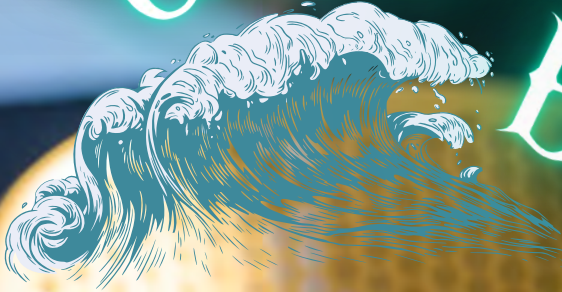


FRIED WHOLE BRANZINO ON A HOT METAL PLATE WITH VEGETABLES,
CILANTRO, CRISPY SHALLOTS, AND SPICY GARLIC CHILI LIME VINAIGRETTE

CRISPY BRANZINO



\$47



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!



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

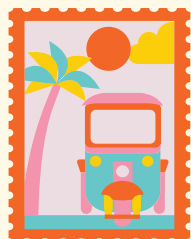
Daughter
THAI KITCHEN

BASIL BOMB



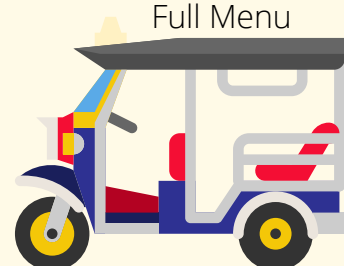
\$39.45

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.

T H A I K I T C H E N



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-crust 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

SOUP



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

****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) 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 & jalapenos. 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



- "Kai Gor Rhae" 32.50**
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 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



**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) 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

(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
Recommend with jasmine rice

- Yellow Curry (VO);** potato, white onion, carrot and crispy shallots **19.95**
- Red Curry (VO) ;** bell pepper, bamboo, basil **19.95**
- Green Curry ;** eggplant, bell pepper, bamboo, basil **19.95**
- Pumpkin Curry ;** Southern Thai Style - **SPICY** & Peppery **21.95**
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
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

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"** **19.95**
Thin rice noodles, cage free egg, tofu, coconut milk, tamarind, bean sprouts, chives, and peanuts
- 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 |
| 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 |

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 Available
(VO) = Vegan Option Available



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**
- Ginger 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 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**
Off-Dry. Fresh Apples, Cider, Candied Orange, Jasmine and honeysuckle
- 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



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

