



Small Plate

Bangkok Ribs 11

Stewed Bangkok-style ribs with glaze honey palm sugar black soy sauce, Chinese bok choy and crunchy noodles

Tung Tong 8

Money bag wonton wraps with marinated shrimp served with plum dipping sauce

Gyoza 8

Pot sticker Pork served with house soy sauce

Vegetarian Crispy Roll 8

Silver noodles, shitake mushrooms, carrot, cabbage served with sweet & sour sauce

Thai Street Chicken Satay 14

Marinated Thai curry powder and herbs served with peanut sauce and fresh cucumber salad

GF Tom Yum Kha Mushroom (cup) 11

Creamy coconut soup with lemongrass, galanga, kaffir lime leaf, onion, tomatoes, cabbage and mix mushrooms topped with green onions and cilantro

Appetizer Party Tray

Vegetarian Crispy Rolls

12 pieces (24 halves) \$29
24 pieces (48 halves) \$57
36 pieces (72 halves) \$70
48 pieces (96 halves) \$110

Tung Tong Or Gyoza

24 pieces \$28
36 pieces \$42
48 pieces \$55

Extra Protein

Chicken, Tofu, or Veggies 3
Shrimp (3) 8
Beef 4

Lunch

Choice of Spice: Mild, Medium, Spicy

GF **Gluten Free By request**

All entrée below comes with Chicken or Organic Tofu
Beef add \$4 , Prawn add \$4

GF Pad Thai 14

Small rice noodles, bean sprouts, chive and peanut

GF Pad See Ew 14

Stir fried flat rice noodles, carrot, broccoli

GF Spicy Basil with Rice

Thai fresh chili, basil, green beans, red bell

Minced Chicken or Beef 14

Crispy Pork Belly 16

GF Kang Dang curry with Rice 14

Eggplant, green beans, red peppers, and basil with red curry sauce

GF Khoa Kra Team Prik Thai 14

Stir fried Garlic and Pepper sauce

GF Basil Fried Rice 14

Onion, egg, peas, carrot and sweet basil

Fried Chicken Over Fried Rice 15

Egg fried rice topped with Thai street fried chicken serve with sweet and sour chili sauce

GF Pineapple Fried Rice 18

Fried rice chicken with yellow curry powder, pineapple ,egg, Cashew nuts, raisins, green onion, garlic and topped with prawns

GF Khoa Soi Kai (noodles curry) 18

Northern Style curry sauce , with egg noodles, shredded chicken, hard-boiled egg, bean sprouts, red onion , green onion, topped with crispy shallot

Sides

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

Bar Menu

Cocktails

Daughter's Comfort \$12

Amoro Angostura, Thai tea syrup Rittenhouse Bitters

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

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 Whisky

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 Ixtas Harri, Navarra Beltza 2019	\$12	\$45
Luberri, 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 i (300 ml)	\$15	

Sake (Hot)

Gekkeikan Junmai Sake	\$12	
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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

