

# *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

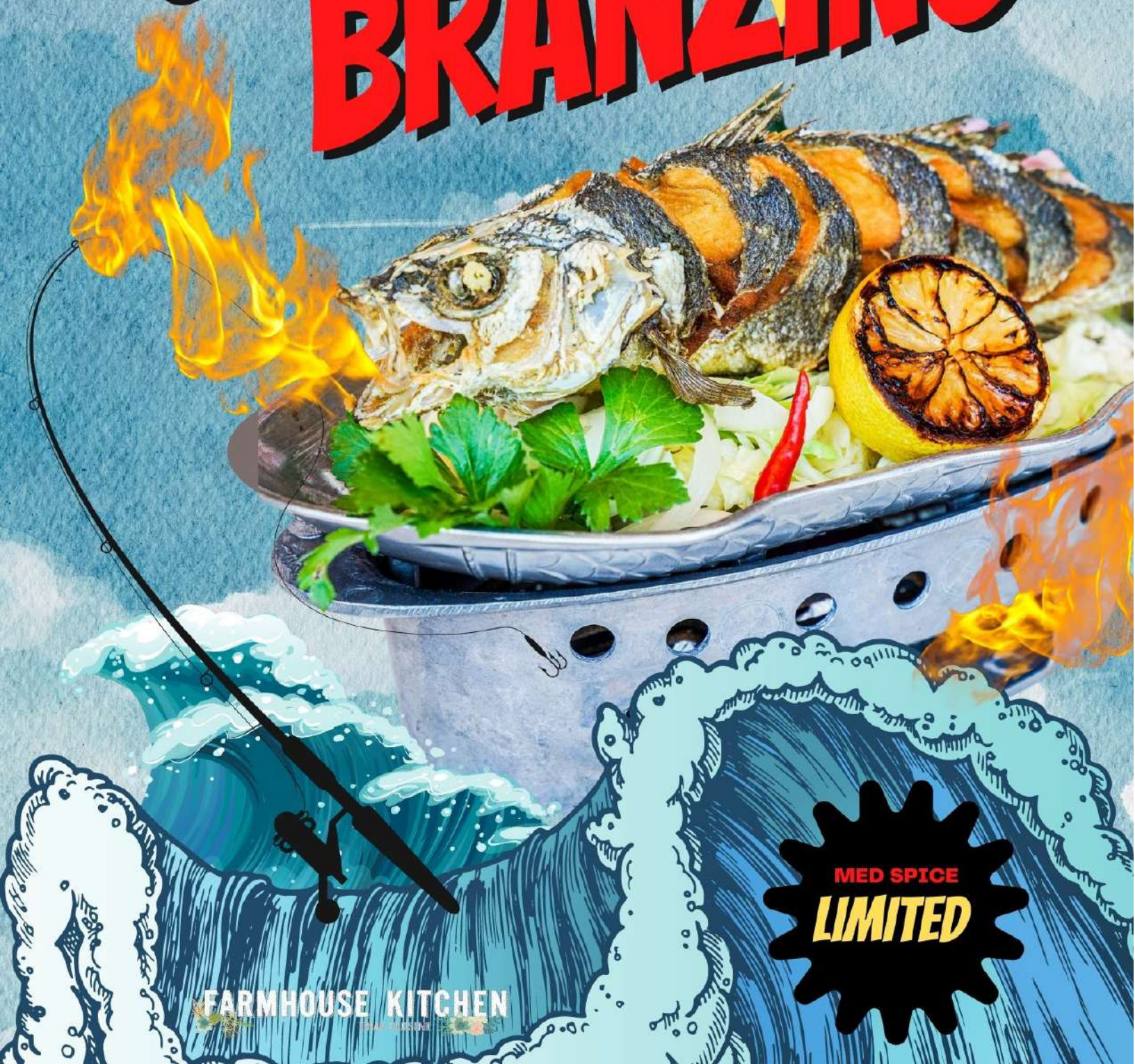
CHIANGMAI STYLE, SPICY & TANGY BROTH, PORK, RED COTTON FLOWERS, BLOOD JELLY, TOMATO, PORK CRACKING, AND COMPANION VEGETABLES



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