

OMG!



EGGPLANT

\$38

Grilled whole eggplant. Housemade crispy pork belly. Green curry paste. Coconut milk. Farmhouse godmother's reduction (hot-peppery-loads of herbs). Asian broccoli. Basil. Coconut rice & Cucumber Ajard

KAI YANG SET



\$39.95

Thai herbs and soy marrinated half Mary's Organic BBQ chicken.
Served with green papaya salad, sticky rice, and roasted rice sauce.



Tuna Tartare

\$23

SPICY Fresh Maguro tuna*, red & green onion, dill, cilantro, crispy shallot, fried garlic, lemongrass, dehydrated chili.
Served with homemade crispy Taro chips

Daughter.
THAI KITCHEN

BASIL BOMB



\$38.95

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 !!!

Little Lao

Table Set

Available Monday - Thursday



\$179

Crispy Egg Rolls with Peanut Sauce - Samosa - Neua Num Tok Rolls -
Mieng Kum Bite - Papaya Salad
Panang Neau Short Ribs - Hat Yai Fried Chicken
Shrimp Fried rice - Pad Thai Tofu
Fried egg - Spicy Eggplant - Roti Bread + White Rice

No Substitutions for Little Lao Table Set

Modifications are limited to food allergies only

Replacements subject to restaurant's recommendations when items are unavailable

Daughter
THAI & LAO

Island



Thai tea

SILVER RUM. COCONUT CREAM.
PINEAPPLE & LEMON. THAI TEA.



\$16

YUM NEUA

\$25.95



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

Daughter.
THAI KITCHEN

\$85

Tsunami Lobster

Live Maine Lobster with prawns, scallops, PEI mussels
and calamari cooked in yellow curry paste and spices.
Served with turmeric rice.

Khao Soi Neua

\$35.95



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

VOLCANO CUP NOODLES

\$33.95



Spicy noodles stir-fried with our house made Godmother sauce served with braised short ribs, bell peppers and peppercorns



STARTS

Daughter Egg Rolls 17.95
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 15.95
Fried fish cake, white fish paste with red curry, kaffir lime, green bean. Served with cucumber peanut chili sauce

"Mieng Kum Kung" 20.50
Crispy-crusted Tiger Prawns, leafy green wrapped with a zesty mixture of lime, ginger, onion, roasted coconut & peanuts with tamarind sauce

Chicken Wings 18.95
Crispy organic wings, crispy basil, chili plum sauce

Daughter Thai Taco 18.95
Crunchy chicken in sweet and tangy sauce, mixed green, carrot and cucumber wrapped with roti

Neua Num Tok Rolls 21.95
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) 11.95 / 20.95
SPICY & sour soup, mushroom, tomato, mixed veggie, galangal, kaffir lime leaves, lemongrass, cilantro and green onion

Premium Tom Yum (GF) 13.95 / 24.95
Creamy and spicy Tom Yum soup. mushroom, tomato, mixed veggie, galangal, kaffir lime leaves, lemongrass, cilantro and green onion
Must Try!



SALAD

Papaya Salad (GF) 18.95
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 +\$8 for Grilled Tiger prawns

Quinoa Salad 21.95
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" 20.95
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
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 33.95
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
(GFO)

Tom Yum Fried Rice 42
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 35.95
Slow-cooked bone-in Beef Short Rib, egg noodles, veal broth, Asian broccoli, basil, bean sprouts, cilantro, and green onion

Crab Fried Rice 40.95
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 31.95
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
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 35.95
Wagyu Beef, Green coconut curry, Thai eggplant, bell pepper, and basil. Served with Vermicelli Noodle & fresh vegetables

"Seua Rhong Haii" 38.95
Grilled Snake River Farm Wagyu Beef Flank Steak, tamarind & roasted rice sauce, grilled broccolini, fried shallots.
Served with sticky rice

Panang Neua 43.95
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.*



NOODLE SOUP

Tofu Noodle Soup (GF) (V) 20.95
Fresh rice noodles, veggie broth, soft organic tofu, mix veggies, bean sprouts, cilantro and green onion

Chicken Noodle Soup (GF) 20.95
Shredded organic chicken, fresh rice noodles, Asian broccoli, bean sprouts, cilantro and green onion



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

COCKTAILS

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 Reyes. 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)

PHO #5 /14

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



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
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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



Mango Sticky Rice 15

Creamy and sweet sticky rice.
Seasonal fresh mango

Daughter Croissant Bread Pudding 17

Just amazing! Caramel sauce.
Vanilla ice cream.

Thai Vacation 16

Warm coconut sticky rice. Ice cream,
served in half young coconut (GF)

Choco Cake 17

Moist chocolate cake. Rich
chocolate. Vanilla ice cream.

Luk Sao Platter 38

Fun & festive. Chef's choice dessert.
Fresh fruits. Vanilla ice cream.

excellent for birthday & group of 3-4