**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 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.

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**Classic Thai Kitchen - Share Plate**

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

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

Thaiigerrrr 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

Extra Protein

Chicken, Tofu, or Veggies  3
Shrimp (3)  8
Beef  5

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)

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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Cocktails

Kiss Kiss Bang Bang $12
Phuket Thai Hibiscus infused Pisco, fresh lime and Thai guava

GinnFiny $11
Roku Gin, infused house Lime & Lemon Syrup, Mint.

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

Thai Fashioned $12
Peanut Infused Bourbon, Guava, Angostura Bitters, Lemon

Tuk Tuk $13
Infused Hibiscus Bulleit Bourbon, Grand Marnier, Orange bitters.

Pomagrita $12
Tequila, Mango Vodka, Pomegranate Juice, Mojito Mix

Daughter Smile $11
Olmeca Altos Blanco, Lime, Ginger, Lemongrass, Orange, Thai Chili.

Botanical Mojoto $13
Mekhong Thai rum, Hum Liqueur, Green Chartreuse, Lime, Mojito mix, Fresh Ginger, Mint, Ginger ale.

Butterfly Bubbles $11
Haku Vodka, Aperol, Lime, Guava, Thai Basil, Bubbles, Butterfly tea.

Japanese Highball (A Japanese Classic) $10
Suntory Toki Whisky or Leopold Bros America Small Batch Whiskey, Lemon Zest, Club Soda.

Mango A Go-Go $11
Rittenhouse Rye, House Fresh Mango Syrup, Ginger, Lemon.

Soi NaNa $11
Caravedo Pisco, Vida, Mezcal, Lemon, Orange, Vanilla, Aquafaba.

Dow Sow $12
Handricks Gin, Fresh Pineapple Puree, Orgea, Lemon.

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 $15

Wine

Bubbles
- JP Chenet Rose Dry Bubbles $10 $38
- NaoNis Prosecco $10 $38
- Mionetto Gran Rose Extra Dry $12
- Small bottle (187ml)

White
- Timbres 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
- Norton Ridge Pinot Noir $12 $45
- Luberry, Orlegi Rola, Spain 2019 $11 $42
- Acrobat, Pinot Noir, OR 2018 $12 $45

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

Holidaily Big Henry IPA (Gluten free) $7

Vizzy Hard Seltzer Pineapple $7

Sake (Cold)

- Lucky Dog Japanese Sake $10
- Hakushika Snow beauty Nigori Sake (300mL) $15
- Hakushika Sayuri Nigori Sake (300mL) Gluten Free $15
- Hakushika Yoshino Taru Sake (300mL) $14

Sake (Hot)

- Gekkeikan Junmai Sake $12
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