



# Daughter.

THAI KITCHEN

## หมูยอหมูยอ STARTS



- Daughter Egg Roll 11.95**  
Glass noodles, carrot, black mushroom and cabbage wrapped in crispy egg roll skin. Served with peanut plum sauce
- Samosa 11.95**  
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry dipping
- Ahi Scoops (GF Option Available) 14.95**  
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 11.25**  
Fried fish cake, white fish paste with red curry, kaffir lime, green bean. Served with cucumber peanut chili sauce
- “Mieng Kum Kung” 14.95**  
Crispy-crust Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind sauce
- Chicken Wings 12.95**  
Crispy organic wings, crispy basil, chili plum sauce
- Neua Num Tok Rolls 17.95**  
Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, cucumber. Served with cilantro lime vinaigrette

## หมกซด SOUP

- Choice of Veg /Tofu      Organic Chicken +1.5/ Prawns +5
- Tom Kha (GF) 8.25 / 16.95**  
Coconut soup, mushroom, tomato, mixed veggie, galangal, kaffir lime leaves, lemongrass, cilantro and green onion

## ไต้แรงจอก SALAD

- Papaya Salad (GF) 14.95**  
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 15.95**  
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” 15.95**  
Thai fermented Pork Sausage, crispy red curry rice, ginger, chili, shallot, cilantro, green onion and peanuts with fresh Thai herbs

## KID'S MENU 10

Under the age of 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

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

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

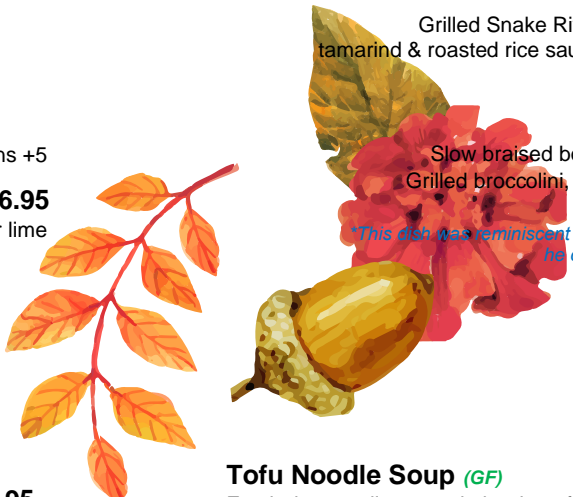
**We use Mary's Organic Chicken, All-Natural Pork & Beef\*\*NO RETURN ON CUSTOMIZED AND/OR SPICY DISHES\*\***

## หอยอย่างแรง SPECIAL

- Cha Ca La Vong (GF) 24.95**  
Southern style pan seared Basa, turmeric, garlic & herbs. Served with Vermicelli Noodle & Rice Paper, smoky chili paste and Thai seafood sauce. *Wrap & Enjoy!!*
- Kang Kua Prawns 24.95**  
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) 27.95**  
Jumbo lump crab meat, double eggs, twice cooked rice, onion, tomato and cilantro. Served with bone broth
- Run Juan Seafood Sizzling 27.95**  
Assorted Seafood sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper & jalapenos. Served with jasmine rice  
*(GF Option Available)*
- Hat Yai Fried Chicken 24.95**  
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” 24.95**  
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)*

## “Seua Rhong Haii” 30.95

- Grilled Snake River Farm Wagyu Beef Flank Steak, tamarind & roasted rice sauce, grilled broccolini, fried shallots. Served with sticky rice
- Panang Neua 30.95**  
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.*



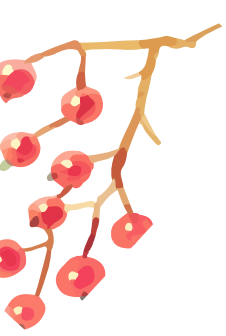
## เตี๋ยว NOODLE SOUP

- Tofu Noodle Soup (GF) 14.95**  
Fresh rice noodles, veggie broth, soft tofu, mix veggie, bean sprouts, cilantro and green onion
- Chicken Noodle Soup (GF) 15.95**  
Shredded organic chicken, fresh rice noodles, Asian broccoli, bean sprouts, cilantro and green onion
- 24 Hours Beef Noodle Soup 28.95**  
Slow cooked bone-in Beef Short Rib, egg noodles, veal broth, Asian broccoli, basil, bean sprouts, cilantro and green onion

## แกง CURRY

- Choice of Veg/ Tofu      Organic Chicken/ Pork +1.5  
Wagyu Beef +4      Prawns +5      Combination Seafood +6  
*Come with jasmine rice*
- Red Curry**; bell pepper, bamboo shoots, basil      **15.95**
- Green Curry**; grilled eggplant, bell pepper, bamboo, basil      **15.95**
- Yellow Curry**; potato, white onion, carrot and crispy shallots      **15.95**
- Pumpkin Curry**; Southern Thai Style – *Spicy & Peppery*      **17.95**  
*Not your typical pumpkin curry!!* Kabocha, turmeric, bell pepper





# จามด่วน

## 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

*Come with jasmine rice*

**Thai Fried Rice (GF Option Available) 14.95**

Cage free egg, white onion, green onion, tomato, cilantro

**Pad Asian Broccoli (GF Option Available) 15.95**

Spicy XO sauce, garlic *(Recommend with Crispy Pork Belly)*

**Pad Spicy Eggplant (GF Option Available) 15.95**

Bell pepper, garlic, Thai basil, jalapeno

**Pad Ka Pow (GF Option Available) 15.95**

Thai basil, garlic, fresh chili, bell pepper, jalapeno

**Pad Black Pepper Garlic (GF Option Available) 15.95**

White onion, green onion, cilantro

**Pad Fresh Ginger Sauce (GF Option Available) 15.95**

Black & White mushrooms, white onion, green onion, fresh ginger

**Pad Garlic Asparagus (GF Option Available) 15.95**

OX garlic sauce

**Pad Spicy String Bean (GF Option Available) 15.95**

Red curry paste, kaffir lime leaves



# เต๋ียวผัด

## 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" 15.95**

Thin rice noodles, cage free egg, *coconut milk*, tamarind, bean sprouts, chives, peanuts

**Pad See You (GF Option Available) 15.95**

Flat rice noodles, cage free egg, carrot, Asian broccoli

**Pad Kee Mow (GF Option Available) 15.95**

**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
Sticky rice	3.75	Steamed veg	4.75
Coconut Rice	4.25	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 4.95**

Genmeicha Green, Spring Jasmine, Bombay Chai, Ginger Lemongrass Chamomile Citrus, Mint Melange

**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, Fortpoint 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 gluten free 7**

**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 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