

Small Plate *Share Plate*

Summer Hero Rolls 10

Imitation crab, carrot, cucumber, lettuce served with creamy fresh mint dipping

Heavenly Beef Rolls 10

Marinated grilled beef rolled with mango, carrot, celery and mint served in Thai wasabi dressing

Bangkok Ribs 12

Bangkok ribs Platter (3 orders) 29

Stewed Bangkok-style ribs with glazed honey palm sugar black soy sauce

Vegetarian Crispy Roll 10

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

GF Thai Street Chicken Satay 14

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

Secret Hed 12

Deep Fried Enoki mushroom with house dipping sauce

Rocky Prawns 13

Deep fried Prawn with leek-garlic pepper sauce

Daughter Phla Larb Salad 22

House Phla-Larb dressing, mint, red onion, tomatoes, butter lettuce and sticky rice

Crispy soft shell crab OR Frog Legs

GF Oriental Octopus 15

Grilled Octopus with pickled cucumber, served with Thai seafood dressing

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 Moo Krob Rang -Nam 11

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

Sam-Yan Platter 25

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

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 17

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

GF Wok Eggplant w/Jasmin Rice 13

Stir-fried with basil, red bell peppers, and chili garlic sauce

GF

GF Pad Thai Goong 19

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

Pineapple Fried Rice 23

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

GF Beef Panang Curry w/Jasmin Rice 21

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

GF Chicken Pad See Moa 19

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

GF Beef Pad See Ew 19

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) 21**

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) 31**

Slow braised bone-in short rib in khao soi curry Mea Sai style

 **Volcanic Beef w/Jasmin Rice 29**

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 29**

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 19**

Kobocha Pumpkin, organic tofu, pumpkin red curry sauce Red bell pepper and basil

 **Ah-dee Cha Cha Cha w/ Jasmin Rice 39**

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 (market price) 45**

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 w/Jasmin Rice 39**

- 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 29

Grilled Angus Flat-iron steak, served with sticky rice, Jeaw dipping sauce and chili sweet sauce

 **Songkla Scallops w/Jasmin Rice 29**

Seared Hokkido Scallops, rich southern panange curry sauce, garbanzos bean ,organic pea spout, red bell pepper topped with kaffir lime leaf.

 **Thaigerrr Green curry w/Jasmin Rice 33**

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	3
Peanut Sauce	3
Fried Egg	3

Extra Protein

Chicken, Tofu, or Veggies	3
Prawn (3)	7
Beef	5

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)

We are Implementing A 5% Kitchen Appreciation FEE to the guest check that will directly benefit our back of the house team



Bar Menu

Cocktails

Samui Sunset 13

Organic Pai's butterfly tea Rum , Amaro Di Angostura, Orgeat, Fresh Orange and Lemon

Thong Lor 13

Phuket Thai Hibiscus infused Pisco , Vida Mezcal, Lemon, Orange, Vanilla, Aquafaba

GinnFiny 13

Roku Gin, infused house Lime and Lemon Syrup.

Dilemma 13

Tequila, Fresh house vanilla Passion Fruit, House Mojito mix, Lime, Jalapeno.

Thai Fashioned 15 **voted best cocktail**

Peanut Infused Bourbon, Thai green Guava, Angostura Bitters.

Tuk Tuk 14

Infused Hibiscus Bulleit Bourbon, Grand Marnier, Orange bitter.

Pomagrita 14

Tequila, Mango Vodka, Pomegranate Juice, Mojito Mix

Daughter Smile 13

Tequila, fresh Lime, Ginger, Lemongrass, curacao orange

Botanical Mojoto 14

Mekhong Thai rum, Hum Liqueur, Green Chartreuse, Lime, Mojito mix, Fresh Ginger, Mint, Ginger ale.

Butterfly Bubbles 12

Haku Vodka, Aperol, Lime, Guava, Thai Basil, Bubbles, Butterfly tea.

Japanese Highball (A Japanese Classic) 11

Suntory Toki Whisky or Leopold Bros America Small Batch Whiskey.Lemon Zest, Club Soda.

Mango A Go-Go 12

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

Dow Sow 13

Handricks Gin, Fresh Pineapple Puree, Orgeat, Lemon.

Shot and a Wash

Singha Thai or Chang Thai and

St.George Shochu 13

12oz Bottle of Beer and a 1.5oz shot of Shochu

Sapporo on Draft and Leopold Bros American Small Batch whiskey 15

16oz Bottle of Beer and a 1.5oz shot of Whisky

Hot Sake and Shochu shot 17

Whisky shot

The Three Ladies 27

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

Wine

Bubbles

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

Norton Ridge Pinot Noir, OR 12 45
Luberri,Orlegi Roila, Spain 2019 11 42
Terra D'oro Pettie Sarah 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.

Chang or 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 Snow beauty Nigori Sake (300mL) 15

Hakushika Sayuri Nigori Sake (300mL) *Gluten Free* 15

Hakushika Yoshino Taru Sake (300mL) 14

Summer snow Nigori, Kamoizumi Brewery 29

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Dessert

Mango Sweet Sticky Rice

(seasonal)

Sweet creamy coconut sticky rice
serves with Sweet Mango

12

Mochi Ice Cream

(Choice: Strawberry or Green Tea)

8

Banana Foster

Coconut Ice cream with Flamed vanilla
Banana

10

Daughter FOGATO

Creamy coconut Ice cream with Espresso

8

Chocolate Triple Mousse

White, Milk and Dark mousse chocolate

9