



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 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

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

Bar Menu

Cocktails

Daughter's Comfort \$12

Amoro Angostura, Thai tea syrup Rittenhouse Bitters.

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

Daw Sow \$12

Handricks Gin, Fresh house Pineapple Puree, Orgeat. Lemon

Thang Mo \$12

Roku Gin, Gallano, Watermelon, Lime, Peychauds, Spicy Salty Rim

Beer

Sapporo 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

Singha Thai Larger or Chang Thai Larger and

St. George Shochu \$11

12oz Bottle of Beer and a 1.5oz shot of Shochu

Sapporo on Draft and Leopold Bros American Small

Batch whiskey \$13

16oz Bottle of Beer and a 1.5oz shot of Whiskey

Wine

Bubbles

JP Chenet Rose Dry Bubbles \$10 \$38

NaoNis Prosecco \$10 \$38

Mionetto Gran Rose Extra Dry \$12

Small bottle (187ml)

White

Timbre Winery, Chardonnay, CA 2016 \$15 \$55

Domaines Schlumberger Pinot Blanc 2005 \$11 \$40

Jules Taylor, Sauvignon Blanc Marlborough \$13 \$48

Molino Real, Sierras De Malaga Mountain Blanc 2013 \$15 \$55

Red

Knotty Vine Cabernet Sauvignon California 2018 \$11 \$42

Bodegas Itxas Harri, Navarra Beltza 2019 \$12 \$45

Luberrri, Orlegi Roila, Spain 2019 \$11 \$42

Acrobat, Pinot Noir, OR 2018 \$12 \$45

Sake (cold)

Lucky Dog Japanese Sake \$10

Hakushika Snow beauty Nigori Sake (300mL) \$15

Hakushika Yoshino Taru Sake (300mL) \$14

Hakushika Sayuri Nigori (300 ml) \$15

Sake (Hot)

Gekkeikan Junmai Sake \$12

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!

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 Flambe Banana

8

Daughter FOGATO

Creamy coconut Ice cream with Espresso

8

Chocolate Triple Mousse

White, Milk and Dark mousse chocolate

9



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