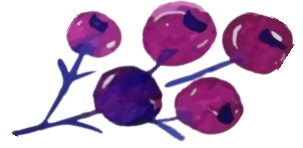




Daughter.

T H A I K I T C H E N



เมนูผัด STARTS

Daughter Egg Rolls 12.95
Glass noodles, carrot, black mushroom and cabbage wrapped in crispy egg roll skin. Served with peanut plum sauce

Samosa 12.25
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with yellow curry dipping

Ahi Scoops (GF Option Available) 15.95
Pan-seared sesame crusted Ahi tuna*, cucumber, seaweed salad, crispy potato, dill, lemongrass and chili lime
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Thai Fish Cakes 12.25
Fried white fish paste with red curry, kaffir lime and green bean. Served with cucumber peanut chili sauce

“Mieng Kum Kung” 15.95
Crispy-crust Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind sauce

Chicken Wings 13.95
Crispy organic wings, crispy basil, chili plum sauce

Daughter Thai Taco 15.5
Crunchy chicken in sweet and tangy sauce, mixed green, carrot and cucumber wrapped with roti

Neua Num Tok Rolls 18.25
Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, cucumber. Served with cilantro lime vinaigrette

ผัด SOUP

Choice of Veg /Tofu
Chicken +1.5/ Prawns +5

Tom Kha (GF) 8.75 / 18.25
Coconut soup, mushroom, tomato, mixed veggie, galangal, kaffir lime leaves, lemongrass, cilantro and green onion

ผัด SALAD

Papaya Salad (GF) 15.95
Hand shredded green papaya, garlic, peanuts, fresh chili, cherry tomato and Thai long beans
Dressing choices: Classic, + \$2 for Salted Crab or/and Fermented Fish +\$5 for Grilled Tiger prawns

Quinoa Salad 16.95
Tossed with roasted coconut, carrot, brown rice, dry chili, shallots, rice crispy, lemongrass, ginger, peanuts, kaffir lime leaves with tamarind dressing and coconut drizzle
mix & enjoy!!

Rice Salad “Nam Khao Tod” 16.95
Thai fermented Pork Sausage, crispy red curry rice, ginger, chili, shallot, cilantro, green onion and peanuts with fresh Thai herbs

****Please indicate your allergies****

Consuming raw* or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

We use Mary’s Organic Chicken, All-Natural Pork & Beef

****NO RETURN ON CUSTOMIZED AND/OR SPICY DISHES****

ผัดอย่างแรง SPECIAL

Cha Ca La Vong (GF) 28.5

Southern style pan seared Basa, turmeric, garlic & herbs. Served with Vermicelli Noodle & Rice Paper, smoky chili paste and seafood sauce. *Wrap & Enjoy!!*

Southern Fish Curry “Kang Tai Pla” (GF) 29.5

SPICY Pickled fish stew in turmeric, lemongrass & exotic herbs squash, Thai eggplant and stinky beans (*No Coconut Milk*)
Served with Crispy Pork Belly, Vermicelli Noodle & herbs

Kang Kua Prawns 27.95

One of a kind Southern curry, **SPICY** fresh red Turmeric bell pepper, green peppercorns and kaffir lime
Served in fresh coconut & coconut rice
(GF Option Available)

Crab Fried Rice (GF) 29.95

Jumbo lump crab meat, double eggs, twice cooked rice, onion, tomato and cilantro. Served with bone broth

Run Juan Seafood Sizzling 29.95

Assorted Seafood sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper & jalapenos. Served with jasmine rice
(GF Option Available)

Hat Yai Fried Chicken 25.95

Southern style fried Mary’s Organic Chicken Breast, turmeric & herbs, fried shallots, cucumber ar-jard, potato yellow curry.
Served with roti & jasmine rice

“Kai Gor Rhae” 25.95

Phuket style, BBQ free-range Chicken Thigh marinated in turmeric & coconut milk. Served with cucumber ar-jard, coconut rice and house sauces (tamarind & peanut)
(GF Option Available)

Slow Cooked Beef Curry 25.5

Wagyu Beef, Green coconut curry, Thai eggplant, bell pepper, and basil. Served with Vermicelli Noodle & fresh vegetables

“Seua Rhong Haii” 32.95

Grilled Snake River Farm Wagyu Beef Flank Steak, tamarind & roasted rice sauce, grilled broccolini, fried shallots.
Served with sticky rice

Panang Neua 32.95

Slow braised bone-in Short Rib in a Panang curry, Grilled broccolini, bell pepper, onion and crispy basil.
Served with jasmine rice

**This dish was reminiscent of Chef Kasem (Pop)’s childhood where he cooked a large meal for his entire family.*

ผัด NOODLE SOUP

Tofu Noodle Soup (GF) 15.95

Fresh rice noodles, veggie broth, soft tofu, mix veggie, bean sprouts, cilantro and green onion

Chicken Noodle Soup (GF) 16.95

Shredded organic chicken, fresh rice noodles, Asian broccoli, bean sprouts, cilantro and green onion

24 Hours Beef Noodle Soup 30.95

Slow cooked bone-in Beef Short Rib, egg noodles, veal broth, Asian broccoli, basil, bean sprouts, cilantro and green onion

KID’S MENU

Under the age of 10

10

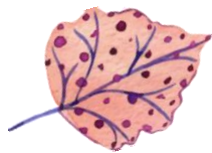
Fried Rice w/Egg Choice of veg, tofu, chicken

Rice Noodles Flat rice noodles sautéed with egg and broccoli

Crispy Chicken Served with jasmine rice and plum sauce



แกง CURRY



Choice of Veg/ Tofu Organic Chicken/ Pork +1.5
Wagyu Beef +4 Prawns +5 Combination Seafood +6
Recommend order with rice

- Red Curry;** bell pepper, bamboo shoots, basil **16.95**
- Green Curry;** grilled eggplant, bell pepper, bamboo, basil **16.95**
- Yellow Curry;** potato, white onion, carrot and crispy shallots **16.95**
- Pumpkin Curry;** Southern Thai Style – *Spicy & Peppery* **18.95**
Not your typical pumpkin curry!! Kabocha, turmeric, bell pepper

จานด่วน THAI STREET FOOD



Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +1.5
Fried Egg +2.5 Wagyu Beef +4 Prawns +5
House Crispy Pork Belly +4.5 Combination Seafood +6
Recommend order with rice

- Thai Fried Rice (GF Option Available)** **15.95**
Cage free egg, white onion, green onion, tomato, cilantro
- Pad Asian Broccoli (GF Option Available)** **16.95**
Spicy XO sauce, garlic (*Recommend with Crispy Pork Belly*)
- Pad Spicy Eggplant (GF Option Available)** **16.95**
Bell pepper, garlic, Thai basil, jalapeno
- Pad Ka Pow (GF Option Available)** **16.95**
Thai basil, garlic, fresh chili, bell pepper, jalapeno
- Pad Black Pepper Garlic (GF Option Available)** **16.95**
White onion, green onion, cilantro
- Pad Fresh Ginger Sauce (GF Option Available)** **16.95**
Black & White mushrooms, white onion, green onion, fresh ginger

เตี๋ยวผัด NOODLE



Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +1.5
Fried Egg +2.5 Wagyu Beef +4 Prawns +5
House Crispy Pork Belly +4.5 Combination Seafood +6

- Pad Thai "Chai Ya"** **16.95**
Thin rice noodles, cage free egg, *coconut milk*, tamarind, bean sprouts, chives, peanuts
- Pad See You (GF Option Available)** **16.95**
Flat rice noodles, cage free egg, carrot, Asian broccoli
- Pad Kee Mow (GF Option Available)** **16.95**
SPICY Flat rice noodles, garlic, bamboo shoots, bell pepper, tomato, white onion, Thai basil, Asian broccoli, jalapeno

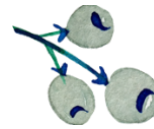
SIDE

- | | | | |
|-------------------|------|-----------------|------|
| Jasmine rice | 3.25 | Bone broth | 4.25 |
| Brown rice | 3.75 | Steamed noodles | 4.25 |
| Coconut rice | 4.25 | Sticky rice | 3.75 |
| Steamed veg | 4.75 | Crispy roti | 3.25 |
| Peanut sauce | 4.75 | Cucumber salad | 4.75 |
| Crispy pork belly | 8 | | |

"Everything is thoughtfully prepared from scratch using natural ingredients found around the Bay Area such as Mary's organic chicken or some imported directly from Thailand (!) We brought our favorite recipes and prepared them as we would back home."

20% gratuity included for parties of 6 or more.
3 Credit Cards Max/Table OR additional charges may apply.
Prices are subject to change without notice. Corkage fee: \$25/bottle first two (750ML).
Third bottle onwards \$35/bottle (750ML). Carry-in dessert fee: \$2.5/person
Two hours per seating as a courtesy to later reservations.

Due to the recent increase of vehicle break-in crimes in the area, Daughter Thai kindly advises our customer to keep valuables out of sight in your vehicles.
We will not be responsible for any lost or damaged articles or feelings.



เครื่องดื่ม BEVERAGES

- Pepsi/ Diet / Sierra Mist/ Ginger Ale** **3**
- Sparkling Water 500ML** **4.5**
- Anchan Limeade** *blue flower, cane limeade* **4.95**
- Thai Tea Limeade** *tart & slightly sweet* **4.75**
- Classic Thai Tea** *shaved ice* **4.95**
- Iced Coffee Thai Way** *fresh espresso, creamy & sweet!* **4.95**

JUICE:

- Fresh Young Coconut** **6.75** **Cranberry** **3.5**

ESPRESSO DRINK

- Espresso** **3.95** **Americano** **4.25**
- Cappuccino/ Latte** **4.95**
- Honey Lavender** **4.95**
Steamed milk, honey, cardamom, lavender – no caffeine

ORGANIC HOT TEA

- Genmaicha Green, Spring Jasmine, Bombay Chai, Ginger Lemongrass Chamomile Citrus, Mint Melange** **4.95**

Special Tea:

- Blooming Flower** **6.5**
Silver needle green tea, calendula, jasmine, marigold, lily – high in antioxidant, light caffeine, all natural and can re-steep 2-3 times

We use McLaughlin Coffee (Emeryville) Espresso drinks = double shots. Soy milk Substitute +0.50

BEER & WINE

DRAFT

- Pilsner, Scrimshaw** Fort Bragg, CA **7**
- Kölsch Style Ale, Fort Point** San Francisco **8**
- IPA, Mother Earth** Vista, CA **8**
- Hazy IPA, Almanac** Alameda **9**
- Thai Lager, Singha** Thailand **7**
- "54" Saigon Street Beer** Asian Brothers Brewing **7**
- Lao Jungle IPA** Asian Brothers Brewing **7**
- Passionfruit Cider, Rekorderlig** Sweden **7** *gluten free*
- Tokyo Porter, YOHO** Japan **9**



- Sparkling CAVA, Opera Prima** Spain **10/ 45**
Bright & Crisp. Expression of Herbs & Flower
- Brut Prestige, MUMM Napa**, Napa Valley, CA **65**
The Classic. Crisp. Creamy Texture. White Blossoms. Bright Citrus & Red Berry
- Brut Rose, Pol Clement** France **12/ 55**
Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality

- Rosé, Domaine de Cala** Provence, France 2017 **12/ 55**
Blend of Cinsalt, Grenache, Syrah, Rolle (Vermentino)
Stunning. Bright. Fresh Floral. Summer Peach & Delicate Lemon. Spices.

- Grüner Veltliner, Leth 'Steinagrund'** Wagram, Austria 2015 **62**
Dry. Floral. Ripe Green Apple. Lemon. White Pepper. Mint. Great pairing w/spicy dishes

- Verdejo, Martinsancho** Rueda, Spain 2016 **11/ 50**
Dry. Crisp. Palate Awakening. Bosc Pear. Nectarine. Bay Leaf. Long Salty Finish

- Sauvignon Blanc, Babich** Marlborough, NZ 2016 **12/ 55**
Bold & Fruity. Sweet Grapefruit & Guava. Smoky Herbs and Lingering Finish
Gold Medal Sydney International Wine Comp 2017

- Dry Riesling, Ravines** Finger Laker NY 2016 **12/ 55**
Vibrant Acidity. White Flowers. Pear. Apple. Citrus. Lingering Mineral Finish

- Chenin Blanc, Dry Creek** Clarksburg 2016 **13/ 60**
Wonderful! Creamy Mouthfeel. Dry Finish. Aromatic White Pear. Orange-Marmalade

- Chardonnay, Bernard Griffin** Columbia Valley 2017 **13/ 60**
Refreshing. Delicate Nectarine. Orange. Hint of Oak & Honey. Long Satisfying

- Sangiovese, IL Volano Molino di Grace** Tuscany 2017 **12/ 55**
Fun & Fresh Flavors. Red Currant. Cherries. Wild Flower

- Pinot Noir, Land of Saints** Santa Barbara 2017 **14/ 65**
Medium Bodied. Vibrant Strawberry & Raspberry. Pepper. Vanilla. 14mth in French Oak

- Cabernet Sauvignon, Poe 'Ultraviolet'** Napa 2016 **13/ 60**
Round & Velvety. Sweet Smoke. Jammy. Blueberry. Plum. Violet Petal

- Zinfandel, Pedroncelli** Dry Creek, CA **13/ 60**
Crisp. Bright Red Fruits. Vanilla & Toasty Oak. Spicy Finish