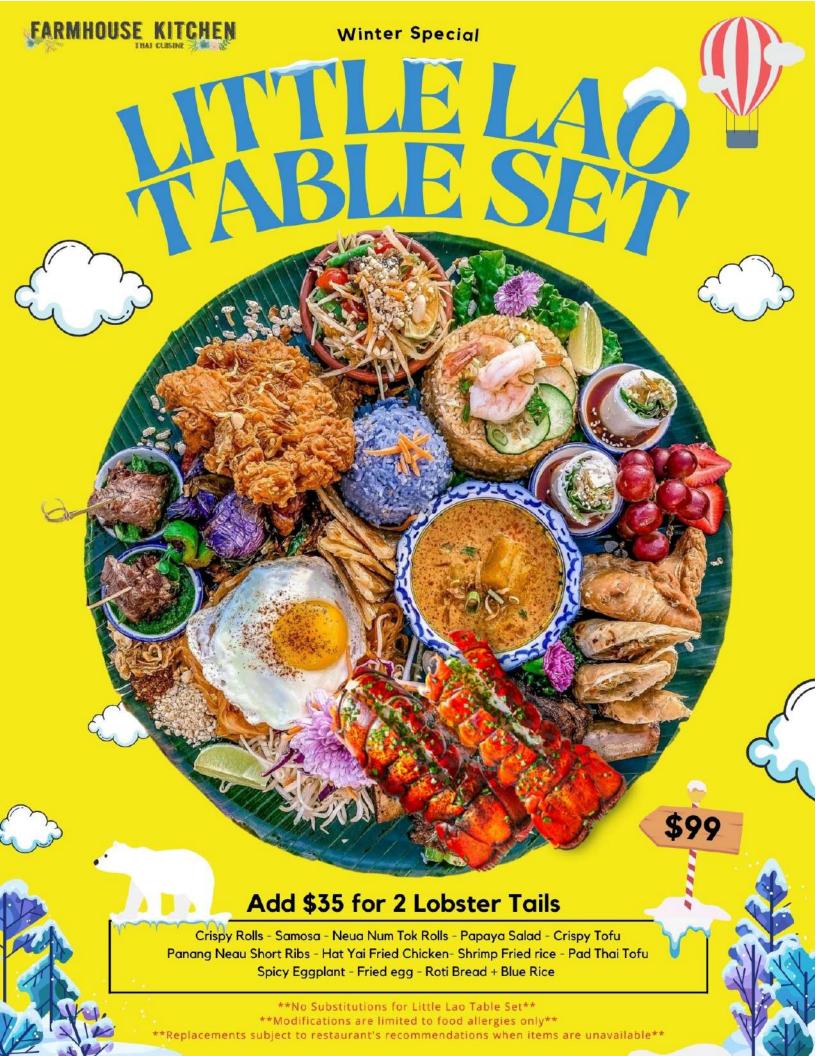
**WELCOME TO FARMHOUSE KITCHEN THAI CUISINE!** 

WE ARE THRILLED TO PRESENT YOU
SEVERAL OF OUR BEST-KNOWN DELICIOUS
SPICY E-SARN STYLE THAI DISHES

YOUR SERVER MIGHT ASK YOU SEVERAL TIMES
BEFORE TAKING YOUR ORDER TO MAKE SURE
THAT YOU WILL BE ABLE TO ENJOY THE SPICY DISHES

THEREFORE, PLEASE BE MINDFUL WHEN ORDERING SPICY DISHES AS THERE ARE NO RETURN ON SPICY DISHES AND CUSTOMIZED SPICY DISHES

**STAY SPICY!** 

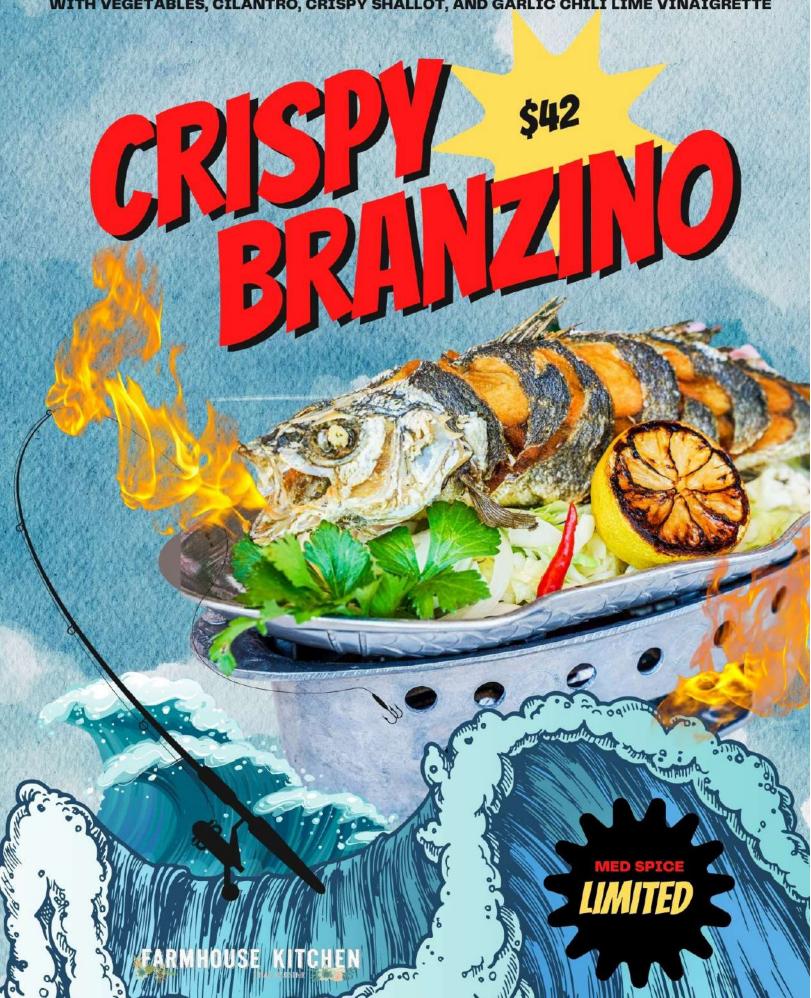




CHIANGMAI STYLE, SPICY & TANGY BROTH, PORK, RED COTTON FLOWERS, BLOOD JELLY, TOMATO, PORK CRACKING, AND COMPANION VEGETABLES



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





# Onlyfans

Premium Subscription

\$ 19

naughty negroni. thai butterfly pea gin. italicus bergamot lavender. vermouth bianco



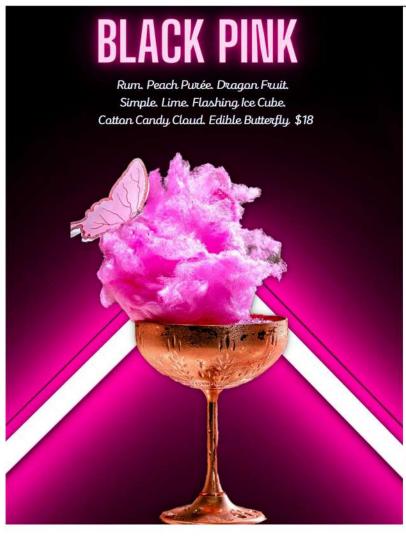
FARMHOUSE KITCHEN

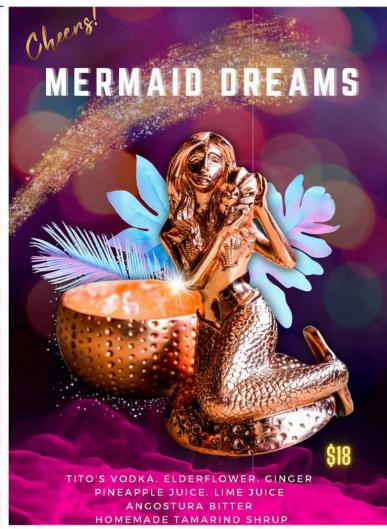
# SPECIAL COCKYA/ OD ONG YOUR NEW FAVOURITE GET READY FOR A **BOTANICAL PINA COLADA. COCONUT RUM.** HOMEMADE AROMATIC PANDAN CORDIAL. **COCONUT CREAM. LIME** \$17

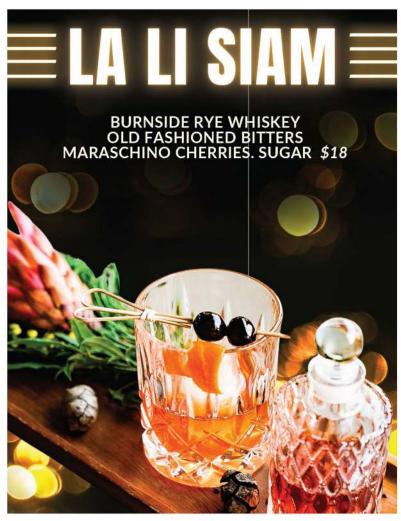




**FARMHOUSE KITCHEN** 









# FARMHOUSE KITCHEN THAI CUISINE









# COCKTAILS

#### THAI DISCO

16

Coconut Rum, Plantation Overproof Rum, Passion Fruit, Pineapple, Orgeat, Lime Tiki Bitters

#### **MEOW MULE**

16

Vodka, Ginger, Vitamin C, Cane Sugar, Lemon

#### UNDER THE SEA

16

Thai Chili Infused Blanco Tequila, lime, Cane Juice, Orange Bitters, Mermaid Dust

#### OOPSY DAISY

16

Dewar's Scotch Whiskey, Honey, Ginger, Lemon, Mekhong Thai Whisky Mist

#### CLOUD 9

18

Cotton Candy Cloud, Lillet Blanc, Colin Blanc, Pineapple, Sparkling Wine

#### **BLACK PINK**

18

Rum. Peach Purée. Dragon Fruit, Simple, Lime, Flashing Ice Cube, Cotton Candy Cloud, Edible Butterfly

#### MERMAID DREAMS 18

Tito's Vodka. Elderflower, Ginger Pineapple Juice, Lime Juice, Angostura Bitter, Homemade Tamarind Shrub

## **MAYURA**

18

Tito's vodka, Crater Lake Infused Chili Vodka, Pineapple Juice, Lemongrass Syrup, Fresh Thai Basil leaf. Serve in handmade ELEGANT COPPER PEACOCK LIMITED EDITION (Credit card is required)

#### LA LI SIAM

18

Burnside Rye Whiskey Old-Fashioned Bitters Maraschino. Cherries. Sugar





### **BUBBLES**

PROSECCO, JEIO ITALY 13 / 60
Fine. Lively. Fresh Nose of Citrus Fruits & Saline Sensations

PORTLANDIA SPARKLING ROSE, WILLAMETTE VALLEY, OREGON 14 / 65
Enticing notes of strawberry rhubarb crumble,
refreshing lemon zest & balanced finish

# ORGANIC HOT TEA 5

**SPICY GINGER** cane sugar, ginger root; promoting elixir

'Anchan' Limeade (blue flower)

FRESH WHOLE YOUNG COCONUT

**DECAFFEINATO ONTUOSO, BRAZIL** 

HOT COFFEE GIORNIO, AFRICA

#### JASMINE PEARL COMPANY, OR

INDIAN BLUE MTN Black

JASMINE PEONY Jasmine Green

FEEL BETTER Chamomile Eucalyptus

STICKY RICE PUERH

Black Yunnan 'Nuomixing'

fermented tea leaves can brew up to 4x

## **BEERS**

SINGHA IHAI LAGER	
HAZY PALE ALE, FORT GEORGE ASTORIA, OR	7.5
IPA, ECLIPTIC STARBURST, PDX	7
CIDER	7

WHITE

SAUVIGNON BLANC, LE GRAND CAILLOU, LOIRE VALLEY, FRANCE 14 / 65
Like a Party in My Mouth. Ripe Strawberry. Raspberry. Flowers.
Hint of Creaminess

DRY RIESLING, PIERRE SPARR 'GRANDE RÉSERVE' ALSACE, FRANCE 13 / 60 Crisp. Bright. Tangy Peach Fruit. Long & Balanced Finish

LA CHEVALIERE 2021 CHARDONNAY 14 / 65

Fresh and Elegant White Fruit Flavours and Delicious Acidity

# ROSÉ

ROSÉ, CHATEAU MIRAVAL STUDIO FRANCE 14 / 65 Just Delightful. Liquid Summer. Aromatic. Strawberry. Green Apple. Lime. Raspberry. long rich finish



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

CHINON, CABERNET FRANC, MARC BRE'DIF, FRANCE 2020 13 / 60

This bright ruby red wine has intense. refined and fruity aromas with cherry, strawberry, and spicy notes. There is a fresh and aromatic finish









**NULCIU** STARTERS

Samosa (Vegan)

14

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

**Crispy Egg Rolls** 

14

Egg rolls skin wrapped glass noodles, carrot, shiitake mushroom, black pepper, light soy sauce, served with chili peanut sauce

Neua Num Tok Rolls

18

Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

"Mieng Kum Kung"

14

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

**Kobe Beef Jerky** 

16

House marinated Wagyu Beef, coriander, Jaew chili dipping sauce

Crispy Calamari

14

Curry battered squid, spicy pepper, cilantro lime vinaigrette

**Farmhouse Wings** 

14

Crispy organic wings, fish sauce, garlic, tamarind pineapple glazed



Choice of Tofu/ Veg Organic Chicken +2 Prawns +5 Combination Seafood +10

Tom Yum (Limited) Available in hot pot size only\*

18

Chef's winter special **Spicy** and sour soup bone broth, assorted vegetables, cabbage, mushroom, tomato, galangal, kaffir lime, onion, lemongrass and long coriander

Tom Kha (GS)

9 / 18

Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass, and long coriander



Papaya Salad (GS)

16

SPICY!! Hand shredded green papaya, garlic, fresh chili, Cherry tomato, Thai long beans. (peanuts)

Salted Crab or Fermented fish +2 Grilled Tiger prawns or Crispy Pork Belly +6

**Herbal Rice Salad** 

16

Bangkok style. Toasted coconut, peanuts, crispy shallots, lemongrass, sliced long beans, chili, kaffir lime, bell, sesame, with tamarind dressing. Mix and enjoy!

Yum Moo Krob (GS)

17.95

**SPICY!!** House crispy pork belly, mint, shallots, green onion, cilantro. Served with garden vegetables

Beef Salad 17.95

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



# SPECIAL

#### Panang Neua 39

Slow braised bone in Short Rib in a Panang curry,
Grilled broccolini, bell pepper, onion, and 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 (GS) 30

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 (GS Option Available) 35

Assorted Seafood; white fish, calamari, shrimps, scallops. Manila clams, PEI Mussels, Sautéed in Homemade SPICY!! curry paste, basil, onion, bell pepper, krachai, peppercorn, kaffir lime leaf, and Thai eggplant.

Served with blue flower rice

#### Volcano Cup Noodle 28

SPICY!! Noodles stir-fried with our house made Godmother sauce Served with braised short ribs bone, bell peppers, onion, krachai, kaffir lime, and peppercorns

#### Crab Fried Rice (GS) 28

Jumbo lump crab meat, double eggs, twice cooked rice shrimp paste onion, tomato, cilantro, wrapped in lotus leave Served with bone broth. Add \$2 for SPICY version

#### Crying Tiger 28

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

#### Crispy Duck Ka Pow (GS) 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

#### Crispy Branzino \*\*\*Limited 42

Fried whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot, and garlic chili lime vinaigrette.

And jasmine blue rice

#### Pineapple Fried Rice (GS Option Available) 35

Assorted Seafood (prawn, calamari, scallops, crispy with fish, mussels, and clams) with fresh pineapple, cashew nuts, onion, tomato, raisin, scallion, garlic, carrot, and egg. Served in fresh whole pineapple

#### Hat Yai Fried Chicken 28

Thai Southern style. Mary's Organic Chicken thigh, turmeric & herbs, Fried shallots, roti bread, potato yellow curry for dipping. Blue rice

#### Basil Bomb (GS) 35

Thai chili basil stir-fried with tiger prawn, calamari, scallop, Manila clams, PEI Mussels, salmon, minced pork, homemade crispy pork belly, fried egg over jasmine rice, Prik Nam Pla (Thai Chili Fish Sauce)

#### Lobster Tail Pad Thai 39

Lobster tail with prawns, fresh thin rice noodles, cage free egg, bean sprouts, chive, shallot, Peanuts, crispy wontons, and Thai seafood sauce (Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

**GS – GLUTEN SENSITIVE** 



Tofu Noodle Soup (GS)

16

Fresh rice noodles, vegetable broth, organic tofu, broccoli, Zucchini, carrots, bean sprouts, cabbage, cilantro, and green onion

Chicken Noodle Soup (GS)

16

Organic chicken, small noodles, bean sprouts, cilantro, green onion, fried shallots, and house pork fat garlic oil

24 Hours Beef Noodle Soup

30

Slow cooked bone-in beef short rib, egg noodles, bone marrow broth, Broccoli, Thai basil, bean sprouts, cilantro, onion & chicharron garlic oil



bell pepper, garlic, basil

Choice of Veg/ Tofu
Chicken/ Pork +2 Wagyu Beef +5 Prawns +5
House Crispy Pork Belly +6 Combination Seafood +10
Add Fried Egg +3

Thai Fried Rice (GS/VG) Cage free egg, onion, tomato, green onion, cilantro	15
Pad Ka Pow (GS Option Available) Thai basil, garlic, fresh chili, bell pepper	15
Pad Thai Thin rice noodles, fried tofu, cage free egg, bean sprouts, chive, shallot, peanuts	15
Pad See You (GS Option Available) Flat rice noodles, cage free egg, carrot, broccoli	15
Pad Kee Mow (GS Option Available) SPICY!! Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato	15
Pad Chinese Broccoli (GS/VG) House XO sauce	15
Pad Eggplant (GS Option Available)	15

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.

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

\*\*In order to prepare your food in timely manner, No substitutions please\*\*

Please let us know about your dietary restrictions/ allergies prior to ordering

LINI

Choice of: Veg/ Tofu Organic Chicken/ Pork +2
Wagyu Beef +5 House Crispy Pork Belly +6
Prawns +5 Combination Seafood +10

\*Recommended ordering with side of Rice \$3.50 OR Crispy Roti Bread \$4

Our Curries are vegan based

Yellow Curry 15.95

Potato, onion, and crispy shallot

Green Curry 15.95

SPICY! Eggplant, bell pepper, bamboo, basil

#### **SIDE**

Inomine Diversies	3.5	Dana Broth	5
Jasmine Blue rice	ა.ე	Bone Broth	Э
White rice	3.5	Crispy roti	4
Brown rice	3.5	Cucumber salad	7
Sticky rice	4	Steamed veg	5
Steamed noodle.	5	Fried eaa	3

Kid's Menu 10

Under the age of 10

Fried Chicken over white rice Flat Rice Noodle w/ egg and Asian broccoli











# SWEET

# Choco Cake

16

Moist chocolate cake filled with rich chocolate glazed cashew and housemade coconut ice cream

## Thai Vacation

16

Fresh coconut. sticky rice. vanilla ice cream. coconut cream. peanuts and sesame

# Farmhouse Croissani Bread Pudding

16

All-time favorite dessert only at Farmhouse Kitchen Serve with housemade coconut ice cream

# Mango Sticky Rice (Seasonal)

12

Manila Mango. coconut sticky rice. Delicious!

# Ruk Na Plaiier (2-4 people)

40

The ultimate chef's choice dessert selection that will bring you a smile

#THAIFARMHOUSE.COM