

# CRABBY CURRY

Daughter.  
THAI KITCHEN



\$39

Southern Thai Style curry with soft shell crab & jumbo lump crab meat served with Anchan vermicelli and fresh greens





# PINK BELLY FROSÉ



Delicious Slushy Frosé.

Gin, Pink Belly Rosé, Elderflower Liqueur, Apple, Cranberry



# 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.





# Kumamoto Fresh Oyster

27/50  
half/a dozen



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



# YUM NEUA

\$25

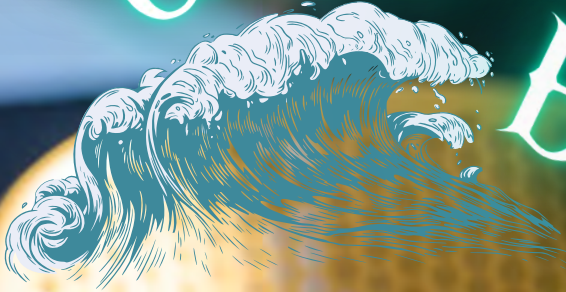


**Grilled Wagyu Flank Steak, cucumbers, green onions, shallots, mint and cilantro tossed with spicy lime dressing. Served with spring mixed vegetables**



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

# CRISPY BRANZINO



\$47





**NEW DRINK  
ALERT!**

**\$15**

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

# Lod Chong





# 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



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THAI KITCHEN

# Little Lao Table Set

Holiday Special



\$179

ADD \$35 FOR 1 LB LIVE LOBSTER

Crispy Egg Rolls with Peanut Sauce - Samosa - Neua Num Tok Rolls - Mieng Kum Bites - Papaya Salad - Panang Neua Short Ribs - Hat Yai Fried Chicken- Shrimp Fried Rice - Pad Thai Tofu - Fried Egg - Spicy Eggplant - Roti Bread and Jasmine Rice

\*\* No substitutions for Little Lao Table Set \*\*

\*\* Modifications are limited to food allergies only \*\*

\*\* Replacements subject to restaurants recommendations when items are unavailable \*\*



Daughter.  
THAI KITCHEN

# CHAI-YO

\$39.99

5 PM - 6 PM

MONDAY - THURSDAY

TOP TIER: TRADITIONAL THAI LEAFY GREEN WRAP IT YOURSELF WITH A ZESTY MIXTURE OF LIME, GINGER, ONION, ROASTED COCONUT, AND PEANUTS WITH TAMARIND SAUCE.  
MIDDLE TIER: GARLIC FRIES, AND YELLOW CURRY SAUCE FOR DIPPING.  
BOTTOM TIER: CRISPY ORGANIC WINGS, BASIL, AND HOUSEMATE PICKLES.



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

# Crispy Calamari



**\$18**



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\$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



Daughter  
THAI KITCHEN

# BASIL BOMB



**\$39.45**

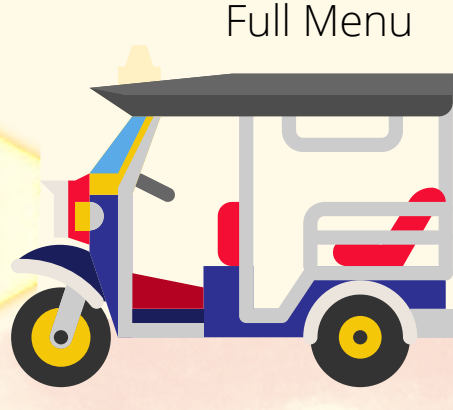
Thai chili basil stir-fried with tiger prawn, calamari, scallop, minced pork, homemade crispy pork belly, fried egg over jasmine rice, prik nam pla, LET'S BOMB !!!





# Daughter.

THAI KITCHEN

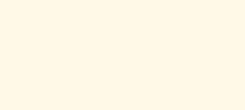


## เมนูหม้อหอย STARTS

- 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 & 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

## หม้อหอยอย่างแสบ 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**  
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 38.50**  
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 36.45**  
Slow-cooked bone-in Beef Short Rib, egg noodles, veal broth, Asian broccoli, basil, bean sprouts, cilantro, and green onion
- Crab Fried Rice 39.95**  
Jumbo lump crab meat, double eggs, twice-cooked rice, onion, tomato, and cilantro. Served with bone broth (GFO)
- Run Juan Seafood Sizzling 36.95**  
Assorted Seafood sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper & jalapeños. Served with jasmine rice (GFO)
- 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



**\*\*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 Available  
(VO) = Vegan Option Available

## หม้อหอย SOUP



- Choice of Veg/ Tofu Organic Chicken +3 Prawns +8
- Tom Yum (GF) 10.95 / 19.95**  
**SPICY** saffron 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

## หม้อหอย SALAD

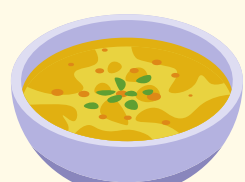


- Papaya Salad (GF) 18.95**  
**SPICY** Hand shredded green papaya, garlic, peanuts, fresh chili, cherry tomato and Thai long beans.  
*Dressing choices: Classic, + \$3 for Salted Crab or/and Fermented Fish +\$8 for Grilled Tiger prawns*
- Quinoa Salad 19.95**  
Tossed with roasted coconut, carrot, brown 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

## หม้อหอย 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

## หม้อหอย 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**; eggplant, bell pepper, bamboo, basil
- Pumpkin Curry 21.95**; Southern Thai Style - **SPICY** & Peppery  
*Not your typical pumpkin curry!! Kabocha, turmeric, bell pepper*

## หม้อหอย 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
- 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

## หม้อหอย 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  
*Recommend with jasmine rice*
- Pad Thai "Chai Ya" 19.95**  
Thin rice noodles, cage free egg, tofu coconut milk, tamarind, bean sprouts, chives, peanuts, and tofu
- Pad See You (GFO) (VO) 19.95**  
Flat rice noodles, cage free egg, carrot, Asian broccoli
- Pad Kee Mow (GFO) (VO) 19.95**  
**SPICY** Flat rice noodles, garlic, bamboo shoots, bell pepper, tomato, white onion, Thai basil, Asian broccoli, jalapeño

## SIDE



- |              |      |                    |      |
|--------------|------|--------------------|------|
| Jasmine rice | 4    | Crispy roti        | 5.50 |
| Sticky rice  | 4.95 | Steamed noodles    | 7    |
| Coconut Rice | 5.95 | Steamed veg        | 7    |
| Bone Broth   | 6.25 | Peanut sauce       | 7    |
| Fried Egg    | 4.50 | Cucumber salad     | 7    |
|              |      | 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 chicken and broccoli
- Crispy Chicken** Served with jasmine rice and plum sauce



## 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 Turmeric / 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**
- The Next Chapter Session IPA, Original Pattern, Oakland 8.5**
- Red Rye, Federation Brewing, Oakland 8.5**
- Thai Lager, Singha Thailand 8.5**
- Off-Dry Cider, STEM, Colorado 9**
- Rice Lemon & Hibiscus Kombucha, Strange Beast (GF) 10**
- Tokyo Porter, YOHO Japan 10**
- Sparkling CAVA, Opera Prima, Spain 12 / 54**  
Bright & Crisp. Expression of Herbs & Flower
- Brut Sparkling, 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 Provençal 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
- Rancho Sisquoc, Reisling, Santa Barbara 2020 15 / 74**  
Off-Dry. Fresh Apples, Cider, Candied Orange, Jasmine and Honeysuckle
- 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. Oakey. 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

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-ins 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.





## 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)

# COCKTAILS







# TAG US!



ON INSTAGRAM  
**@DAUGHTERTHAIKITCHEN**



## 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 |
|------------------|----|

## 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** **17.00**

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

