

FARMHOUSE KITCHEN

THAI CUISINE

กินเล่น STARTERS

WLANU SPECIAL

- Vegan Fresh Rolls 8.95**
Fresh rice paper roll, Ota Tofu, mixed green, bean sprouts, mint, cilantro and Vermicelli noodle. Chili peanut sauce
Add \$2 for shrimp
- Samosa 9.95**
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce
- Chicken Wings 9.50**
Crispy wings buttermilk battered, chili plum sauce
- Neua Num Tok Rolls 11.95**
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette
- Ahi Scoops 11.95**
Pan-seared sesame crusted Ahi tuna*, cucumber, seaweed salad, crispy yam, dill, lemongrass, chili lime
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
- “Mieng Kum Kung” 10.95**
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts w/ Tamarind sauce
- Crispy Calamari 10.95**
Curry battered Monterrey squid, spicy pepper, cilantro lime sauce

ต้ม SOUP

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

- Tom Kha 6.75/ 11.95**
Coconut soup, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander

ยำ SALAD

- Mok Salmon 18.5**
Country Style Grilled Wild King Salmon in banana leaf, grilled Peru asparagus, oyster mushroom, lemongrass, dill, shallots, spicy cilantro lime sauce & Blue Rice
- Spicy Sizzling Shrimps 19.5**
Sizzling Fresh Shrimps in Southern Thai red curry sauce, fresh peppercorn, kaffir, galangal, Krachai & Blue Rice
- Crab Fried Rice 20.95**
Dungeness crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in lotus leave, amazing Thai seafood sauce & Bone Broth *To clean your palate*
- BBQ Kai Yang 18.95**
Half Mary's Organic Chicken marinated in turmeric and coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad (peanuts&dried shrimps) *Esarn Classic*
- Hat Yai Fried Chicken 18.95**
Southern Style. Mary's Organic Chicken breast, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice
- Panang Neua 24.95**
Slow braised bone in Short Rib in a Panang curry, grilled broccolini, bell pepper, onion, 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

- Tofu Noodle Soup 10.95**
Fresh rice noodles, vegetable broth, Organic Tofu, spinach, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion
- Chicken Noodle Soup 12.95**
Fresh rice noodles, Chinese kale, bean sprouts, cilantro, green onion, fried shallots and aromatic garlic oil
- Tom Yum Noodle Soup 15.95**
Assorted Seafood: salmon, calamari, shrimp, scallops. Egg noodles in SPICY & Sour broth, spinach, broccoli, bean sprouts, cilantro, green onion, peanuts, house garlic oil and crispy wontons
- 24 Hours Beef Noodle Soup 19.95**
Slow cooked bone-in Beef Short Rib, Egg noodles, veal broth, broccoli, basil, bean sprouts, cilantro, green onion, pork rind garlic oil

จวนจวน THAI STREET FOOD

CHOICE OF Veg OR Ota Tofu

Chicken/ Pork +1 Beef +2 Prawns +4 Seafood +5
Homemade Crispy Pork Belly +4
ADD Fried Egg +2

Thai Fried Rice	9.95
Cage free egg, shrimp oil, onions, tomato, cilantro	
Pad Eggplant	10.95
Thai basil, garlic, fresh chili	
Pad Chinese Broccoli	11.95
Thai basil, garlic, bell pepper, chili <i>excellent w/ crispy pork belly & spicy!</i>	
Pad Ka Pow	11.95
Thai basil, garlic, bell pepper, chili <i>excellent w/ crispy pork belly & fried egg</i>	
Pad Ped	11.95
Sautéed red curry paste, lemongrass, galangal, krachai, onion, bell pepper	
Pad Black Pepper Garlic	11.95
Sweet onion, green onion, cilantro	
Pad Fresh Ginger Sauce	11.95
Shitake mushrooms, white onion, green onion, fresh ginger	
Pad Thai	11.95
Fresh Thin rice noodles, cage free egg, tofu, bean sprouts, chive, shallot, <u>peanuts</u>	
Pad See You	11.95
Fresh Flat rice noodles, cage free egg, carrot, broccoli	
Pad Kee Mow	11.95
Spicy Flat rice noodles, bamboo shoots, bell pepper, basil	

SIDE

Jasmine Blue rice	2.5	Peanut sauce	4
Brown rice	2.5	Cucumber salad	4
Sticky rice	2	Steamed veg	4
Crispy roti	2	Steamed noodle	4
		Bone Broth	4

Kid's Menu **7.95**

Under the age of 10

Fried Chicken over Jasmine rice
Flat Rice Noodle w/ egg and broccoli

เครื่องดื่ม BEVERAGES

Coke / Diet / 7up	2.5
Ginger Beer	3.5
Classic Thai Tea	3.5
Thai Tea Limeade	3.5
Homemade Soda	3.5
Jasmine Blossom Tea	
Tamarind Shrub	
'Anchan' Limeade (blue flower)	
Fresh Whole Coconut	4.5

ORGANIC HOT TEA:

House (Herbal)	3
Spicy Ginger – cane sugar, ginger root	
Fresh Mint – refreshing	
Jasmine Pearl Company, OR	3.5
Indian Blue MTN (Black)	
Jasmine Peony (Jasmine Green)	
Feel Better (Chamomile Eucalyptus)	
Sticky Rice Puerh	4

เบียร์ BEER

DRAFT

THAI LAGER, Singha	5
FARMHOUSE ALE, The Commons PDX	6
Marionberry, Incline CIDER WA	6
IPA, Breakside PDX	7

ไวน์ WINE

Brut, 'Domaine St. Vincent', Gruet NM	9/ 40
Bright & Round. Fresh Apples. Hints of Stone Fruit. Nuts. Spices	
Vermentino, Aia Vecchia 2015 Italy	10/ 45
5% Viognier. Handpicked. So Refreshing!! Fresh Cut Grass. Grapefruit. Salt Air. Creamy Lengthy Dry Finish	
Almost Dry Riesling, Montinore 2015 OR	9/ 40
Slightly Sweet & Floral. Exotic Starfruit. Mango. Key Lime. White Musk. Clean Acidity	
Chardonnay, Barnard Griffin 2015 WA	9/ 40
Stunning. Crisp & Clean. Lovely Mouthful of Asian Pear. Tangerine. Toasted Almonds. Round Finish	
Rose, Villa Wolf 2016 Germany	10/ 45
Light & Refreshing. Slightly Effervescent. Wild Strawberry. White Pepper. Zippy Finish	
Pinot Noir, Pike Road 2014 OR	11/ 50
Elegant. Fresh Cranberry & Raspberry. Herb-Tinged Tannins. Lingering with Delicacy. Spiciness with Air	
Malbec, Punto Final 2015 Argentina	10/ 45
Refreshing Malbec from the Heights of Andes Mtn. Violets. Blackberries. Juicy Plums. Notes of Pepper & Clove. Hints of Vanilla	

"Suner Fa-Rano"

COCKTAILS