

FARMHOUSE KITCHEN

THAI CUISINE

วิลเลจ
SPECIAL

ก๋วยเตี๋ยว STARTERS

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 11.5
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry sauce

"Nam Prik" 11.5
Charred tomato chili jam, organic minced pork, cilantro and green onion. Served with grilled broccolini

Chicken Wings 11.5
Crispy wings buttermilk battered, chili plum sauce

Neua Num Tok Rolls 13.95
Grilled Snake River Farm *Wagyu Beef* wrapped with mint, cilantro, cucumber served with cilantro lime vinaigrette

Ahi Scoops 13.95
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" 12.95
Crispy crusted prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with Tamarind sauce

Crispy Calamari 12.5
Curry battered Monterrey squid, onion, spicy pepper, cilantro lime sauce

Larb Tuna 13.5
Spicy! Esan style Diced Fresh Maguro tuna* green onion, cilantro, dill, long coriander, dehydrated chili served with sour mango and wonton chips
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ต้ม SOUP

Choice of tofu, vegetable. Organic chicken +1, Shrimps +4

Tom Kha 8/ 14
Coconut soup, mushroom, tomato, galangal, kaffir lime, lemongrass and long coriander

Tom Yum 8/ 14
Chiangmai Style. SPICY & Sour bone broth, mushroom, tomato, galangal, kaffir lime, lemongrass, and long coriander

Tom Zapp Beef 15
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 12.5
Spicy! Hand shredded, fresh chili & lime, cherry tomato, Thai long beans, peanuts *Add \$1 Salted Crab OR Fermented fish / Add \$4 Grilled Shrimps*
Add \$4 Willamette Valley Crispy Pork Belly

Herbal Rice Salad 14.5
A traditional dish known as "Khao Yum" (Bangkok Style)
Toasted coconut, peanuts, shredded green mango, shallots, lemongrass, cilantro, sliced long beans, chili, kaffir lime, peanuts with Tamarind dressing
Mix and enjoy!

Beef Salad 15
Snake River Farm *Wagyu Beef*, cucumber, dill, shallot, green onion, cilantro and roasted rice served with garden vegetables

Yum Moo Krob 15
House crispy Pork Belly, mint, shallot, green onion, cilantro served with garden vegetables

"Nam Khao Tod" 13.5
Thai fermented Pork Sausage, crispy red curry rice, ginger, chili, and peanuts with fresh Thai herbs

Mok Salmon 23
Country Style Grilled Wild King Salmon in banana leaf, grilled asparagus, oyster mushroom, lemongrass, dill, shallots, spicy cilantro lime sauce & Blue Rice

Kang Kua Kung 24
One of a kind Southern shrimps curry made with **SPICY** fresh red turmeric roots sprinkled w/ kaffir leaves & young coconut meat. Blue rice

Run Juan Seafood Sizzling 26
Assorted Seafood; salmon, calamari, shrimp, scallops, sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper, jalapenos. Served with Jasmine Rice

Crab Fried Rice 25.5
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 24
Half Mary's Organic Chicken marinated in turmeric, coconut milk, roasted rice sauce, Sticky Rice and Papaya Salad (peanuts)
Esam Classic

Hat Yai Fried Chicken 24
Southern Style. Mary's Organic Chicken breast, turmeric & herbs, fried shallots, yellow curry for dipping, Roti Bread & Blue Rice

Panang Neua 28
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 12.5
Fresh rice noodles, vegetable broth, Organic Tofu, spinach, broccoli, Zucchini, carrots, bean sprouts, cilantro and green onion

Chicken Noodle Soup 14.5
Fresh rice noodles, Chinese kale, bean sprouts, cilantro, green onion, fried shallots and aromatic garlic oil

Tom Yum Noodle Soup 18.5
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 24
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 Shrimps +4 Seafood +5
Homemade Crispy Pork Belly +4

Red Curry; bell pepper, bamboo shoots, basil 13.5

Green Curry; eggplant, bell pepper, bamboo, basil 13.5

Yellow Curry; potato, onion and crispy shallot 14.5

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

****PLEASE INDICATE YOUR ALLERGIES NOT ALL INGREDIENTS ARE LISTED****

จวนคววน THAI STREET FOOD

CHOICE OF Veg OR Ota Tofu

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

Thai Fried Rice	13.5
Cage free egg, shrimp oil, onions, tomato, cilantro	
Pad Ka Pow	13.5
Thai basil, garlic, bell pepper, chili <i>excellent w/ crispy pork belly & fried egg</i>	
Pad Ped	13.5
Sautéed red curry paste, lemongrass, galangal, krachai, onion, bell pepper	
Pad Black Pepper Garlic	13.5
Sweet onion, green onion, cilantro	
Pad Fresh Ginger Sauce	13.5
Mushrooms, white onion, green onion, fresh ginger	
Pad Thai	14.5
Fresh Thin rice noodles, cage free egg, tofu, bean sprouts, chive, shallot, <u>peanuts</u>	
Pad See You	14.5
Fresh Flat rice noodles, cage free egg, carrot, broccoli	
Pad Kee Mow	14.5
Spicy Flat rice noodles, bamboo shoots, bell pepper, basil	

ผัก SIDE VEG.

Chili Cabbage	9.5
Garlic, chili oil, fish sauce	
XO Chinese Broccoli	9.5
House xo sauce	
Pad Asparagus	12
Garlic, fermented bean sauce	
Spicy Eggplant	12
Bell pepper, garlic, basil	

SIDE

Jasmine Blue rice	2.75	Peanut sauce	5
Brown rice	2.95	Cucumber salad	5
Sticky rice	2.75	Steamed veg	5
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, broccoli and carrot

"Super Fa-Rang" Super Delicious

"GodMother Sauce" 17
Let's bring a jar of spice back home!!!

"Everything is thoughtfully prepared from scratch using natural ingredients. We use Mary's Organic Chicken, Snake 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

20% gratuity included for parties of 6 or more. Maximum Three credit cards per table.
Additional card \$1.50/card. Corkage Fee: wine \$20/750ml bottle: \$3/ 12oz beer. \$6/750ml beer
We are not responsible for lost or stolen items. Prices are subject to change without notice

เครื่องดื่ม BEVERAGES

Coke / Diet / 7up	2.75
Ginger Beer	3.75
Thai Tea Limeade	3.95
Classic Thai Tea	3.95
Homemade Soda	3.95

Jasmine Blossom Tea
Tamarind Shrub
'Anchan' Limeade (blue flower)

Fresh Whole Coconut	5.75
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ORGANIC HOT TEA:

House (Herbal)	3.75
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Spicy Ginger – cane sugar, ginger root ; *promoting elixir*
Fresh Mint – *calming & soothing*

Jasmine Pearl Company, OR	3.95
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Indian Blue MTN -- Black
Jasmine Peony -- Jasmine Green
Feel Better -- Chamomile Eucalyptus
Sticky Rice Puerh -- Black Yunnan 'Nuomixiang' **4.25**
fermented tea leaves, can brew up to 4x

เบียร์ BEER

DRAFT

THAI LAGER, Singha	6
HEFE x Fresh HOP, Widmer Brothers PDX	7.5
IPA, Breakside PDX	7.75
CIDER ---- Rotating Please Ask ☺ ----	6.75
THAI PALE LAGER, Chang Beer (Bottle)	6

ไวน์ WINE

Brut, 'Domaine St. Vincent', Gruet NM	10/ 45
Bright & Round. Fresh Apples. Hints of Stone Fruit. Nuts. Spices	
Vermentino, Aia Vecchia 2015 Italy	11/ 50
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	10/ 45
Stunning. Crisp & Clean. Lovely Mouthful of Asian Pear. Tangerine. Toasted Almonds	
Rose, Villa Wolf 2016 Germany	11/ 50
Light & Refreshing. Slightly Effervescent. Wild Strawberry. White Pepper. Zippy Finish	
Pinot Noir, Pike Road 2014 OR	12/ 55
Elegant. Fresh Cranberry & Raspberry. Herb-Tinged Tannins. Lingering with Delicacy Spiciness with Air	
Malbec, Altos Las Hormigas 2016 Argentina	11/ 50
Med – Full Bodied. Fresh, Juicy and Versatile. Plum, Berries & Hints of Chocolate. Chewy & Long Finish	
Cotes du Rhone, Delas Freres 'St. Esprit' 2016 France	10/ 45
60% Syrah 40% Grenache. Super Fun! Lovely Rich Opulent & Floral. Cool Rush of Fruit. Mocha. Hint of Spice. Crisp Finish	

--- COCKTAILS

YA DONG	9.5
House Infused Thai Old Fashion Herbs. Served As A Shot, Beer Back & Pickled Lime	
Thai Michelada	10
Lager. Spicy Valentina. FH Tamarind Sauce. Soy Sauce. Prik Klur. Lime	
"KOOK Gig"	11
"Quickie ☺" Singha On Ice (this is how Thai drink beer) & a shot of Mekhong	
Tai Tall	12
Old Overholt Rye Whiskey. Spicy Ginger Basil. Lime. CO2	
Old Siam	14
Makers Mark Whisky. Maraschino Cherry. Lemongrass Simple. Orange Oil. Bitters	
Somtum Sling	12
Bombay East Gin. Cane Shrub. Fee Brothers Celery. Cucumber. CO2	
Adult Anchan Limeade	13
Snow Cone. Gin. Jack's Rudy Tonic. Blue Flower Limeade. Salt	
Paradise Beach	11
Monopolowa Dry Gin. Palm Syrup. Lime. Velvet Falernum. Bittermens Tiki	
Thai Lady	13
Zubrowka Vodka. Pink Guava. Saline. Velvet Falernum. Thai Rose Bitters	
M-A-K-R-A-M	13
Pueblo Viejo Tequila. Tamarind Shrub. Angostura Orange. Dehydrated Chili	
FullMoon Party Bowl (Great for Party!! Disco Light)	42
Plantation 3 years Rum. Thai Lager. Peach. Fresh Strawberries & Lime. Tajin	