

Small Plate

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, 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 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

GF Oriental Octopus 15

Grilled Octopus with pickled cucumber, served with Thai seafood dressing

GF 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

GF Spicy Basil Chicken w/Jasmin Rice 17

Wok-fried Minced chicken, Thai fresh chili, basil, green beans, red bell, in chilli garlic sauce

GF Veg Eggplant w/Jasmin Rice 13

Stir-fried with eggplant, basil, red bell peppers, and chili garlic sauce

GF Pad Thai Goong 19

Stir-fried rice noodles with prawns, egg, bean sprouts, chives, ground peanuts

GF Pineapple Fried Rice 22

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 20

Kanchanuburi Panang curry, edamame, red bell pepper topped with kaffir lime leaf

GF Chicken Pad See Moe 18

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

GF 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**

-  **Khao Soi Kai (noodles curry) 19**
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) 31**
Slow braised bone-in short rib in khao soi curry Mea Sai style
-  **Volcanic Beef w/Jasmin Rice 27**
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 28**
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 19**
Kobocha Pumkin, organic tofu, pumpkin red curry sauce Red bell pepper and basil
-  **Ah-dee Cha Cha Cha w/ Jasmin Rice 45**
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

-  **Lamb Massaman Curry w/Jasmin Rice 42**
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 38**
- Daughter secret sauce House sweet chili sauce hint of Korean spice, red bell, onion, pineapple and crispy basil
OR
- Daughter garden salad Mango, mint, shallot, lemongrass and cashew nut and roasted chili garden dressing
-  **Thaigerrrr Smile 29**
Grilled Angus Flat-iron steak, served with sticky rice, Jew dipping sauce and chili sweet sauce
-  **Songkla Scallops w/Jasmin Rice 29**
Seared Hokkido Scallops, rich southern panange curry sauce, garbanzos bean ,organic pea spout, 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

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Bar Menu

Cocktails

Daughter Dilemma \$13

Olmecca Altos Blanco, Fresh house Passion Fruit, Mojito mix, Lime, Jalapeno

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) \$7

Japanese Style Lager.

Chang or Singha (12oz Bottles) \$7

Thai Style Lager.

Colorado Native Amber Ale \$6

TommyKnocker Blood Orange IPA \$6

Sierra Nevada Wild little thing \$6

Holiday Big Henry IPA (Gluten free) \$7

Vizzy Hard Seltzer Pineapple \$7

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

Hot Sake and Shochu shot \$17

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 \$15 \$55

Blanc 2013

Red

Parducci, Cabernet Sauvignon, Californai 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

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

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!

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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

