

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!



FARMHOUSE KITCHEN

HOLIDAA TOUCH BEL

STARTING AT \$25/PERSON

AVAILABLE MON-FRI BEFORE 2PM

SOUP

TOM KHA (GF/VG)

Coconut soup, mix vegetables, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander



PLEASE CHOOSE TWO

NEUA NUM TOK ROLL +2

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

SAMOSA (VG)

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

MIENG KUM KUNG +1.5

Crispy crusted prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with Tamarind sauce

CRISPY EGG ROLL (VG)

Egg rolls skin wrapped glass noodle, cabbage, carrot, shitaki mushroom, taro, black pepper, and light soy sauce. Served with chili peanut sauce

ENTRÉE

PLEASE CHOOSE ONE

PAD KA POW MOO SUB (GF)

Spicy Thai basil with minced porkl, garlic, bell pepper, chili served over blue rice

THAI FRIED RICE TOFU (GF/VG)

Cage free egg, shrimp oil, onions, tomato, cilantro

HAT YAI FRIED CHICKEN +5

Southern Style. Mary's Organic Chicken thigh turmeric & herbs, fried shallots, yellow curry for dipping, served with roti bread & blue rice

PAD THAI SHRIMP +3

Fresh Thin rice noodles, cage free egg, tofu, bean sprouts, chive, shallot, *peanuts*

YELLOW CURRY TOFU (VG)

Potato, onion and crispy shallot (Our Curries are vegan based)

PAD KEE MAO TOFU (GF/VG)

Spicy Flat rice noodles, bamboo shoots, bell pepper, basil, onion

PANANG NEUA +12.95

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

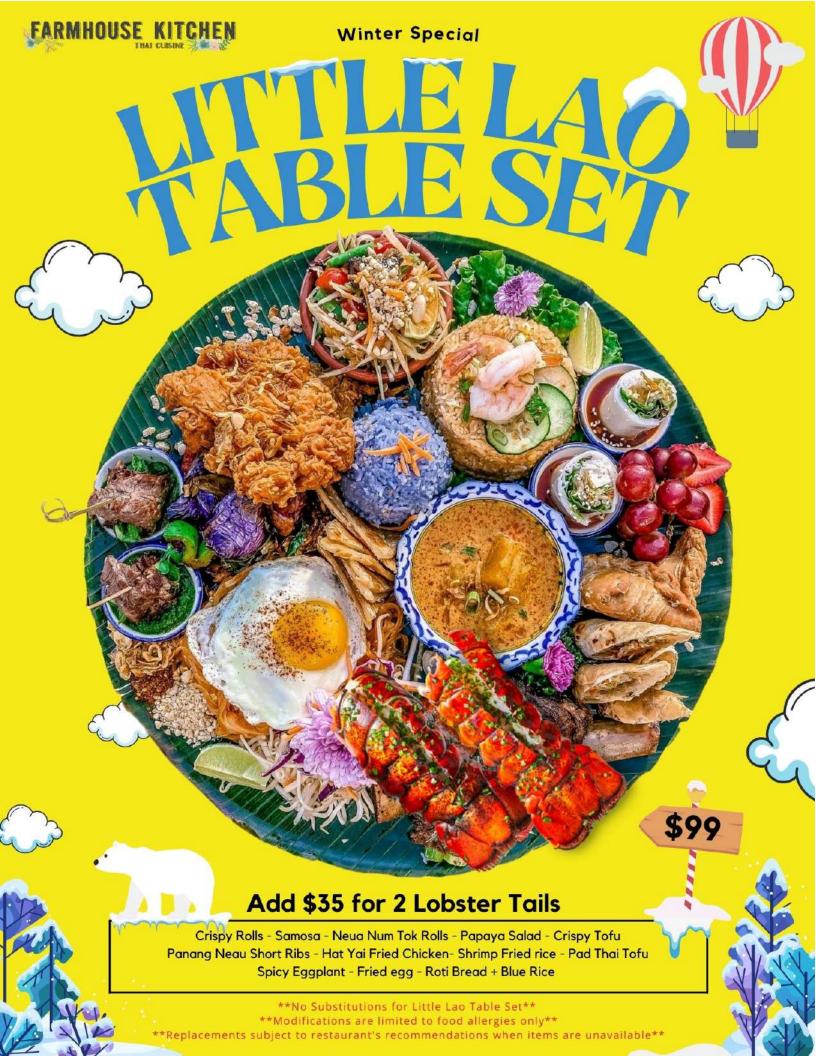


VG - Vegan option available,

GF - Gluten free option available

PLEASE NO SUBSTITUTIONS

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

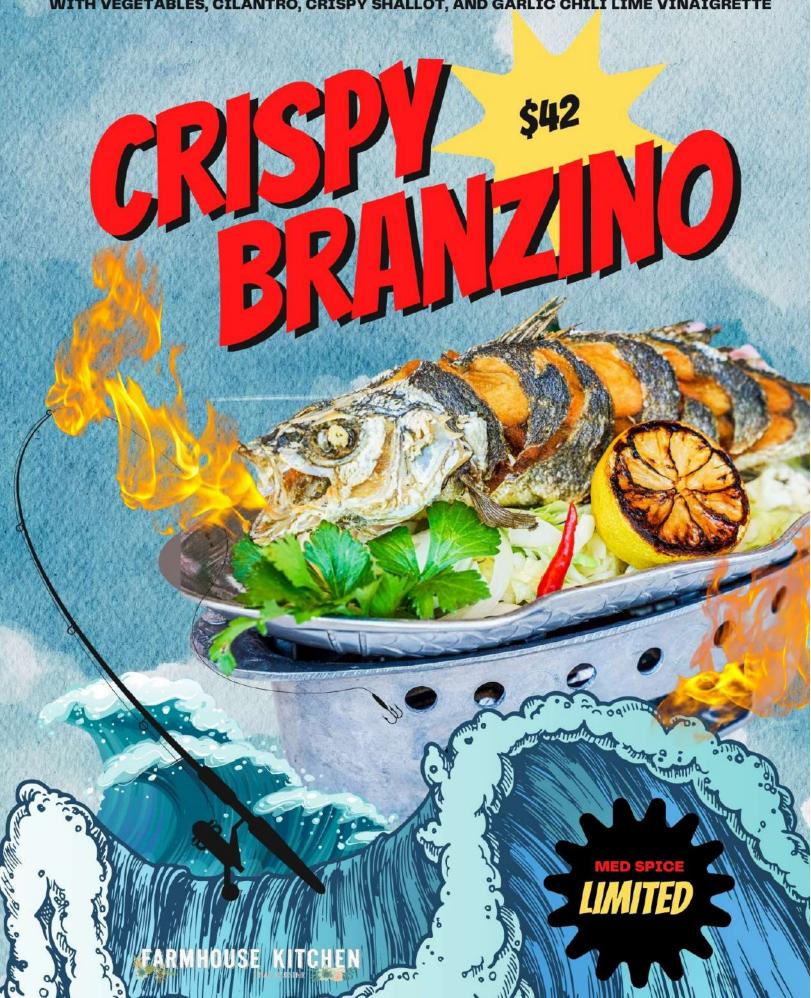




CHIANGMAI STYLE, SPICY & TANGY BROTH, PORK, RED COTTON FLOWERS, BLOOD JELLY, TOMATO, PORK CRACKING, AND COMPANION VEGETABLES



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



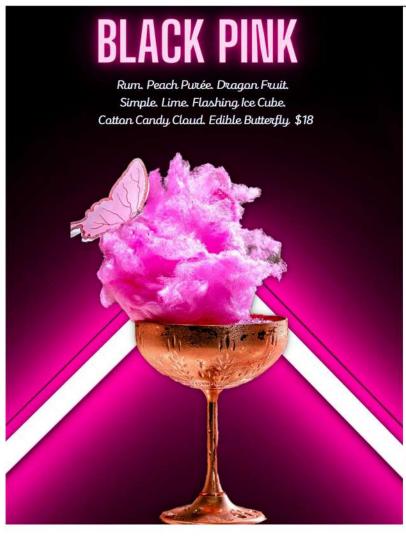
FARMHOUSE KITCHEN

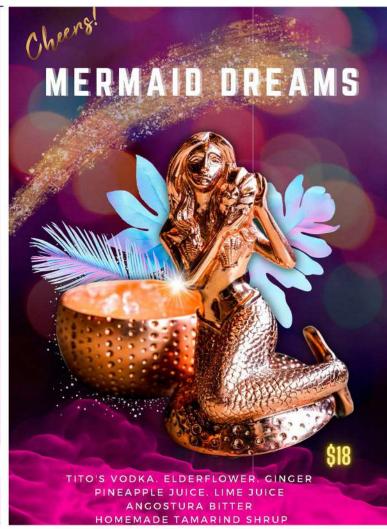
SPECIAL COCKYA/ OD ONG YOUR NEW FAVOURITE GET READY FOR A **BOTANICAL PINA COLADA. COCONUT RUM.** HOMEMADE AROMATIC PANDAN CORDIAL. **COCONUT CREAM. LIME** \$17

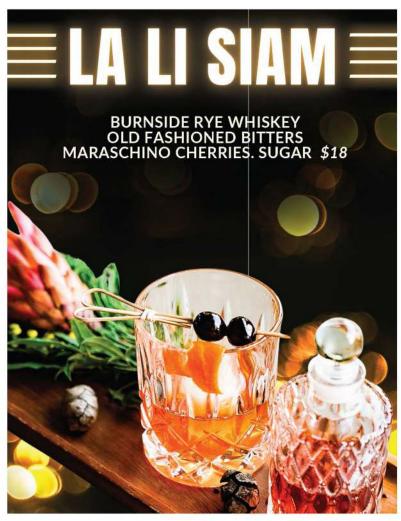




FARMHOUSE KITCHEN









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









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

14

Curry battered squid, spicy pepper, cilantro lime vinaigrette

Farmhouse Wings

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*

16

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)

8 / 1

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



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 2

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)

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

24 Hours Beef Noodle Soup

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



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, basi Onion, tomato	15 I,
Pad Chinese Broccoli (GS/VG) House XO sauce	15
Pad Eggplant (GS Option Available) bell pepper, garlic, basil	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

URRY

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

15.95 **Green Curry**

SPICY! Eggplant, bell pepper, bamboo, basil

SIDE

Jasmine Blue rice	3.5	Bone Broth	5
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 Vacaiion

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