

## Small Plate *Share Plate*

- GF** **Heavenly Roll 13**  
Salmon rolled with mango, carrot, celery and mint served in Thai wasabi dressing
- Bangkok Ribs 14**  
**Bangkok ribs Platter (3 orders) 35**  
Stewed Bangkok-style ribs with glazed honey palm sugar black soy sauce
- Gyoza 9**  
Pork Pot sticker served with house soy sauce
- Vegetarian Crispy Roll 11**  
Silver noodles, shitake mushrooms, carrot, cabbage served with sweet & sour sauce
- Morrakot Crab Wonton 13**  
Vegetable wonton wraps with Mascarpone and Cream cheese, Imitation crab meat, green onion served with house sweet and sour sauce.
- GF** **Tom Yum Kha Mushroom 14**  
Creamy coconut soup with lemongrass galangal, kaffir lime leaf, onion, tomatoes, cabbage, mix mushrooms topped with green onions and cilantro

**Daughter Phla Larb Salad 25**  
Crispy soft-shell crab, House Phla-Larb dressing, mint, red onion, tomatoes, butter lettuce and sticky rice

**Coconut shrimp 13**  
Crunchy coconut shrimp coated served with plum sauce

**Thai Street Chicken Satay 16**  
Marinated with Thai curry powder served with peanut sauce and fresh cucumber salad

**Moo Krob Rang -Nam 13**  
Crispy Pork Belly, eggplants, cucumber and black ginner garlic sauce

**Sam-Yan Platter 29**  
A Platter of Mix three Appetizers, Vegetarian crispy rolls, Pork pot sticker and Shrimp Money Bag

**Samosa Roti Wrap 13**  
**Samosa Roti Wrap Double ( 2 orders) 23**  
Thai Roti puff wrapped homemade samosa, potatoes with onion, peas, yellow curry mix served with fresh cucumber salad

## Classic Thai Kitchen *Family Style Share Plate*



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

**GF** **Gluten Free By requested**

**GF** **Spicy Basil Chicken w/Jasmin Rice 19**  
stir-fried mince chicken, red bell peppers, green beans, basil, fresh chili and garlic

**GF** **Wok Eggplant w/Jasmin Rice 15**  
Stir-fried with basil, red bell peppers, and chili garlic sauce

**GF** **Pad Thai Prawn 23**  
Stir-fried rice noodles with prawns, egg, bean sprouts, chives, ground peanuts

**Thung Takk 18**  
Street food noodles style with house soy sauce, tofu, egg, bean sprouts, chives, ground peanuts.

**GF** **Pineapple Fried Rice 27**  
Fried rice chicken and prawns with yellow curry powder, pineapple ,egg, Cashew nuts, raisins, green onion, garlic

**GF** **Beef Panang Curry w/Jasmin Rice 27**  
Kanchanuburi Panang curry, edamame, red bell pepper topped with kaffir lime leaf

**GF** **Chicken Pad See Moa 23**  
Flat rice noodles stir-fried with egg, broccoli, red bell peppers, green beans, basil, chili, and garlic

**GF** **Beef Pad See Ew 23**  
Black house soy sauce stir fried with Flat noodle, garlic egg, carrot and Broccoli



# Daughter's Kitchen *Family Style Share Plate*



Choose Spice Level: Mild, Medium, Spicy

Coconut rice and Brown Rice Add \$2,

**GF** Gluten Free By requested

- GF** ( **Khao Soi Kai (noodles curry) 25**  
Northern Style Noodles Curry sauce, Egg noodles, shredded Chicken, hard-boiled egg, bean spout, red onion, crunchy onion and topped with green onion
- GF** ( **Mea Sai Khao Soi (noodles curry) 35**  
Crispy Duck confit in khao soi curry Mea Sai style
- GF** ( **Volcanic Beef w/Jasmin Rice 33**  
Wok-fried grilled Angus beef with basil, black pepper, garlic, and red bell peppers in a lava sauce garnished with rings of onion
- GF** ( **Roti - Duck Curry w/Jasmin Rice 33**  
Duck confit, Thai eggplant cherry tomatoes, pineapple, red bell, green bean with Kang Ped topped with crispy basil and sliced Roti puffs
- GF** ( **Tofu Pumpkin Curry w/Jasmin Rice 22**  
Kobocha Pumkin, organic tofu, pumpkin red curry sauce Red bell pepper and basil
- GF** ( **Drunken Pork Belly 31**  
Stir-fried silver noodle, red bell, green bean, baby corn, young peppercorn, broccoli, basil with house garlic brown sauce
- GF** ( **Ah-dee Cha Cha Cha w/ Jasmin Rice 45**  
Sizzling Seafood Medley, Crab meat, 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	4
Brown Rice	5
Coconut rice	5
Sticky rice	5
Sweet sticky rice	5
Rice Noodles	4
Egg noodle	5
Roti	4
Peanut Sauce	3
Fried Egg	4

## Extra Protein

Chicken, Tofu, or Veggies	4
Prawn (3)	8
Beef	6

- GF** ( **Lamb Massaman Curry w/Jasmin Rice 59**  
**( market price )**  
Marinated Colorado rack of grilled lamb, fried potatoe, cherry tomatoes, peanuts, crispy shallots and sweet lychee Massaman curry sauce served with sliced Roti puffs

- GF** ( **Deep Fried whole Hybrid Stripe Bass 49**  
- 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 35**  
Grilled Angus Flat-iron steak, served with sticky rice, Jeaw dipping sauce and chili sweet sauce

- GF** ( **Thaigerrr Green curry w/Jasmin Rice 39**  
Grilled Angus Flat-iron, Thai eggplant cherry tomatoes, red bell, green bean, edamame with topped with crispy noodles and basil and sliced Roti puffs

- Crab Fried Rice 31**  
Jumbo chunk crab meat, egg, white onion and green onion

- Cashewnut chicken w/Jasmin Rice 29**  
Fried Marinated cube chicken breast, sweet garlic chili paste, red bell, yellow onion, green onion, pineapple and cashew nut.

- Emerald Pad Thai 32**  
Crispy softshell crab, stir-fried silver noodles with egg, bean sprouts, chives, ground peanuts

## Non alcohol

- Thai Ice Tea 6**
- Thai Ice Green Tea 6**
- Thai Ice Tea with Sweet Cheese Foam 6**
- Warm Thai Tea with Sweet Cheese Foam 8**
- Fresh Young Coconut (seasonal)**
- Soda 4**
- Hot Tea 5**  
Jasmin Tea, Green Tea, Oolong Tea, Ginger Tea (sweet), Lemongrass Ginger Tea, Chrysanthemum (sweet)

*We are Implementing A 5% Kitchen Appreciation FEE to the guest check that will directly help to support livable wages for our HEART of the house staff*



DAUGHTER'S  
DINNER

# Bar Menu

## Cocktails

### **As You Wish** 16

Japanese Gin, Aperol, Lemon, Raspberry, Aquafaba

### **Thai Fashioned** 16 **\*voted best cocktail\***

Peanut Infused Bourbon, Guava and Angostura Bitters.

### **True Romance** 16

Vodka, Aloe liquor, Lemon and watermelon

### **Daughter Smile** 15

Tequila, Orange Curacao, Lime, Ginger, Lemongrass, and Thai chilis.

### **Butterfly Bubbles** 16

Vodka, Aperol, Lime, Guava, Butterfly tea, Topped with Ros

### **Dow Sow** 15

Gin, Fresh Pineapple Puree, Orgeat, Lemon.

## Shot and a Wash

### **Sapporo on Draft and Any Well Spirit** 15

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## Wine

Bouvet Sparkling Rose	11
Riondo Prosecco	11

### **White**

Terra D'Oro, Chenin Blanc&Viognier,CA	12	44
Chasing Lion, Chardonnay,CA	13	46
Intrinsic,Sauvignon Blanc,Columbia Valley,	13	46
Villa Antinori Toscana,White Blend,Tuscany	11	42
Santa Cristina, Pinot Grigio, Delle Venezie	12	

### **Red**

Intrinsic,Red Blend,Columbia Valley,2019	14	48
Chateaux Ste Michelle,Cabernet Sauvignon, Columbia Valley,	12	45
Norton Ridge Pinot Noir, OR	12	45
Luberri,Orlegi Roila, Spain 2019	11	42

## Beer

**Sapporo on Draft** (16oz Draft) 7  
Japanese Style Lager.

**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

### **Sake (cold)**

Hakushika Chokara Extra Dry Juneau Sake (300mL)	14
Hakushika Snow beauty Nigori Sake (300mL)	15
Hakushika Sayuri Nigori Sake (300mL) Gluten Free	15
Hakushika Yoshino Taru Sake (300mL)	14



# Dessert

## Mango Sweet Sticky Rice

(seasonal)

Sweet creamy coconut sticky rice  
serves with Sweet Mango

14

## CoCo Rafting

Puffy Thai Roti Topped with Toasted  
Coconut Ice cream

13

## Banana Foster

Coconut Ice cream with Flamed vanilla  
Banana

14

## Daughter FOGATO

Creamy coconut Ice cream with Espresso

12

## Chocolate Triple Mousse

White, Milk and Dark mousse chocolate

11

## Mochi Ice Cream

(Choice: Strawberry or Green Tea)

10

## Thai Tea Tiramisu

Layers of a decadent mascapone cheese  
mixture and lady fingers soaked in  
classic Thai Tea

10

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