

FARMHOUSE KITCHEN

THAI CUISINE

ก๋วยเตี๋ยว STARTERS

WFLV SPECIAL

Vegan Fresh Rolls	9.95
Fresh rice paper roll, Ota Tofu, mixed green, bean sprouts, mint, cilantro and Vermicelli noodle. Chili peanut sauce <i>Add \$2 for shrimp</i>	
Samosa	11.5
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce	
“Nam Prik”	11.5
Charred tomato chili jam, organic minced pork, cilantro and green onion. Served with grilled broccolini	
Chicken Wings	11.5
Crispy wings buttermilk battered, chili plum sauce	
Neua Num Tok Rolls	13.95
Grilled Snake River Farm <i>Wagyu Beef</i> wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette	
Ahi Scoops	13.95
Pan-seared sesame crusted Ahi tuna*, cucumber, seaweed salad, crispy yam, dill, lemongrass, chili lime <i>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.</i>	
“Mieng Kum Kung”	12.95
Crispy crusted prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & <u>peanuts</u> with Tamarind sauce	
Crispy Calamari	12.5
Curry battered Monterrey squid, onion, spicy pepper, cilantro lime sauce	
Larb Tuna	13.5
Spicy! Esan style Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, dehydrated chili served with sour mango and wonton chips <i>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.</i>	
Thai Fish Cake (Tod Man)	10.95
White fish, fresh kaffir lime, red curry paste, sliced long bean, cucumber peanut relish	

ต้ม SOUP

Choice of tofu, vegetable. Organic chicken +1, Shrimps +4

Tom Kha	8/ 14
Coconut soup, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander	
Tom Yum	8/ 14
Chiangmai Style. SPICY & Sour bone broth, mushroom, tomato, galangal, kaffir lime, lemongrass, and long coriander	
Tom Zapp Beef	15
Herbal beef stewed in SPICY& Sour broth, roasted rice, mushroom, galangal, kaffir lime leaves, lemongrass, bean sprouts, broccoli and long coriander	

ยำ SALAD

Papaya Salad OR Mango Salad	12.5
Spicy! Hand shredded, fresh chili & lime, cherry tomato, Thai long beans, peanuts <i>Add \$1 Salted Crab OR Fermented fish / Add \$4 Grilled Shrimps</i> <i>Add \$4 Willamette Valley Crispy Pork Belly</i>	
Herbal Rice Salad	14.5
A traditional dish known as "Khao Yum" (Bangkok Style) Toasted coconut, <u>peanuts</u> , shredded green mango, shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, peanuts with Tamarind dressing <i>Mix and enjoy!</i>	
Beef Salad	15
Snake River Farm <i>Wagyu Beef</i> , cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables	
Yum Moo Krob	15
House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables	
“Nam Khao Tod”	13.5
Thai <i>fermented Pork Sausage</i> , crispy red curry rice, ginger, chili, and peanuts with fresh Thai herbs <i>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness</i>	

Mok Salmon	23
Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, oyster mushroom, lemongrass, dill, shallots, spicy cilantro lime sauce & Blue Rice	

Kang Kua Kung	24
One of a kind Southern shrimps curry made with SPICY fresh red turmeric roots sprinkled w/ kaffir leaves & young coconut meat. Blue rice	

Run Juan Seafood Sizzling	26
Assorted Seafood; salmon, calamari, shrimp, scallops, sautéed in homemade SPICY curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice	

Crab Fried Rice	25.5
Dungeness crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in lotus leave, amazing Thai seafood sauce & Bone Broth <i>To clean your palate</i>	

BBQ Kai Yang	24
Half Mary's Organic Chicken marinated in turmeric, coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad (peanuts) <i>Esarn Classic</i>	

Hat Yai Fried Chicken	24
Southern Style. Mary's Organic Chicken breast, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice	

Panang Neua	28
Slow braised Bone-in-Short-Rib in a Panang curry, grilled broccolini, bell pepper, onion, fried basil & Blue Rice <i>*This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.</i>	

ก๋วยเตี๋ยว NOODLE SOUP

Tofu Noodle Soup	12.5
Fresh rice noodles, vegetable broth, Organic Tofu, spinach, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion	
Chicken Noodle Soup	14.5
Fresh rice noodles, Chinese kale, bean sprouts, cilantro, green onion, fried shallots and aromatic garlic oil	
Tom Yum Noodle Soup	18.5
Assorted Seafood: salmon, calamari, shrimp, scallops. Egg noodles in SPICY & Sour broth, spinach, broccoli, bean sprouts, cilantro, green onion, <u>peanuts</u> , house garlic oil and crispy wontons	
24 Hours Beef Noodle Soup	24
Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, broccoli, basil, bean sprouts, cilantro, green onion, pork rind garlic oil	

แกง CURRY

CHOICE OF Veg OR OTA Tofu

Chicken/ Pork +1	Beef +2	Shrimps +4	Seafood +5
Homemade Crispy Pork Belly +4			

Red Curry; bell pepper, bamboo shoots, basil	13.5
Green Curry; eggplant, bell pepper, bamboo, basil	13.5
Yellow Curry; potato, onion and crispy shallot	14.5

Our Curries are vegan based

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

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



CHOICE OF Veg OR Ota Tofu

Chicken/ Pork +1 Beef +2 Shrimps +4 Seafood +5
Homemade Crispy Pork Belly +4
ADD Fried Egg +2

Thai Fried Rice 13.5

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

Pad Ka Pow 13.5

Thai basil, garlic, bell pepper, chili
excellent w/ crispy pork belly & fried egg

Pad Ped 13.5

Sautéed red curry paste, lemongrass, galangal, krachai, onion, bell pepper

Pad Black Pepper Garlic 13.5

Sweet onion, green onion, cilantro

Pad Fresh Ginger Sauce 13.5

Mushrooms, white onion, green onion, fresh ginger

Pad Thai 14.5

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

Pad See You 14.5

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

Pad Kee Mow 14.5

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



Chili Cabbage 9.5

Garlic, chili oil, fish sauce

XO Chinese Broccoli 9.5

House xo sauce

Pad Asparagus 12

Garlic, fermented bean sauce

Spicy Eggplant 12

Bell pepper, garlic, basil

SIDE

Table with 4 columns: Item, Price, Item, Price. Includes Jasmine Blue rice (2.75), Brown rice (2.95), Sticky rice (2.75), Crispy roti (2.75), Peanut sauce (5), Cucumber salad (5), Steamed veg (5), Steamed noodle (4.75), Bone Broth (4.75)

Kid's Menu* 8.95

Under the age of 10

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

*DINE IN ONLY

"Super Fa-Rang" Super Delicious

"GodMother Sauce" 17
Let's bring a jar of spice back home!!!

"Everything is thoughtfully prepared from scratch using natural ingredients. We use Mary's Organic
Chicken, Snake River Farm Beef, Willamette Valley Pork, OTA Tofu and Wild Caught Pacific
Seafood."

"We brought our favorite recipes and prepared them as we would back home."

Also, our beverage 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. Maximum Three credit cards per table.
Additional card \$1.50/card. Corkage Fee: wine \$20/750ml bottle: \$3/ 12oz beer. \$6/750ml beer
We are not responsible for lost or stolen items. Prices are subject to change without notice



Coke / Diet / 7up 2.75
Ginger Beer 3.75
Thai Tea Limeade 3.95
Classic Thai Tea 3.95
Homemade Soda 3.95

Jasmine Blossom Tea
Tamarind Shrub
'Anchan' Limeade (blue flower)

Fresh Whole Coconut 5.75

ORGANIC HOT TEA:

House (Herbal) 3.75

Spicy Ginger -- cane sugar, ginger root ; promoting elixir
Fresh Mint -- calming & soothing

Jasmine Pearl Company, OR 3.95

Indian Blue MTN -- Black
Jasmine Peony -- Jasmine Green
Feel Better -- Chamomile Eucalyptus
Sticky Rice Puerh -- Black Yunnan 'Nuomixiang' 4.25
fermented tea leaves, can brew up to 4x



DRAFT

THAI LAGER, Singha 6

TSUNAMI STOUT, Pelican Brewing Pacific city,OR 7.5

IPA, Breakside PDX 7.75

CIDER ----- Rotating Please Ask ☺ ----- 6.75



Brut, 'Domaine St. Vincent', Gruet NM 11/ 50
Bright & Round. Fresh Apples. Hints of Stone Fruit. Nuts. Spices

Vermentino, Aia Vecchia 2017 Italy 12/ 55
5% Viognier. Handpicked. So Refreshing!! Fresh Cut Grass. Grapefruit. Salt Air.
Creamy Lengthy Dry Finish

Almost Dry Riesling, Montinore 2017 OR 10/ 45
Slightly Sweet & Floral. Exotic Starfruit. Mango. Key Lime. White Musk. Clean Acidity

Chardonnay, Barnard Griffin 2017 WA 10/ 45
Stunning. Crisp & Clean. Lovely Mouthful of Asian Pear. Tangerine. Toasted Almonds

Rose, Villa Wolf 2017 Germany 11/ 50
Light & Refreshing. Slightly Effervescent. Wild Strawberry. White Pepper. Zippy Finish

Farmhouse Red, David Hill OR 10/ 45
Old World Style -- Rhone & Bordeaux Blend. Med Bodied. Forward Cherry Fruit. Hints
of Pepper. Complex Finish

Pinot Noir, Pike Road 2016 OR 12/ 55
Elegant. Fresh Cranberry & Raspberry. Herb-Tinged Tannins. Lingering with Delicacy
Spiciness with Air

Cotes du Rhone, Delas Freres 'St. Esprit' 2017 France 11/ 50
60% Syrah 40% Grenache. Super Fun! Lovely Rich Opulent & Floral. Cool Rush of
Fruit. Mocha. Hint of Spice. Crisp Finish

Malbec, Altos Las Hormigas 2017 Argentina 11/ 50
Med -- Full Bodied. Fresh, Juicy and Versatile. Plum, Berries & Hints of Chocolate.
Chewy & Long Finish

----- COCKTAILS

YA DONG 9.5
House Infused Thai Old Fashion Herbs. Served As A Shot, Beer Back & Pickled Lime

Thai Michelada 10
Lager. Spicy Valentina. FH Tamarind Sauce. Soy Sauce. Prik Klur. Lime

"KOOK Gig" 11
"Quickie ☺" Singha On Ice (this is how Thai drink beer) & a shot of Mekhong

Tai Tall 12
Old Overholt Rye Whiskey. Spicy Ginger Basil. Lime. CO2

Old Siam 14
Makers Mark Whisky. Maraschino Cherry. Lemongrass Simple. Orange Oil. Bitters

House Gin 12
Anchan Blue Flower Infused Gin. Rose Water. Lemon. Black Peppercorns

Paradise Beach 11
Monopolowa Dry Gin. Palm Syrup. Lime. Velvet Falernum. Bittermens Tiki

Thai Lady 13
Zubrowka Vodka. Pink Guava. Saline. Velvet Falernum. Thai Rose Bitters

M-A-K-R-A-M 13
Pueblo Viejo Tequila. Tamarind Shrub. Angostura Orange. Dehydrated Chili

FullMoon Party Bowl (Great for Party!! Disco Light) 44
Plantation 3 years Rum. Thai Lager. Peach. Fresh Strawberries & Lime. Tajin