

## 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

We are Implementing A 4% 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 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

## Sides

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

-  **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

## 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)	

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# Bar Menu

## Cocktails

### **Kiss Kiss Bang Bang** \$12

Phuket Thai Hibiscus infused Pisco, fresh lime and Thai guave

### **GinnFiny** \$11

Roku Gin, infused house Lime & Lemon Syrup, Mint.

### **Dilemma** \$13

Olmecca 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 bitter.

### **Pomagrita** \$12

Tequila, Mango Vodka, Pomegranate Juice, Mojito Mix

### **Daughter Smile** \$11

Olmecca 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

## Whisky shot

### **The Three Ladies** \$27

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

## 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**

Parducci, Cabernet Sauvignon, Californai 2018	\$11	\$42
Norton Ridge Pinot Noir	\$12	\$45
Luberri, Orlegi Roila, 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

### **Holiday Big Henry IPA** ( Gluten free) \$7

### **Vizzy Hard Seltzer Pineapple** \$7

## **Sake (cold)**

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

