



FARMHOUSE

SPECIAL DRINKS

SLUSHY RITA

\$17

Frozen passion fruit margarita.
orangeat. lemon. angostura bitters



SINGLE & READY TO FLAMINGO

\$115

sharing for 2 - 4 people

Think sexy. wind-blown hair.
All you need is this party-size flamingo punch bowl
Absolut Elyx. St. Germain elderflower. Giffard Violet.
Chrysanthemum syrup. lemon and rose water.



CHA CHA CHA

\$17

Seriously Bomb Axx Margarita.
Tequila Blanco. Lime. Chili
Infused Fish Sauce



LISA BANG BANG

\$18

Patron Blanco, Boiron Strawberry Puree, Lime Juice,
Agave Nectar, Fresh Kaffir Lime, a Fiery Thai Chili



MAKE A WISH

\$19

Magic cocktail served in Aladdin Tea set
with smoky effect. Malfy Gin Rosa infused
Hibiscus Tea. St Germain Elderflower Liqueur.
Grapefruit. Citrus. Aromatic bitters



HELLO GORGEOUS

\$18

Mekhong Thai Rum,
Pink Guava,
Homemade Aromatic
Jasmine Earl Grey Cordial.
Orange Bitters



PENICHILLING

\$17

Our version of slushy
penicillin; scotch whiskey.
Ginger. Local honey.
fresh lemon and chili salt rim.



MEKHONG

\$18

Thai rum, demerara syrup,
orange bitters, lime,
ginger beer, and
butterfly pea snow ball

ISLAND THAI TEA

21 / 75

reg / party size

Absolut Elyx vodka.
pineapple. lemon.
Thai iced tea. coconut milk.

require a credit card deposit.
Pineapple bowl is available for sale for \$500
All Sales are final. No refunds or Returns.



CURRY COLADA

\$18

Bacardi Ocho 8, Coconut Cream,
pineapple juice, green curry, lime



No alcohol will be served to persons under 21 year of age
Please be prepared to show ID

Beverages

COKE/DIET/SPRITE/GINGER ALE	CAN	4
SAN BENEDETTO	SPARKLING/MINERAL 500ML	8
ANCHAN BLUE LIMEADE	HIGH ANTIOXIDANT	6.9
LICHEE COUGOU ICED TEA	UNSWEETENED BLACK TEA	6.9
CLASSIC THAI TEA OR COFFEE	CREAMY & SWEET SHAVED ICE	6.9
HOT DRIP VIETNAMESE COFFEE	CONDENSED MILK	6.9
RED BULL	(ORIGINAL/SUGAR FREE/TROPICAL /WATERMELON)	6.9
WHOLE YOUNG COCONUT, THAILAND		8.8
SHIRLEY TEMPLE / ARNOLD PALMER		6

Silk Road Tea

TIEGUANYIN	FLORAL/ BUTTERY/ 1ST PLACE NORTH AMERICA TEA CHAMPIONSHIP
GENMEICHA	TOASTY/ SENCHA GREEN/ ROASTED BROWN RICE
JASMINE SILVER TIP	FRAGRANT GREEN & JASMINE FLOWERS
CHAMOMILE	COMFORT & SOOTHING/ CAFFEINE FREE
LEMONGRASS LAVENDER	AROMATIC / CLEAN / CAFFEINE FREE

Beer

GROUP B : THAI CRAFT BEER	14
SANDPORT SAMAKKEE LAGER	
YODBEER BEARNANA WHEAT	
PHEEBOK SAWASDEE IPA	

Draft Beer

ORIGINAL PATTERN	OAKLAND	8
PALE ALE		
DOUBLE IPA		
JUICY HAZY IPA/ DRAKE’S BREWING	SAN LEANDO	8

Cocktails

ISLAND THAI TEA 21 / 75

Absolut Vodka. Pineapple. Lemon.
Thai Iced Tea. Coconut Milk.
Served in Limited Pineapple Copper
*Extravaganza version is available.
Require a credit card deposit!*

MISS THAILAND 19

Absolut Vodka. St. Germain. Pineapple.
Tamarind. Palm Sugar. Ginger, Lemongrass.
Served in Seashell

SUNSET@JACK LONDON 16

Aperol. Tequila Blanco. Lemon.
Sweet Coconut Milk

CHA CHA CHA SPICY 17

Seriously Bomb Axx Margarita. Tequila
Blanco. Lime. Chili infused Fish Sauce

OOLEANG 17

Thai Espresso-Tini. Japanese Nikka Coffey
Vodka. Cold Brew. Mr Black Liqueur

HELLO GORGEOUS 18

Mekhong Thai Rum. Pink Guava.
Homemade Aromatic Jasmine Early Grey Cordial.
Orange Bitters. Flashing Light.
Substitute for Red Bull Tropical or Watermelon +\$5

MADAM BUTTERFLY 16

Anchan Butterfly Pea Flower infused Gin.
Rose Bitters. FH Lemongrass Simple Syrup.
Lemon. Black peppercorns

KICKASS NEGRONI 19

Del Maguel Vida Mezcal. Campari
Carpano Antica. Ancho Reyes Chili

OLD SIAM 19

Batched in House Barrel: Highwest Double Rye.
Simple. Maraschino Cherry. Aromatic Bitters.
24K Gold

SUMMER SPRITZ 16

Aperol. Sparkling Wine. Pressed Grapefruit
Lemongrass Simple

Wine

SPARKLING

CAVA BRUT NV, MARQUÉS DE CÁCERES, SPAIN 14/64

Lively Effervescence. Citrus fruits with notes of brioche. Ideal for any celebration

NV BRUT ROSE, POL CLÉMENT, FRANCE 13/58

Fruit forward. Refreshing. Long lasting red currant. Minerality

CHAMPAGNE BEAU JOIE BRUT, ÉPERNAY, FRANCE 150

Experience a rush of fine bubbles with this elegant Brut Champagne.
Aromas of fresh pear and citrus zest lead to a crisp palate of apple
and toasted almonds, finishing with a delicate minerality.

PINK

ROSÉ, THE SAINTE MARGAURITE, COTES DE PROVENCE, FRANCE 15/70

Transport yourself to the sunny shores of Provence.

Vibrant fresh red fruits, floral aromas, and a crisp finish

WHITE

DRY RIESLING, TREFETHEN, OAK KNOLL, NAPA 2022 15/70

Green papaya, peach, and orange blossom. Lively on the palate.
Mouthwatering acidity. Mineral notes

RIBOLLA GIALLA, CANTINA PUIATTI, ITALY 15/70

Comparable to Pinot Grigio. Unique grapes of Friuli.

Rippest apple, fresh cut white flowers. Wild Honey. Salt. Herbs

SAUVIGNON “FESTIVE” BLANC, FARMHOUSE KITCHEN, CA 14/64

Sunshine in a Glass, Thai at Heart

Grown with native yeast, this organic Sauvignon Blanc is the life
of the party - a real California golden child that can't wait to get
its groove on Farmhouse Thai menu.

CHARDONNAY, RAEBURN, HARTFORD, RUSSIAN RIVER VALLEY 2021 16/75

Elegant & balanced. Rich ripe white pear & nectarines.

Creamy & Toasty vanilla oak. Crème brûlée

RED

PINOT NOIR, CAMBRIA, JULIA'S VINEYARD, SANTA BARBARA 17/80

Light & refreshing. Balanced of earth, red fruit and
crushed seashells. Satisfying long finish

CÔTES DU RHÔNE, JEAN-LUC COLOMBO, FRANCE 15/70

90Points - A crowd-please!! Addicting & complex. Violet.
Cassis. Cherry Puree. Hints of Garrigue. Silky Edged Finish

MALBEC BLEND, BODEGAS CARO, MENDOZA ARGENTINA 16/75

94Points - Awesomeness mixture of bold & complexity.
Creamy tannins with persistent freshness. Argentina's identities
meet Bordeaux style.

Made by world famous winemakers: Domaines Barons de Rothschild (Lafite) & Nicolás Catena

CABERNET SAUVIGNON, OPOLO, PASO ROBLES 18/85

93Points - Rich luscious depths of dark fruits, cedar, caramel
and tea. Sleek, chewy tannins with balanced finish

OPUS ONE ‘OVERTURE’, OAKVILLE, NAPA VALLEY 42

Multi Bordeaux Blend of 2018 & 2019.

The 2nd wine of Opus One. Notes of bright cherries and
dark plums, mingled with an earthy mid-palate.

The finish is long and rich with smooth tannins, notes of
cedar and vanilla

3oz coravin

MAKE A WISH 19

Magic is served in Aladdin Tea Set with
smoky effect. Malfy Gin infused Hibiscus Tea.
St Germain Elderflower. Grapefruit. Citrus.
Aromatic Bitters

HIBISCUS HIGHBALL 17

Jefferson's Bourbon. Hibiscus Tea. Lemon.
Lavender Bitters. Top with Brut Reserva
Substitute for Red Bull Original or Sugar-Free +\$5

UNDER THE SEA SPICY 16

Magical Mermaid Dust infused
Blanco Tequila. Chili. Lime. Ducky Friend

MEOW MULE 16

Absolut Vodka. Thai Basil. Lime.
Ginger Juice. CO2

CHIANG- MAI MAI THAI 17

Bacardi Reserva Ocho. Liquid Alchemist Orgeat.
Pineapple Juice. Lime Tiki Bitters

SPIRITS

Liqueurs

APEROL	11
CARPANO ANTICA VERMOUTH	11
GRAND MARNIER	11
LUXARDO MARASCHINO	11
MIDORI	11
CHAMBORD	12
ST.GERMAIN	12
PIERRE FERRAND DRY CARACOU	12
DOMAIN DE CANTON	12
D.O.M BENEDICTIVE	12
DISARONNO	13
KAHLÚA	12
MR. BLACK LIQUERS	12
GODIVA CHOCOLATE	15
CHARTREUSE (GREEN)	15

Vodka

ABSOLUT	12
TITO'S	12
ABSOLUT CITRON	12
ABSOLUT GRAPEFRUIT	12
ABSOLUT MANDARIN	12
ABSOLUT VANILLA	12
ABSOLUT WATERMELON	12
HANGAR ONE	13
KETEL ONE	13
ABSOLUT ELYX	14
NIKKA COFFEY	15
GREY GOOSE	15

Gin

MONOPOLOWA	12
BOMBAY SAPPHIRE	13
HENDRICK'S	14
TANQUERAY NO 10	14
ST. GEORGE BOTANIVORE	14
JUNIPERO GIN	15
SIPSMITH GIN	15
MONKEY 47	19

Tequila

OLMECA ALTOS PLATA	12
DON JULIO BLANCO	15
DON JULIO REPOSADO	16
DON JULIO ANEJO	18
LALO BLANCO	15
PATRON BLANCO	15
PATRON REPOSADO	16
PATRON ANEJO	18
PATRON CRISTALINO	25
PATRON EL CIELO	35
OCHO PLATA	17
CASAMICO BLANCO	17
CASAMICO REPOSADO	19
AVION BLANCO	14
AVION CRISTALINO ANEJO	34
AVION RESERVA 44 EXTRA ANEJO	38

Mezcal

XICARU SILVER	14
XICARU REPOSADO	16
CASAMICOS MEZCAL JOVEN	26
DEL MAGUEY VIDA	14
DEL MAGUEY VIDA DE MUERTOS	16
DEL MAGUEY CHICHICAPA	24
DEL MAGUEY LAS MILPAS	24
DEL MAGUEY SAN LUIS RIO	24
DEL MAGUEY MINERO	26
DELMAGUEY PAPALOTE DE PUEBLA	30
DEL MAGUEY TOBALA	30

Cognac

HENNESSY VS	17
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Rum

HAVANA CLUB ANEJO BLANCO	11
RUM RESERVA OCHO - 8 YEARS	12
ROYAL STANDARD	12
MALIBU COCONUT RUM	12
PLANTATION 3 STARS SILVER	12
PLANTATION DARK DOUBLE AGED	13
GOSLINGS BLACK SEAL	13
KOHANA HAWAIIAN AGRICOLE RUM KEA	15
KOHANA HAWAIIAN AGRICOLE RUM KOHO	18

Scotch

JOHNNIE WALKER RED LABEL	13
JOHNNIE WALKER BLACK LABEL	14
CHIVAS REGAL 12YR	14
DEWAR'S 12YR	14

Japan

SUNTORY TOKI	14
KIKORI	19
HIBIKI HARMONY	25

Whiskey

EVAN WILLIAMS	12
JACK DANIELS	12
BULLIET BOURBON	13
BULLIET RYE	13
KNOB CREEK 9YR	15
MARKER'S MARK	14
SMOOTH AMBER BOURBON	14
SMOOTH AMBER RYE	14
WOODINVILLE RYE	15
HIGH WEST DOUBLE RYE	15
HIGH WEST AMERICAN BOURBON	16
SAZEREC RYE	14
WOODFORD RESERVE BOURBON	15
WOODFORD RESERVE RYE	15
TAMPLETON RYE 6YR	15
RABBIT HOLE STRAIGHT BOURBON	14
HEIGOLD	
RABBIT HOLE STRAIGHT RYE	18
BOXERGRAIL	
RABBIT HOLE STRAIGHT CAVEHILL	20
RABBIT HOLE DARERINGER SHERRY BOURBON	25

Irish

JAMESON	13
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Single Malt

THE GLENLIVET 12YR	15
THE GLENLIVET 15YR	19
MACALLAN 12YR	17
LAPHROAIG	17
LAGUVALIN 8YR LIMITED EDITION	19
OBAN 14YR	21

ACCEPTABLE FORMS OF IDENTIFICATION:

- CALIFORNIA DRIVER'S LICENSE OR IDENTIFICATION CARD
- OUT-OF-STATE DRIVER'S LICENSE OR IDENTIFICATION CARD
- U.S. MILITARY IDENTIFICATION CARD
- U.S. AND FOREIGN PASSPORTS WITH A PHOTOGRAPH
- COMBINING TWO UNACCEPTABLE IDS TO CREATE ONE ACCEPTABLE ID IS NOT PERMITTED.

EXPIRED ID CARDS WILL NOT BE ACCEPTED.

DEAR CUSTOMER, NO ALCOHOL WILL BE SERVED
TO PERSONS UNDER 21 YEARS OF AGE.
PLEASE BE PREPARED TO SHOW I.D.



FARMHOUSE

KITCHEN THAI CUSINE

Special



VOLCANO CUP

\$34.95

SPICY !! Noodles stir-fried with our house-made Godmother sauce. Served with braised short ribs bone, bell peppers, onions, krachai, kaffir lime, Thai eggplant and pepper corn.



EXTREMELY SPICY!
NO REFUND OR RETURN



CRISPY BRANZINO

\$46.95 GS Option Available

Fried whole Branzino served on a hot metal plate; with vegetables, cilantro, crispy shallot, and garlic chili lime vinaigrette

MEDIUM SPICY



FRESH OYSTER

27/50

half/ a dozen

Thai beach style sauces: spicy seafood sauce, crispy shallot, and lime.

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

OXTAIL CURRY

\$36

Real collagen bomb braised oxtail in Panang curry; served with turmeric rice, cucumber Ajard and cilantro lime sauce



PACIFIC PAD THAI

HALF 46.95

WHOLE 58.95

Live Maine lobster, assorted fresh seafood with rice noodles, cage free egg, bean sprouts, butter, chive, shallot, peanuts, crispy wontons, Thai cilantro lime vinaigrette



LITTLE LAO TABLE

\$179

Fresh Rolls with Peanut Sauce Mieng
Kum Bite Samosa
Neua Num Tok Rolls, Papaya Salad
Panang Neau Short Ribs
Hat Yai Fried Chicken. Shrimp Fried rice, Pad Thai Tofu, Fried egg, Spicy Eggplant, Roti Bread + Blue Rice
ADD \$35 FOR WHOLE LOBSTER



KAO SOI NEAU

\$37.95

Slow - Cooked Boneless Beef Ribs in Northern Thai Yellow Curry Paste, and Coconut Milk. Served with Egg Noodles, Bean Sprouts, Shallots, Pickled Mustard Greens, and Condiments

MEDIUM SPICY





Available 11am - 2pm WEEKDAY LUNCH Tasting menu

Starting at \$28/person

SOUP

Tom Yum *GS*

spicy and sour soup, cabbage, mushroom, tomato, galangal, kaffir lime, onion, and lemongrass

STARTERS

(Select 2)

Each starter comes in one bite

Samosa *Veg* +\$2

red norland potato, caramelized onion, carrot wrapped in pastry skin served with coconut curry sauce

"Mieng Kum Bite"

traditional Thai leafy green wrapped with a zesty mixture of lime ginger, onion, sesame, roasted coconut & peanuts w/ tamarind sauce

Neua Num Tok Roll +\$3

grilled snake river farm wagyu beef wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

Vegan Fresh Roll *Veg /GS*

fresh rice paper roll, tofu, mixed green, bean sprouts, sesame, mint, and vermicelli noodles. chili peanut sauce

ENTREE

(Select 1)

SUBSTITUTIONS OR MODIFICATIONS ARE POLITELY DECLINED

Pad Thai Shrimp +\$5

fresh thin rice noodles, cage-free egg, bean sprouts, chive, shallot, tofu, and peanuts

Thai Fried Rice Tofu *(GS Option Available)*

cage-free egg, onion, tomato, green onion, cilantro

Hat Yai Fried Chicken +\$5

southern-style fried Mary's chicken, turmeric & herbs, fried shallots, cucumber pickles, potato yellow dipping curry, roti bread, and blue rice

Ka-Pow Minced Pork *(GS Option Available)*

hai basil, garlic, fresh chili, bell pepper

Yellow Curry Tofu

potato, onion, and crispy shallot

Spicy eggplant tofu *(GS Option Available)*

bell pepper, garlic, basil, Thai chili MED

Pad Thai Tofu

thin rice noodles, fried tofu, cage-free egg, bean sprouts, chive, shallot, peanuts

Pad See You Beef *(GS Option Available)* +\$4

flat rice noodles, cage-free egg, carrot, Asian broccoli

Green Curry Chicken

grilled eggplant, bell pepper, bamboo, basil MED

GS = Gluten Sensitive



Appetizers

Happy Hour MENU

5 pm - 6 pm Monday - Thursday

Fresh Oyster

20 Half / 40 Dozen

Thai beach-style sauces: spicy seafood, crispy shallot, smoky chili

Vegan Fresh Rolls (GS)

12

Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, carrot, and vermicelli noodles. Chili peanut sauce

Samosa (3 pcs)

12

Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

Pumpkin Fries (Vegan)

12

Thai Kabocha, curry battered, peanut, sweet and sour plum sauce

COCKTAILS \$10

Sunset @ Jack London

Aperol, avion silver tequila, lemon, coconut milk, simple

Meow Mule

Small batch vodka, Thai basil, lime, ginger juice co2

3 Islands Mai Thai

Bacardi Reserva Ocho, Liquid Alchemist Orgeat, pineapple juice, lime, tiki bitters.

Margarita

Volcan tequila, lime, simple

Hibiscus Highball

Bulleit Bourbon, hibiscus tea, lemon, lavender bitters, topped with brut

Ooleang

Espresso martini Bangkok style, Nikka vodka, my black liqueur

Madam Butterfly

Anchan infused gin, black peppercorns, lemongrass reduction, lemon

Summer Spritz

Aperol, sparkling wine, pressed grapefruit, lemongrass simple

Under the Sea

Chili-infused blanco tequila, lime, mermaid dust

WINE 9/42

Sparkling Wine

Cava Brut NV, Marqués de Cáceres, Spain
NV Brut Rose, Pol Clément, France

White Wine

Dry Riesling, Trefethen, Oak knoll, Napa
Sauvignon "Festive" Blanc, CA
Ribolla Gialla, Cantina Puiatti, Italy
Chardonnay, Raeburn, Russian River Valley

Red Wine

Pinot Noir, Cambria, Julia's Vineyard, Santa Barbara
Côtes Du Rhône, Jean- Luc Colombo, France
Malbec Blend, Bodegas Caro, Mendoza Argentina

DRAFT BEER

\$5

Original Pattern, Oakland

Pale Ale or Double IPA

Juicy Hazy IPA / Drake's Brewing, San Leandro

SLUSHY

\$10

Slushy Rita

frozen passion fruit margarita, orgeat, lemon, angostura bitters

Penichilling

Our version of slushy penichilling; scotch whiskey, ginger, local honey, fresh lemon, and chili salt rim





กินเล่น
STARTERS

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SALAD

Vegan Fresh Rolls (GS, Vegan) 15.95
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, Sesame and vermicelli noodle. Chili peanut sauce and spicy cilantro

Pumpkin Fries (Vegan) 15.95
Thai Kabocha, curry battered, peanut, sweet and sour plum sauce

Sai-Krok-Isan 15.95
Popular fermented sausage from Isan region of Thailand, Made with pork, garlic, and jasmine rice. Served with cucumber, cilantro, red eye chili, peanut, ginger and lemongrass

Samosa (Vegan) 15.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

Crispy Calamari 17.95
Curry battered served with spicy cilantro dipping sauce

Farmhouse Wings (GS Option Available) 17.95
Crispy organic wings, basil, chili plum sauce, Thai pickle

Roti Mataba 17.95
Stuffed roti with curry chicken, potato, onion, peanut, yellow curry served with cucumber salad and yellow curry dip

Neua Num Tok Rolls 20.95
Grilled beef flank wrapped with mint, cilantro cucumber in cilantro lime vinaigrette

“Mieng Kum Kung” 17.95
Crispy crusted tiger prawns, traditional Thai leafy green wrapped with a zesty mixture of lime, ginger, onion, sesame roasted coconut & peanuts w/ Tamarind sauce

Papaya Salad (GS) 17.95
Medium Hand shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans.
Dressing choices: Classic (dried shrimps and peanut)
+ \$2 for salted crab or fermented fish +\$5 for grilled shrimps

Herbal Rice Salad 17.95
Bangkok style. toasted coconut, crispy shallots, lemongrass, cilantro, peanuts, long beans, chili, sesame, kaffir lime, dried shrimp with tamarind dressing
+ \$5 for grilled shrimps

Larb Salad **Medium Spicy** (GS Option Available) 17.95
Northern Thai style. roasted rice, shallot, garlic, chili, served with garden vegetable

Tofu OR Minced Pork Shrimps +5 **Wagyu Beef +5**
Crispy Pork Belly +5

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CURRY

Choice of Veg or Tofu Pork/ Chicken +2 Wagyu Beef +5
Crispy Pork Belly +5 Prawns +5 Combination Seafood +8

Green Curry 19.95
grilled eggplant, bell pepper, bamboo, basil **MED**
Yellow Curry **Vegan** 19.95
potato, onion and crispy shallot



ต้ม
SOUP

Choice of Veg or Tofu Chicken +2 Prawns +5
Combination Seafood +12

Tom Yum (GS) 10.95 / 19.95
Hot and Sour soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass, and long coriander



Farmhouse Kitchen Thai Cuisine Jack London Square
336 Water St. Oakland, CA 94607

20% gratuity included for parties of 6 or more.
3 Credit Cards Max/Table OR additional charges may apply.
All menu & prices are subject to change without notice.
Corkage fee: \$25/bottle first two (750ML). Third bottle onwards \$35/bottle (750ML)
We do not accept \$100 bills. Carry-in dessert fee: \$2.5/person
Please let us know about your dietary restrictions / allergies prior to ordering
90 minutes per seating as a courtesy to later reservations.
Not responsible for lost or damaged articles or feelings.

(GS = Gluten Sensitive)

ก๋วยเตี๋ยว
NOODLE SOUP

Tofu Noodle Soup (Vegan, GS Option Available) 18.95
Fresh rice noodles, vegetable broth, tofu, Asian broccoli, carrots, bean sprouts, cilantro, and green onion

Chicken Noodle Soup (GS Option Available) 18.95
Chicken, fresh rice noodles, bean sprouts, cilantro, green onion and fried garlic oil

Tom Yum Noodle Soup 27.95
Mixed Seafood, egg noodle, broccoli, bean sprouts, peanut, crispy wonton, with spicy tom yum broth Medium



Crispy Branzino (GS Option Available) (Limited) 46.95
Fried whole Branzino served over hot metal plate; steamed cabbage, cilantro, crispy shallot, and chili garlic lime sauce Medium

Run Juan Seafood Sizzling (GS Option Available) 42.95
Assorted seafood; calamari, shrimp, scallops, Basa fish, manila clams, PEI mussels sautéed in homemade SPICY curry paste, basil, onion, bell pepper, green peppercorn, Thai eggplant, Served with white rice

Crab Fried Rice (GS) 42.95
Crab and shrimps fried rice, double eggs, shrimp paste, onion, tomato, cilantro, crispy shallot. Served with bone broth. Add \$2 for SPICY version

Basil Bomb (GS Option Available) 41.95
Thai chili basil stir-fried with assorted seafood; shrimps, calamari, scallop, manila clams, PEI mussels, Basa fish, minced pork, crispy pork belly, bell peppers, fried egg over rice Medium

Oxtail Curry 36
Real collagen bomb braised oxtail in Panang curry. Served with turmeric rice, cucumber Ajard and cilantro lime sauce

Pacific Pad Thai Half 46.95/ Whole 58.95
Live Maine lobster, assorted fresh seafood with rice noodles, cage free egg, bean sprouts, butter, chive, shallot, peanuts, crispy wontons, Thai cilantro lime vinaigrette (Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

Hat Yai Fried Chicken 38.95
Southern style, fried chicken, turmeric & herbs, fried shallots cucumber pickles, potato yellow dipping curry, roti bread and blue rice

24 Hours Beef Noodle Soup (GS Option Available) 39.95
Slow cooked bone-in beef short rib, egg noodles, broccoli, basil, bean sprouts, cilantro, green onion. Medium

Khao Soi Neua 37.95
Slow-cooked boneless beef short rib in northern Thai yellow coconut curry, egg noodle, bean sprouts, shallot, green mustard, cilantro and condiments. Medium

“Seau Rhong Hai” Grilled Flank Steak 43.95
Grilled Snake River Farm Wagyu flank steak, grilled broccolini, roasted rice, spicy tamarind sauce, Served with sticky rice, 151

Panang Neua 44.95
Slow braised bone in short rib in a panang curry grilled broccolini, bell pepper, onion, and fried basil. Blue Rice. Medium

*This dish was a reminiscent of Chef Kasem “Pop”’s childhood where he cooked a large meal for his entire family

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

ผัดไฟแรง
STIR FRIED

Choice of Veg or Tofu Pork or Chicken +2 Wagyu Beef +5
Crispy Pork Belly +5 Prawns +5 Combination Seafood +8
Add fried Egg +4

Thai Fried Rice (Veg, GS Option Available) 19.95
Cage free egg, onion, tomato, Asian broccoli, green onion, cilantro

Pad Thai 19.95
Thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanuts

Pad See You (Veg, GS Option Available) 19.95
Flat rice noodles, cage free egg, carrot, Asian broccoli

Pad Kee Mow (Veg, GS Option Available) 19.95
Flat rice noodles, bamboo shoots, bell pepper, basil, onion, tomato, Medium

Pad Ka Pow (Veg, GS Option Available) 19.95
Thai basil, garlic, fresh chili, bell pepper, Medium

Spicy Asian Broccoli (Veg, GS Option Available) 19.95
House xo sauce, garlic, Thai chili Medium

Spicy Eggplant (Veg, GS Option Available) 19.95
Bell pepper, garlic, basil, Thai chili Medium

Kid’s Menu 12
Under the age of 10

Fried Chicken over rice
Fried Shrimps over rice
Chicken Noodle Soup
Flat Rice Noodle w/ egg, tofu and broccoli

SIDE

Jasmine rice 4
Brown rice 4
Sticky rice 4
Crispy roti 4
Bone broth 4
Peanut sauce 7
Steamed Veg 7
Steamed Noodles 7
Fried Egg 4
Cucumber salad 5 (Contains Peanut)



(GS = Gluten Sensitive)

Desserts

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CHOCO CAKE

13

MOIST CHOCOLATE CAKE. RICH CHOCOLATE. VANILLA ICE CREAM

THAI VACATION (GF)

15

FRESH COCONUT, STICKY RICE, COCONUT ICE CREAM
COCONUT CREAM, PEANUTS, SESAME

FARMHOUSE BREAD PUDDING

15

HOUSE FAVORITE! ORGANIC VANILLA ICE CREAM, CARAMEL SAUCE

MANGO STICKY RICE (SEASONAL)(VG/GF)

13

MANILA MANGO. COCONUT STICKY RICE. DELICIOUS!

COCONUT GRANITA (VG/GF)

13

YOUNG COCONUT JUICE CRUSHED ICE, COCONUT MEAT

COCONUT CHEESE CAKE

13

COCONUT FLAKE. WHIPPED CREAM. VANILLA ICE CREAM

THAIGIVING (VG/GF)

14

COCONUT GRANITA, COCONUT MEAT, COCONUT CREAM,
CANDIED PUMPKIN, AND TODDY PALM

"RUK NA" PLATTER

33

FUN. FESTIVE. INSTAGRAM WORTHY! CHEF'S CHOICE DESSERTS

