

# FARMHOUSE KITCHEN

THAI CUISINE

## ก๋วยเตี๋ยว STARTERS

## พิเศษ SPECIAL

<b>Vegan Fresh Rolls (GF)</b>	<b>11.5</b>
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot and Vermicelli noodles. Chili peanut sauce (add \$2 for shrimp)	
<b>Samosa</b>	<b>11.5</b>
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce	
<b>Thai Fish Cakes</b>	<b>12.25</b>
White fish, fresh kaffir lime, red curry paste, sliced long bean, chili, Cucumber, peanut relish	
<b>Farmhouse Wings (GF Option Available)</b>	<b>15</b>
Crispy fried organic wings, fish sauce, garlic, tamarind pineapple glazed	
<b>“Sai Oua” Northern Thai Sausage (GF)</b>	<b>10.25</b>
Delicious grilled Pork sausage, fine herbs & spices, curry paste	
<b>Neua Num Tok Rolls</b>	<b>16.95</b>
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, Cucumber served with cilantro lime vinaigrette	
<b>“Mieng Kum Kung”</b>	<b>15</b>
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & <u>peanuts</u> , Tamarind reduction	
<b>Par Dip Fresh Tuna (GF Option Available)</b>	<b>15.25</b>
Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, Dehydrated chili, wonton chips	
<small>*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*</small>	
<b>Crispy Calamari</b>	<b>14.25</b>
Curry battered squid, spicy pepper, cilantro lime vinaigrette	

<b>Crab Fried Rice (GF)</b>	<b>27.95</b>
Dungeness crab meat, cage free egg, onion, tomato, cilantro Wrapped twice cooked rice in lotus leave. Served with bone broth Add \$2 for <b>SPICY!!</b> Version (No Return)	
<b>Kai Yang, Som Tum (Limited) (GF)</b>	<b>26.25</b>
Famous Vichian-Buri -- Half Mary's organic BBQ chicken Marinated in soy sauce, coriander seed and garlic. Served with papaya salad ( <u>peanut and dried shrimps</u> ) Sticky rice & roasted rice sauce	
<b>Neua Yang Steak</b>	<b>32</b>
Grilled Snake River Farm Wagyu Flank Steak, Spicy garlic Thai long bean, roasted rice sauce, 151 rum & ginger rice	
<small>*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*</small>	
<b>Pad Char Shrimps (GF Option Available)</b>	<b>24.25</b>
SPICY!! Stir-fried fresh whole Shrimps in Red curry sauce, Kaffir lime leaf, galangal & Krachai. Served with blue flower rice	
<b>Slow Cooked Beef Curry</b>	<b>25.25</b>
Herbal beef stewed in Green curry sauce, eggplant, bell pepper, basil. Served with vermicelli noodles and green garden vegetables	
<small>** Vegetarian version available upon request **</small>	
<b>Hat Yai Fried Chicken</b>	<b>24.5</b>
Thai Southern style. Mary's Organic Chicken breast, turmeric & herbs, Fried shallots, roti bread, potato yellow curry for dipping. Blue rice	
<b>Panang Neua</b>	<b>29.25</b>
Slow braised bone in Short Rib in a Panang curry, Grilled broccolini, bell pepper, onion and fried basil. Blue rice	
<small>*This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.</small>	

## ต้ม SOUP

Choice of Tofu/ Veg. Organic Chicken +2 Prawns +4.5 Seafood +6.5

<b>Tom Kha (GF)</b>	<b>7.25/ 14.5</b>
Coconut soup, cabbage, mushroom, tomato, galangal, kaffir lime, Onion, Lemongrass and long coriander	
<b>Tom Yum (GF)</b>	<b>7.25/ 14.5</b>
Chiang-Mai Style. <b>SPICY!!</b> & Sour bone broth, cabbage, mushroom, Onion, tomato, galangal, kaffir lime, lemongrass and long coriander	
<b>Tom Zapp Beef</b>	<b>16.95</b>
Herbal beef stewed in <b>SPICY!!</b> & Sour broth, roasted rice, galangal, Kaffir lime leaves, lemongrass, bean sprouts, broccoli and Long coriander – Country style**	

## ก๋วยเตี๋ยว NOODLE SOUP

<b>Tofu Noodle Soup (GF)</b>	<b>14.95</b>
Fresh rice noodles, vegetable broth, soft tofu, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion	
<b>Chicken Noodle Soup (GF)</b>	<b>15.75</b>
<b>SPICY!!</b> Organic chicken, vermicelli noodles, bean sprouts, cilantro, Green onion, fried shallots and house pork fat garlic oil	
<b>Tom Yum Noodle Soup (GF Option Available)</b>	<b>19.25</b>
Assorted Seafood: white fish, calamari, shrimp, scallops. Egg noodles in <b>SPICY!!</b> & Sour broth, broccoli, bean sprouts, cilantro, green onion, <u>Peanuts</u> , house garlic oil & crispy wontons	
<b>24 Hours Beef Noodle Soup</b>	<b>25.25</b>
Slow cooked bone-in beef short rib, egg noodles, bone marrow broth, Broccoli, Thai basil, bean sprouts, cilantro, onion & chicharrone garlic oil	

## ยำ SALAD



<b>Papaya Salad (GF)</b>	<b>14</b>
<b>SPICY!!</b> Hand shredded green papaya, garlic, fresh chili, Cherry tomato, Thai long beans. Dressing choices: Classic (Dried Shrimps and <u>peanuts</u> ). Salted Crab or Fermented fish (+1) Add \$4 for grilled Tiger prawns	
<b>Herbal Rice Salad</b>	<b>15.25</b>
Bangkok style. Toasted coconut, <u>peanuts</u> , shredded green mango, Crispy shallots, lemongrass, sliced long beans, chili, kaffir lime, <u>Dried shrimps</u> with tamarind dressing. Mix and enjoy!	
<b>Larb (GF)</b>	<b>15.25</b>
<b>SPICY!!</b> Salad, cucumber, dill, shallot, green onion, cilantro And roasted rice served with fresh Asian herbs.	
<u>Minced Pork/ Chicken</u> Wagyu Beef +4 Prawns +4.5 Combination Seafood +6.5	

## แกง CURRY

Choice of: Veg/ Tofu Organic Chicken/ Pork +2 Wagyu Beef +4  
Vegan Meat +3 House Crispy Pork Belly +6  
Prawns +4.5 Combination Seafood +6.5

**Served with House Jasmine Rice ☺**

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

<b>Red Curry;</b> bell pepper, zucchini, bamboo shoots, basil	<b>15.95</b>
<b>Green Curry;</b> grilled eggplant, bell pepper, bamboo, basil	<b>15.95</b>
<b>Yellow Curry;</b> potato, onion and crispy shallot over roti bread	<b>16.95</b>
<b>Panang Curry;</b> bell pepper, basil, crispy yam	<b>16.95</b>

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**We use Mary's Organic Chicken, All-Natural Pork & Beef**

Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +2  
Vegan Meat +3 Wagyu Beef +4 Add Fried Egg +2  
House Crispy Pork Belly +6 Prawns +4.5 Combination Seafood +6.5

<b>Thai Fried Rice (GF Option Available)</b>	<b>15</b>
Cage free egg, onion, tomato, green onion, cilantro	
<b>Pad Ka Pow (GF Option Available)</b>	<b>16.25</b>
Thai basil, garlic, fresh chili, bell pepper	
<b>Pad Prik King (GF Option Available)</b>	<b>16.25</b>
Sautéed red curry paste, kaffir lime leaves, string beans	
<b>Pad Ped (GF Option Available)</b>	<b>16.25</b>
Sautéed red curry paste, lemongrass, galangal, onion, bell pepper	
<b>Pad Black Pepper Garlic (GF Option Available)</b>	<b>16.25</b>
Sweet onion, green onion, cilantro	
<b>Pad Fresh Ginger Sauce (GF Option Available)</b>	<b>16.25</b>
Shitake mushrooms, white onion, green onion, fresh ginger	
<b>Pad Spicy Eggplant (GF Option Available)</b>	<b>16.25</b>
Bell pepper, garlic, basil, Thai chili	
<b>Pad Ka Nha (GF Option Available)</b>	<b>16.25</b>
Asian broccoli, garlic, Thai chili	
<b>Pad Garlic Asparagus (GF Option Available)</b>	<b>16.25</b>
House xo sauce	
<b>Pad Thai</b>	<b>16.25</b>
Thin rice noodles, fried tofu, cage free egg, bean sprouts, Chive, shallot, <u>peanuts</u>	
<b>Pad See You (GF Option Available)</b>	<b>16.25</b>
Flat rice noodles, cage free egg, carrot, broccoli	
<b>Pad Kee Mow (GF Option Available)</b>	<b>16.25</b>
<b>SPICY!!</b> Flat rice noodles, bamboo shoots, bell pepper, basil, Onion, tomato	

<b>SIDE</b>			
Jasmine rice	3.5	Peanut sauce	5
Brown rice	3.5	Cucumber salad	5
Sticky rice	3.5	Steamed veg	5
Crispy roti	3	Steamed noodle	4
Ginger rice	4	Bone Broth	4

**Kid's Menu 9.95**  
*Under the age of 8*  
Fried Chicken over Jasmine rice  
Flat Rice Noodle w/ egg and broccoli

**เครื่องดื่ม**  
BEVERAGES

<b>Coke / Diet / Sprite</b>	<b>3</b>
<b>Sparkling / Still Water 500ML</b>	<b>5</b>
<b>Homemade Soda:</b>	<b>5</b>
<b>Anchan Limeade</b> <i>blue flower</i>	
<b>Tamarind Shrub</b>	
<b>Iced Tea</b> <i>unsweetened</i>	<b>5</b>
<b>Classic Thai Tea</b> <i>shaved ice</i>	<b>5</b>
<b>Whole Young Coconut</b>	<b>7</b>
<b>Espresso 4</b>	<b>Cappuccino / Latte 5</b>
<b>Americano 4</b>	<b>Honey Milk Lavender 5</b>
<b>Ginger Milk Tea</b> <i>spicy ginger root, brown sugar, calendula</i>	<b>5</b>
<b>Spiced Chai Latte</b> <i>black tea, coconut oil, cardamom</i>	<b>6</b>
<b>Coconut Cream Latte</b> <i>chai tea, sweet toasted coconut</i>	<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, bergamot**  
**Earth Tea – Fresh ginger & lemongrass, honey**  
**Flower Tea – Chamomile, lavender**  
**Fresh Leaf Tea – Fresh mint**

**Sticky Rice Puerh, Yunan 6.5**  
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 *Limited*

<b>Lager, Singha Thai</b>	<b>7</b>
<b>Pilsner, Scrimshaw</b> Fort Bragg, CA	<b>8</b>
<b>IPA, Maui</b> Hawaii	<b>8</b>
<b>Hefeweissen, Weihenstephaner</b> Germany	<b>8</b>
<b>Double Hazy IPA, Almanac</b> SF	<b>9</b>
<b>Sour/ Tripel, Victory 'sour monkey'</b> PA	<b>9</b>
<b>Coconut Porter, Maui</b> Hawaii	<b>9</b>
<b>Strawberry Weiss, Fruli</b> Belgium <i>fruit beer</i>	<b>11</b>
<b>Aventinus, Schneider</b> Germany (500ml) <i>dark &amp; complex</i>	<b>12</b>
<b>Gingergrass, Golden State Cider</b> Sebastopol, CA <i>gluten free</i>	<b>8</b>

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

<b>Peach Jello</b>	<b>10</b>
Ikezo Sparkling Peach Jelly from Hyogo, Japan. 180ml can	
<b>Elderflower Spritzer</b>	<b>12</b>
Austrian Elderflower. Cava. Citrus. Thai Rose Bitters	
<b>"Ya-Dong" Shot - rice wine fermented in old-fashioned Thai herbs</b>	<b>9.5</b>
Served w/ pickled lime & Singha back	
<b>Thai-Chelada</b>	<b>11</b>
Singha Lager. Spicy Valentina. House Soy Sauce. Citrus. Umami Salt Rim	
<b>Mama-San</b> <i>NEW!</i>	<b>12</b>
Unfiltered Sake. Zweigelt Red Wine. Lemongrass. Lemon. Orange Bitters	

**ไวน์**  
WINE

**ASK FOR OUR COMPLETE WINE LIST**

<b>Brut Cuvee Rose, Collin</b> Cremant de Limoux, France <i>75%Chardonnayt 15% Chenin Blanc 10% Pinot Noir.</i> Very Elegant. Fresh Strawberries & Red Currants. Crisp, Mineral and Aromatic	<b>13/ 60</b>
<b>CAVA Reserva, Mont Marcal</b> Spain Pure, Crisp, Gleaming Acidity, Tropical Bouquet	<b>11/ 50</b>
<b>Vermentino, Antonella Corda</b> Sardinia, Italy Elegant. Fragrant. Lemon Blossoms. Orange. Camphor. Long Finish	<b>13/ 60</b>
<b>Sauvignon Blanc, Lamothe de Haux</b> Loire Valley, France 2017 Fresh Floral. Rich & Fruity. Tropical. Spicy Herbal Notes	<b>13/ 60</b>
<b>Riesling, Seebrich</b> Rheinhessen, Germany 2015 <b>12/ 55</b> Lightly sweet & tart. Green Apple, Lemon, Peach & Honey	
<b>Chinon Blanc, Pascal Lambert 2010</b> France 2010 Nutty. Savory. Dry Finish. Guava. Orange Marmalade. Honeysuckle. Hay	<b>15/ 70</b>
<b>Chardonnay, Land of Saints</b> Santa Barbara 2016 Crisp & Creamy. Wild Flowers. Pollen. Lime Zest. Touch of Oak	<b>13/ 60</b>
<b>Rose, Elk Cove</b> Willamette Valley, Oregon 2017 Pinot Noir Rose. Dry. Zippy. Aromatic. Early Season Strawberries. Honeydew	<b>13/ 60</b>
<b>Pinot Noir, The Fabliest</b> CA 2017 Fun & Fresh. Crunchy. Cranberries & Raspberries. Gentle Spice	<b>14/ 65</b>
<b>Cabernet Sauvignon, Poe 'Ultraviolet'</b> Napa 2016 Round. Bordeaux-Like Earthiness. Velvety. Blueberry. Plum. Violet Petal	<b>13/ 60</b>
<b>Barbera d' Alba Virna 2016</b> Piedmont, Italy Beautiful. Dry. Intense Aroma. Ripe Cherry & Blackberries. Fine Tannin	<b>13/ 60</b>
<b>Zinfandel, Portalupi</b> Amador County, CA 2016 Shake Ridge Ranch. Exceptionally Made. Opulence. Juicy Dark Berry. Cola Rich Mouthfeel	<b>16/ 75</b>

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**OUR STORY**

Cheff/Owner, Kasem POP Saengsawang is originally from Loei, a country side near Laos border, but spent most of his adulthood in Bangkok. Chef attributes his passion for food to his daily tips to the local market with his grandma.

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 2 per guest