

Super **SPICY** **DISCLAIMER!**

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!



\$38

KHANOM JEEN

— THAI BOLOGNESE —

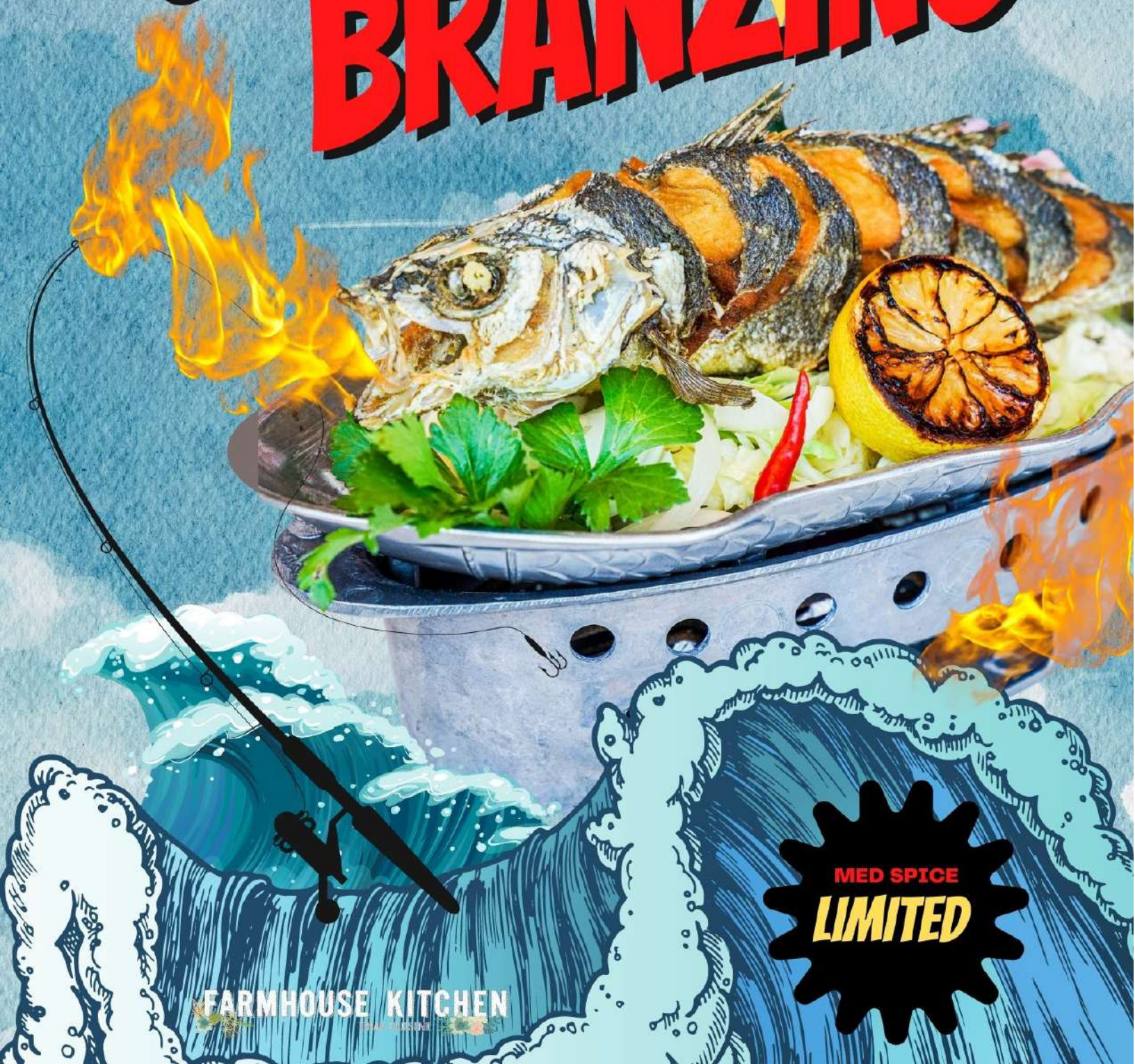
NAM NGIAO

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

CRISPY BRANZINO

\$42



FARMHOUSE KITCHEN

MED SPICE
LIMITED

FARMHOUSE KITCHEN
THAI CUISINE

MAKE A WISH

MAGIC COCKTAIL SERVED IN ALADDIN TEA SET WITH SMOKY EFFECT.
MALFY GIN ROSA INFUSED HIBISCUS TEA. ST GERMAIN ELDERFLOWER LIQUEUR.
GRAPEFRUIT, CITRUS, AROMATIC BITTERS

\$19



**EXCLUSIVELY AT
FARMHOUSE KITCHEN**

BLACK PINK

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



Cheers!

MERMAID DREAMS

\$18

TITO'S VODKA, ELDERFLOWER, GINGER
PINEAPPLE JUICE, LIME JUICE
ANGOSTURA BITTER
HOMEMADE TAMARIND SHRUP

LA LI SIAM

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

Cloud 9

Cotton candy cloud,
lillet blanc, Colin
blanc, pineapple,
sparkling wine \$18

*Inspired by the floral and fancy
decorations of our sister restaurant,
Son&Garden*



OnlyFans

Premium Subscription \$ 19

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



SPECIAL COCKTAIL

LOD CHONG

GET READY
FOR A

YOUR NEW
FAVOURITE



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

\$17

FARMHOUSE KITCHEN

THAI CUISINE

BEVERAGES

COKE / DIET / SPRITE	3.5
GINGER BEER	4
THAI TEA LIMEADE	5
CLASSIC THAI TEA SHAVED ICE	5
HOMEMADE SODA	5
Tamarind Shrub	
'Anchan' Limeade (blue flower)	
FRESH WHOLE YOUNG COCONUT	8
HOT COFFEE GIORNIO, AFRICA	6
DECAFFEINATO ONTUOSO, BRAZIL	6

ORGANIC HOT TEA 5 HOUSE (HERBAL)

SPICY GINGER
cane sugar, ginger root; promoting elixir

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

WINE

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

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

RED

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



FILM NEGATIVE



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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



ก๋วยเตี๋ยว STARTERS

เมนู SPECIAL

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

ยำ SALAD

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!

Beef Salad 17.95

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

ต้ม SOUP

Choice of Tofu/ Veg Organic Chicken +2
Prawns +4 Combination Seafood +10

Tom Kha (GS) 9/18

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

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

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

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





จานครัว THAI STREET FOOD

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

Pad Ka Pow (GS Option Available) **15**
Thai basil, garlic, fresh chili, bell pepper

Pad See You (GS Option Available) **15**
Flat rice noodles, cage free egg, carrot, broccoli

Pad Chinese Broccoli (GS/ VG) **15**
House XO sauce

Pad Eggplant (GS Option Available) **15**
bell pepper, garlic, basil

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

20% gratuity included for parties of 6 or more.

3 Credit Cards Max/Table. Additional card \$1.50/credit card

Prices are subject to change without notice.

Corkage fee: \$35/bottle first two (750 ml).

\$45/bottle for magnum. Third bottle onwards \$45/ bottle (750 ml)

\$3/ 12 oz beer. \$6/ 750 ml beer

Cakeage fee: \$3/person

2 hours per seating as a courtesy to later reservations.

Not responsible for lost or damaged articles or feelings.

GS – GLUTEN SENSITIVE

แกง CURRY

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

Jasmine Blue rice	3.5	Bone Broth	5
White rice	3.5	Crispy roti	4
Cucumber salad	7	Sticky rice	4
Steamed veg	5	Steamed noodles	5
Fried egg	3		

Kid's Menu **10**
Under the age of 10

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





SWEET TREATS

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 Croissant 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 Platter (2-4 people) 40

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