

# FARMHOUSE KITCHEN

THAI CUISINE

## ก๋วยเตี๋ยว STARTERS

## วิลเลต SPECIAL

**Vegan Fresh Rolls 9.95**  
Fresh rice paper roll, Ota Tofu, mixed green, bean sprouts, mint, cilantro and Vermicelli noodle. Chili peanut sauce  
*Add \$2 for shrimp*

**Samosa 10.95**  
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

**"Nam Prik" 10.95**  
Charred tomato chili jam, organic minced pork, cilantro and green onion. Served with grilled broccolini

**Chicken Wings 10.50**  
Crispy wings buttermilk battered, chili plum sauce

**Neua Num Tok Rolls 12.95**  
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

**Ahi Scoops 12.95**  
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" 11.95**  
Crispy crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts w/ Tamarind sauce

**Crispy Calamari 11.95**  
Curry battered Monterrey squid, onion, spicy pepper, cilantro lime sauce

**Larb Tuna 12.95**  
Esan style Diced Fresh Maguro tuna\* green onion, cilantro, dill, long coriander, dehydrated chili served with sour mango and wonton chips  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Mok Salmon 21.95**  
Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, oyster mushroom, lemongrass, dill, shallots, spicy cilantro lime sauce & Blue Rice

**Kang Kua Prawns 22.5**  
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 24.95**  
Assorted Seafood; salmon, calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice

**Crab Fried Rice 24.95**  
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 20.95**  
Half Mary's Organic Chicken marinated in turmeric, coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad (peanuts&dried shrimps) *Esarn Classic*

**Hat Yai Fried Chicken 20.95**  
Southern Style. Mary's Organic Chicken breast, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice

**Panang Neua 25.95**  
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.*

## ต้ม SOUP

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

**Tom Kha 7.75/ 12.95**  
Coconut soup, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander

**Tom Yum 7.75/ 12.95**  
Chiangmai Style. SPICY & Sour bone broth, shredded chicken, mushroom, tomato, galangal, kaffir lime, lemongrass, and long coriander

**Tom Zapp Beef 12.95**  
Herbal beef stewed in SPICY & Sour broth, roasted rice, mushroom, galangal, kaffir lime leaves, lemongrass, bean sprouts, broccoli and long coriander

## ยำ SALAD

**Papaya Salad OR Mango Salad 11.95**  
Spicy! Hand shredded, garlic, fresh chili, cherry tomato, Thai long beans. Dressing choices: Classic (dried shrimps and peanuts).  
*Add \$1 Salted Crab OR Fermented fish*  
*Add \$4 Grilled Tiger Prawns*  
*Add \$4 Willamette Valley Crispy Pork Belly*

**Herbal Rice Salad 13.95**  
A traditional dish known as "Khao Yum" (Bangkok Style)  
Toasted coconut, peanuts, shredded green mango, crispy shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime with Tamarind dressing. *Mix and enjoy!*

**Beef Salad 14.75**  
Snake River Farm *Wagyu Beef*, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables

**Yum Moo Krob 14.75**  
House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables

## ก๋วยเตี๋ยว NOODLE SOUP

**Tofu Noodle Soup 11.95**  
Fresh rice noodles, vegetable broth, Organic Tofu, spinach, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion

**Chicken Noodle Soup 13.95**  
Fresh rice noodles, Chinese kale, bean sprouts, cilantro, green onion, fried shallots and aromatic garlic oil

**Tom Yum Noodle Soup 17.95**  
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 21.95**  
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 12.95**

**Green Curry; eggplant, bell pepper, bamboo, basil 12.95**

**Yellow Curry; potato, onion and crispy shallot 13.95**

*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 11.95
Cage free egg, shrimp oil, onions, tomato, cilantro
Pad Ka Pow 12.95
Thai basil, garlic, bell pepper, chili
excellent w/ crispy pork belly & fried egg
Pad Ped 12.95
Sautéed red curry paste, lemongrass, galangal, krachai, onion, bell pepper
Pad Black Pepper Garlic 12.95
Sweet onion, green onion, cilantro
Pad Fresh Ginger Sauce 12.95
Mushrooms, white onion, green onion, fresh ginger
Pad Thai 13.95
Fresh Thin rice noodles, cage free egg, tofu, bean sprouts, chive, shallot, peanuts
Pad See You 13.95
Fresh Flat rice noodles, cage free egg, carrot, broccoli
Pad Kee Mow 13.95
Spicy Flat rice noodles, bamboo shoots, bell pepper, basil



- Chili Cabbage 8.95
Garlic, chili oil, fish sauce
XO Chinese Broccoli 8.95
House xo sauce
Pad Asparagus 11
Garlic, fermented bean sauce
Spicy Eggplant 11
Bell pepper, garlic, basil

SIDE

- Jasmine Blue rice 2.75 Peanut sauce 5
Brown rice 2.95 Cucumber salad 4.75
Sticky rice 2.75 Steamed veg 4.75
Crispy roti 2.75 Steamed noodle 4.75
Bone Broth 4.75

Kid's Menu 8.95

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 2.75
Ginger Beer 3.75
Classic Thai Tea 3.95
Thai Tea Limeade 3.75
Homemade Soda 3.75
Jasmine Blossom Tea
Tamarind Shrub
'Anchan' Limeade (blue flower)

Fresh Whole Coconut 5.75

ORGANIC HOT TEA:

- House (Herbal) 3.75
Spicy Ginger - cane sugar, ginger root
Fresh Mint - refreshing

Jasmine Pearl Company, OR 3.95

- Indian Blue MTN (Black)
Jasmine Peony (Jasmine Green)
Feel Better (Chamomile Eucalyptus)
Sticky Rice Puerh 4.5



DRAFT

- THAI LAGER, Singha 6
FARMHOUSE ALE, The Commons PDX 6.95
Marionberry, Incline CIDER WA 6.75
IPA, Breakside PDX 7.75



- Brut, 'Domaine St. Vincent', Gruet NM 10/ 42
Bright & Round. Fresh Apples. Hints of Stone Fruit. Nuts. Spices
Vermentino, Aia Vecchia 2015 Italy 11/ 46
5% Viognier. Handpicked. So Refreshing!! Fresh Cut Grass. Grapefruit. Salt Air. Creamy Lengthy Dry Finish
Almost Dry Riesling, Montinore 2015 OR 10/ 42
Slightly Sweet & Floral. Exotic Starfruit. Mango. Key Lime. White Musk. Clean Acidity
Chardonnay, Barnard Griffin 2015 WA 10/ 42
Stunning. Crisp & Clean. Lovely Mouthful of Asian Pear. Tangerine. Toasted Almonds. Round Finish
Rose, Villa Wolf 2016 Germany 11/ 46
Light & Refreshing. Slightly Effervescent. Wild Strawberry. White Pepper. Zippy Finish
Pinot Noir, Pike Road 2014 OR 12/ 48
Elegant. Fresh Cranberry & Raspberry. Herb-Tinged Tannins. Lingering with Delicacy. Spiciness with Air
Malbec, Punto Final 2015 Argentina 11/ 46
Refreshing Malbec from the Heights of Andes Mtn. Violets. Blackberries. Juicy Plums. Notes of Pepper & Clove. Hints of Vanilla

COCKTAILS

- "KOOK Gig" 10
"Quickie ☺" Singha On Ice (this is how Thai drink beer) & a shot of Mekhong
Tai Tall 11
Old Overholt Rye Whiskey. Spicy Ginger Basil. Lime. CO2
Makham 12
Pueblo Viejo Tequila. Tamarind Shrub. Angostura Orange. Dehydrated Chili
Somtum Sling 12
Bombay East Gin. Cane Sugar Shrub. Chili. Fee Brothers Celery
Paradise Beach 12
Monopolowa Dry Gin. Palm Syrup. Lime. Velvet Falernum. Bittermens Tiki
Thai Lady 13
Zubrowka Vodka. Pink Guava. Saline. Velvet Falernum. Thai Rose Bitters