

FARMHOUSE KITCHEN

THAI CUISINE

WLANU
SPECIAL

ก๋วยเตี๋ยว STARTERS

Vegan Fresh Rolls	10
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and Vermicelli noodle. Chili peanut sauce (add \$2 for shrimp)	
“Mieng Kum Bites	10
Traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & <u>peanuts</u> w/ Tamarind sauce	
Samosa	10
Red Norland potato, caramelized onion, carrot wrapped in pastry skin Served with coconut curry sauce	
Thai Fish Cake	10
Fried fish cake, white fish paste with red curry, kaffir lime, green bean Served with cucumber peanut chilies sauce	
Farmhouse Wings	15
Crispy fried organic wings, fish sauce, garlic, chili plum sauce	
Crispy Calamari	12
Curry battered Monterrey squid in spicy pepper served with cilantro Lime sauce	

ต้ม SOUP

Choice of Veg/ Tofu /Organic Chicken +1.5 Prawns +3

Tom Kha	6 / 12
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, Lemongrass and long coriander	
Tom Yum (Chiang-Mai)	6 / 12
Northern Style SPICY!! & Sour soup with shredded chicken, mushroom, Tomato, galangal, kaffir lime leaves, lemongrass, and long coriander	

ยำ SALAD

Papaya Salad	12
Spicy!! Hand shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (<u>dried shrimps and peanut</u>), + \$1 for Salted Crab or Fermented fish. +\$3 for grilled Tiger prawns	
Herbal Rice Salad	12
Bangkok style. Toasted coconut, shredded green mango, crispy shallots, lemongrass, cilantro, <u>peanut</u> , sliced long beans, chili, kaffir lime, <u>dried shrimp</u> with Tamarind dressing	
Beef Salad	14.75
Snake River Farm <i>Wagyu Beef</i> , cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables	
Yum Moo Krob	14.75
House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables	

Mieng Salmon	22
E-Sarn style pan seared salmon, garlic, lemongrass, dill served with vermicelli noodle, smoky peanut sauce and seafood sauce. Wrap & Enjoy!	
Kang Kua Prawns	22
One of a kind Southern curry made with SPICY fresh red turmeric roots sprinkled w/ kaffir leaves & young coconut meat. Blue rice	
Run Juan Seafood Sizzling	22
Assorted Seafood; salmon, calamari, shrimp, scallops, sautéed in homemade SPICY curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice	
Crab Fried Rice	23
Dungeness crab meat, twice cooked rice, cage free egg, shrimp paste, onion, tomato, cilantro, wrapped in lotus leave. Served with bone broth	
Kai Yang, Som Tum	21
Half Mary's organic BBQ chicken marinated in turmeric and Coconut milk, papaya salad (<u>peanut and dried shrimps</u>), Sticky rice and roasted rice sauce	
Hat Yai Fried Chicken	19
Southern style, fried half Mary's Chicken, turmeric & herbs, fried Shallots, cucumber pickles, potato yellow curry, roti bread and blue rice	
Neua Yang Steak	24
Grilled Snake River Farm <i>Wagyu Beef</i> Flank Steak, Spicy garlic Thai long bean, roasted rice sauce, 151 rum. Ginger rice	

Panang Neua	24
Slow braised bone in Short Rib in a Panang curry Grilled brocolini, bell pepper, onion, and fried basil. Jasmine rice	
<i>*This dish was a reminiscent of Chef Kasem "Pop"'s childhood where he cooked a large meal for his entire family.</i>	

ก๋วยเตี๋ยว NOODLE SOUP

Tofu Noodle Soup	12
Fresh rice noodles, vegetable broth, soft tofu, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion	
Chicken Noodle Soup	13
Shredded organic chicken, fresh rice noodles, bean sprouts, Cilantro, green onion and fried shallots	
Tom Yum Noodle Soup	15
Combination Seafood: salmon, calamari, shrimp, scallops. Egg noodles in <u>Spicy!!</u> & Sour broth, broccoli, bean sprouts, cilantro, green onion and <u>peanuts</u>	
24 Hours Beef Noodle Soup	22
Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, broccoli, Basil, bean sprouts, cilantro, green onion and garlic chips	

แกง CURRY

Choice of Veg/ Tofu Pork/ Chicken +1.5 Beef +1.75
Crispy Pork Belly +4 Prawns +3.5 Combination Seafood +5.5

Served with House Blue Rice ☺

Substitute with Roti Bread +1 Brown Rice +2
Sticky Rice +2 Steamed Veg +2

Red Curry ; bell pepper, bamboo shoots, basil, zucchini	14
Green Curry ; grilled eggplant, bell pepper, bamboo, basil	14
Yellow Curry ; potato, onion and crispy shallot over roti bread	14
Panang Curry ; bell pepper, basil, crispy yam	14

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
We use Mary's Organic Chicken, All-Natural Pork & Beef

Choice of Veg/ Tofu Pork/ Minced Pork/ Chicken +1.5 Beef +1.75
Crispy Pork Belly +4 Prawns +3.5 Combination Seafood +5.5
Add fried Egg +2

Served with House Jasmine Blue Rice

Brown rice/Sticky rice/Ginger rice/ Roti +2 Steamed veg +2

Thai Fried Rice	14
Cage free egg, onion, tomato, green onion, cilantro	
Pad Ka Pow	14
Thai basil, garlic, fresh chili, bell pepper	
Pad Prik King	14
Sautéed red curry paste, kaffir lime leaves, string beans	
Pad Spicy Eggplant	14
Bell pepper, garlic, basil, Thai chili	
Pad Garlic Broccolini	14
House xo sauce	
Pad Garlic Asparagus	14
House xo sauce	
Pad Thai	14
Thin rice noodles, fried tofu, cage free egg, bean sprouts, Chive, shallot, <u>peanuts</u>	
Pad See You	14
Flat rice noodles, cage free egg, carrot, broccoli	
Pad Kee Mow	14
Spicy!! Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato	

SIDE

Jasmine rice	3	Peanut sauce	4
Brown rice	3	Cucumber salad	4
Sticky rice	3	Steamed veg	4
Crispy roti	3	Steamed noodles	4
Ginger rice	4	Bone broth	4

Kid's Menu 8

Under the age of 10

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

เครื่องดื่ม
BEVERAGES

Coke / Diet / Sprite/ GingerAle	3
Sparkling Water	4.5
Anchan Limeade <i>blue flower</i>	4.95
Lichee Cougou Iced Tea <i>fragrant black tea</i>	4.5
Classic Thai Tea <i>shaved ice</i>	4.95
Iced Coffee Thai Way <i>DRAFT – NITRO - condensed milk</i>	4.95
Juice Cranberry / Grapefruit	3.5 / 4.5
Whole Young Coconut	6.5

Silk Road Tea \$4.5

Tieguanyin – floral/ buttery/ 1st place North America Tea Championship
Genmeicha – toasty/ sencha green/ roasted brown rice
Jasmine Silver Tip – sweet yet complex/ green & jasmine flowers
Chamomile – natural sweetness/ soothing/ caffeine free
Lemongrass Lavender – aromatic/ clean/ caffeine free

"Everything is thoughtfully prepared from scratch using natural ingredients found around the Bay Area such as Mary's organic chicken or some imported directly from Thailand (like our Kai Yang skewers and blue flower!) We brought our favorite recipes and prepared them as we would back home."
Also, our wine list focuses on small production while not all of these wineries are certified organic or Biodynamic, all of them are farming with thoughts towards the future. Cheers!
20% gratuity included for parties of 6 or more. 3 Credit Cards Max/Table OR additional charge may apply. Prices are subject to change without notice.
>> Corkage fee: \$25/bottle first two (750ML). Third bottle onwards \$35/bottle

DRAFT

German Pilsner/ SixPoint/ NY	6
Dark Session Ale/ Old Kan/ Oakland	6
Mango IPA/ BarrelHouse/ CA	7
IPA/ MotherEarth/ CA	7
Blackberry Cider/ Aspoll/ UK <i>Gluten Free</i>	8
Lager, Singha Thai	6
Lager, Chang Thai	6

----- **COCKTAIL & ETC**

YA DONG SET	9.5
House Infused Thai Medicinal Herbs. Served As A Shot. Beer Back. Pickled Lime	
Mama-san	12
Unfiltered Sake. Zweigelt Red Wine. Lemongrass. Lemon. Orange Bitters	
Summer Spritz	12
Aperol. Sparkling Wine. Pressed Grapefruit. Lemongrass Simple	
House Gin	12
Anchan Infused Gin. Black Peppercorns. Lemongrass Reduction. Lemon	
Fresh Curry	13
St. George Green Chili Vodka. Ginger Puree. Lemongrass. Lime. Basil	
Pho #5	12
Kentucky Bourbon. Peach Puree. Lemon. Sriracha. Basil	
Old Siam	14
Marker's Mark. Maraschino Cherries. Aromatic Bitters. Kaffir Lime. 24K Gold	

DRAFT

Thai Mule <i>small batch vodka. ginger. Thai basil</i>	10
3 Islands Maitai <i>rum. orgeat. lime. tiki bitters</i> NITRO	10

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WINE

CAVA Reserva, Mont Marcal <i>Spain</i>	10/ 45
Pure. Crisp. Gleaming Acidity. Tropical Bouquet	
Brut Rose, Bortolomiol <i>Lombardy, Italy</i>	58
Lively & Fresh. Floral. Pepper Spiced. Pair Well w/ Spicy Foods	
Champagne, Drappier 'Carte d'Or' <i>France</i>	75
Dry Yet Full Flavored. Creamy. Red Fruits. Smoky Note. Layers of Minerality	
Sauvignon Blanc, Babich <i>Marlborough, NZ 2016</i>	12/ 55
Bold & Fruity. Sweet Grapefruit & Guava. Smoky Herbs and Lingering Finish <i>Gold Medal Sydney International Wine Comp 2017</i>	
White Bordeaux, Chateau L'Hermitage <i>France 2016</i>	11/ 50
Aromatic. Mouthwatering Freshness. Pithy Citrus & Exotic Fruits. Minerality <i>85% Semillion, 15% Sauvignon</i>	
Pinot Grigio, Masoletti <i>Veneto Italy 2016</i>	10/ 45
Dry with Creamy Finish. White Flowers. Green Apples. Citrus	
Riesling, Elk Cove <i>Willamette Valley 2015</i>	12/ 55
Off Dry. Bright Green Apple. Honeysuckle. Eucalyptus. Long Citrusy Finish	
Chardonnay, Joseph Drouhin <i>Burgundy, France 2015</i>	13/ 60
Full of Life! Bouquet of White Flowers, Apricot & Honey Butter. Med Acidity	
Rose, Schafer <i>Rheinhessen, Germany 2017</i>	11/ 50
Dry & Crisp. Refreshing Acidity. Wild Strawberries. Summer Peach	
Sangiovese, IL Volano Molino di Grace <i>Tuscany 2016</i>	11/ 50
Fun & Fresh Flavors. Red Currant. Cherries. Wild Flowers.	
Pinot Noir, Pike Road <i>Willamette Valley 2015</i>	13/ 60
Elegant & Complex. Chewy & Juicy. Ripe Red Cherry. Tea Leaves	
Red Blend, Rabble <i>Paso Robles 2015</i>	11/ 50
Red & Black Fruits. Cocoa. Luscious Spicy Leathery Firm Sweet Finish <i>Merlot/ Cabernet Sauvignon/ Petite Sirah</i>	
Zinfandel, The Fableist <i>Dry Creek 2015</i>	12/ 55
Rich. Juicy. Structured Red Fruits. Leather. Black Pepper & Spice	
San Liege "The Offering" <i>Santa Barbara, CA 2014</i>	14/ 65
48% Grenache, 29% Syrah, 21% Mourvedre, 2% Viognier <i>Rank 35th best wine of the world</i> Amazing! Dark. Complex & Provocative. Vibrant Red Fruits. Dark Choco Crème de Cassis & Coconut. Savory Spices. Long Powerful Finish	