

# FARMHOUSE KITCHEN

THAI CUISINE

WFLAY  
SPECIAL

## ปีกินแล้ว STARTERS

<b>Vegan Fresh Rolls</b>	<b>10</b>
Fresh rice paper roll, tofu, mixed green, bean sprouts, mint, and Vermicelli noodle. Chili peanut sauce (add \$2 for shrimp)	
<b>Samosa</b>	<b>9.55</b>
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce	
<b>Thai Fish Cakes</b>	<b>11</b>
White fish, fresh kaffir lime, red curry paste, sliced long bean, cucumber peanut relish	
<b>Chicken Wings</b>	<b>11</b>
Crispy wings buttermilk battered, panko, chili plum sauce	
<b>“Sai Oua” Northern Thai Sausage</b>	<b>9</b>
Delicious grilled Pork sausage, fine herbs & spices, curry paste	
<b>Kobe Beef Jerky</b>	<b>12.5</b>
House marinated Wagyu Beef, coriander, black soy chili dipping sauce	
<b>Neua Num Tok Rolls</b>	<b>14.5</b>
Grilled Snake River Farm Wagyu Beef wrapped with mint, cilantro, Cucumber served with cilantro lime vinaigrette	
<b>Ahi Scoops</b>	<b>13.5</b>
Pan-seared sesame crusted Ahi tuna, cucumber, seaweed salad, crispy yam, dill, lemongrass, chili lime	
<b>“Mieng Kum Kung”</b>	<b>13</b>
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts w/ Tamarind sauce	
<b>Par Dip Fresh Tuna</b>	<b>14</b>
Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, dehydrated chili, wonton chips	
<b>Crispy Calamari</b>	<b>14</b>
Curry battered Monterrey squid, spicy pepper, cilantro lime sauce	

## ต้ม SOUP

Choice of tofu, vegetable or organic chicken. Prawns +4.

<b>Tom Kha</b>	<b>7.5/ 14</b>
Coconut soup, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander	
<b>Tom Yum</b>	<b>7.5/ 14</b>
Chiangmai Style. SPICY & Sour bone broth, shredded chicken, mushroom, tomato, galangal, kaffir lime, lemongrass, and long coriander	
<b>Tom Zapp Beef</b>	<b>15</b>
Herbal beef stewed in SPICY& Sour broth, roasted rice, mushroom, galangal, kaffir lime leaves, lemongrass, bean sprouts, broccolini and long coriander	

## ยำ SALAD

<b>Papaya Salad OR Mango Salad</b>	<b>13</b>
Spicy! Hand shredded green papaya or mango, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (dried shrimps and <u>peanuts</u> ). Salted Crab or/and Fermented fish (+1) Add \$4 for grilled Tiger prawns	
<b>Herbal Rice Salad</b>	<b>14</b>
Bangkok style. Toasted coconut, <u>peanuts</u> , shredded green mango, crispy shallots, lemongrass, sliced long beans, chili, kaffir lime, dried shrimp with Tamarind dressing. Mix and enjoy!	
<b>Beef Salad</b>	<b>14.25</b>
Grilled Flank Steak, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables	
<b>Yum Moo Krob</b>	<b>14.25</b>
House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables	

**Mok Salmon 19.5**  
Country style grilled Wild King Salmon in banana leaf, Oyster mushroom, lemongrass, dill, shallots, grilled asparagus Spicy cilantro lime sauce. Blue rice

**Pad Char Shrimps 21.5**  
Stir-fried fresh whole Shrimps in red curry sauce, fresh peppercorn, Kaffir lime, galangal and Krachai. Blue Flower Rice

**Crab Fried Rice 23.95**  
Dungeness crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in lotus leave. Served with bone broth

**Grilled River Prawns Pad Thai 23**  
Fresh Thin rice noodles, cage free egg, bean sprouts, chive, shallot, Peanut, crispy wontons and Thai Seafood Sauce  
(Pad Thai 101: mix raw veg with the noodles and squeeze that lime!)

**Kai Yang, Som Tum 21.5**  
Half Mary's organic BBQ chicken marinated in turmeric and Coconut milk, papaya salad (peanut and dried shrimps), Sticky Rice and roasted rice sauce

**Neua Yang Steak 25.5**  
Grilled Snake River Farm Wagyu Flank Steak, Spicy garlic Thai long bean, roasted rice sauce, 151 rum, ginger rice

**Thai Street Green Curry Noodles 18.5**  
Bone in Chicken, blood jelly, seasonal eggplants, Bell pepper, bamboo, kaffir lime, krachai, Thai basil Vermicelli noodles and companion garnishes

**Hat Yai Fried Chicken 19.5**  
Thai Southern style. Mary's Organic Chicken breast, turmeric & herbs, Fried shallots, roti bread, potato yellow curry for dipping. Blue rice

**Khan-Toke Set 21.95**  
Northern Style finger food  
Herbal beef curry, grilled asparagus, charred tomato chili jam, Half broiled egg. Black sticky rice

**Panang Neua 25.5**  
Slow braised bone in Short Rib in a Panang curry, Grilled broccolini, bell pepper, onion, and fried basil. Blue rice  
*\*This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.*

## ก๋วยเตี๋ยว NOODLE SOUP

<b>Tofu Noodle Soup</b>	<b>13</b>
Fresh rice noodles, vegetable broth, soft tofu, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion	
<b>Chicken Noodle Soup</b>	<b>15.25</b>
Shredded organic chicken, vermicelli noodles, greens, bean sprouts, cilantro, green onion, fried shallots and house pork fat garlic oil	
<b>Tom Yum Noodle Soup</b>	<b>17.5</b>
Combination Seafood: salmon, calamari, shrimp, scallops. Egg noodles in SPICY & Sour broth, spinach, broccolini, bean sprouts, cilantro, green onion, <u>peanuts</u> , house garlic oil and crispy wontons	
<b>24 Hours Beef Noodle Soup</b>	<b>20.95</b>
Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, broccolini, basil, bean sprouts, cilantro, green onion, pork rind garlic oil	

## แกง CURRY

Choice of: Veg/ Tofu/ Chicken/ Pork. Beef +1  
House crispy pork belly +4 Prawns +4 Combination Seafood +6

<b>Red Curry</b> ; bell pepper, bamboo shoots, basil	<b>14.5</b>
<b>Green Curry</b> ; grilled eggplant, bell pepper, bamboo, basil	<b>14.5</b>
<b>Yellow Curry</b> ; potato, onion and crispy shallot over roti bread	<b>15.5</b>
<b>Panang Curry</b> ; bell pepper, basil, crispy yam	<b>15.5</b>

\*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/ Chicken/ Pork/ Minced Pork Beef +1  
House crispy pork belly +4 Prawns +4 Combination Seafood +6

<b>Thai Fried Rice</b>	<b>14</b>
Cage free egg, onion, tomato, green onion, cilantro	
<b>Pad Ka Pow</b>	<b>15</b>
Thai basil, garlic, fresh chili	
<b>Pad Prik King</b>	<b>15</b>
Sautéed red curry paste, kaffir lime leaves, string beans	
<b>Pad Ped</b>	<b>15</b>
Sautéed red curry paste, lemongrass, galangal, krachai, onion, bell pepper	
<b>Pad Black Pepper Garlic</b>	<b>15</b>
Sweet onion, green onion, cilantro	
<b>Pad Fresh Ginger Sauce</b>	<b>15</b>
Shitake mushrooms, white onion, green onion, fresh ginger	
<b>Pad Thai</b>	<b>15</b>
Thin rice noodles, cage free egg, bean sprouts, chive, shallot, <u>peanuts</u>	
<b>Pad See You</b>	<b>15</b>
Flat rice noodles, cage free egg, carrot, broccoli	
<b>Pad Kee Mow</b>	<b>15</b>
Spicy flat rice noodles, bamboo shoots, bell pepper, basil	

**ผักกาด**  
SIDE VEG.

<b>Chili Cabbage</b>	<b>9</b>
Garlic, chili oil, fish sauce	
<b>XO Broccolini</b>	<b>10</b>
House xo sauce	
<b>Pad Asparagus</b>	<b>10</b>
Garlic, fermented bean sauce	
<b>Spicy Eggplant</b>	<b>10</b>
Bell pepper, garlic, basil	

**SIDE**

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

**Kid's Menu**

Under the age of 10  
**Fried Chicken** over Jasmine rice  
**Flat Rice Noodle** w/ egg and broccoli

**เครื่องดื่ม**  
BEVERAGES

<b>Coke / Diet / Sprite</b>	<b>2.95</b>
<b>House Soda</b> lime, cane sugar, blue flower	<b>3.95</b>
<b>Still/ Sparkling Water</b> 500ML	<b>4.5</b>
<b>Passion Fruit Iced Tea</b> unsweetened	<b>4.5</b>
<b>Classic Thai Tea</b>	<b>4.75</b>
<b>Iced Coffee Thai Way</b> espresso, creamy & sweet	<b>4.75</b>
<b>Whole Young Coconut</b>	<b>6.5</b>

<b>Espresso</b>	<b>3.5</b>	<b>Cappuccino/Latte</b>	<b>4.75</b>
<b>Americano</b>	<b>4</b>	<b>Honey Milk Lavender</b>	<b>4.75</b>
<b>Ginger Milk Tea</b> spicy ginger root, brown sugar, calendula	<b>4.5</b>		
<b>Spiced Chai Latte</b> black tea, coconut oil, cardamom	<b>4.75</b>		
<b>Coconut Cream Latte</b> chai tea, sweet toasted coconut	<b>5.25</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  
**Black Tea** – Earl grey, bergamot  
**Green Tea** – Genmaicha, toasted brown rice  
**Earth Tea** – Fresh ginger, lemongrass, honey  
**Flower Tea** – Chamomile, lavender  
**Fresh Leaf Tea** – Fresh mint

**Chiangmai Specialty Tea**

**“JiaoGuLan” Immortality Herb** **6**  
Caffeine-free. Toasty w/ a hint of green & mild sweetness  
A life changer!! Restore your health & well-being, antiaging, relieve stress, more energy, sexual vigor & mental clarity

<b>Singha Thai Lager</b>	<b>6</b>
<b>Trumer Pils</b> Berkeley	<b>7</b>
<b>Ninkasi Dawn of the Red</b> OR	<b>7</b>
<b>Lagunitas IPA</b> Petaluma	<b>7</b>
<b>Abbey Leffe Blond</b> Belgium	<b>8</b>
<b>Franziskaner Hefe-Weisse</b> Germany	<b>8</b>
<b>Rogue Hazelnut Brown</b> OR	<b>8</b>
<b>Founders Porter</b> MI	<b>9</b>
<b>Almanac Farmers Reserve “Seasonal SOUR”</b> SF (375ml)	<b>18</b>

**COCKTAIL & ETC**

<b>“Ya-Dong” Shot</b> - rice wine fermented in old-fashioned Thai herbs	<b>8</b>
Served w/ pickled lime & Singha back	
<b>“Ya-Dong” Set</b> - YOU PICK THE BLENDS: 2 SHOTS	<b>14</b>
Served w/ pickled fruit & Singha back <a href="#">ASK THE STAFF FOR OUR CURRENT BLEND</a>	
<b>Thai-Chelada</b>	<b>9</b>
Singha.House Spices. Citrus. Umami Salt Rim	
<b>Flower Spritzers</b>	<b>11</b>
Wild Austria Elderflower. Sparkling Wine. Rosemary. Thai Rose Bitters	
<b>Sparkling Peach Jelly</b>	<b>12</b>
Pink Moscato. Sparkling Peach Jello. Fee Brothers Plum	
<b>COCO LADA</b>	<b>12</b>
Han Soju Rum. Coconut Cream. PJ. Rogue Hazelnut Brown	
<b>Kick Boxing Bowl</b>	<b>32/ 36oz</b>
Brut, “Sato” unfiltered rice wine, passion fruit, lychee, umami chili salt, served in Handmade Ratchaburi Bowl	

**ไวน์**  
WINE

**ASK FOR OUR COMPLETE WINE LIST**

<b>Tozai Plum Wine</b> Japan	<b>11/ 44</b>
Kyoto All-Natural Aodani Plums. Soft Tartness. Slightly Sweet	
<b>Cider “Semi-Dry”, Shacksbury</b> Vermont	<b>10</b>
<b>Prosecco NV, IL Ceppo</b> Italy	<b>11/ 50</b>
Lively Aromatics. Frothy. Star Fruit. Traditional Italian Style	
<b>Tendu White, Matthiasson</b> Napa, CA 2014 (1 Liter)	<b>10/ 55</b>
69% Vermentino, 27% French Colombard, 4% Chardonnay Steve Matthiasson - Winemaker of the Year Dry. Crisp. Minerality. Tart Green Apple & Lemon. Flowers. White Pepper	
<b>Gewurtzminer, Banyan</b> Monterey County, CA 2016	<b>9.5/ 42</b>
Off Dry. Intensely Aromatic & Refreshing. Fresh Lychee & Ginger	
<b>Sauvignon Blanc, Poco a Poco</b> Lake County, CA 2015	<b>12/ 55</b>
Medium Bodied. Vibrant & Refreshing. Grapefruit. Citrus. Mineral Notes	
<b>Marsanne, “Love White”, Broc Cellars</b> Berkeley 2015	<b>11/ 48</b>
Moussane/ Roussane/ Viognier. Low Key Chardonnay. Delicate But Balanced. Refreshing White Peach, Yellow Citrus and White Flowers. Nutty	
<b>Riesling, Reuscher-Haart</b> Mosel, Germany 2014 (1 Liter)	<b>11/ 60</b>
Medium Sweet & Fruity. White Fruit, Citrus & Juicy Tropical Notes	
<b>Rose, Mas Grand Plagniol</b> Costieres de Nimes, France 2015	<b>11/ 50</b>
Dry Rhone Style. Perfume & Crisp. Tart Rhubarb & Strawberry	
<b>Zweigelt, Berger</b> Lower Austria 2014 (1 Liter)	<b>10/ 55</b>
Similar to Italian Pinot. Bright & Energetic. Fresh Strawberry Kisses & Plum. Spicy w/ Some Earthiness	
<b>Pinot Noir, Wonderwall</b> Edna Valley, CA 2014	<b>13/ 60</b>
Light. Ripe Berries & Strawberry Bon Bons. Black Tea. Wet Stone. Fresh Granola & Cinnamon. Lingering Tannins	
<b>Cabernet France, Ravines</b> Finger Lakes, NY 2014	<b>14/ 65</b>
Polished with Ripe Red & Black Fruits. Almost Jammy. Earthy & Sultry. Soft Tannins & Round Mouthfeel	
<b>Zinfandel, Three “Red Label”</b> Contra Costa, CA 2014	<b>12/ 55</b>
60% New Vines 35% Old Vines. Rich Mouth-Feel. Ripe Black Cherries. Earthy Berries. Lingering Peppery Finish	
<b>San Liege “The Offering”</b> Santa Barbara, CA 2013	<b>14/ 65</b>
48% Grenache, 29% Syrah, 21% Mourvedre, 2% Viognier Amazing! Dark. Complex & Provocative.Vibrant Red Fruits, Dark Chocolate, Crème de Cassis & Coconut. Savory Spices. Long Powerful Finish <u>Rank 35<sup>th</sup> best wine of the world</u>	

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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 \$1.50/ Additional Credit Cards \$20/bottle corkage fee and 2 bottles/ table. Prices are subject to change without notice