

Lunch Tasting Menu

\$27/ person ++ No Substitutions

SOUP

TOM YUM VEGGIE

Spicy and sour soup, mushroom, tomato, cabbage, galangal, kaffir lime leaves, lemongrass, cilantro and green onion.

APPETIZER

(PLEASE CHOOSE TWO)

SAMOSA

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

"MIENG KUM KUNG" (ADD \$2)

Crispy-crust Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind sauce

CHICKEN WING

Crispy organic wing, crispy basil, chili plum sauce

THAI FISH CAKE

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

NEUA NUM TOK ROLLS (ADD \$2)

Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, cucumber. Served with cilantro lime vinaigrette

ENTREE

(PLEASE CHOOSE ONE)

Choice of Veg/ Tofu Organic Chicken/ Pork +3
Wagyu Beef +5 Prawns +6 Combination Seafood +8
House Crispy Pork Belly +8

PAD SPICY EGGPLANT

Bell pepper, garlic, Thai basil, jalapeno. Served with Jasmine rice

PAD THAI "CHAI YA"

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

YELLOW CURRY

Potato, white onion, carrot and crispy shallots. Served with Jasmine rice

GREEN CURRY

Grilled eggplant, bell pepper, bamboo, basil. Served with Jasmine rice

PAD SEE YOU

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

HAT YAI FRIED CHICKEN (ADD \$5)

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

PANANG NEUA (ADD \$6)

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



SPICY DISCLAIMER!

Welcome to Daughter Thai Kitchen !

We are thrilled to present you several of our best known delicious **SPICY** Southern Thai dishes

Your server might ask you several times before taking your order to make sure that you will be able to enjoy the spicy dishes

Therefore, **please be mindful when ordering spicy dishes** as there are no return on spicy dishes and customized spicy dishes

Stay Spicy!





Daughter.

THAI KITCHEN



Lunch Menu

STARTS

Daughter Egg Rolls 15.95
Glass noodles, carrot, black mushroom, and cabbage wrapped in crispy egg roll skin. Served with peanut plum sauce

Samosa (V) 15.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry dipping

Ahi Scoops (GFO) 19.95
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 15.95
Fried fish cake, white fish paste with red curry, kaffir lime, and green bean. Served with cucumber peanut chili sauce

"Mieng Kum Kung" 19.95
Crispy-crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind sauce

Chicken Wings 18.95
Crispy organic wings, crispy basil, chili plum sauce

Daughter Thai Taco 18.95
Crunchy chicken in sweet and tangy sauce, mixed green, carrot and cucumber wrapped with roti

Neua Num Tok Rolls 21.95
Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, cucumber. Served with cilantro lime vinaigrette

SOUP

Choice of Veg/ Tofu Organic Chicken +3 Prawns +8

Tom Yum (GF) 9.95 / 18.95
SPICY & sour soup, mushroom, tomato, mixed veggie, galangal, kaffir lime leaves, lemongrass, cilantro and green onion

Premium Tom Yum (GF) 11.95 / 21.95
Creamy and spicy Tom Yum soup. mushroom, tomato, mixed veggie, galangal, kaffir lime leaves, lemongrass, cilantro and green onion
Must Try!

SALAD

Papaya Salad (GF) 17.95
Hand shredded green papaya, garlic, peanuts, fresh chili, cherry tomato and Thai long beans.
Dressing choices: Classic, + \$3 for Salted Crab or/and Fermented Fish +\$8 for Grilled Tiger prawns

Quinoa Salad 18.95
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" 20.95
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

Everything is thoughtfully prepared from scratch using natural ingredients using our favorite recipes and prepared them as we would back home!!

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



SPECIAL

Southern Fish Curry "Kang Tai Pla" (GF) 34.50
SPICY Pickled fish stew in turmeric, lemongrass & exotic herbs squash, Thai eggplant and stinky beans (**No Coconut Milk**)
Served with Vermicelli Noodles & fresh greens
Add Crispy Pork Belly +8 (Recommended)

Kang Kua Prawns 33.45
One of a kind Southern curry, **SPICY** fresh red Turmeric bell pepper, green peppercorns, and kaffir lime
Served in fresh coconut, coconut rice & fresh greens
(GFO)

Tom Yum Fried Rice 41.50
The ultimate combination. Spicy and zesty Tom Yum Fried Rice with combination seafood, egg, white onion, tomato, lemongrass, kaffir lime leaves. Served in fresh coconut, topped with fried egg
(GFO)

24 Hours Beef Noodle Soup 35.45
Slow-cooked bone-in Beef Short Rib, egg noodles, veal broth, Asian broccoli, basil, bean sprouts, cilantro, and green onion

Crab Fried Rice 38.95
Jumbo lump crab meat, double eggs, twice-cooked rice, onion, tomato, and cilantro. Served with bone broth
(GFO)

Run Juan Seafood Sizzling 35.95
Assorted Seafood sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper & jalapenos. Served with jasmine rice
(GFO)

Hat Yai Fried Chicken 31.45
Southern-style fried Mary's Organic Chicken Thigh, turmeric & herbs, fried shallots, cucumber ar-jard, yellow potato curry.
Served with roti & jasmine rice

"Kai Gor Rhae" 31.50
Phuket style, BBQ free-range Chicken Thigh marinated in turmeric & coconut milk. Served with cucumber ar-jard, coconut rice and house sauces (tamarind & peanut)
(GFO)

Slow Cooked Beef Curry 35.45
Wagyu Beef, Green coconut curry, Thai eggplant, bell pepper, and basil. Served with Vermicelli Noodle & fresh vegetables

"Seua Rhong Haii" 38.45
Grilled Snake River Farm Wagyu Beef Flank Steak, tamarind & roasted rice sauce, grilled broccolini, fried shallots.
Served with sticky rice

Panang Neua 43.45
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.*

เต๋ยว NOODLE SOUP

Tofu Noodle Soup (GF) (V) 18.95
Fresh rice noodles, veggie broth, soft organic tofu, mix veggies, bean sprouts, cilantro and green onion

Chicken Noodle Soup (GF) 20.95
Shredded organic chicken, fresh rice noodles, Asian broccoli, bean sprouts, cilantro and green onion

(GFO) = Gluten-Free Option Available
(VO) = Vegan Option Available

แกง CURRY



Choice of Veg/ Tofu Chicken/ Pork +3
Wagyu Beef +8 Prawns +8 Combination Seafood +12
Served with jasmine rice

- Green Curry ;

eggplant, bell pepper, bamboo, basil

18.95
- Yellow Curry (VO);

potato, white onion, carrot and
crispy shallots

18.95
- Pumpkin Curry ;

Southern Thai Style – **SPICY** & Peppery

20.95
- Not your typical pumpkin curry!!

Kabocha, turmeric, bell pepper

จานด่วน STREET FOOD



Choice of Veg/ Tofu Chicken/ Pork/ Minced Pork +3
Wagyu Beef +8 Prawns +8 Combination Seafood +12
Crispy Pork Belly +8 Fried Egg +4.5
Served with jasmine rice

- Thai Fried Rice (GFO) (VO)

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

17.95
- Pad Asian Broccoli (GFO) (VO)

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

18.95
- Pad Spicy Eggplant (GFO) (VO)

Bell pepper, garlic, Thai basil, jalapeno

18.95
- Pad Ka Pow (GFO) (VO)

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

18.95
- Pad Fresh Ginger Sauce (GFO) (VO)

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

18.95
- Pad Khua Kling (GFO)

Sautéed **SPICY** Southern dry curry paste, fresh peppercorn,
krachai, kaffir lime, lemongrass, string bean, and bell peppers

18.95

เส้นก๋วยเตี๋ยว NOODLE



Choice of Veg/ Tofu Chicken/ Pork/ Minced Pork +3
Wagyu Beef +8 Prawns +8 Combination Seafood +12
Crispy Pork Belly +8 Fried Egg +4.5

- Pad Thai “Chai Ya”

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

18.95
- Pad See You (GFO) (VO)

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

18.95
- Pad Kee Mow (GFO) (VO)

SPICY Flat rice noodles, garlic, bamboo shoots, bell pepper,
tomato, white onion, Thai basil, Asian broccoli, jalapeno

18.95

SIDE

Jasmine rice	5.25	Crispy roti	5.50
Brown rice	6	Steamed noodles	7
Sticky rice	6	Steamed veg	7
Coconut Rice	6.95	Peanut sauce	7
Bone Broth	6.25	Cucumber salad	7
Fried Egg	4.50	Crispy pork belly.	16

Kid's Menu Under the age of 8 13

- Fried Rice w/Egg

Choice of veg, tofu, chicken +3
- Rice Noodles

Rice noodles sautéed with egg and broccoli
- Crispy Chicken

Served with jasmine rice and plum sauce

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: \$35/bottle first two
(750ML). Third bottle onwards \$45/bottle (750ML). Carry-in dessert fee: \$2.5/person
90 minutes 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 of articles or feelings.

(GFO) = Gluten Free Option
(VO) = Vegan Option

เครื่องดื่ม BEVERAGE



- Coke/ Diet Coke / Sprite / Ginger Ale

4
- San Benedetto Mineral 750 ml

9
- San Benedetto Sparkling 750 ml

9
- Anchan Limeade blue flower, cane limeade

6.5
- Thai Tea Limeade tart and sweet

6.5
- Classic Thai Tea shaved ice

6.5
- Iced Coffee Thai Way fresh espresso creamy & sweet!

6.5
- Fresh Young Coconut

8.5
- Cranberry

4.5

ESPRESSO DRINK

- Espresso 5

Americano 5.45

Cappuccino/ Latte 6.45
- Honey Lavender 6.95

Steamed milk, honey, cardamom, lavender – no caffeine

ORGANIC HOT TEA 6.50

Genmaicha Green/ Dragon Pearl Jasmine / Chai / Ginger /
Chamomile Citrus / Mint Melange

Special Tea: Blooming Flower 7.50

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

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

BEER & WINE



- Scrimshaw Pilsner, North Coast Brewing Company

8.5
- Thai Wheat, Ale Industries, Alameda

8.5
- Phuket IPA, Ale Industries, Alameda

8.5
- Red Rye, Federation Brewing, Oakland

8.5
- Thai Lager, Singha Thailand

8.5
- Off-Dry Cider, STEM, Colorado

9
- Passionfruit Cider, Rekorderlig Sweden (GF)

10
- Tokyo Porter, YOHO Japan

10

- Sparkling CAVA, Opera Prima, Spain

12 / 54
- Bright & Crisp. Expression of Herbs & Flower

- Brut, Louis Pommery, Sonoma, CA

15 / 69
- Sublime notes of green apple, lemons, pair with good acidity and
pleasant minerality

- Brut Prestige, MUMM Napa, Napa Valley, CA

74
- The Classic. Crisp. Creamy Texture. White Blossoms. Bright
Citrus & Red Berry

- Brut Rose, Pol Clement, France

15 / 69
- Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality

- Skylark Pink Belly Rosé, Mendocino 2019

15 / 74
- Dry. Fresh Provencal Inspired Rose. Aromatic. Crisp. Juicy Cherry

- Txakoli de Bizkaiko, Berroja, Spain 2018

15 / 74
- Fresh & Bright. Jasmine Mineral & Honeysuckle Notes. Long Finish

- Sancerre Pascal Jolivet, Loire 2019

20 / 92
- Clean. Racy acidity. Lean & Elegant Style of Sauvignon Blanc

- Riesling, Kabinett Halbtrocken, Anselmann, Pfalz 2017

15 / 74
- Off-Dry. Light & Elegant. Hints of Stonefruits & Grapefruit Peel.
Crisp Apples

- Vermentino, Aia Vecchia, Italy 2020

16 / 64
- Dry. Citrus, Melon and Pear with a touch of Honey.
Just the right amount of Richness & Texture.

- Chardonnay, Au Bon Climat, Santa Barbara 2019

17 / 77
- Rich and Complex. Oakley. Tropical Coconut. Pineapple. Bright Finish

- Pinot Noir, Imagery, California 2019

17 / 77
- Delicious & Well Balanced. Fruit Forward Strawberry & Cherry. Slightly
Bigger Style with Small Blend of Petit Verdot

- Zinfandel, Bella Grace, Amador County 2018

15 / 74
- Smoky Aroma. Jammy Fruits. Soft Oak Tannins. White Pepper.
Long Lush Finish

- Shiraz - Grenache, Glaetzer Wallace, Barossa Valley 2017

16 / 75
- Australian Rhône Red Blend. Lush & Balanced Dark Fruits with a
crack of peppers

- Cabernet Sauvignon, Set in Stone, Alexander Valley 2017

21 / 100
- Bordeaux Style. Beautiful. Velvety Lush Plum. Cocoa & Vanilla. Asian Spice

FRIED WHOLE BRANZINO ON A HOT METAL PLATE WITH VEGETABLES,
CILANTRO, CRISPY SHALLOTS, AND SPICY GARLIC CHILI LIME VINAIGRETTE

CRISPY BRANZINO

\$47



Daughter.
THAI KITCHEN

Fiery Ocean

\$52

Seafood Hotpot in Sexy Creamy Tom Yum : giant river prawns, tiger prawns, calamari, scallops, PEI mussels, and Manila clams. Served with egg noodles, vegetables, and load of fresh Thai herbs

Contains dairy and peanuts

Curry battered Monterrey squid.
Served with cilantro-lime dipping sauce

Crispy Calamari



\$18

YUM NEUA

\$25



**Grilled Wagyu Flank Steak, cucumbers, green onions,
shallots, mint and cilantro
tossed with spicy lime dressing.
Served with spring mixed vegetables**

Daughter.
THAI KITCHEN

\$79

Tsunami Lobster

Live Maine Lobster with prawns, scallops, PEI mussels
and calamari cooked in yellow curry paste and spices.
Served with turmeric rice.

VOLCANO CUP NOODLES

\$34.45



Spicy noodles stir-fried with our house made Godmother sauce served with braised short ribs, bell peppers and peppercorns

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THAI KITCHEN

BASIL BOMB



\$39.45

Thai chili basil stir-fried with tiger prawn, calamari, scallop, minced pork, homemade crispy pork belly, fried egg over jasmine rice, prik nam pla, LET'S BOMB !!!

Daughter.
THAI KITCHEN

CHA CHA CHA

\$17



Seriously Bomb Axx Margarita. Tequila Blanco. Lime.
Chili Infused Fish Sauce

Island



Thai tea

SILVER RUM. COCONUT CREAM.
PINEAPPLE & LEMON. THAI TEA.



\$16

COCKTAILS

ISLAND THAI TEA /16

Silver Rum. Coconut cream. Thai Tea.
Lemon & Pineapple

MUAY THAI PUNCH /19

Absolute Elyx Vodka. Giffard Elderflower.
Pineapple. Tamarind. Lemongrass. Ginger.
Served in Oversized Copper Pineapple.

FALL IN PARADISE /16

Vida Mezcal. Coconut Rum Haven. Ancho
Rayes. Pineapple. Aromatic Bitters.
(loveable-intrigued-refreshing)

FRESH CURRY /15

St. George Green Chilli Vodka. Ginger.
Lemongrass Simple.
(rocks)



HOUSE GIN /14

Anchan Infused Potato Gin. Lemon. Lemongrass
Reduction. Peppercorns.
(rocks-clean-crisp-spritzer like)

THAI LADY /14

Monopolowa Dry Gin. Basil. Cucumber.
Sparkling Wine.
(up-refreshing-just right)

SUMMER SPRITZ /14

Aperol. Sparkling Wine. Pressed Grapefruit.
Lemongrass Simple.
(rocks-refreshing-fruity)

ELDERFLOWER SPRITZ /14

Sparkling Wine. Austrian Elderflower.
Rosemary. Thai Rose Bitters.
(rock-floral-slightly sweet)

THAI MICHELADA/ 12

Thai Lager. Spicy Valentina, House
Tamarind Soy Sauce. Tajin Salt.
Add Crispy Pork Belly & Tiger Prawn +5
(rocks-bloody mary's relative-hangover cure)

THAI OLD FASHIONED /15

Maker's Mark Whiskey. Maraschino Cherry.
Aromatic bitter. Kafir Lime.
(rock-classic-strong)

THE UNKNOWN/ 14

Bulliet Rye. St Germain Elderflower.
Cranberry. Lemon. Aromatic Bitter.,
Sparkling Wine.
(up-surprisingly pleased-just right)



VODKA

Luksusowa	10
Tito's	12
Hangar One	12
Hangar One Makrut	12
Hangar One Mandarin	12
Hangar One Buddha's Hand	12
Ketel One	13
St. George Green Chile	12
Absolut Elyx	14

GIN

Monopolowa London Dry	10
Bombay Sapphire	12
Tanqueray No. Ten	12
Hendrick's	14
Nolet Silver	15
St. George Botanivore	13
St. George Terroir	13
Ransom Old Tom	13

MEZCAL

Del Maguey VIDA Mezcal	13
Xicaru Silver Mezcal	13

TEQUILA

El Jimador Blanco	10
Don Julio Blanco	14
Don Julio Reposado	15
Don Julio Anejo	17
Siete Leguas Blanco	14
Siete Leguas Reposado	15
Maestro Dobel Smoke Silver	16

RUM

Don Q Silver	10
Myers's Dark	11
Plantation Double Aged	15
RumHaven Coconut	11

LIQUEURS

Ancho Reyes	9
Anchor Chile Verde	9
Luxardo Maraschino	9
Kahlua	9
Bailey's Irish Cream	10
Velvet Falernum	8
Giffard Elderflower	8
St. Germain	10
St. George Absinth	14
Cointreau	11
Grand Marnier	11
Chambord Raspberry	10

WHISKEY

Evan William	10
Maker's Mark	15
Woodford Reserve	15
Bulleit Bourbon	12
Jack Daniel's	11
Bulleit Rye	12
Rittenhouse Rye	11
Jameson Irish Whiskey	11
Bushmills Irish Whiskey	11
Johnnie Walker Black Lable	14
Port Charlotte Single Malt	14
Highland Park 12	16
MaCallan 12	17
Oban 14	20
Suntory Toki	13
Hibiki Harmony	19

COGNAC

Hennessy V.S.O.P	25
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BRANDY

Raynal V.S.O.P	11
Regency Thai Brandy V.S.O.P	17

APERITIF / VERMOUTH

Lillet Blanc	11
Aperol	10
Campari	10
Cappelletti Aperitivo	10
St. George Bruto Americano	10
Carpano Antica Formula	9
Cocchi Americano	11
Dolin Dry Vermouth	9
Dolin Blanc Vermouth	9

DIGESTIF

Amaro Nonino	12
Fernet Branca	10
Chartreuse Yellow	15
Chartreuse Green	15



Dear customers, no alcohol will be served to persons under 21 year of age.
Please be prepared to show I.D.

ACCEPTABLE FORM OF I.D. :
- California Driver's License/ I.D. Card
- Out-of-state Driver's License/ I.D. Card
- U.S. Military I.D.
- Both U.S. and foreign Passports with photograph

- A person may not combine two unacceptable I.D.'s to make one acceptable I.D.
-No expired I.D. cards will be accepted

SPIRITS



Ka-nom

DESSERT MENU

Daughter Croissant Bread Pudding 17.50

Just amazing! Caramel sauce.
Vanilla ice cream.

Thai Vacation 16.50

Warm coconut sticky rice. Ice cream,
served in half young coconut

Choco Cake 17.50

Moist chocolate cake. Rich (GF)
chocolate. Vanilla ice cream.

Luk Sao Platter 38.50

Fun & festive. Chef's choice dessert.
Fresh fruits. Vanilla ice cream.

excellent for birthday & group of 3-4

