

Small Plate

- GF** **Heavenly Roll 15**
Salmon rolled with mango, carrot, celery and mint served in Thai wasabi dressing
- Bangkok Ribs 14**
Bangkok ribs Platter (3 orders) 38
Stewed Bangkok-style ribs with glazed honey palm sugar black soy sauce
- Gyoza 9**
Shitake mushroom Vegetable or Pork vegetable 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 serves with house sweet and sour sauce.
- GF** **Tom Yum Kha Mushroom 15**
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 16
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 CoCoShrimp

Samosa Roti Wrap 16

Samosa Roti Wrap Double (2 orders) 29

Thai Roti puff wrapped homemade samosa, potatoes with onion, peas, yellow curry mix served with fresh cucumber salad

Duck Wonton 17

Wonton wraps Duck, bacon, corn, cheese serves with Tangerine Balsamic sauce.

Classic Thai Kitchen



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 21**
stir-fried mince chicken, red bell peppers, green beans, basil, fresh chili and garlic

GF **Wok Eggplant w/Jasmin Rice 16**
Stir-fried with basil, red bell peppers, and chili garlic sauce

GF **Pad Thai Prawn 24**
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 29**
Fried rice chicken and prawns with yellow curry powder, pineapple ,egg, Cashew nuts, raisins, green onion, garlic

GF **Beef Panang Curry w/Jasmin Rice 28**
Kanchanuburi Panang curry, edamame, red bell pepper topped with kaffir lime leaf

GF **Chicken Pad See Moe 24**
Flat rice noodles stir-fried with egg, broccoli, red bell peppers, green beans, basil, chili, and garlic

GF **Beef Pad See Ew 24**
Black house soy sauce stir fried with Flat noodle, garlic egg, carrot and Broccoli



DAUGHTER'S
DINNER

Daughter's Kitchen

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 34**
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 35**
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 24**
Kobocha Pumkin, organic tofu, pumpkin red curry sauce Red bell pepper and basil
- GF** **Drunken Pork Belly 35**
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 49**
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 grilled lamb, fried potatoes, cherry tomatoes, peanuts, crispy shallots and sweet lychee Massaman curry sauce served with sliced Roti puffs and rice

- GF** **Deep Fried whole Hybrid Stripe Bass 58**
- 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 33**
Jumbo chunk crab meat, egg, white onion and green onion

- Cashewnut chicken w/Jasmin Rice 34**
Fried Marinated cube chicken breast, sweet garlic chili paste, red bell, yellow onion, green onion, pineapple and cashew nut.

- Emerald Pad Thai 36**
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**
- 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



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

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