

# FARMHOUSE KITCHEN

THAI CUISINE

## ก๋วยเตี๋ยว STARTERS

## WAFU SPECIAL

### Vegan Fresh Rolls

Fresh rice paper roll, tofu, mixed green, bean sprouts, mints, and vermicelli noodles. Chili peanut sauce (add \$2 for shrimp)

### Ahi Scoops

Pan-seared sesame crusted Ahi tuna, cucumber, crispy yam, dill, Lemongrass, chili lime

### “Sai Oua” Northern Thai Sausage

Delicious grill pork sausage, fine herbs & spices, curry paste

### Farmhouse Wings

Crispy fried organic wings, fish sauce, garlic, chili plum sauce

### Par Dip Fresh Tuna

Diced Fresh Maguro tuna\* green onion, cilantro, dill, long coriander, Dehydrated chili. Served with Asian kales

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### Papaya Salad

**Spicy!!** Hand shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (dried shrimps & peanuts), Add \$1 for Salted Crab or Fermented fish Add \$4 for grilled Tiger prawns

### Larb

Spicy! Salad, cucumber, dill, shallot, green onion, cilantro, And roasted rice served with fresh Asian herbs.

## ต้ม SOUP

Choice of Veg/ Tofu Organic Chicken +1.25 Prawns +4.5

### Tom Kha

Coconut soup, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander

### Tom Yum

Chiang-Mai Style. **SPICY!!** & Sour bone broth, shredded chicken, Mushroom, tomato, galangal, kaffir lime, lemongrass, and long Coriander

### Tom Zapp Beef

Herbal beef stewed in **SPICY!!** & Sour broth, roasted rice, mushroom, Galangal, kaffir lime leaves, lemongrass, bean sprouts, broccoli and Long coriander

## ก๋วยเตี๋ยว NOODLE SOUP

### Tofu Noodle Soup

Fresh rice noodles, vegetable broth, soft tofu, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion

### Chicken Noodle Soup

**SPICY!!** organic chicken, vermicelli noodles, greens, bean Sprouts, cilantro, green onion, fried shallots & house pork fat garlic oil

### Tom Yum Noodle Soup

Combination Seafood: calamari, shrimp, scallops. Thin rice noodles in **SPICY!!** & Sour broth, spinach, broccoli, bean sprouts, cilantro, Green onion, peanuts, house garlic oil.

## Gluten Free Menu

Please indicate your allergies.

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### Whole Branzino (Dinner Only)

Pan-seared whole Branzino  
Marinated in Southern Thai style, turmeric, lemongrass  
Served with turmeric rice, cucumber salad & 'Nam Jim Seafood'  
*Be aware of bones*

### “Run Juan” Seafood Sizzling (Dinner Only)

Assorted Seafood; calamari, shrimps, scallops. Sautéed in Homemade **SPICY!!** curry paste, basil, onion, bell pepper, jalapenos.  
Served with blue flower rice

### Pad Char Shrimps

Stir-fried fresh whole Shrimps in red curry sauce, fresh peppercorn, Kaffir lime, galangal and Krachai. Blue flower Rice

### Crab Fried Rice

Dungeness crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in lotus leave. Served with bone broth  
Add \$2 for **SPICY!!** version

### Kang Kua Prawns

One of a kind Southern curry made with **SPICY!!** fresh red turmeric  
Roots sprinkled with kaffir lime leaves & young coconut meat.  
Served with garden vegetables and blue flower rice

### Kai Yang, Som Tum

Half Mary's organic BBQ chicken marinated in turmeric and Coconut milk, papaya salad (peanut and dried shrimps), Sticky rice

## จานด่วน THAI STREET FOOD

Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +1.25  
Wagyu Beef +2 Add Fried Egg +2  
House Crispy Pork Belly +4.5 Prawns +4.5  
Combination Seafood +6.5

### Thai Fried Rice

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

### Pad Ka Pow

Thai basil, garlic, fresh chili, bell pepper

### Pad Prik King

Sautéed red curry paste, kaffir lime leaves, string beans

### Pad Ped

Sautéed red curry paste, lemongrass, galangal, Krachai, onion, Bell pepper

### Pad Black Pepper Garlic

Sweet onion, green onion, cilantro

### Pad Fresh Ginger Sauce

Shitake mushrooms, white onion, green onion, fresh ginger

### Pad See You

Flat rice noodles, cage free egg, carrot, broccoli

### Pad Kee Mow

Spicy!! Flat rice noodles, bamboo shoots, bell pepper, basil, Tomato, onion

## ผัก SIDE VEG.

### Pad Cabbage

Garlic, chili oil, fish sauce

### Pad Ka Nha

Asian broccoli, garlic, Thai chili

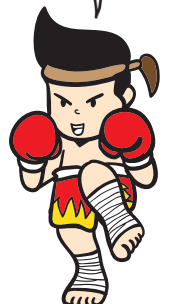
### Asparagus

House xo sauce, Thai chili

### Spicy Eggplant

Bell pepper, garlic, basil, Thai chili

Gluten Free



# เครื่องดื่ม BEVERAGES

<b>Coke / Diet / Sprite</b>	<b>3</b>
<b>Sparkling / Still Water</b> 500ML	<b>5.5</b>
<b>Homemade Soda:</b>	<b>5</b>
<b>Anchan Limeade</b> <small>blue flower</small>	
<b>Tamarind Shrub</b>	
<b>Iced Tea</b> <small>unsweetened</small>	<b>4.95</b>
<b>Classic Thai Tea</b> <small>shaved ice</small>	<b>5</b>
<b>Iced Coffee Thai Way</b>	<b>5</b>
<b>Whole Young Coconut</b>	<b>6.75</b>

<b>Espresso</b>	<b>4</b>	<b>Cappuccino / Latte</b>	<b>5</b>
<b>Americano</b>	<b>4</b>	<b>Honey Milk Lavender</b>	<b>5</b>

<b>Ginger Milk Tea</b> <small>spicy ginger root, brown sugar, calendula</small>	<b>5</b>
<b>Spiced Chai Latte</b> <small>black tea, coconut oil, cardamom</small>	<b>5</b>
<b>Coconut Cream Latte</b> <small>chai tea, sweet toasted coconut</small>	<b>6</b>

We serve organic coffee and tea. We use dark roast, locally roasted beans for coffee.  
Substitute organic soymilk +0.50

## Tea \$5

- Taiwan Tea** – Oolong, Mao Jian jasmine
- Green Tea** – Genmaicha, toasted brown rice
- Black Tea** – Earl Grey, bergamont
- Earth Tea** – Fresh ginger & lemongrass, honey
- Flower Tea** – Chamomile, lavender
- Fresh Leaf Tea** – Fresh mint

<b>Sticky Rice Puerh, Yunan</b>	<b>6.5</b>
Premium ripe sticky rice puerh tea scented with Glutinous rice herb "Nuo Mi Xiang" smooth, earthy and very pleasant	
*Can be steep in multiple times <i>Limited</i>	

# เบียร์ BEER

<b>Lager, Singha Thai</b>	<b>6</b>
<b>Pilsner, Scrimshaw</b> Fort Bragg, CA	<b>7</b>
<b>Grapefruit IPA, Mike Hess</b> San Diego	<b>7</b>
<b>IPA, Maui</b> Hawaii	<b>8</b>
<b>Sour/ Tripel, Victory 'sour monkey'</b> PA	<b>8</b>
<b>Coconut Porter, Maui</b> Hawaii	<b>8</b>
<b>Aventinus, Schneider</b> Germany (500ml) dark & complex	<b>12</b>
<b>Aspall, Blush Cyder</b> UK tart blackberries. yum!	<b>12</b>

## COCKTAIL & ETC

<b>Peach Jello</b>	<b>10</b>
Ikezo Sparkling Peach Jelly from Hyogo, Japan. 180ml can	
<b>Elderflower Spritzer</b>	<b>11</b>
Austrian Elderflower. Cava. Citrus. Thai Rose Bitters	
<b>"Ya-Dong" Shot</b> - rice wine fermented in old-fashioned Thai herbs	<b>9.5</b>
Served W/ pickled lime & Singha back <a href="#">ASK THE STAFF FOR OUR CURRENT BLENDS</a>	
<b>Thai-Chelada</b>	<b>9.5</b>
Singha Lager. Spicy Valentina. House Soy Sauce. Citrus. Umami Salt Rim	
<b>Old Siam</b> <small>NEW!</small>	<b>11</b>
Cappelletti Aperitivo. Cocchi Vermouth di Torino. Orange Peel. Served UP	
<b>"Makram"</b>	<b>12</b>
Hahn Fire Soju. FH Tamarind Shrub. Bittermens Habanero. CO2	
<b>Coconut Island</b> <small>NEW!</small>	<b>12</b>
Carpano Antica Vermouth. Dolin Blanc. Coconut Cream. Lemongrass. Lemon	
<b>Mama-san</b> <small>NEW!</small>	<b>12</b>
Unfiltered Sake. Zweigelt Red Wine. Lemongrass. Lemon. Orange Bitters	

<b>Kick Boxing Bowl</b>	<b>36/ 38oz</b>
Brut, "Sato" unfiltered rice wine, passion fruit, lychee, umami chili salt, served in Handmade Ratchaburi Bowl	
<i>IN CELEBRATION OF A FULLMOON PARTY IN THAILAND- - DISCO LIGHT IS ADDED</i>	

# ไวน์ WINE

## ASK FOR OUR COMPLETE WINE LIST

**Brut Cuvee Rose, Collin** Cremant de Limoux, France **13/ 60**  
75%Chardonnay 15%Chenin Blanc 10%Pinot Noir  
Very Elegant. Fresh Strawberries & Red Currants. Crisp, Mineral and Aromatic

**CAVA Reserva, Mont Marcal** Spain **11/ 50**  
Pure. Crisp. Gleaming Acidity. Tropical Bouquet

**Chenin Blanc, Broc Cellars Berkeley,** CA 2017 **13/ 60**  
Fresh & Clean. Green Apple. Honey. Bees Wax. Rocky Minerality

**Sauvignon Blanc, Domaine Naudet** Sancerre France 2017 **15/ 70**  
Flavorful. Sharp Vibrant Minerality. Black Currant & White Fruits

**Riesling, Seebich** Rheinhessen, Germany 2015 **12/ 55**  
Lightly Sweet & Tart. Green Apple. Lemon. Peach & Honey

**Alberio, Forlorn Hope 'Dexter Lake'** 2014 CA **12/ 55**  
Blend with Picpoul & Chardonnay. Medium Bodied. Lip-Smacking Acidity. A Touch of Oak and Salinity

**White Rhône, Chateau Mourgues du Grés** France 2017 **13/ 60**  
Full-Bodied. Highly Aromatic. Sunny Yellow Apple. Honeycomb. Hints of Nut. Finish Lingers Long and Bristling Lime Pith

**Rose, Leah Jorgensen** Rogue Valley, Oregon 2017 **13/ 60**  
Rose of Cabernet France. Valencia Heirloom Rose Petals. Pink Grapefruit. Marshmallow. Green Strawberries

**Pinot Noir, The Fabliest** CA 2017 **14/ 65**  
Fun & Fresh. Crunchy. Cranberries & Raspberries. Gentle Spice

**Sangiovese, IL Volano Molino di Grace** Tuscany 2016 **12/ 55**  
Refreshing & Fun. Smooth. Wild Flowers. Red Currant. Cherries. Licorice

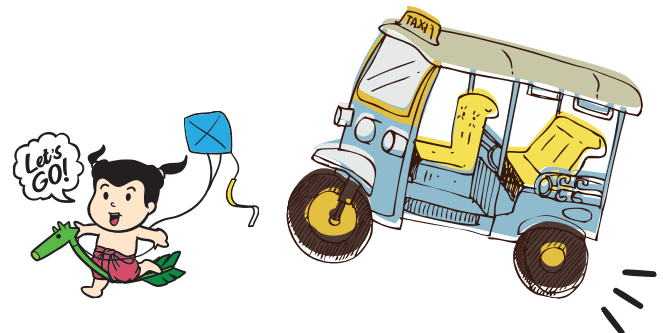
**Cabernet Sauvignon, Poe 'Ultraviolet'** Napa 2016 **13/ 60**  
Round. Bordeaux-Like Earthiness. Velvety. Blueberry. Plum. Violet Petal

**Cotes du Rhône, Domaine de la Solitude** France 2016 **12/ 55**  
Med-Full Bodied. Clean. Elegant Tannins. Ripe Dark Fruits. Peppery & Savory Spices. Great Finish

**Zinfandel, Portalupi** Amador County, CA 2016 **16/ 75**  
Shake Ridge Ranch. Exceptionally Made. Opulence. Juicy Dark Berry. Cola Rich Mouthfeel

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"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 >> Carry-In dessert fee 1.5 per guest



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