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

Bangkok Ribs 12
Bangkok ribs Platter (3 orders) 29
Stewed Bangkok-style ribs with glazed honey palm sugar black soy sauce

Vegetarian Crispy Roll 9
Silver noodles, shiitake mushrooms, carrot, cabbage served with sweet & sour sauce

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

Secret Hed 11
Deep Fried Enoki mushroom with house dipping sauce

Rocky Prawns 13
Deep fried Prawn with leek-garlic pepper sauce

Daughter Pla Larb Salad 18
Crispy soft shell crab, house Pla-Larb dressing, mint, red onion, tomatoes, butter lettuce and sticky rice

Oriental Octopus 15
Grilled Octopus with pickled cucumber, served with Thai seafood dressing

Tom Yum Kha Mushroom 12
Creamy coconut soup with lemongrass galangal, kaffir lime leaf, onion, tomatoes, cabbage, mix mushrooms topped with green onions and cilantro

Moo Krob Rang-Nam 11
Crispy Pork Belly, eggplants, cucumber and black ginner garlic sauce

Sam-Yan Platter 25
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)
Gluten Free By requested

Spicy Basil Chicken w/Jasmin Rice 17
Wok-fried Minced chicken, Thai fresh chili, basil, green beans, red bell, in chilli garlic sauce

Veg Eggplant w/Jasmin Rice 13
Stir-fried with eggplant, basil, red bell peppers, and chili garlic sauce

Pad Thai Goong 19
Stir-fried rice noodles with prawns, egg, bean sprouts, chives, ground peanuts

Pineapple Fried Rice 22
Fried rice chicken with yellow curry powder, pineapple, egg, Cashew nuts, raisins, green onion, garlic and topped with prawns

Beef Panang Curry w/Jasmin Rice 20
Kanchanuburi Panang curry, edamame, red bell pepper topped with kaffir lime leaf

Chicken Pad See Moa 18
Flat rice noodles stir-fried with egg, tomatoes, broccoli, red bell peppers, green beans, basil, chili, and garlic

Beef Pad See You 18
Black house soy sauce stir fried with Flat noodle, garlic egg, carrot and Broccoli

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## Daughter’s Kitchen Share Plate

Choose Spice Level: Mild, Medium, Spicy  
Coconut Rice and Brown Rice Add $2

### Gluten Free By requested

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Khao Soi Kai (noodles curry)</td>
<td>19</td>
</tr>
<tr>
<td>Northern Style Noodles Curry sauce, Egg noodles, shredded Chicken, hard-boiled egg, bean spout, red onion, crunchy onion and topped with green onion</td>
<td></td>
</tr>
<tr>
<td>Mea Sai Khao Soi (noodles curry)</td>
<td>31</td>
</tr>
<tr>
<td>Slow braised bone-in short rib in khao soi curry Mea Sai style</td>
<td></td>
</tr>
<tr>
<td>Volcanic Beef w/Jasmin Rice</td>
<td>27</td>
</tr>
<tr>
<td>Wok-fried grilled Angus beef with basil, black pepper, garlic, and red bell peppers in a lava sauce garnished with rings of onion</td>
<td></td>
</tr>
<tr>
<td>Roti - Duck Curry w/Jasmin Rice</td>
<td>28</td>
</tr>
<tr>
<td>Duck confit, Thai eggplant cherry tomatoes, pineapple, red bell, green bean with Kang Ped topped with crispy basil and sliced Roti puffs</td>
<td></td>
</tr>
<tr>
<td>Tofu Pumpkin Curry w/Jasmin Rice</td>
<td>19</td>
</tr>
<tr>
<td>Kobocha Pumkin, organic tofu, pumpkin red curry sauce Red bell pepper and basil</td>
<td></td>
</tr>
<tr>
<td>Ah-dee Cha Cha Cha w/Jasmin Rice</td>
<td>45</td>
</tr>
<tr>
<td>Sizzling Seafood Medley, lobster claw, Hokkido scallops, prawns, mussels, calamari wok stir fried, spicy Pad Cha sauce, Kra Chai herb, peppercorn, kaffir lime leave, red bell, green bean and basil</td>
<td></td>
</tr>
</tbody>
</table>

### Extra Protein

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken, Tofu, or Veggies</td>
<td>3</td>
</tr>
<tr>
<td>Shrimp (3)</td>
<td>8</td>
</tr>
<tr>
<td>Beef</td>
<td>5</td>
</tr>
</tbody>
</table>

### Lamb Massaman Curry w/Jasmin Rice  
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  
- 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  
Grilled Angus Flat-iron steak, served with sticky rice, Jeaw dipping sauce and chili sweet sauce

### Songkla Scallops w/Jasmin Rice  
Seared Hokkido Scallops, rich southern panange curry sauce, garbanzos bean, organic pea spout, red bell pepper topped with kaffir lime leaf

### Sides

<table>
<thead>
<tr>
<th>Item Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Thai Jasmine Rice</td>
<td>3</td>
</tr>
<tr>
<td>Peanut Sauce</td>
<td>3</td>
</tr>
<tr>
<td>Brown Rice</td>
<td>4</td>
</tr>
<tr>
<td>Coconut Rice</td>
<td>4</td>
</tr>
<tr>
<td>Roti</td>
<td>3</td>
</tr>
<tr>
<td>Noodles</td>
<td>3</td>
</tr>
<tr>
<td>Sticky rice</td>
<td>4</td>
</tr>
<tr>
<td>Fried Egg</td>
<td>3</td>
</tr>
</tbody>
</table>

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**Daughter’s Dinner**

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**Cocktails**

- **Daughter Dilemma** $13
  Olmeca Altos Blanco, Fresh house Passion Fruit, Mojito mix, Lime, Jalapeno
- **Thai Fashioned** $12
  Peanut Infused Bourbon, Guava, Angostura Bitters, Lemon
- **Thai Smile** $11
  Olmeca 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 Plisco, Vida, Mezcal, Lemon, orange, Vanilla, Aquafaba
- **Daw Sow** $12
  Handricks Gin, Fresh house Pineapple Puree, Orgeat, Lemon
- **Thang Mo** $12
  Roku Gin, Galliano, Watermelon, Lime, Peychauds, Spicy Salty Rim

**Beer**

- **Sapporo on Draft** (16oz Draft) $7
  Japanese Style Lager.
- **Chang or Singh** (12oz Bottles) $7
  Thai Style Lager.
- **Colorado Native Amber Ale** $6
- **TommyKnocker Blood Orange IPA** $6
- **Sierra Nevada Wild little thing** $6
- **Holidayl Big Henry IPA** (Gluten free) $7
- **Vizzy Hard Seltzer Pineapple** $7

**Wine**

- **Bubbles**
  - JP Chenet Rose Dry Bubbles $10 $38
  - NaoNis Prosecco $10 $38
  - Mionetto Gran Rose Extra Dry Small bottle (187ml) $12
- **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**
  - Parducci, Cabernet Sauvignon, California 2018 $11 $42
  - Bodegas Itxas Harri, Navarra Beltza 2019 $12 $45
  - Luberti, Orlegi Roia, 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
- **Sake (Hot)**
  - Gekkeikan Junmai Sake $10

**Non alcohol**

- **Thai Ice Tea** $5
- **Thai Ice Green Tea** $5
- **Fresh Young Coconut** $7
- **Soda** $2.5
- **Hot Tea** $3
  - Jasmine 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!

**Shot and a Wash**

- **Singha Thai or Chang Thai 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

**Non alcohol**

- **Thai Ice Tea** $5
- **Thai Ice Green Tea** $5
- **Fresh Young Coconut** $7
- **Soda** $2.5
- **Hot Tea** $3
  - Jasmine Tea, Green Tea, Oolong Tea, Ginger Tea (sweet), Chrysanthemum (sweet)

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Dessert

Mango Sweet Sticky Rice
(seasonal)
Sweet creamy coconut sticky rice serves with Sweet Mango
12

Mochi Ice Cream
(Choice: Strawberry or Green Tea)
8

Banana Foster
Coconut Ice cream with Flambe Banana
10

Daughter FOGATO
Creamy coconut Ice cream with Espresso
8

Chocolate Triple Mousse
White, Milk and Dark mousse chocolate
9