

# FARMHOUSE KITCHEN

THAI CUISINE

## ก๋วยเตี๋ยว STARTERS

<b>Vegan Fresh Rolls</b>	<b>9.95</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</b>
Red Norland potato, caramelized onion, carrot wrapped in pastry skin Served with coconut curry sauce	
<b>Thai Fish Cake</b>	<b>9.95</b>
Fried fish cake, white fish paste with red curry, kaffir lime, green bean Served with cucumber peanut chilies sauce	
<b>Chicken Wings</b>	<b>10.75</b>
Crispy organic wings buttermilk battered, panko, chili plum sauce	
<b>“Sai Oua” Northern Thai Sausage</b>	<b>8.75</b>
Delicious grilled Pork sausage, fine herbs & spices, curry paste	
<b>Kobe Beef Jerky</b>	<b>11.95</b>
House marinated Wagyu Beef, coriander, black soy chili dipping sauce	
<b>“Mieng Kum Kung”</b>	<b>11.95</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>11.95</b>
Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander and Dried chili served with wonton chips	
<b>Crispy Calamari</b>	<b>12.95</b>
Curry battered Monterrey squid in spicy pepper served with cilantro Lime sauce	

## ต้ม SOUP

Choice of tofu, vegetables or chicken. Prawns +4

<b>Tom Kha</b>	<b>6.5 / 12.5</b>
Coconut soup, mushroom, tomato, cabbage, galangal, kaffir lime, lemongrass and long coriander	
<b>Tom Yum Kai (Chaing-Mai)</b>	<b>6.5 / 12.5</b>
Northern Style spicy and sour soup with shredded chicken, mushroom, tomato, galangal, kaffir lime leaves, lemongrass, and long coriander	
<b>Tom Zapp Beef</b>	<b>14</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>12.5</b>
Spicy! Hand shredded green papaya, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (dried shrimps and peanut), + \$1 for Salted Crab or Fermented fish. +\$3 for grilled Tiger prawns	
<b>Herbal Rice Salad</b>	<b>13.5</b>
Bangkok style. Toasted coconut, shredded green mango, crispy shallots, lemongrass, cilantro, <u>peanut</u> , sliced long beans, chili, kaffir lime, dried shrimp with Tamarind dressing	
<b>Yum Neua</b>	<b>12.95</b>
Grilled Flank Steak, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables	
<b>Yum Moo Krob</b>	<b>12.95</b>
House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables	

## ปลา SPECIAL

<b>Mok Salmon</b>	<b>18</b>
Country style grilled Wild King Salmon in banana leaf, Oyster mushroom, lemongrass, dill, shallots, Grilled asparagus, spicy cilantro lime sauce. Blue rice	
<b>Kai Yang, Som Tum</b>	<b>20</b>
Half BBQ Mary's organic chicken marinated in turmeric and coconut Milk served with papaya salad, roasted rice sauce and Sticky Rice	
<b>Neua Yang Steak</b>	<b>22.5</b>
Grilled Snake River Farm <i>Wagyu Beef</i> Flank Steak, Spicy garlic Thai long bean, roasted rice sauce, 151 rum. Ginger rice	
<b>Pad Char Shrimps</b>	<b>20</b>
Stir-fried fresh whole Shrimps in red curry sauce, Kaffir lime, galangal and Krachai. Blue Flower Rice	
<b>Crab Fried Rice</b>	<b>22</b>
Dungeness crab meat, twice cooked rice, cage free egg, onion, tomato, Cilantro wrapped in lotus leave. Served with bone broth	
<b>Thai Street Green Curry Noodle</b>	<b>17.95</b>
Green curry, bone in Organic Chicken, blood jelly, seasonal eggplant, Bell pepper, bamboo, kaffir lime, krachai, Thai basil Vermicelli noodles and companion garnishes	
<b>Hat Yai Fried Chicken</b>	<b>18.95</b>
Southern style, fried half Mary's Chicken, turmeric & herbs, fried Shallots, cucumber pickles, potato yellow curry, roti bread and blue rice	
<b>Panang Neua</b>	<b>23</b>
Slow braised bone in Short Rib in a Panang curry Grilled broccolini, bell pepper, onion, and fried basil. Jasmine rice	

*\*This dish was a 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>12.95</b>
Fresh rice noodles, vegetable broth, soft tofu, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion	
<b>Chicken Noodle Soup</b>	<b>13.95</b>
Shredded organic chicken, vermicelli noodles, greens, bean sprouts, cilantro, green onion and fried shallots	
<b>Tom Yum Noodle Soup</b>	<b>15.95</b>
Combination Seafood: salmon, calamari, shrimp, scallops. Egg noodles in Spicy & Sour broth, spinach, broccoli, bean sprouts, cilantro, green onion and <u>peanuts</u>	
<b>24 Hours Beef Noodle Soup</b>	<b>19</b>
Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, broccoli, basil, bean sprouts, cilantro, green onion and garlic chips	

## แกง CURRY

Choice of Veg, Tofu, Organic Chicken, Pork  
Beef +1 Prawns +4 Combination Seafood +6  
*Served with Jasmine Rice ©*  
Substitute with Roti Bread +1 Brown Rice +2  
Sticky Rice +2 Steamed Veg +2

<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>



Choice of Chicken/ Tofu/ Pork/ Minced Pork Beef +1 Add fried egg +2  
House Crispy Pork Belly +4 Prawns +4 Combination Seafood +6

Served with house Jasmine Rice

Brown rice/Sticky rice/Ginger rice/ Roti +2 Steamed veg +2

**Thai Fried Rice 13.95**

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

**Pad Ka Pow 14.95**

Thai basil, garlic, fresh chili

**Pad Prik King 14.95**

Sautéed red curry paste, kaffir lime leaves, string beans

**Pad Ped 14.95**

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

**Pad Black Pepper Garlic 14.95**

Sweet onion, green onion, cilantro

**Pad Fresh Ginger Sauce 14.95**

Shitake mushrooms, white onion, green onion, fresh ginger

**Pad Thai 14.95**

Thin rice noodles, cage free egg, bean sprouts, chive, shallot, peanut

**Pad See You 14.95**

Flat rice noodles, cage free egg, carrot, broccoli

**Pad Kee Mow 14.95**

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

**Pad Spicy Eggplant 14.5**

Bell pepper, garlic, basil

**Pad Garlic Broccolini 14.5**

House xo sauce

**Pad Garlic Asparagus 14.95**

House xo sauce

**SIDE**

Jasmine rice	3	Peanut sauce	4
Brown rice	3.5	Cucumber salad	4
Sticky rice	3.5	Steamed veg	4
Crispy roti	3	Steamed noodles	4
Ginger rice	4	Bone broth	4

**Kid's Menu 9**

Under the age of 10

Fried Chicken over Jasmine rice

Flat Rice Noodle w/ egg and broccoli



**Coke / Diet / Sprite 2.95**

**House Soda 3.95** lime, cane sugar, blue flower

**Still/ Sparkling Water 4.5** 500ML

**Passion Fruit Iced Tea 4.5** unsweetened

**Classic Thai Tea 4.75**

**Iced Coffee Thai Way 4.75** espresso, creamy & sweet

**Whole Young Coconut 6.5**

**Espresso 3.5 Cappuccino/Latte 4.75**

**Americano 4 Honey Milk Lavender 4.75**

**Ginger Milk Tea 4.5** spicy ginger root, brown sugar, calendula

**Spiced Chai Latte 4.75** black tea, coconut oil, cardamom

**Coconut Cream Latte 5.25** chai tea, sweet toasted coconut

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 *Limited*



**Singha Thai Lager 6**

**Trumer Pils CA 7**

**Ninkasi Dawn of the Red OR 7**

**Abbey Leffe Blond Belgium 7**

**Lagunitas IPA CA 7**

**Franziskaner Hefe-Weisse Germany 8**

**Rogue Hazelnut Brown OR 8**

**Founders Porter OR 9**

**Almanac Farmers Reserve “ Seasonal SOUR” SF (375ml) 18**

----- **LUNCH**

**COCKTAIL**

**“Ya-Dong” Shot - Rice wine fermented in old-fashioned Thai herbs 8**

Served W/ pickled lime & Singha back

**Thai-Chelada – Singha, house spices, citrus, salt rim 9**

**Flower Spritzers 11**

Wild Austria Elderflower. Sparkling Wine. Rosemary. Thai Rose Bitters

**Sparkling Peach Jelly 12**

Pink Moscato. Sparkling Peach Jello. Fee Brothers Plum



**ASK FOR OUR COMPLETE WINE LIST**

**Tozai Plum Wine Japan 11/ 44**

Kyoto All-Natural Aodani Plums. Soft Tartness. Slightly Sweet

**Cider “Semi-Dry”, Shacksbury Vermont 10**

**Prosecco NV, IL Ceppo Italy 11/ 50**

Lively Aromatics. Frothy. Star Fruit. Traditional Italian Style

**Tendu White, Matthiasson Napa, CA 2014 (1 Liter) 10/ 55**

69% Vermentino, 27% French Colombard, 4% Chardonnay

Steve Matthiasson - Winemaker of the Year

Dry. Crisp. Minerality. Tart Green Apple & Lemon. Flowers. White Pepper

**Gewurtzminer, Banyan Monterey County, CA 2016 9.5/ 42**

Off Dry. Intensely Aromatic & Refreshing. Fresh Lychee & Ginger

**Sauvignon Blanc, Poco a Poco Lake County, CA 2015 12/ 55**

Medium Bodied. Vibrant & Refreshing. Grapefruit. Citrus. Mineral Notes

**Marsanne, “Love White”, Broc Cellars Berkeley 2015 11/ 48**

Moussane/ Roussane/ Viognier. Low Key Chardonnay. Delicate But

Balanced. Refreshing White Peach, Yellow Citrus and White Flowers. Nutty

**Riesling, Reuscher-Haart Mosel, Germany 2014 (1 Liter) 11/ 60**

Medium Sweet & Fruity. White Fruit, Citrus & Juicy Tropical Notes

**Rose, Mas Grand Plagniol Costieres de Nimes, France 2015 11/ 50**

Dry Rhone Style. Perfume & Crisp. Tart Rhubarb & Strawberry

**Zweigelt, Berger Lower Austria 2014 (1 Liter) 10/ 55**

Similar to Italian Pinot. Bright & Energetic. Fresh Strawberry Kisses & Plum.

Spicy w/ Some Earthiness

**Pinot Noir, Wonderwall Edna Valley, CA 2014 13/ 60**

Light. Ripe Berries & Strawberry Bon Bons. Black Tea. Wet Stone. Fresh

Granola & Cinnamon. Lingering Tannins

**Cabernet France, Ravines Finger Lakes, NY 2014 14/ 65**

Polished with Ripe Red & Black Fruits. Almost Jammy. Earthy & Sultry. Soft

Tannins & Round Mouthfeel

**Zinfandel, Three “Red Label” Contra Costa, CA 2014 12/ 55**

60% New Vines 35% Old Vines. Rich Mouth-Feel. Ripe Black Cherries.

Earthy Berries. Lingering Peppery Finish

**San Liege “The Offering” Santa Barbara, CA 2013 14/ 65**

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

Rank 35<sup>th</sup> best wine of the world

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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