

Small Plate *Share Plate*

GF **Heavenly Roll 12**

Salmon rolled with mango, carrot, celery and mint served in Thai wasabi dressing

Bangkok Ribs 13

Bangkok ribs Platter (3 orders) 33

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 10

Silver noodles, shitake mushrooms, carrot, cabbage served with sweet & sour sauce

Money Bag 10

Money bag wonton wraps with marinated shrimp served with plum dipping sauce

GF **Tom Yum Kha Mushroom 13**

Creamy coconut soup with lemongrass galangal, kaffir lime leaf, onion, tomatoes, cabbage, mix mushrooms topped with green onions and cilantro

GF **Daughter Phla Larb Salad 22**

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

GF **Hoy Dang 19**

Steam fresh mussel with creamy red curry, red bell pepper and cilantro serve with Roti

Thai Street Chicken Satay 15

Marinated with Thai curry powder served with peanut sauce and fresh cucumber salad

Moo Krob Rang -Nam 11

Crispy Pork Belly, eggplants, cucumber and black ginner garlic sauce

Sam-Yan Platter 27

A Platter of Mix three Appetizers, Vegetarian crispy rolls, Pork pot sticker and Shrimp Money Bag

Samosa Roti Wrap 12

Samosa Roti Wrap Double (2 orders) 21

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*

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

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 21**

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

Thung Takk 16

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

Pineapple Fried Rice 25

Fried rice chicken and prawns with yellow curry powder, pineapple, egg, Cashew nuts, raisins, green onion, garlic

GF **Beef Panang Curry w/Jasmin Rice 25**

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

GF **Chicken Pad See Moa 21**

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

GF **Beef Pad See Ew 21**

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,

 **Gluten Free By requested**

-  **Khao Soi Kai (noodles curry) 22**
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) 33**
Crispy Duck confit in khao soi curry Mea Sai style
-  **Volcanic Beef w/Jasmin Rice 31**
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 31**
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 20**
Kobocha Pumkin, organic tofu, pumpkin red curry sauce Red bell pepper and basil
-  **Ah-dee Cha Cha Cha w/ Jasmin Rice 42**
Sizzling Seafood Medley, Crab 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 55**
(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
-  **Deep Fried whole Hybrid Strip Bass 45**
- Daughter secret sauce House sweet chili sauce hint of Korean spicy 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 32**
Grilled Angus Flat-iron steak, served with sticky rice, Jeaw dipping sauce and chili sweet sauce
-  **Songkla Black Cod/Jasmin Rice 34**
Seared Black Cod, rich southern panange curry sauce, red bell pepper with kaffir lime leaf.
-  **Thaigerrr Green curry w/Jasmin Rice 36**
Grilled Angus Flat-iron, Thai eggplant cherry tomatoes, red bell, green bean, edamame with topped with crispy noodles and basil and sliced Roti puffs

Sides

Thai Jasmine Rice	4
Brown Rice	5
Coconut rice	5
Sticky rice	5
Sweet sticky rice	5
Rice Noodles	3
Egg noodle	5
Roti	4
Peanut Sauce	3
Fried Egg	4

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

Extra Protein

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

Non alcohol

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



Bar Menu

Cocktails

Dilemma 13

Tequila, vanilla, Fresh House Passion Fruit, Lime, Jalapeno.

As You Wish 14

Japanese Gin, Aperol, Lemon, Raspberry, Aquafaba

Thai Fashioned 15 **voted best cocktail**

Peanut Infused Bourbon, Guava, Angostura Bitters.

Pomagrita 14

Tequila, Mango Vodka, Pomegranate Juice, Lime

Daughter Smile 13

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

Butterfly Bubbles 13

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

Mango A Go-Go 13

Rittenhouse Rye, House Fresh Mango Syrup, Ginger, Lemon.

Dow Sow 13

Gin, Fresh Pineapple Puree, Orgeat, Lemon.

Shot and a Wash

Sapporo on Draft and Any Well Spirit 15

Whisky shot

The Three Ladies 27

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

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Wine

Bubbles

Rose Flight (three ounce each of) 20

**Graham Beck, South Africa*

**The Pale By Sacha Lichine Provence, France*

**Simi 2018 Dry Rose, Sonoma Country, CA*

JP Chenet Rose Dry Bubbles 10 38

NaoNis Prosecco 10 38

White

Dr.Loosen Riesling Dry, Germany 12 44

Timbre Winery ,Chardonnay,CA 2016 15 55

Jules Taylor, Sauvignon Blanc Marlborough 13 48

Bottega Vinaia Pinot Grigio_Trentino, Italy 11 40

Red

Meiomi Red Blend, CA 12 45

Norton Ridge Pinot Noir, OR 12 45

Luberri,Orlegi Roila, Spain 2019 11 42

Terra D'oro Pettie Sirah Amador Country 2018 11 42

The Show Cabernet Sauvignon 2018 11 42

Vanderpump Cabernet Sauvignon, Sonoma 65

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

Holidaily 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

Sake (Hot)

Gekkeikan Sake 15



Dessert

Mango Sweet Sticky Rice (seasonal)

Sweet creamy coconut sticky rice
serves with Sweet Mango

13

CoCo Rafting

Puffy Thai Roti Topped with Toasted
Coconut Ice cream

12

Banana Foster

Coconut Ice cream with Flamed vanilla
Banana

12

Daughter FOGATO

Creamy coconut Ice cream with Espresso

10

Chocolate Triple Mousse

White, Milk and Dark mousse chocolate

or

Mango Triple mousse

Mango, Milk and Coconut mousse

10

Mochi Ice Cream

(Choice: Strawberry or Green Tea)

9

Daughter Mousse Platter

(3 type Mousses & surprise)

33

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