

TOM YUM FRIED RICE



1 lb Tiger Prawns, Spicy Tom Yum Paste, Rice, Egg, Tomato, Onion and Fresh Coconut Meat

\$42

Daughter.
THAI KITCHEN

\$69

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

\$29.95



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, homemade crispy pork belly, fried egg over jasmine rice, prik nam pla. LET'S BOMB !!!

Khao Soi Neua

\$30.95



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

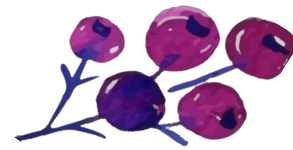
**THAI CHILLI-INFUSED
BLANCO TEQUILA. PASSION
FRUIT PUREE. LIME.
AGAVE.**





Daughter.

T H A I K I T C H E N



เมนูSTARTS

เมนูอย่างแรง SPECIAL

Daughter Egg Rolls 15.95
Glass noodles, carrot, black mushroom and cabbage wrapped in crispy egg roll skin. Served with peanut plum sauce

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

Ahi Scoops (GF Option Available) 17.95
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 white fish paste with red curry, kaffir lime and green bean. Served with cucumber peanut chili sauce

“Mieng Kum Kung” 17.95
Crispy-crust 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 18.95
Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, cucumber. Served with cilantro lime vinaigrette

เมนูSOUP



Choice of Veg /Tofu Organic Chicken +3 / Prawns +6

Tom Kha (GF) 9.95 / 18.95
Coconut soup, mushroom, tomato, mixed veggie, galangal, kaffir lime leaves, lemongrass, cilantro and green onion

Tom Yum (GF) 9.25 / 18.75
Spicy and sour soup, mushroom, tomato, cabbage, galangal, kaffir lime leaves, lemongrass, cilantro, and green onion

เมนูSALAD



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* +\$6 for *Grilled Tiger prawns*

Quinoa Salad 17.95
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” 17.95
Thai fermented Pork Sausage, crispy red curry rice, ginger, chili, shallot, cilantro, green onion and peanuts with fresh Thai herbs

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 Crispy Pork Belly, Vermicelli Noodle & herbs

Kang Kua Prawns 29.95
One of a kind Southern curry, **SPICY** fresh red Turmeric bell pepper, green peppercorns and kaffir lime
Served in fresh coconut & coconut rice
(GF Option Available)

Khao Soi Salmon 32.95
Pan seared wild Alaskan Salmon in Northern Thai yellow curry, coconut milk. Serve with egg noodle, grilled asparagus, shallot, pickle mustard greens

Crab Fried Rice (GF) 31.95
Jumbo lump crab meat, double eggs, twice cooked rice, onion, tomato and cilantro. Served with bone broth

Run Juan Seafood Sizzling 32.95
Assorted Seafood sautéed in homemade **SPICY** curry paste, basil, onion, bell pepper & jalapenos. Served with jasmine rice
(GF Option Available)

Hat Yai Fried Chicken 27.95
Southern style fried Mary’s Organic Chicken Breast, turmeric & herbs, fried shallots, cucumber ar-jard, potato yellow curry.
Served with roti & jasmine rice

“Kai Gor Rhae” 27.95
Phuket style, BBQ free-range Chicken Thigh marinated in turmeric & coconut milk. Served with cucumber ar-jard, coconut rice and house sauces (tamarind & peanut)
(GF Option Available)

Slow Cooked Beef Curry 29.95
Wagyu Beef, Green coconut curry, Thai eggplant, bell pepper, and basil. Served with Vermicelli Noodle & fresh vegetables

“Seua Rhong Haii” 34.95
Grilled Snake River Farm *Wagyu Beef* Flank Steak, tamarind & roasted rice sauce, grilled broccolini, fried shallots.
Served with sticky rice

Panang Neua 35.95
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.*

เมนูNOODLE SOUP

Tofu Noodle Soup (GF) 17.95
Fresh rice noodles, veggie broth, soft tofu, mix veggie, bean sprouts, cilantro and green onion

Chicken Noodle Soup (GF) 18.95
Shredded organic chicken, fresh rice noodles, Asian broccolini, bean sprouts, cilantro and green onion

24 Hours Beef Noodle Soup 32.95
Slow cooked bone-in Beef Short Rib, egg noodles, veal broth, Asian broccolini, basil, 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*

We use Mary’s Organic Chicken, All-Natural Pork & Beef

****NO RETURN ON CUSTOMIZED AND/OR SPICY DISHES****



แกง CURRY

Choice of Veg/ Tofu Organic Chicken/ Pork +3
Wagyu Beef +5 Prawns +6 Combination Seafood +8

Recommend order with rice

- Red Curry;** bell pepper, bamboo shoots, basil **18.95**
Green Curry; grilled eggplant, bell pepper, bamboo, basil **18.95**
Yellow Curry; potato, white onion, carrot and crispy shallots **18.95**
Pumpkin Curry; Southern Thai Style – *Spicy & Peppery* **20.95**
Not your typical pumpkin curry!! Kabocha, turmeric, bell pepper

จานด่วน THAI STREET FOOD

Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +3
Fried Egg +3 Wagyu Beef +5 Prawns +6
House Crispy Pork Belly +8 Combination Seafood +8

Recommend order with rice

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

เตี๋ยวผัด NOODLE

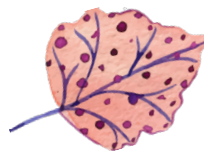
Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +3
Fried Egg +3 Wagyu Beef +5 Prawns +6
House Crispy Pork Belly +8 Combination Seafood +8

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

KID'S MENU

Under the age of 10

- Fried Rice w/Egg** Choice of veg, tofu, chicken
Rice Noodles Flat rice noodles sautéed with egg and broccoli
Crispy Chicken Served with jasmine rice and plum sauce



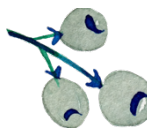
SIDE

Jasmine rice	3.5	Bone broth	4.5
Brown rice	3.75	Steamed noodles	4.5
Coconut rice	4.5	Sticky rice	4.5
Steamed veg	4.75	Crispy roti	4
Peanut sauce	4.75	Cucumber salad	4.75
Crispy pork belly	12		

“Everything is thoughtfully prepared from scratch using natural ingredients found around the Bay Area such as Mary’s organic chicken or some imported directly from Thailand (!) We brought our favorite recipes and prepared them as we would back home.”

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
2 hours 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 articles or feelings.



BEVERAGES

Coke/ Diet Coke / Sprite / Ginger Ale	3
Boxed water Purified Water 500 ml	5
Saint- Geron Sparkling Water 750 ml	9
Anchan Limeade <i>blue flower, cane limeade</i>	5.5
Thai Tea Limeade <i>tart & slightly sweet</i>	5.25
Classic Thai Tea <i>shaved ice</i>	5.5
Iced Coffee Thai Way <i>fresh espresso, creamy & sweet!</i>	5.5

JUICE

Fresh Young Coconut	7
Cranberry	4

ORGANIC HOT TEA

Genmaicha Green	Spring Jasmine	Bombay Chai	5
Ginger Lemongrass	Chamomile Citrus	Mint Melange	

SPECIAL TEA: BLOOMING FLOWER 6.5

Silver needle green tea, calendula, jasmine, marigold, lily – high in antioxidant, light caffeine, all natural and can re-steep 2-3 times

ESPRESSO DRINK

Espresso	4.25
Americano	4.5
Cappuccino/ Latte	5.5
Honey Lavender	5.5

Steamed milk, honey, cardamom, lavender – no caffeine

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

draft

Daughter House Beer :

Thai Wheat chamomile tea, ginger, lemongrass
 Phuket IPA tropical, *semi-hazy*
 Scrimshaw Pilsner, *North Coast Brewing Company*
 Red Rye, *Federation Oakland*

8
8
8
8

BEER

bottles

Thai Lager, Singha Thailand	7
Stem Off-Dry Cider Colorado	8
Tokyo Porter, YOHO Japan	9

BUBBLES

Sparkling CAVA, Opera Prima, Spain Bright & Crisp. Expression of Herbs & Flower	10/ 45
Brut Prestige, MUMM Napa, Napa Valley, CA The Classic. Crisp. Creamy Texture. White Blossoms. Bright Citrus & Red Berry	65
Brut Rose, Pol Clement, France Fruit Forward. Refreshing. Long Lasting Red Currant. Minerality	13/ 60

WHITE

Txakoli de Bizkaiko, Berroja, Spain 2018 Fresh & Bright. Jasmine. Mineral & Honeysuckle Notes. Long Finish	14/ 65
Pascal Jolivet Sancerre, Loire 2019 Clean. Racy Acidity. Lean & Elegant Style of Sauvignon Blanc	18/ 85
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 <i>WHITE BLEND : Falanghina/ Pinot Grigio/ Vermentino</i> Wonderful! Creamy Mouthfeel. Dry Finish. Aromatic Orange Blossom. Curry. Lime	14/ 65
Chardonnay, Au Bon Climat, Santa Barbara 2019 Rich & Complex. Oaky. Tropical Coconut. Pineapple. Bright Finish	14/ 65

WINE

ROSÉ

Skylark Pink Belly Rosés , Mendocino 2019 Dry. Fresh Provençal Inspired Rose. Aromatic. Crisp. Juicy Cherry. Savory Watermelon	14/ 70
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RED

Morgan Côte du Py, Maison L'Envoye, Beaujolais 2018 Silky. Earthy. Energetic. Mineral-Accented Red & Blue Fruits. Boysenberry Spice Cake. Thai Food Friendly!	13/ 60
Pinot Noir, Imagery, California 2019 Delicious & Well Balanced. Fruit Forward Strawberry & Cherry. Slightly Bigger Style with Small Blend of Petit Verdot	14/ 65
Zinfandel, Bella Grace, Amador county 2018 Smoky Aroma. Jammy Fruits. Soft Oak Tannins. White Pepper. Long Lush Finish	14/ 70
Cabernet Sauvignon, Set in Stone, Alexander Valley 2017 Bordeaux Style. Beautiful. Velvety Lush Plum. Cocoa & Vanilla. Asian Spice	18/85

MONTHLY COCKTAILS

MUAY THAI PUNCH / 18

Absolute Elyx Vodka. Giffard Elderflower Pineapple. Tamarind. Lemongrass. Ginger. Served in Copper Pineapple. (punch bowl-delish-beach vibe)

THAI MICHELADA / 11

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

FALL IN PARADISE / 15

Vidal Mezcal. Coconut Rum Haven. Ancho Reyes. Pineapple. Aromatic Bitters. (lovable-intrigued-refreshing)

OLD FASHIONED / 15

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

ELDERFLOWER SPRITZ / 13

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

HOUSE GIN / 13

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 SPITZ / 13

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

FRESH CURRY / 14

St. George Green Chili Vodka Ginger Lemongrass. Lime. Basil. (tall-zesty-mouth watering)

THE UNKNOWN / 14

Bulliet Rye. St Germain Elderflower. Cranberry Lemon. Aromatic Bitters. Sparkling Wine. (up-surprisingly pleased-just right)

PHO #5 / 13

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

SPIRITS

No alcohol will be served to persons under 21 year of age. Please be prepared to show I.D.

Acceptable forms 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.

APERITIF/VERMOUTH

Lillet Blanc	9
Aperol	9
Campari	10
Cappelletti Apperitivo	9
St. George Bruto Americano	9
Carpano Antica Formula	9
Dolin Dry Vermouth	8
Dolin Blanc Vermouth	8

LIQUEUR

Ancho Reyes	9
Anchor Chile Verde	9
Luxardo Maraschino	9
Kahlua	9
Bailey's Irish Cream	10
Velvet Falernum	8
Giffard Elderflower	10
St. Germain	10
Chartreuse Yellow	14
Chartreuse Green	14
St. George Absinth	14

RUM

Don Q	9
Myer's Dark	10
RumHaven Coconut	9

TEQUILA

El Jimador Blanco	9
Siete Leguas Blanco	13
Siete Leguas Reposado	15
Maestro Dobei Smoke Silver	15

MEZCAL

Del Maguey VIDA Mezcal	13
Xicaru Silver Mezcal	13

DIGESTIF

Amaro Nonino	11
Fernet Branca	9

GIN

Monopolowa LondonDry	9
Bombay Shapphire	12
TanquerayNaten	12
Hendrick's	13
Nolet Silver	14
St.George Botanivore	12
St.George Terrior	12
Ransom Old Tom	13

COGNAC

Hennessy V.S.O.P. Special	25
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BRANDY

Regency Brandy V.S.O.P.	18
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VODKA

Luksusowa	9
Tito's	11
Hangar One	12
Hangar One Makrut	12
Hangar One Mandarin	12
Hangar One Buddha's Hand	12
KetelOne	12
St.George Green Chile	12
Absolut Elyx	13

WHISKEY

Evan William	9
Maker's Mark	13
Woodford Reserve	15
Bulleit Bourbon	12
Jack Daniels	11
Bulleit Rye	12
Rittenhouse Rye	10
Jameson Irish Whiskey	10
Johnie Walker Black Label	14
Port Charlotte Single Malt	14
Highland Park 12	18
McCallan 12	17
Oban 14	20
Suntory Toki	13
Hibiki Harmony	18



U໒໒

Kha-Nom

Matcha Crepe Cake 15

Housemade thin layer crepe. Green tea custard.
Fresh cream & vanilla ice cream.

Choco Cake 16

Moist Chocolate Cake. Rich chocolate. Vanilla ice cream

Thai Vacation 13

Warmed coconut sticky rice. Coconut sorbet served in a half coconut
(VG/ GF)

Mango Sticky Rice 13

Seasonal Famous Thai Dessert. Fresh mango, sweet sticky rice with coconut cream
(VG/ GF)

Daughter Croissant Bread Pudding 15

Just amazing! Caramel sauce. Vanilla ice cream

LUK SAO Platter 34

Fun & festive. Chef's choice dessert. Fresh fruit. Vanilla ice cream.
Excellent for birthday & group of 3 to 4

