

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.

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 !!!

Thai Caliente!

\$15

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





ผัดผัด STARTS

Samosa 13.75
Red Norland potato, caramelized onion, carrot wrapped in pastry skin.
Served with yellow curry dipping

Ahi Scoops (GF Option Available) 16.95

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” 16.95

Crispy-crust Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind sauce

Chicken Wings 15

Crispy organic wings, crispy basil, chili plum sauce

Daughter Thai Taco 16

Crunchy chicken in sweet and tangy sauce, mixed green, carrot and cucumber wrapped with roti

Neua Num Tok Rolls 18.75

Grilled Snake River Farm Wagyu Flank Steak wrapped with mint, cilantro, cucumber. Served with cilantro lime vinaigrette

ผัด SOUP

Choice of Veg /Tofu Organic Chicken +2
Prawns +5

Tom Kha (GF) 9.25 / 18.75

Coconut soup, mushroom, tomato, mixed veggie, galangal, kaffir lime leaves, lemongrass, cilantro and green onion

ผัดผัด SALAD

Papaya Salad (GF) 16.45

Hand shredded green papaya, garlic, peanuts, fresh chili, cherry tomato and Thai long beans

Dressing choices: Classic, + \$2 for *Salted Crab or/and Fermented Fish* +\$5 for *Grilled Tiger prawns*

Quinoa Salad 17.45

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!!

เต๋ียว NOODLE SOUP

Tofu Noodle Soup (GF) 17.45

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

24 Hours Beef Noodle Soup 31.45

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

แกง CURRY

Choice of Veg/ Tofu Organic Chicken/ Pork +2
Wagyu Beef +4 Prawns +5 Combination Seafood +6
Recommend order with rice

Red Curry; bell pepper, bamboo shoots, basil 17.45

Green Curry; grilled eggplant, bell pepper, bamboo, basil 17.45

Yellow Curry; potato, white onion, carrot and crispy shallots 17.45

Pumpkin Curry; Southern Thai Style – Spicy & Peppery 19.45

Not your typical pumpkin curry!! Kabocha, turmeric, bell pepper

****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****

*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.*

Southern Fish Curry “Kang Tai Pla” (GF) 30

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 28.95

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)

Crab Fried Rice (GF) 31.45

Jumbo lump crab meat, double eggs, twice cooked rice, onion, tomato and cilantro. Served with bone broth

Run Juan Seafood Sizzling 31.45

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

Hat Yai Fried Chicken 27.45

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

Slow Cooked Beef Curry 28.95

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

Panang Neua 34.45

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.*

จานด่วน THAI STREET FOOD

Choice of Veg/ Tofu Organic Chicken/ Pork/ Minced Pork +2
Fried Egg +2.5 Wagyu Beef +4 Prawns +5
House Crispy Pork Belly +6 Combination Seafood +6

Recommend order with rice

Pad Asian Broccoli (GF Option Available) 17.45

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

Pad Spicy Eggplant (GF Option Available) 17.45

Bell pepper, garlic, Thai basil, jalapeno

Pad Khua Kling (GF Option Available) 17.45

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

เต๋ียวผัด NOODLE

Pad Thai “Chai Ya” 17.45

Thin rice noodles, cage free egg, *coconut milk*, tamarind, bean sprouts, chives, peanuts

Pad See You (GF Option Available) 17.45

Flat rice noodles, cage free egg, carrot, Asian broccoli

Pad Kee Mow (GF Option Available) 17.45

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

Rice Noodles Flat rice noodles sautéed with egg and broccoli

Crispy Chicken Served with jasmine rice and plum sauce

SIDE

Jasmine rice	3.25	Bone broth	4.25
Brown rice	3.75	Steamed noodles	4.25
Coconut rice	4.25	Sticky rice	4.25
Steamed veg	4.75	Crispy roti	3.50
Peanut sauce	4.75	Cucumber salad	4.75
Crispy pork belly	12		

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: \$25/bottle first two (750ML).

Third bottle onwards \$35/bottle (750ML). Carry-in dessert fee: \$2.5/person

90 minutes per seating as a courtesy to later reservations.

\$3 Sanitation fee will be applied per table

BEVERAGES

Coke/ Diet Coke/ Sprite/ Ginger Ale	3
Boxed water <i>Purified Water 500 ml</i>	5
Saint- Geron <i>Sparkling Water 750 ml</i>	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	8
Phuket IPA tropical, semi-hazy	8
Scrimshaw Pilsner, North Coast Brewing Company	8
Red Rye, Federation Oakland	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	10/ 45
Bright & Crisp. Expression of Herbs & Flower	
Brut Prestige, MUMM Napa, Napa Valley, CA	65
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	

WHITE

Txakoli de Bizkaiko, Berroja, Spain 2016	13/ 60
Fresh & Bright. Jasmine. Mineral & Honeysuckle Notes. Long Finish	
Pascal Jolivet Sancerre, Loire 2018	18/ 85
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 2018	13/ 60
WHITE BLEND : Falanghina/ Pinot Grigio/ Vermentino	
Wonderful! Creamy Mouthfeel. Dry Finish. Aromatic Orange Blossom. Curry. Lime	
Chardonnay, Au Bon Climat, Santa Barbara 2017	14/ 65
Rich & Complex. Oaky. Tropical Coconut. Pineapple. Bright Finish	

WINE

ROSÉ

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

RED

Morgan Côte du Py, Maison L'Envoye, Beaujolais 2016	13/ 60
Silky. Earthy. Energetic. Mineral-Accented Red & Blue Fruits. Boysenberry Spice Cake. Thai Food Friendly!	
Pinot Noir, Imagery, California 2017	14/ 65
Delicious & Well Balanced. Fruit Forward Strawberry & Cherry. Slightly Bigger Style with Small Blend of Petit Verdot	
Zinfandel, Bella Grace, Amador country 2016	14/ 70
Smoky Aroma. Jammy Fruits. Soft Oak Tannins. White Pepper. Long Lush Finish	
Cabernet Sauvignon, Set in Stone, Alexander Valley 2017	18/85
Bordeaux Style. Beautiful. Velvety Lush Plum. Cocoa & Vanilla. Asian Spice	

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



Uໄໂ

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 11

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

Mango Sticky Rice 12


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

Daughter Croissant Bread Pudding 13

Just amazing! Caramel sauce. Vanilla ice cream

LUK SAO Platter 32

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



Disposable blanket

\$1.75 / Each

- Retains/ reflects 90% of body heat

- Waterproof and weatherproof

- Adhere sticker to secure the blanket



Daughter
THAT KITCHEN