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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"

"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





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

11.95 / 22.95 Premium Tom Yum (GF)

Creamy and spicy Tom Yum soup. mushroom, tomato, mixed veggie, galangal, kaffir lime leaves, lemongrass, cilantro and green onion

Must Try!





Papaya Salad (GF)

Hand shredded green papaya, garlic, <u>peanuts</u>, 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

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!!





Southern Fish Curry "Kang Tai Pla" (GF) 32

SPICY Pickled fish stew in turmeric, lemongrass & exortic 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

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

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

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

Slow Cooked Beef Curry 33.95

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

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 (Pon)'s childhood where he cooked a large meal for his entire family.



Tofu Noodle Soup (GF) (V) 18.95

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

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 ©

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





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	
crispy shallots	

Pumpkin Curry; Southern Thai Style - SPICY & Peppery 20.95 Not your typical pumpkin curry!! Kabocha, turmeric, bell pepper





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

Pad Asian Broccoli (GFO) (VO)

18 95

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

Pad Spicy Eggplant (GFO) (VO) Bell pepper, garlic, Thai basil, jalapeno

18.95

Pad Khua Kling (GFO)

18.95

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





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"

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

18.95

Pad Kee Mow (GFO) (VO) SPICY Flat rice noodles, garlic, bamboo shoots, bell pepper, tomato, white onion, Thai basil, Asian broccoli, jalapeno



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

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.

Oue to the recent increase of vehicle break-in crimes in the area, Daughter Thai ndly 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.

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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 Thai Wheat, Ale Industries, Alameda Phuket IPA, Ale Industries, Alameda 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 Bright & Crisp. Expression of Herbs & Flower	11 / 50
Brut , Louis Pommery, Sonoma, CA Sublime notes of green apple, lemons, pair with good acidity pleasant minerality	14 / 65 and
Brut Prestige , MUMM Napa, Napa Valley, CA The Classic. Crisp. Creamy Texture. White Blossoms. Brigh Citrus & Red Berry	68 it
Brut Rose, Pol Clement , France Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality	13 / 60
Skylark Pink Belly Rosé, Mendocino 2019 Dry. Fresh Provencal Inspired Rose. Aromatic. Crisp. Juicy Cherry	14 / 70
Txakoli de Bizkaiko, Berroja, Spain 2018 Fresh & Bright. Jasmine Mineral & Honeysuckle Notes. Long Finish	 14 / 65
Sancerre Pascal Jolivet , Loire 2019 Clean. Racy acidity. Lean & Elegant Style of Sauvignon Blanc	19 / 90
Riesling, Kabinet Halbtrocken , Anselmann, Pfalz 2017 Off-Dry. Light & Elegant. Hints of Stonefruits & Grapefruit Peel. Crisp Apples	14 / 65
Il Compo Bianco, Giornata, Paso Robles 2019 WHITE BLEND: Falanghina/ Pinot Grigio/ Vermentino Wonderful! Creamy Mouthfeel. Dry Finish. Aromatic Orange Blossom. Curry. Lime	14 / 65
Chardonnay , Au Bon Climat , Santa Barbara 2019 Rich and Complex. Oakey. Tropical Coconut. Pineapple. Bright Finish	16 / 75

Zinfandel, Bella Grace, Amador County 2018 Smoky Aroma. Jammy Fruits. Soft Oak Tannins. White Pepper. Long Lush

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

16 / 75

14 / 70

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

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)

THAILADY /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		WHISKEY	
Luksusowa	10	Evan William	10
Tito's	12	Maker's Mark	15
Hangar One	12	Woodford Reserve	15
Hangar One Makrut	12	Bulleit Bourbon	12
		Jack Daniel's	
Hangar One Mandarin	12	Jack Daniel's	11
Hangar One Buddha's Hand	12	- II	
Ketel One	13	Bulleit Rye	12
St. George Green Chile	12	Rittenhouse Rye	11
Absolut Elyx	14		
· ·		Jameson Irish Whiskey	11
GIN		Bushmills Irish Whiskey	11
Monopolowa London Dry	10	,	
Bombay Sapphire	12	Johnnie Walker Black Lable	14
· · ·	12		14
Tanqueray No. Ten		Port Charlotte Single Malt	
Hendrick's	14	Highland Park 12	16
Nolet Silver	15	MaCallan 12	17
St. George Botanivore	13	Oban 14	20
St. George Terroir	13		
Ransom Old Tom	13	Suntory Toki	13
		Hibiki Harmony	19
MEZCAL		,	
Del Maguey VIDA Mezcal	13	COGNAC	
Xicaru Silver Mezcal	13		0.5
Alouis silver Wezeur	10	Hennessy V.S.O.P	25
TEQUILA		DDANDY	
	10	BRANDY	
El Jimador Blanco	10	Raynal V.S.O.P	11
Don Julio Blanco	14	Regency Thai Brandy V.S.O.P	17
Don Julio Reposado	15		
Don Julio Anejo	1 <i>7</i>		
Siete Leguas Blanco	14		
Siete Leguas Reposado	15	ADEDITIE (MEDIAGUEII	
Maestro Dobel Smoke Silver	16	APERITIF / VERMOUTH	
		Lillet Blanc	11
RUM		Aperol	10
Don Q Silver	10	Campari	10
Myers's Dark	11	cappelletti Aperitivo	10
Plantation Double Aged	15	St. George Bruto Americano	10
RumHaven Coconut	11	Carpano Antica Formula	9
Rullinavell Cocollut	11	Cocchi Americano	11
LIQUEURS			9
	9	Dolin Dry Vermouth	9
Ancho Reyes		Dolin Blanc Vermouth	Y
Anchor Chile Verde	9	DICECTIF	
Luxardo Maraschino	9	DIGESTIF	
Kahlua	9	Amaro Nonino	12
Bailey's Irish Cream	10	Fernet Branca	10
Velvet Falernum	8	Chartreuse Yellow	15
Giffard Elderflower	8	Chartreuse Green	15
St. Germain	10		
St. George Absinth	14		
Cointreau	11		
Grand Marnier	11	Dear customers, no alcoho	ol will be s
	10	to persons under 21 year	
Chambord Raspberry	10	- John Stradt Lie your	3





erved

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



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 Warm coconut sticky rice. Ice cream,

14

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

