

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
- Money Bag 12**
Money bag wonton wraps with marinated shrimp served with plum dipping 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,

Gluten Free By requested

- 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
- Mea Sai Khao Soi (noodles curry) 35**
Crispy Duck confit in khao soi curry Mea Sai style
- 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
- 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
- Tofu Pumpkin Curry w/Jasmin Rice 22**
Kobocha Pumkin, organic tofu, pumpkin red curry sauce Red bell pepper and basil
- 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

- 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

- 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

- Thaigerrrr 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

- Kai Ing Pha w/Jasmin Rice 27**
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 prawns, 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 4**
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



Bar Menu

Cocktails

As You Wish 14

Japanese Gin, Aperol, Lemon, Raspberry, Aquafaba

Thai Fashioned 15 ***voted best cocktail***

Peanut Infused Bourbon, Guava and Angostura Bitters.

True Romance 14

Vodka, Aloe liquor, Lemon and watermelon

Daughter Smile 13

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

Butterfly Bubbles 13

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

Dow Sow 13

Gin, Fresh Pineapple Puree, Orgeat, Lemon.

Shot and a Wash

Sapporo on Draft and Any Well Spirit 15

Wine

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
Intrinsic,Sauvignon Blanc,Columbia Valley, 13 46
Villa Antinori Toscana,White Blend,Tuscany 11 42
14 Hands,Pinot Grigio,Columbia Valley 11 42

Chateau Ste Michelle,Sweet Riesling, 13 45
Columbia Valley 2021

Red

Intrinsic,Red Blend,Columbia Valley,2019 14 48
Chateaux Ste Michelle,Cabernet Sauvignon, 12 45
Columbia Valley,
Norton Ridge Pinot Noir, OR 12 45
Luberrri,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

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

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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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