

## STARTERS

- AYESHA'S FRESH BAKED CORNBREAD thai red curry butter 3  
GULF SHRIMP (gf) miso butter 15  
WHOLE CAULIFLOWER (gf,v) tehina, golden raisins, za'atar, pistachio 16  
BLISTERED SHISHITO PEPPERS (gf,v) sake-mirin glaze, toasted sesame seeds, togarashi 14  
MAMA MINA'S FALAFEL (v) hummus, cucumber, endive crudite, tomato jam 15  
TOKYO FRIED CHICKEN ginger-soy marinated, furikake, sriracha mayo 16  
CRAB & THAI COCONUT SOUP tofu, cilantro, fried shallots, curry cornbread 15

## SALADS

- TRUFFLE CAESAR (cbgf) gem lettuce, sweet onion crema, parmesan cheese, truffle dressing 16  
KALE & QUINOA (gf,v) avocado, cucumber, radish, cranberries, pumpkin seeds, ginger vinaigrette 15  
THE 'WEDGE' (gf) crumbled bacon, baby iceberg, tomatoes, blue cheese, egg, buttermilk ranch 16

## ENTREES

- 'SINALOAN' STYLE MARY'S CHICKEN (gf) achiote, chili, sweet potatoes, avocado 34  
VERLASSO SALMON (gf) braised red cabbage, horseradish potato puree, mustard glaze 36  
WHOLE MEDITERRANEAN BRANZINO (gf) lemon potatoes, garlic spinach & swiss chard, warm tomato vinaigrette 39  
THE DOUBLE PATTY CHEESEBURGER secret sauce, caramelized & raw onions, dill pickles 17 add bacon 3

## FROM THE SMOKER

### SMOKED ST. LOUIS CUT PORK RIBS

our chefs have tastefully created three distinct spice blends for our ribs and then finished them with our own signature international sauces

select from

- AMERICAN BARBECUE** (gf) | **VIETNAMESE CHILI-LEMONGRASS** (gf) | **KOREAN SESAME-GOCHUJANG** (gf)  
half rack 22 | whole rack 44 | combo rack 55

## FROM THE WOOD-FIRED GRILL

we proudly cook all our steaks over a wood-fired grill

8oz CENTER-CUT FILET MIGNON\* 49

14oz NEW YORK STRIP STEAK\* 44

9oz PRIME FLAT IRON\* 38

16 oz DELMONICO RIB EYE\* 58

## SIDES

- ROASTED BROCCOLINI (gf,v) 14  
RIB TIP MAC & CHEESE 16

- CRAB FRIED RICE (gf) 17  
GARLIC-ROSEMARY FRIES (GF,V) 10

## SUGAR RUSH

- SUGAR & SCRIBE KEY LIME PIE ginger-graham cracker, whipped cream 10  
VALRHONA CHOCOLATE MOLTEN CAKE candied almond crunch, coconut gelato 11

chef/proprietors MICHAEL MINA + AYESHA  
CURRY executive chef joseph cadina

*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.  
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.*