

## 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

- Daughter Phla Larb Salad 22**   
Crispy soft-shell crab, House Phla-Larb dressing, mint, red onion, tomatoes, butter lettuce and sticky rice
- CoCoNut shrimp 11**  
Crunchy coconut shrimp coated served with plum sauce
- 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*



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 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
- 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) 23**  
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 21**  
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 spici  
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 33**  
Grilled Angus Flat-iron steak, served with sticky rice, Jeaw dipping sauce and chili sweet sauce

- 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

## **Extra Protein**

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

## **Non alcohol**

- Thai Ice Tea 6**
- Thai Ice Green Tea 6**
- Fresh Young Coconut (market price) 9**
- Soda 4**
- Hot Tea 4**  
Jasmin Tea, Green Tea, Oolong Tea, Ginger Tea (sweet), Lemongrass Ginger Tea, Chrysanthemum (sweet)

## **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

*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

### Icon Siam 13

Tequila, Mescal, 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 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 Rose

### Sumui CoCo 13

Rum, Banana liquor, Coco cream, Pine apple and Lime

### Dow Sow 13

Gin, Fresh Pineapple Puree, Orgeat, Lemon.

## Shot and a Wash

### Sapporo on Draft and Any Well Spirit 15

## 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

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# 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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