

FARMHOUSE KITCHEN

THAI CUISINE

กินเล่น STARTERS

Vegan Fresh Rolls	8.95
Fresh rice paper roll, Ota Tofu, mixed green, bean sprouts, mint, cilantro and Vermicelli noodle. Chili peanut sauce <i>Add \$2 for shrimp</i>	
Samosa	9.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce	
“Nam Prik”	9.95
Charred tomato chili jam, organic minced pork, cilantro and green onion. Served and with grilled broccolini	
Chicken Wings	9.50
Crispy wings buttermilk battered, chili plum sauce	
Neua Num Tok Rolls	11.95
Grilled Snake River Farm <i>Wagyu Beef</i> 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 <small>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.</small>	
“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	
Larb Tuna	11.95
Esan style Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, dehydrated chili served with sour mango and wonton chips <small>Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.</small>	

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	
Tom Yum	6.75/ 11.95
Chiangmai Style. SPICY & Sour bone broth, shredded chicken, mushroom, tomato, galangal, kaffir lime, lemongrass, and long coriander	
Tom Zapp Beef	11.95
Herbal beef stewed in SPICY& Sour broth, roasted rice, mushroom, galangal, kaffir lime leaves, lemongrass, bean sprouts, broccolini and long coriander	

ยำ SALAD

Papaya Salad OR Mango Salad	10.95
Spicy! Hand shredded, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (dried shrimps and peanuts). <i>Add \$1 Salted Crab OR Fermented fish</i> <i>Add \$4 Grilled Tiger Prawns</i> <i>Add \$4 Willamette Valley Crispy Pork Belly</i>	
Herbal Rice Salad	12.95
A traditional dish known as "Khao Yum" (Bangkok Style) Toasted coconut, <u>peanuts</u> , shredded green mango, crispy shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime with Tamarind dressing. <i>Mix and enjoy!</i>	
Beef Salad	13.75
Grilled Flank Steak, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables	
Yum Moo Krob	13.75
House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables	

ปลา SPECIAL

Mok Salmon	18.95
Country Style Grilled Wild King Salmon in banana leaf, grilled Peru asparagus, oyster mushroom, lemongrass, dill, shallots, spicy cilantro lime sauce & Blue Rice	
Kang Kua Prawns	21.5
One of a kind Southern curry made with SPICY fresh red turmeric roots sprinkled w/ kaffir leaves & young coconut meat. Blue rice	
Run Juan Seafood Sizzling	22.95
Assorted Seafood sautéed in homemade SPICY curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice	
Crab Fried Rice	22.95
Dungeness crab meat, cage free egg, onion, tomato, cilantro wrapped twice cooked rice in lotus leave, amazing Thai seafood sauce & Bone Broth <i>To clean your palate</i>	
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) <i>Esarn Classic</i>	
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 <i>*This dish was reminiscent of Chef Kasem (Pop)'s childhood where he cooked a large meal for his entire family.</i>	

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, <u>peanuts</u> , 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	

แกง CURRY

CHOICE OF Veg OR OTA Tofu

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

Red Curry; bell pepper, bamboo shoots, basil	11.95
Green Curry; grilled eggplant, bell pepper, bamboo, basil	11.95
Yellow Curry; potato, onion and crispy shallot	12.95

Our Curries are vegan based

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 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 Ka Pow 11.95
Thai basil, garlic, bell pepper, chili
excellent w/ crispy pork belly & fried egg

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,
peanuts

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



Chili Cabbage 7.95
Garlic, chili oil, fish sauce

XO Chinese Broccoli 7.95
House xo sauce

Pad Asparagus 9
Garlic, fermented bean sauce

Spicy Eggplant 9
Bell pepper, garlic, 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

"Super Fa-Rang"
Super Delicious

"Everything is thoughtfully prepared from scratch using natural ingredients. We use Mary's Organic Chicken, Snack River Farm Beef, Willamette Valley Pork, OTA Tofu and Wild Caught Pacific Seafood.

"We brought our favorite recipes and prepared them as we would back home."

Also, our beverage 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!

PLEASE INDICATE ANY ALLERGIES

20% gratuity included for parties of 6 or more. Maximum Three credit cards per table.
Additional \$1.50 per extra card. \$20/bottle corkage fee. After the 3rd bottle is \$30/bottle
We are not responsible for lost or stolen items. Prices are subject to change without notice



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



DRAFT

THAI LAGER, Singha 5

FARMHOUSE ALE, The Commons PDX 6

Marionberry, Incline CIDER WA 6

IPA, Breakside PDX 7



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

COCKTAILS

"KOOK Gig" 9
"Quickie ☺" Singha On Ice (this is how Thai drink beer) & a shot of Mekhong

Tai Tall 10
Old Overholt Rye Whiskey. Spicy Ginger Basil. Lime. CO2

Makham 11
Pueblo Viejo Tequila. Tamarind Shrub. Angostura Orange. Dehydrated Chili

Somtum Sling 11
Bombay East Gin. Cane Sugar Shrub. Chili. Fee Brothers Celery

Paradise Beach 11
Monopolowa Dry Gin. Palm Syrup. Lime. Velvet Falernum. Bittermens Tiki

Thai Lady 12
Zubrowka Vodka. Pink Guava. Saline. Velvet Falernum. Thai Rose Bitters