

Daughter

Little Lao Table Set

FOR 2
For 2

Crispy Egg Rolls – Samosa – Neua Num Tok Rolls – Papaya Salad – Mieng Kum bites
Panang Neua Short Ribs – Hat Yai Fried Chicken – Shrimp Fried Rice
Pad Thai Tofu with Whole Maine Lobster Drizzled with Tamarind sauce
Fried Egg – Spicy eggplant – Roti Bread – White Rice

****No Substitutions for Little Lao Table Set****

\$159



Daughter.
THAI KITCHEN

\$84

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

\$31.95



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

Daughter.
THAI KITCHEN

BASIL BOMB



\$34.95

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 !!!

Khao Soi Neua

\$33.95



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

Thai Caliente!

\$15

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



COCKTAILS

THAI CALIENTE! /15

Thai Chilli-Infused Blanco Tequila. Passion Fruit Puree. Lime. Agave.
(spicy passion fruit margarita)

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)

PHO #5 /14

Kentucky Bourbon. Peach Puree. Lemon Sriracha. Basil.
(up-tart-spicy-savory)



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



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) 14.95
Red Norland potato, caramelized onion, carrot wrapped in pastry skin. Served with coconut curry dipping

Ahi Scoops (GFO) 18.95
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 13.95
Fried fish cake, white fish paste with red curry, kaffir lime, green bean. Served with cucumber peanut chili sauce

"Mieng Kum Kung" 18.50
Crispy-crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind sauce

Chicken Wings 16.95
Crispy organic wings, crispy basil, chili plum sauce

Daughter Thai Taco 16.95
Crunchy chicken in sweet and tangy sauce, mixed green, carrot and cucumber wrapped with roti

Neua Num Tok Rolls 19.95
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 / 22.95
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) 16.95
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 19.50
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" 18.95
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) 32
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 +6 (Recommended)



Kang Kua Prawns 31.95
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)

Khao Soi Neua 33.95
Slow-cooked boneless beef ribs in Northern Thai yellow curry, coconut milk. Serve with egg noodle, grilled asparagus, shallot, pickle mustard greens

24 Hours Beef Noodle Soup 34.95
Slow cooked bone-in Beef Short Rib, egg noodles, veal broth, Asian broccoli, basil, bean sprouts, cilantro and green onion

Crab Fried Rice 34.95
Jumbo lump crab meat, double eggs, twice cooked rice, onion, tomato and cilantro. Served with bone broth
(GFO)

Run Juan Seafood Sizzling 34.95
Assorted Seafood sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper & jalapenos. Served with jasmine rice
(GFO)

Hat Yai Fried Chicken 29.95
Southern style fried Mary's Organic Chicken Thigh, turmeric & herbs, fried shallots, cucumber ar-jard, potato yellow curry.
Served with roti & jasmine rice

"Kai Gor Rhae" 29.50
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 33.95
Wagyu Beef, Green coconut curry, Thai eggplant, bell pepper, and basil. Served with Vermicelli Noodle & fresh vegetables

"Seua Rhong Haii" 36.95
Grilled Snake River Farm Wagyu Beef Flank Steak, tamarind & roasted rice sauce, grilled broccolini, fried shallots.
Served with sticky rice

Panang Neua 41.95
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.*



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) 18.95
Shredded organic chicken, fresh rice noodles, Asian broccoli, bean sprouts, cilantro and green onion



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

แกง CURRY



Choice of Veg/ Tofu Organic Chicken/ Pork +3
Wagyu Beef +6 Prawns +6 Combination Seafood +10
Recommend with jasmine rice

- Red Curry (VO)** ; bell pepper, bamboo shoots, basil **18.95**
- Green Curry** ; eggplant, bell pepper, bamboo, basil **18.95**
- Yellow Curry (VO)**; potato, white onion, carrot and **18.95**
crispy shallots
- 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 Organic Chicken/ Pork +3
Wagyu Beef +6 Prawns +6 Combination Seafood +10
Crispy Pork Belly +8 Fried Egg +3
Recommend with jasmine rice

- Thai Fried Rice (GFO) (VO)** **17.95**
Cage free egg, white onion, green onion, tomato, cilantro
- Pad Asian Broccoli (GFO) (VO)** **18.95**
Spicy XO sauce, garlic (Recommend with Crispy Pork Belly)
- Pad Spicy Eggplant (GFO) (VO)** **18.95**
Bell pepper, garlic, Thai basil, jalapeno
- Pad Ka Pow (GFO) (VO)** **18.95**
Thai basil, garlic, fresh chili, bell pepper, jalapeno
- Pad Fresh Ginger Sauce (GFO) (VO)** **18.95**
Black & White mushrooms, white onion, green onion, fresh ginger
- Pad Khua Kling (GFO)** **18.95**
Sautéed **SPICY** Southern dry curry paste, fresh peppercorn, krachai, kaffir lime, lemongrass, string bean, and bell peppers

เส้นก๋วยเตี๋ยว NOODLE

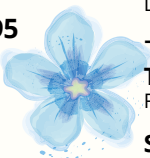


Choice of Veg/ Tofu Organic Chicken/ Pork +3
Wagyu Beef +6 Prawns +6 Combination Seafood +10
Crispy Pork Belly +8 Fried Egg +3

- Pad Thai “Chai Ya”** **18.95**
Thin rice noodles, cage free egg, coconut milk, tamarind, bean sprouts, chives, peanuts
- Pad See You (GFO) (VO)** **18.95**
Flat rice noodles, cage free egg, carrot, Asian broccoli
- Pad Kee Mow (GFO) (VO)** **18.95**
SPICY Flat rice noodles, garlic, bamboo shoots, bell pepper, tomato, white onion, Thai basil, Asian broccoli, jalapeno

SIDE

Jasmine rice	3.75	Bone broth	4.95
Brown rice	4.50	Steamed noodles	5.25
Sticky rice	4.75	Steamed veg	5.95
Coconut Rice	5.50	Crispy roti	4.25
Peanut sauce	6	Cucumber salad	5.25
Fried Egg	3	Crispy pork belly.	12



- Kid's Menu Under the age of 8** **12**
- 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** **3.5**
- San Benedetto Mineral 750 ml** **9**
- San Benedetto Sparkling 750 ml** **9**
- Anchan Limeade blue flower, cane limeade** **6**
- Thai Tea Limeade tart and sweet** **6**
- Classic Thai Tea shaved ice** **6**
- Iced Coffee Thai Way fresh espresso creamy & sweet!** **6.5**
- Fresh Young Coconut** **8**
- Cranberry** **4.5**

ESPRESSO DRINK

- Espresso 4.25 Americano 4.75 Cappuccino/ Latte 5.75**
- Honey Lavender 6**

Steamed milk, honey, cardamom, lavender – no caffeine

ORGANIC HOT TEA 6

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

Special Tea: Blooming Flower 7

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.
Oat milk Substitute +0.50

BEER & WINE



- Scrimshaw Pilsner**, North Coast Brewing Company **8**
- Thai Wheat**, Ale Industries, Alameda **8**
- Phuket IPA**, Ale Industries, Alameda **8**
- Red Rye**, Federation Brewing, Oakland **8**
- Thai Lager**, Singha Thailand **7**
- Off-Dry Cider**, STEM, Colorado **8**
- Passionfruit Cider**, Rekorderlig Sweden **(GF) 9**
- Tokyo Porter**, YOHO Japan **9**

- Sparkling CAVA**, Opera Prima, Spain **11 / 50**
Bright & Crisp. Expression of Herbs & Flower

- Brut**, Louis Pommery, Sonoma, CA **14 / 65**
Sublime notes of green apple, lemons, pair with good acidity and pleasant minerality

- Brut Prestige**, MUMM Napa, Napa Valley, CA **68**
The Classic. Crisp. Creamy Texture. White Blossoms. Bright Citrus & Red Berry

- Brut Rose, Pol Clement**, France **13 / 60**
Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality

- Skylark Pink Belly Rosé**, Mendocino 2019 **14 / 70**
Dry. Fresh Provencal Inspired Rose. Aromatic. Crisp. Juicy Cherry

- Txakoli de Bizkaiko**, Berroja, Spain 2018 **14 / 65**
Fresh & Bright. Jasmine Mineral & Honeysuckle Notes. Long Finish

- Sancerre Pascal Jolivet**, Loire 2019 **19 / 90**
Clean. Racy acidity. Lean & Elegant Style of Sauvignon Blanc

- Riesling, Kabinet Halbtrocken**, Anselmann, Pfalz 2017 **14 / 65**
Off-Dry. Light & Elegant. Hints of Stonefruits & Grapefruit Peel. Crisp Apples

- Il Compo Bianco, Giornata**, Paso Robles 2019 **14 / 65**
WHITE BLEND : Falanghina/ Pinot Grigio/ Vermentino
Wonderful! Creamy Mouthfeel. Dry Finish. Aromatic Orange Blossom. Curry. Lime

- Chardonnay, Au Bon Climat**, Santa Barbara 2019 **16 / 75**
Rich and Complex. Oakey. Tropical Coconut. Pineapple. Bright Finish

- Pinot Noir, Imagery**, California 2019 **16 / 75**
Delicious & Well Balanced. Fruit Forward Strawberry & Cherry. Slightly Bigger Style with Small Blend of Petit Verdot

- Zinfandel, Bella Grace**, Amador County 2018 **14 / 70**
Smoky Aroma. Jammy Fruits. Soft Oak Tannins. White Pepper. Long Lush Finish

- Cabernet Sauvignon**, Set in Stone, Alexander Valley 2017 **20 / 95**
Bordeaux Style. Beautiful. Velvety Lush Plum. Cocoa & Vanilla. Asian Spice



Ka-nom

DESSERT MENU



Matcha Crepe Cake 17

Homemade thin layer crepe. Green tea custard. Fresh cream & Vanilla ice cream.

Daughter Croissant Bread Pudding 15

Just amazing! Caramel sauce. Vanilla ice cream.

Thai Vacation 14

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

Choco Cake 16

Moist chocolate cake. Rich chocolate. Vanilla ice cream.

Luk Sao Platter 36

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

excellent for birthday & group of 3-4