

FARMHOUSE KITCHEN

THAI CUISINE

ก๋วยเตี๋ยว STARTERS

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

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

Yum Moo Krob

House crispy Pork Belly, mint, shallot, green onion, cilantro. Served with garden vegetables.

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.

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

ปลา SPECIAL

Mieng Salmon

E-Sarn style pan-seared salmon, garlic, lemongrass, dill. Served with vermicelli noodle, smoky peanut sauce & seafood sauce WRAP & ENJOY!!

“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



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

Espresso	4	Cappuccino / Latte	5
Americano	4	Honey Milk Lavender	5
Ginger Milk Tea spicy ginger root, brown sugar, calendula	5		
Spiced Chai Latte black tea, coconut oil, cardamom	5		
Coconut Cream Latte chai tea, sweet toasted coconut	6		

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 Xi Xiang" smooth, earthy and very pleasant

*Can be steep in multiple times *Limited*



Lager, Singha Thai	6
Pilsner, Scrimshaw Fort Bragg, CA	7
Grapefruit IPA, Mike Hess San Diego	7
IPA, Maui Hawaii	8
White Ale, Allagash Portland, Maine	8
Sour/ Tripel, Victory 'sour monkey' PA	8
Coconut Porter, Maui Hawaii	8
Aventinus, Schneider Germany (500ml) dark & complex	11
Aspall, Blush Cyder UK tart blackberries. yum!	11

COCKTAIL & ETC

Peach Jello	10
Ikezo Sparkling Peach Jelly from Hyogo, Japan. 180ml can	
Elderflower Spritzer	11
Austrian Elderflower. Cava. Citrus. Thai Rose Bitters	
"Ya-Dong" Shot - rice wine fermented in old-fashioned Thai herbs	9.5
Served w/ pickled lime & Singha back ASK THE STAFF FOR OUR CURRENT BLENDS	
Thai-Chelada	9.5
Singha Lager. Spicy Valentina. House Soy Sauce. Citrus. Umami Salt Rim	
Old Siam <i>NEW!</i>	11
Cappelletti Aperitivo. Cocchi Vermouth di Torino. Orange Peel. Served UP	
"Makram"	12
Hahn Fire Soju. FH Tamarind Shrub. Bittermens Habanero. CO2	
Coconut Island <i>NEW!</i>	12
Carpano Antica Vermouth. Dolin Blanc. Coconut Cream. Lemongrass. Lemon	
Mama-san <i>NEW!</i>	12
Unfiltered Sake. Zweigelt Red Wine. Lemongrass. Lemon. Orange Bitters	
Kick Boxing Bowl	36/ 38oz
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>	



ASK FOR OUR COMPLETE WINE LIST

Prosecco Superiore DOCG Veneto, Italy 2017 **12/ 55**
Dry & Lively. White Flowers. Citrus. Aromatic Herbs. Balanced Savory Taste

Brut Rose, Cremant de Bordeaux France **13/ 60**
90%Merlot 10% Cab France. Very Elegant. Fresh Strawberries & Red Currants. Persistent. Creamy Texture

Tendu Rare White, Matthiasson Napa, CA 2015 (1 Liter) **11/55**
Vermentino, French Colombard, Loureiro, Cortese, Falanghina
Steve Matthiasson - Winemaker of the Year. Fast & Dry. Fresh Acidity. Grilled Lemon. Peach Flowers. Cardamom. River Rock

Sauvignon Blanc, Sienn Marlborough 2015 **12/ 55**
New Zealand Style. Fruity & Juicy. Kiwi. Tropical Fruits. Clean Finish

Sylvaner, Dr. Heyden Rheinhessen, Germany 2015 **10/ 45**
Dry Yet Full Bodied. Savory & Smokey. White Peach. Mint. Chalky Mineral

Riesling, Max Ferd Richter Mosel, Germany 2015 **12/ 55**
Juicy Layers. Mouth Watering Orchard Fruits. Spicy Citrus. Slate Stone. Great Length. *300Yrs old vineyard was served on the airship 'Graf Zeppelin'*

Chenin Blanc, Dry Creek Clarksburg 2016 **12/ 55**
Aromatic White Pear. Orange-Marmalade Wonderful Creamy Mouthfeel. Dry Finish

Chardonnay, Joseph Drouhin Burgundy, France 2015 **13/ 60**
Full of Life! Nice Bouquet of White Flowers, Apricot & Honey Butter. Med Acidity

Rose, Saint K Paso Robles, CA 2017 **12/ 55**
Nice Texture & Mouthfeel. Bursting Mulberry. Elderflower. Cinnamon Spice

Sangiovese, IL Volano Molino di Grace Tuscany 2016 **11/ 50**
Refreshing & Fun. Smooth. Wild Flowers. Red Currant. Cherries. Licorice

Zweigelt, Schloss Gobelsburg Austria 2015 **12/ 55**
Just Delish! Austria Pinot Noir. Violet. Hints of Cherries & Spicy Nuances

Pinot Noir, Johan 'Farmlands' Willamette, Oregon 2016 **14/ 65**
Med Bodied. Dry. Fresh Bing & Black Cherries. Rocky Earth. Clean Finish

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

Zinfandel, The Fableist Dry Creek 2015 **12/ 55**
Rich. Juicy. Structured Red Fruits. Leather. Black Pepper & Spice

San Liege "The Offering" Santa Barbara, CA 2014 **15/ 70**
48% Grenache, 29% Syrah, 21% Mourvedre, 2% Viognier *Rank 35th best wine of the world*
Amazing! Dark. Complex & Provocative. Vibrant Red Fruits. Dark Choco Crème de Cassis & Coconut. Savory Spices. Long Powerful Finish

"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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