



Small Plate

GF **Heavenly Beef Rolls 10**
Marinated grilled beef rolled with mango, carrot, celery and mint served in Thai wasabi dressing

Bangkok Ribs 11
Bangkok ribs Platter (3 orders) 28
Stewed Bangkok-style ribs with glazed honey palm sugar black soy sauce

Vegetarian Crispy Roll 8
Silver noodles, shitake mushrooms, carrot, cabbage served with sweet & sour sauce

GF **Thai Street Chicken Satay 14**
Marinated with Thai curry powder served with peanut sauce and fresh cucumber salad

Secret Hed 9
Deep Fried Enoki mushroom with house dipping sauce

Rocky Prawns 12
Deep fried Prawn with leek-garlic pepper sauce

Quail Tod 15
Deep fried marinate Quail with country Nampra pepper sauce ,fried garlic and leeks.

Daughter Pla Larb Salad 18
House Pla-Larb dressing, mint, red onion, tomatoes, butter lettuce and sticky rice

Fried Frog or Soft Shell Crab

GF **Oriental Octopus 14**
Grilled Octopus with pickled cucumber, served with Thai seafood dressing

GF **Tom Yum Kha Mushroom 11**
Creamy coconut soup with lemongrass galangal, kaffir lime leaf, onion, tomatoes, cabbage, mix mushrooms topped with green onions and cilantro

Moo Krob Rang -Nam 8
Crispy Pork Belly, eggplants, cucumber and black ginner garlic sauce

Sam-Yan Platter 24
A Platter of Mix three Appetizers, Vegetarian crispy rolls, Pork pot sticker and Shrimp Money Bag.

Classic Thai Kitchen Share Plate

(Choose Spice Level: Mild, Medium, Spicy) (Coconut rice and Brown Rice Add \$2)

GF **Gluten Free By requested**

GF **Spicy Basil Chicken w/Jasmin Rice 16**
Wok-fried Minced chicken, Thai fresh chili, basil, green beans, red bell, in chilli garlic sauce

GF **Veg Eggplant w/Jasmin Rice 12**
Stir-fried with eggplant, basil, red bell peppers, and chili garlic sauce

GF **Pad Thai Goong 18**
Stir-fried rice noodles with prawns, egg, bean sprouts, chives, ground peanuts

GF **Pineapple Fried Rice 20**
Fried rice chicken with yellow curry powder, pineapple ,egg, Cashew nuts, raisins, green onion, garlic and topped with prawns

GF **Beef Panang Curry w/Jasmin Rice 18**
Kanchanuburi Panang curry, edamame, red bell pepper topped with kaffir lime leaf

GF **Chicken Pad See Moa 17**
Flat rice noodles stir-fried with egg, tomatoes, broccoli, red bell peppers, green beans, basil, chili, and garlic




Daughter's Kitchen share Plate


Choose Spice Level: Mild, Medium, Spicy

Coconut rice and Brown Rice Add \$2

 **Gluten Free By requested**

 **Khao Soi Kai (noodles curry) 18**

Northern Style Noodles Curry sauce, Egg noodles, shredded Chicken, hard-boiled egg, bean spout, red onion, crunchy onion and topped with green onion

 **Mea Sai Khao Soi (noodles curry) 30**

Slow braised bone-in short rib in khao soi curry Mea Sai style

 **Volcanic Beef w/Jasmin Rice 25**

Wok-fried grilled Angus beef with basil, black pepper, garlic, and red bell peppers in a lava sauce garnished with rings of onion

 **Roti - Duck Curry w/Jasmin Rice 26**

Duck confit, Thai eggplant cherry tomatoes, pineapple, red bell, green bean with Kang Ped topped with crispy basil and sliced Roti puffs

 **Tofu Pumpkin Curry w/Jasmin Rice 18**

Kobocha Pumkin, organic tofu, pumpkin red curry sauce Red bell pepper and basil

 **Lamb Massaman Curry w/Jasmin Rice 36**

Marinated Colorado rack of grilled lamb, fried potatoe, cherry tomatoes, peanuts, crispy shallots and sweet lychee Massaman curry sauce served with sliced Roti puffs

Deep Fried whole Strip Bass w/Jasmin Rice 36

- Daughter secret sauce House sweet chili sauce hint of Korean spice, red bell, onion, pineapple and crispy basil

- Daughter garden salad Mango, mint, shallot, lemongrass and cashew nut and roasted chili garden dressing

 **Thaigerrrr Smile 26**

Grilled Angus Flat-iron steak, served with Khao Jee sticky rice, Jeaw dipping sauce and chili sweet sauce

 **Songkla Scallops w/Jasmin Rice 28**

Seared Hokkido Scallops, rich southern panange curry sauce, garbanzos bean, red bell pepper topped with kaffir lime leaf

Extra Protein

Chicken, Tofu, or Veggies	3
Shrimp (3)	8
Beef	5

Sides

Thai Jasmine Rice	3
Peanut Sauce	3
Brown Rice	4
Coconut Rice	4
Roti	3
Noodles	3
Sticky rice	4
Fried Egg	3

Bar Menu

Cocktails

Frozen Slurricane (seasonal) \$18
Flor De Cana 7 yr, Fresh house Mango Puree and Lemon

Thai Fashioned \$12
Peanut Infused Bourbon, Guava, Angostura Bitters, Lemon

Thai Smile \$11
Olmecca Altos Blanco, Lime, Ginger, Lemongrass, Orange, Thai Chili.

The One with the Bubbles \$11
Haku Vodka, Aperol, Lime, Guava, Thai Basil, Bubbles.

Japanese Highball (A Japanese Classic) \$10
Suntory Toki Whisky or Leopold Bros America Small Batch Whiskey. Lemon Zest, Club Soda.

Mango No Mingle \$11
Rittenhouse Rye, House Fresh Mango Syrup, Ginger, Lemon.

5 Dilemmas \$11
Caravedo Plsco, Vida, Mezcal, Lemon, orange, Vanilla, Aquafaba

Saturn \$12
Handricks Gin, Fresh house Pineapple Puree, Orgeat. Lemon

Thang Mo \$12
Roku Gin, Gallano, Watermelon, Lime, Peychauds, Spicy Salty Rim

Beer

Sapparo on Draft (16oz Draft) \$6
Japanese Style Lager.

Chang or Singha (12oz Bottles) \$6
Thai Style Lager.

Upslope Brewing Co \$6
Vitra Pale Ale.

Great Divide Brewing Co \$8
Strawberry Rhubarb Kettle Sour.

Odd 13 Codename Superfan (12oz Cans) \$7
New England Style Hazy IPA

Dry Dock Brewing Co \$6
Apricot Blonde

Shot and a Wash

Chang Thai Lager and St. George Shochu \$11
12oz Bottle of Beer and a 1.5oz shot of Shochu

Singha Thai Lager and Akashi Ume Plum Whisky \$12
12oz Bottle of Beer and a 1.5oz shot of Akashi Whisky

Wine

Bubbles \$10
JP Chenet Rose Dry Bubbles
NaoNis Prosecco

White \$10
Domaines Schlumberger Pinot Blanc

Red \$11
Josh Family Reserve North Coast Cabernet
Acrobat 2017 Oregon Pinot Noir

Sake \$10
Lucky Dog Japanese Sake.

Non alcohol

Thai Ice Tea \$5

Thai Ice Green Tea \$5

Fresh Young Coconut \$7

Soda \$2.5

Hot Tea \$3

Jasmin Tea, Green Tea, Oolong Tea, Ginger Tea (sweet), Chrysanthemum (sweet)

**Some items have limited availability. Once they are gone, they are gone.*

Thanks for coming to Daughter Thai Kitchen and Bar. Cheers!

We are Implementing A 3% Kitchen Appreciation FEE to the guest check that will directly benefit our back of the house team

Dessert

Mango Sweet Sticky Rice (seasonal)

Sweet creamy coconut sticky rice
serves with Sweet Mango

10

Mochi Ice Cream

(Choice: Strawberry or Green Tea)

8

Banana Foster

Coconut Ice cream with Flambéed Banana

8

Daughter FOGATO

Creamy coconut Ice cream with Espresso

8

Chocolate Triple Mousse

White, Milk and Dark mousse chocolate

9

