**Small Plate Share 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

- **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 Phla Larb Salad** 19
  Crispy soft shell crab, house Phla-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 ginher garlic sauce

- **Sam-Yan Platter** 25
  A Platter of Mix three Appetizers, Vegetarian crispy rolls, Pork pot sticker and Shrimp Money Bag.

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**Classic Thai Kitchen Family Style Share Plate**

- Choose Spice Level: Mild, Medium, Spicy
- Sub: (Coconut rice and Brown Rice Add $2, Riceeberry Add $4)

- **Spicy Basil Chicken w/Jasmin Rice** 17
  stir-fried mince chicken broccoli, red bell peppers, green beans, basil, fresh chili and garlic

- **Wok Eggplant w/Jasmin Rice** 13
  Stir-fried with 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 and prawns with yellow curry powder, pineapple, egg, Cashew nuts, raisins, green onion, garlic

- **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, 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 DINNER**
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 39
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 (market price) 39
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, Jeaw 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 and Riceberry Milk.

Extra Protein
Chicken, Tofu, or Veggies 3
Prawn (3) 7
Beef 5

Non alcohol
Thai Ice Tea 5
Thai Ice Green Tea 5
Fresh Young Coconut 7
Soda 3
Hot Tea 3.5
Jasmin Tea, Green Tea, Oolong Tea, Ginger Tea (sweet), Chrysanthemum (sweet)

Sides
Thai Jasmine Rice 3
Brown Rice 4
Coconut rice 4
Riceberry 7
Sticky rice 4
Sweet sticky rice 4
Rice Noodles 3
Egg noodle 5
Roti 3
Peanut Sauce 3
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.
Cocktails

**Samui Sunset** 15
Whiskey, Amaro, Angostura, Orgeat, Orange and Lemon

**Soi NaNa** 13
Caravedo Pisco, Vida, Mezcal, Lemon, Orange, Vanilla, Aquafaba

**Kiss Kiss Bang Bang** 13
Phuket Thai Hibiscus infused Pisco, fresh lime and Thai guava

**GinnFiny** 13
Roku Gin, infused house Lime & Lemon Syrup, Mint.

**Dilemma** 13
Olmeca Altos Blanco, Fresh house Passion Fruit, House Mojito mix, Lime, Jalapeno.

**Thai Fashioned** 15 *voted best cocktail*
Peanut Infused Thai Bourbon, Thai green Guava, Angostura Bitters, Lemon

**Tuk Tuk** 14
Infused Hibiscus Bulleit Bourbon, Grand Marnier, Orange bitter.

**Pomagrita** 14
Tequila, Mango Vodka, Pomegranate Juice, Mojito Mix

**Daughter Smile** 13
Olmeca Altos Blanco, Lime, Ginger, Lemongrass, Orange, Thai Chili.

**Botanical Mojoto** 14
Mekhong Thai rum, Hum Liqueur, Green Chartreuse, Lime, Mojito mix, Fresh Ginger, Mint, Ginger ale.

**Butterfly Bubbles** 12
Haku Vodka, Aperol, Lime, Guava, Thai Basil, Bubbles, Butterfly tea.

**Japanese Highball** (A Japanese Classic) 11
Suntory Toki Whisky or Leopold Bros America Small Batch Whiskey. Lemon Zest, Club Soda.

**Mango A Go-Go** 12
Rittenhouse Rye, House Fresh Mango Syrup, Ginger, Lemon.

**Dow Sow** 13
Handricks Gin, Fresh Pineapple Puree, Orgea, Lemon.

Whisky shot

**The Three Ladies** 27
Suntory Toki Blended Whisky (Japan)
Kavalan Classic Taiwanese Single Malt Whisky (Taiwan)
Breckenridge Reserve Blend (Colorado, US.)

**Bubbles**

| Name                          | Price | Stock
|-------------------------------|-------|------
| JP Chenet Rose Dry Bubbles    | 10    | 38   |
| NaoNis Prosecco               | 10    | 38   |
| Mionetto Gran Rose Extra Dry  | 12    |      |

Small bottle (187ml)

**White**

| Name                              | Price | Stock
|-----------------------------------|-------|------
| 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 | | |

**Red**

| Name                              | Price | Stock
|-----------------------------------|-------|------
| Norton Ridge Pinot Noir, OR       | 12    | 45   |
| Luberrri, Orige Roia, Spain 2019  | 11    | 42   |
| Acrobat, Pinot Noir, OR 2018      | 12    | 45   |
| Terra D’Oro Pettie Sarah Amador Country 2018 | 11 | 42   |
| The Show Cabernet Sauvignon 2018  | 11    | 42   |

**Beer**

| Name                              | Price | Stock
|-----------------------------------|-------|------
| 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     |     |
| Holidaily Big Henry IPA (Gluten free) | 7 |     |
| Vizzy Hard Seltzer Pineapple      | 7     |     |

**Sake (cold)**

| Name                              | Price | Stock
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<tbody>
<tr>
<td>Hakushika Snow beauty Nigori Sake (300mL)</td>
<td>15</td>
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<tr>
<td>Hakushika Sayuri Nigori Sake (300mL)</td>
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<tr>
<td>Hakushika Yoshino Taru Sake (300mL)</td>
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**Sake (Hot)**

| Name                              | Price | Stock
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<tr>
<td>Gekkeikan Junmai Sake</td>
<td>12</td>
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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 Flamed vanilla
Banana
10

Daughter FOGATO
Creamy coconut Ice cream with Espresso
8

Chocolate Triple Mousse
White, Milk and Dark mousse chocolate
9