

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!



Thai Caliente!

\$15

THAI CHILLI-INFUSED
BLANCO TEQUILA. PASSION
FRUIT PUREE. LIME.
AGAVE.





\$16.95

ROTI MATABA

**Flaky flatbread stuffed with curried minced chicken, potato,
pan- fried until golden perfection.**



STARTER:



- Daughter Egg Rolls** 16.95
Glass noodles, carrot, black mushroom, and cabbage wrapped in crispy egg roll skin. Served with peanut plum sauce
- Samosa (V)** 16.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry dipping
- Ahi Scoops (GFO)** 20.95
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** 16.95
Fried fish cake, white fish paste with red curry, kaffir lime, and green bean. Served with cucumber peanut chili sauce
- “Mieng Kum Kung”** 20.95
Crispy-crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut, sesame & peanuts with tamarind sauce
- Chicken Wings** 19.95
Crispy organic wings, crispy basil, chili plum sauce
- Daughter Thai Taco** 19.95
Crunchy chicken in sweet and tangy sauce, mixed green, carrot and cucumber wrapped with roti
- Neua Num Tok Rolls** 22.95
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
Combination Seafood +12
- Tom Yum (GF)** 10.95 / 19.95
SPICY & sour soup, mushroom, tomato, mixed veggie, galangal, kaffir lime leaves, lemongrass, cilantro and green onion
- Tom Kha (GF)** 12.95 / 22.95
Creamy coconut soup. mushroom, tomato, mixed veggie, galangal, kaffir lime leaves, lemongrass, cilantro and green onion



SALAD:

- Papaya Salad (GF)** 18.95
SPICY 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** 19.95
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”** 21.95
Thai fermented Pork Sausage, crispy red curry rice, ginger, chili, shallot, cilantro, green onion, and peanuts with fresh Thai herbs



NOODLE SOUP:

- Tofu Noodle Soup (GF) (V)** 19.95
Fresh rice noodles, veggie broth, soft organic tofu, mix veggies, bean sprouts, cilantro and green onion
- Chicken Noodle Soup (GF)** 21.95
Shredded organic chicken, fresh rice noodles, Asian broccoli, bean sprouts, cilantro and green onion



CURRY:

- Choice of Veg/ Tofu Chicken/ Pork +3
Wagyu Beef +8 Prawns +8 Combination Seafood +12
Recommend with jasmine rice
- Yellow Curry (VO)** 19.95
Potato, white onion, carrot and crispy shallots
- Red Curry (VO)** 19.95
Bell pepper, bamboo, basil
- Green Curry** 19.95
SPICY. Eggplant, bell pepper, bamboo, basil
- Pumpkin Curry** 21.95
Southern Thai Style – **SPICY** & Peppery
Not your typical pumpkin curry!! Kabocha, turmeric, bell pepper



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SCAN HERE FOR SECRET MENU!



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

SPECIAL:



Southern Fish Curry "Kang Tai Pla" (GF) 35.50

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 34.45 (GFO)

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

Tom Yum Fried Rice 38.50 (GFO)

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
(Contain sesame oil)



24 Hours Beef Noodle Soup 36.45

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

Crab Fried Rice 39.95 (GFO)

Jumbo lump crab meat, prawns, double eggs, twice-cooked rice,
onion, tomato, and cilantro. Served with bone broth
(Contain sesame oil).

Run Juan Seafood Sizzling 36.95 (GFO)

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

Hat Yai Fried Chicken 32.45

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” 32.50 (GFO)

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

Slow Cooked Beef Curry 36.45

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

“Seua Rhong Haii” 39.45

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

Panang Neua 44.45

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.*

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
Recommend with jasmine rice

Thai Fried Rice (GFO) (VO) 18.95

Cage free egg, white onion, green onion, tomato, cilantro,
and Asian broccoli. (Contain sesame oil).

Pad Asian Broccoli (GFO) (VO) 19.95

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

Pad Spicy Eggplant (GFO) (VO) 19.95

Bell pepper, garlic, Thai basil, jalapeno

Pad Ka Pow (GFO) (VO) 19.95

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

Pad Fresh Ginger Sauce (GFO) (VO) 19.95

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

Pad Khua Kling (GFO) 19.95

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

NOODLES:



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” 19.95

Thin rice noodles, cage free egg, tofu, coconut milk, tamarind,
bean sprouts, chives, and peanuts.
(Contain sesame oil)

Pad See You (GFO) (VO) 19.95

Flat rice noodles, cage free egg, carrot, Asian broccoli
(Contain sesame oil)

Pad Kee Mow (GFO) (VO) 19.95

SPICY Flat rice noodles, garlic, bamboo shoots, bell pepper,
tomato, white onion, Thai basil, Asian broccoli, jalapeño
(Contain sesame oil)

13

Kid's Menu Under the age of 8 only

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

SIDE:



Jasmine rice	4	Crispy roti	5.50
Brown rice	4.95	Steamed noodles	7
Sticky rice	4.95	Steamed veg	7
Coconut Rice	5.95	Peanut sauce	7
Bone Broth	6.25	Cucumber salad	7
Fried Egg	4.50	Crispy pork belly.	16



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 responsible for any lost or damaged of articles or feelings.

cocktails

YA DONG SET / 15

Experience the essence of traditional Thai Moonshine infused with herbs and botanicals!

Served as a shot, paired with pickled fruit, and accompanied by a shot of Thai lager on the side. Cheers!

low abv



SUMMER SPRITZ /15

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

ELDERFLOWER SPRITZ /14

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

THAI MICHELADA/ 13

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

HIDDEN AGENDA /16

Clarified Milk Punch. Plantation Original Dark Rum. Velvet Falernum. Coconut water. Pineapple. Fresh lime. Demerara.

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.

THAI CALIENTE! /15

Thai Chilli-Infused Blanco Tequila. Passion Fruit Puree. Lime. Agave.

FALL IN PARADISE /17

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

FRESH CURRY /16

St. George Green Chilli Vodka. Ginger. Lemongrass Simple.

HOUSE GIN /15

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

THAI LADY /15

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

THAI OLD FASHIONED /17

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

THE UNKNOWN/ 16

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



VODKA

Luksusowa	11
Tito's	12
Hangar One	13
Hangar One Makrut	13
Hangar One Mandarin	13
Hangar One Buddha's Hand	13
Ketel One	13
St. George Green Chile	13
Absolut Elyx	14

GIN

Monopolowa London Dry	11
Bombay Sapphire	13
Tanqueray No. Ten	13
Hendrick's	14
Nolet Silver	15
St. George Botanivore	13
St. George Terroir	13
Ransom Old Tom	13

MEZCAL

Del Maguey VIDA Mezcal	14
Xicaru Silver Mezcal	14

TEQUILA

El Jimador Blanco	11
Don Julio Blanco	15
Don Julio Reposado	16
Don Julio Anejo	17
Siete Leguas Blanco	15
Siete Leguas Reposado	16
Maestro Dobel Smoke Silver	16

RUM

Don Q Silver	11
Myers's Dark	12
Plantation Double Aged	15
RumHaven Coconut	12

LIQUEURS

Ancho Reyes	11
Luxardo Maraschino	10
Kahlua	11
Bailey's Irish Cream	11
Velvet Falernum	9
Giffard Elderflower	10
St. Germain	12
St. George Absinth	16
Cointreau	12
Grand Marnier	12
Chambord Raspberry	11

WHISKEY

Evan William	11
Maker's Mark	15
Woodford Reserve	15
Bulleit Bourbon	14
Jack Daniel's	12

Bulleit Rye	14
Rittenhouse Rye	13

Jameson Irish Whiskey	12
Bushmills Irish Whiskey	11

Johnnie Walker Black Lable	14
Port Charlotte Single Malt	14
Highland Park 12	17
MacCallan 12	18
Oban 14	22

Suntory Toki	13
Hibiki Harmony	22

COGNAC

Hennessy VS	17
Hennessy V.S.O.P	25

BRANDY

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

APERITIF / VERMOUTH

Lillet Blanc	12
Aperol	12
Campari	12
Cappelletti Aperitivo	12
St. George Bruto Americano	11
Carpano Antica Formula	11
Cocchi Americano	11
Dolin Dry Vermouth	11
Dolin Blanc Vermouth	11

DIGESTIF

Amaro Nonino	13
Fernet Branca	10
Chartreuse Yellow	16
Chartreuse Green	16

spirits

beverages

Can Soda 4
Coke/ Diet Coke / Sprite / Ginger Ale
San Benedetto Mineral 750 ml 9
San Benedetto Sparkling 750 ml 9

Anchan Limeade 6.5
butterfly pea flower, cane limeade, soda
Thai Tea Limeade 6.5
thai tea arnold palmer. tart and sweet
Classic Thai Tea 6.5
with shaved ice
Iced Coffee Thai Way 6.5
fresh espresso creamy & sweet!
Fresh Young Coconut 8.5
Cranberry Juice 4.5

Organic Hot Tea 6.5
Genmaicha Green
Dragon Pearl Jasmine
Chai
Ginger Turmeric
Chamomile Citrus
Mint Melange

Blooming Flower 7.5
Silver needle green tea, calendula, jasmine,
marigold, lily. High in antioxidant, light caffeine,
all natural and can re-steep 2-3 times

Espresso 5
Americano 5.45
Cappuccino/ Latte 6.45
Honey Lavender 6.95
Steamed milk, honey, cardamom, lavender
(no caffeine)

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

beers

ON DRAFT

Scrimshaw Pilsner, North Coast Brewing, Fort Bragg 8.5
Red Lager, East Brother, Richmond 8.5
Rotating Sour Beer, Original Pattern, Oakland 8.5
Hazy IPA, Almanac Beer, Alameda 8.5

BY BOTTLE

Thai Lager, Chang, Thailand 8.5
Off-Dry Cider, STEM, Colorado 9

ZERO PROOF

Suntory All-Free, Non-Alcoholic Beer, Japan 8.5



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

wines

BUBBLE

Sparkling CAVA, Opera Prima, Spain 12/54
Bright & Crisp. Expression of Herbs & Flower

Sparkling Rose, Crémant de Limoux, France 13/58
Refined scents of honeysuckle, peach and apricot. Soft mouthfeel of grapefruit and a hint of blood orange

ROSE

Rosé, Chateau Lascaux Eclat de Garrigue, France 2021 15/68
Delicious Minerality, Bright, Crisp with Hints of Berries & Stone fruits

WHITE

Txakoli, Bodega Berroja, Spain 2020 15/68
Dry. Fresh & Bright. Jasmine Mineral & Honeysuckle Notes. Long Finish

Sauvignon Blanc, Pullus, Slovenia 2022 15/68
Grapefruit with Fresh finish. Tropical Notes & Honey

Reisling, Mosel, Germany 2022 14/64
Off-Dry. Apricot and Peach, Balanced by a Racy Acidity & Minerality.

Vermentino, Aia Vecchia, Italy 2021 15/68
Dry. Citrus, Melon and Pear with a touch of Honey.
Just the right amount of Richness & Texture.

Chardonnay, Au Bon Climat, Santa Barbara 2021 17/77
Rich and Complex. Oakley. Tropical Coconut. Pineapple. Bright Finish

RED

Pinot Noir, Cambria, Julia's Vineyard, Santa Barbara 2021 17/77
Classic California Style Pinot Noir. Delicious & Well Balanced. Fruit
Forward Strawberry & Cherry.

Côtes du Rhône, Jean-Luc Colombo, Rhône Valley 2016 14/60
Medium Body with Vibrant Acidity. Lush Dark Fruits with a crack of peppers

Zinfandel, Robert Biale Vineyards, Napa Valley 2022 18/80
Good structure with a smooth mouthfeel. Intense fruit on the palette, with a spicy peppery finish.

Cabernet Sauvignon, Opolo, Paso Robles 2022 16/74
Beautiful. Velvety Lush Plum. Cocoa & Vanilla. Baking Spice

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

Crispy Calamari



\$18

HIDDEN AGENDA

\$16



Clarified Milk Punch. Plantation Original Dark Rum.
Velvet Falernum. Coconut water. Pineapple. Fresh lime. Demerara.

Kumamoto Fresh Oyster

27/50
half/a dozen



Fresh Kumamoto Oyster served with Thai
style spicy seafood vinaigrette,
smoke chili sauce & crispy shallots

Lod Chong

\$15

delicious pandan
colada. coconut rum.
pandan cordial.
coconut cream
and lime



YUM NEUA

\$25



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

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

CRISPY BRANZINO

\$47



Khao Soi Neua

\$36.50



Slow-cooked boneless beef ribs in Northern Thai yellow curry paste, coconut milk.
Served with egg noodles, bean sprouts, shallots,
pickled mustard greens, and condiments

Daughter.
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 !!!

VOLCANO CUP NOODLES

\$34.45



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

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.