

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!

SINGLE & READY TO FLAMINGO

THINK SEXY. WIND BLOWN HAIR.

ALL YOU NEED IS THIS PARTY SIZE FLAMINGO PUNCH BOWL

ABSOLUT ELYX, ST GERMAIN ELDERFLOWER, GIFFARD VIOLET,
CHRYSANTHEMUM TEA SYRUP, LEMON, AND ROSE WATER



Require a credit card deposit. Flamingo punch bowl is available for sale for \$1,000

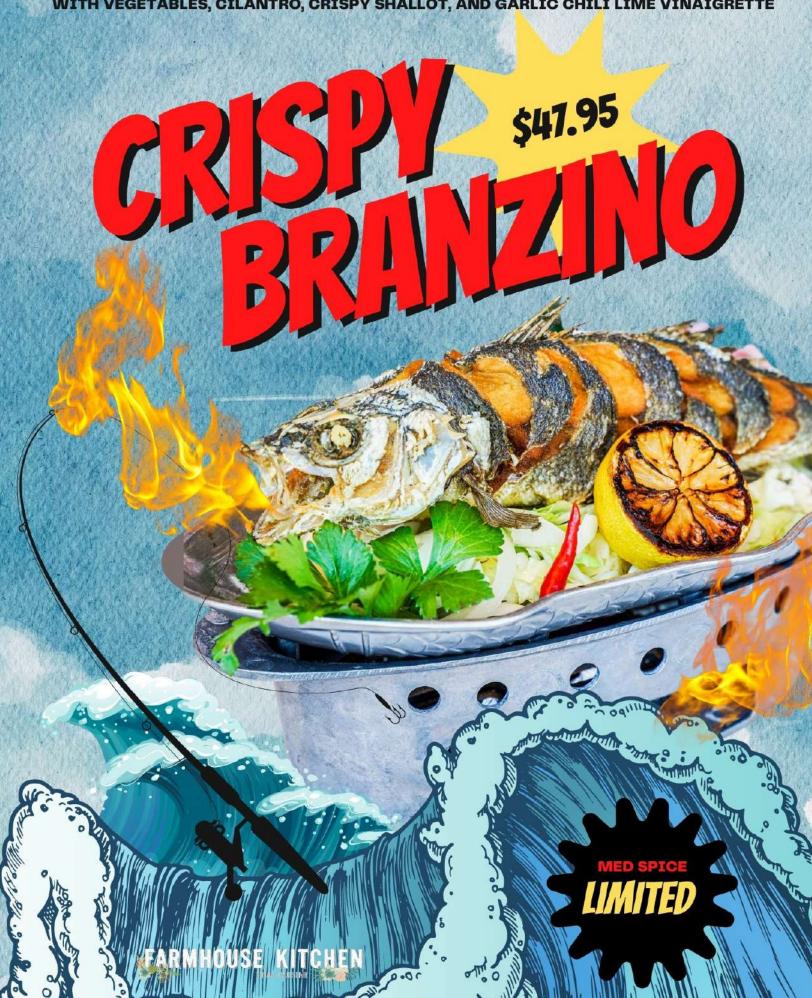




CHIANGMAI STYLE, SPICY & TANGY BROTH, PORK, RED COTTON FLOWERS, BLOOD JELLY, TOMATO, PORK CRACKING, AND COMPANION VEGETABLES



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







VOLCANO CUP NOODLES

\$34.95



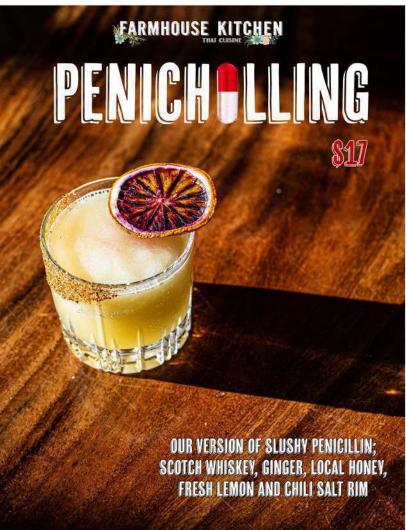




















BEVERAGES			
Coke/Diet/Sprite/Ginger Ale No refills San Benedetto Sparkling/Mineral 500 ml	4 7	WINE	
Anchan Limeade Blue flower	6.5	SPARKLING	
Lichee Cougou Iced Tea fragrant black tea Classic Thai Tea shaved ice	6.5 6.5 6.5	Prosecco, Scarpetta DOC, Italy 2018 Light. Floral. Vibrant. Honeydew. Melon.	14/65
Iced Coffee Thai Way slow drip condensed milk Redbull (Original/Sugar Free/Tropical /Watermelon)	7 7	Brut Rose, Pol Clément , France Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality	13/60
Juice : Whole Young Coconut, Thailand	8.5	Champagne, Drappier 'Carte d'Or', France Dry Yet Full Flavored. Creamy. Red Fruits. Smoky Note. Layers of Minerality	90
27522 Individual teapot \$6		WHITE	
SILK ROAD TEA Tieguanyin		Dry Riesling, Trefethen, Oak Knoll, Napa 2021 Not sweet. Perfect pairing for Asian cuisine & spicy dishes! Refreshing acidity with elegant finish. Green papaya, apricot, jasmine, and orange blossom.	14/65
Floral/ buttery/ 1st place North America Tea Championship Genmeicha Toasty/ sencha green/ roasted brown rice		Sauvignon Blanc, Le P'Tit Paysan, Monterey County 2021 Small Producer. Clean with oceanic feeling. Lemon & Green apple. White flo Medium bodied	15 / 70 ower.
Jasmine Silver Tip Sweet yet complex/ green & jasmine flowers Chamomile Natural sweetness/ soothing/ caffeine free		Orange Gold, Gérard Bertrand, France 2020 A Tribute to the Sun & Beautiful Sunsets. 7 Grape Varieties. Aromatic Comple Explosion of White Flower & Candied Fruit. Very Fresh. Round MouthFeel. Pairs Well with Spicy Food!	16/75 exity.
Lemongrass Lavender Aromatic/ clean/ caffeine free		Chardonnay, Raeburn, Russian River Valley 2021 Elegant & balanced. Rich ripe white pear & nectarines. Creamy & Toasty vanilla oak. Crème brûlée	16/ <i>7</i>
DRAFT BEER		RED	
Farmhouse Beer Gruit style beer brewed with coriander, chamomile, ginger, lemongrass, and no h Bo Pils / East Brother Beer Co. Richmond True Kölsch / Almanac Alameda	8 ops! 8 8	Pinot Noir, Imagery , CA 2020 Delicious & Well Balanced. Fruit Forward Strawberry & Cherry. Slightly Bigger Style with Small Blend of Petit Verdot	16/ <i>7</i> 5
Weekend Vibes/ Coronado Brewing San Diego Bronze Medal Winner – American-Style India Pale Ale – 2019 Great American I Juicy Hoot Hazy IPA/ Drake's Brewing, San Leandro	8	Tinto, Porca de Murca DOC, Portugal 2017 Fresh & Easy Drinking. Medium Bodied. Ripe Red Berry & Cherry. Velvety Reminiscent of Malbec.	14/65 y.
Stem Pear cider, Lafayette Off dry. Fresh pressed apple & pear. Caramel note	8	Zinfandel, Robert Biale, Napa Valley 2019 Dominated Red Fruits. Firm Texture and Tannin. Violet. Prune. Red Berries. Mushroom. Flavorful Finish.	15/70
BYTHE BOTTLE Lager, Singha Thai Hefeweizen, Weihenstephaner Germany Strawberry Belgian White, Früli Belgium /Fruit Beer	8 12 12	Cabernet Sauvignon, Boomtown, Washington 2020 Med to Full Bodied. Expressive with nice focused. Washington-Bright vivid currant and spice. Fine tannins	17/80

ISLAND THAI TEA 19

Absolut Elyx Vodka. Pineapple. Lemon Thai Iced Tea. Coconut Milk.

Served in Pineapple Copper. Upgrade version available

MISS THAILAND 18

Absolut Vodka. Gifford Elderflower. Pineapple, Tamarind. Palm Sugar. Lemongrass. Ginger Served in Seashell

SUNSET@JACK LONDON 15

Aperol. Avion Silver Tequila. Lemon Coconut Milk. Simple

HIBISCUS HIGHBALL 15

Bulliet Bourbon, Hibiscus Tea, Lemon Lavender Bitters. Top with Brut (Substitute for Redbull Original or Sugar Free +\$5)



UNDER THE SEA

16 Chili infused blanco tequila, lime, mermaid dust

KICKASS NEGRONI

Del Maguel Vida Mezcal. Campari Carpano Antica. Ancho Reyes Chili

22

15

OLD SIAM

Batched in House Barrel: Woodinville Rye Maraschino Cherries. Aromatic Bitters 24K Gold

OOLEANG

Espresso Martini Bangkok style Nikka vodka, Mr.Black liqueur

THAI MULE

16

14

14

75

Small Batch Vodka, Thai Basil, Lime Ginger Juice. CO2

*unauthorized take home glassware will be charged at MP

3 ISLANDS MAI THAI 17

Royal Standard Rum. Small Hands Orgeat. Pineapple Juice. Lime Tiki Bitters

*unauthorized take home glassware will be charged at MP

HOUSE GIN

Anchan Infused Gin. Black Peppercorns Lemongrass Reduction. Lemon

SUMMER SPRITZ

Aperol. Sparkling Wine. Pressed Grapefruit Lemongrass Simple

(Substitute for Redbull Tropical or Watermelon +\$5)



LIQUEURS สิเคียร

APEROL	10
CARPANO ANTICA VERMOUTH	l 10
CHAMBORD	10
LUXARDO MARASCHINO	10
st.germain	10
GRAND MARNIER	11
MR.BLACK	11
PIERRE FERRAND	11
KAHLÚA	11
DOMAIN DE CANTON	12
D.O.M BENEDICTIVE	12
disaronno	13
GODIVA CHOCOLATE	15
CHARTREUSE (GREEN)	15

VODKA ขอดกัง

ALOO	10
TITO'S	12
ABSOLUT CITRON	12
ABSOLUT GRAPEFRUIT	12
ABSOLUT MANDARIN	12
ABSOLUT VANILLA	12
ABSOLUT WATERMELON	12
hangar one	13
KETEL ONE	13
ABSOLUT ELYX	14
NIKKA COFFEE	14
GREY GOOSE	15

GIN an

UIII UU	
MONOPOLOWA	1
BOMBAY SHAPPHIRE	1
HENDRICK'S	1
TANQUERAY No 10	1
ST.GEORGE BOTANIVORE	1
JUNIPERO GIN	1
SIPSMITH GIN	1
MONKEY 47	1

TEQUILA เตกิล่า

ELJIMADOR	10
AVION BLANCO	12
DON JULIO BLANCO	14
PATRON BLANCO	14
DON JULIO REPOSADO	15
PATRON REPOSADO	15
OCHO PLATA	16
PATRON ANEJO	1 <i>7</i>
CASAMICO BLANCO	1 <i>7</i>
CASAMICO REPOSADO	19
AVION CRISTALINO ANEJO	30
AVION RESERVA 44 EXTRA ANEJO	36

MEZCAL เป็ชตัล

DEL MAGUEY VIDA	13
XICARU SILVER	13
XICARU REPOSADO	15
DEL MAGUEY VIDA DE MUERTOS	15
DEL MAGUEY CHICHICAPA	19
DEL MAGUEY LAS MILPAS	19
DEL MAGUEY SAN LUIS RIO	19
DEL MAGUEY MINERO	23
CASAMICOS MEZCAL	26
DEL MAGUEY PAPALOTE DE PUEBLA	30
DEL MAGUEY TOBALA	30

COGNAC ดูขนญัก

HENNESSY	VS	16

RUM si

royal standard	10	
MALIBU	11	
PLANTATION 3 STARS SILVER	11	
GOSLINGS BLACK SEAL	12	
PLANTATION DARK DOUBLE AGED	13	
KOHANA HAWAIIAN AGRICOLE RUM	1 KEA	13
KOHANA HAWAIIAN AGRICOLE RUM	и коно	17

SCOTCH สก็อตช์

Johnnie Walker red Label	12
JOHNNIE WALKER BLACK LABEL	13
CHIVAS REGAL 12YR	13
DEWAR'S 12YR	14

JAPAN ญี่ปุ่น

SUNTORY TOKI	14
KIKORI	19
hibiki harmony	25

WHISKEY วิสกั

EVAN WILLIAM	10	
JACK DANIELS	12	
BULLIET BOURBON	12	
BULLIET RYE	12	
KNOB CREEK	12	
MARKER'S MARK	13	
SMOOTH AMBER CONTRADICTION BOL	IRBON	12
SMOOTH AMBER CONTRADICTION RYE	12	
WOODINVILLE RYE	13	
HIGHWEST WHISKEY	14	
SAZEREC RYE	14	
WOODFORD RESERVE	15	
TAMPLETON RYE 6YR	15	
HIGH WEST DOUBLE RYE	16	
RABBIT HOLE DARERINGER SHERRY BOUR	rbon	25

IRISH Tasa

AMESON	12

SINGLE MALT ซึบเกิลมลลท์

THE GLENLIVET 12YR	15
THE GLENLIVET 15YR	19
MACALLAN 12YR	1 <i>7</i>
LAPHROAIG	1 <i>7</i>
laguvalin 8yr limited edition	19
OBAN 14YR	21



- Acceptable forms of I.D.

 California Driver's License/ I.D. Card

 Out-of-state Driver's License/ I.D. Card

 U.S. Military I.D.

 Both U.S. and foreign Passports with photograph

 A person may not combine two unacceptable I.D.'s
 to make one acceptable I.D.

 No expired I.D. cards will be accepted

Dear customers, no alcohol will be served to persons under 21 year of age. Please be prepared to show I.D.







Vegan Fresh Rolls (GS) (Limited)

15.95

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot and vermicelli noodle. Chili peanut sauce

Samosa (3 pcs) 16.95

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

Crispy Egg Rolls 16.95

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

Farmhouse Wings 19.95

Crispy organic wings, basil, tamarind pineapple sauce

Neua Num Tok Rolls 23

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

Ahi Scoops (GS Option Available)

20.95

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

Consuming **raw** or undercooked seafood may increase your risk of foodborne illness

"Miena Kum Kuna"

20.95

Crispy crusted tiger prawns, traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut and peanuts w/ tamarind sauce

Crispy Calamari 18.95

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



Choice of Veg/ Tofu Organic Chicken +3 Prawns +8

Tom Yum MED spicy 19.95

Spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass



Papaya Salad (GS)

18.95

Spicy!! Hand shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (dried shrimps and peanut),

+ \$2 for Salted Crab or Fermented fish. +\$8 for grilled Tiger prawns



WLALL SPECTAL

Crispy Branzino (Limited) 47.95

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

Run Juan Seafood Sizzling (GS Option Available) 36.95

Assorted Seafood; Calamari, shrimp, scallops, sautéed in homemade SPICY curry paste, basil, onion, bell pepper, Krachai, peppercorn, kaffir lime leaf, Thai eggplant, Served with white rice

"Seau Rhong Hai" 38.95

Grilled Snake River Farm Wagyu flank steak, grilled broccolini, house tamarind, and roasted rice sauce. Served with sticky rice

24 Hours Beef Noodle Soup MED spicy 37.95

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

Crab Fried Rice (GS) 39.99

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

Basil Bomb 39.95

Thai chili basil stir fried with tiger prawn, calamari, scallop, manila clams, PEI mussels, minced pork, homemade crispy pork belly, fried egg, serve over jasmine rice, Prik Nam Pla. Let's Bomb!

Whole Lobster Pad Thai 60

Whole live Maine Lobster with tiger 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!)

Hat Yai Fried Chicken 35.9

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

Pineapple Fried Rice (GS Option Available) 40.95

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

Panang Neua 47

Slow braised bone in Short Rib in a Panang curry paste Grilled broccolini, bell pepper, onion, and fried basil. Blue rice

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

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

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.



Choice of Veg/ Tofu
Pork/ Minced Pork/ Chicken +3 Wagyu Beef +8
Prawns +8 Combination Seafood +12
Add Fried Egg +3.5

Thai Fried Rice (GS Option Available)

Cage free egg, onion, tomato, green onion, cilantro

Pad See You (GS Option Available) 19.95

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

Pad Pak Ruam- Mit (GS Option Available) 19.95

MED spicy Stir-fried mixed vegetables with garlic and sweet radish sauce

Kid's Menu 13

Under the age of 8

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



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

Yellow Curry 19.95

potato, onion, and crispy shallot

Green Curry 19.95

grilled eggplant, bell pepper, bamboo, basil MED spicy

SIDE

Jasmine rice	4	Brown rice	4.95
Cucumber salad	7	Sticky rice	4.95
Steamed veg	7	Crispy roti	5.5
Steamed noodles	7	Fried Egg	4.5



Welcome to Very Lao Table style.

When I was young, this kind of food, this kind of setup was for the whole family. This is meant to be shared for hands use. Hand to mouth is one of the things that is only shared between friend and family.

The reason I brought Lao Table to San Francisco and the bay area here is because I believe in the power of family. What I believe in life is



DESSERTS vuu

CHOCO CAKE 14.5

MOIST CHOCOLATE CAKE. RICH CHOCOLATE. VANILLA ICE CREAM

THAI VACATION (GF) 14.5

FRESH COCONUT, STICKY RICE, COCONUT ICE CREAM
COCONUT CREAM, PEANUTS, SESAME

COCONUT GRANITA (VG/GF) 14.5

YOUNG COCONUT JUICE CRUSHED ICE, COCONUT MEAT

COCONUT CHEESE CAKE 14.5

COCONUT FLAKE, WHIPPED CREAM, VANILLA ICE CREAM

THAIGIVING (VG/GF) 14.5

COCONUT GRANITA, COCONUT MEAT, COCONUT CREAM,
CANDIED PUMPKIN, AND TODDY PALM

"RUK NA" PLATTER 36.5

FUN. FESTIVE. INSTAGRAM WORTHY! CHEF'S CHOICE DESSERTS

#thaifarmhouse