

TAKE OUT

WOOD ROASTED SHELLFISH

miso butter, breadcrumbs

- PACIFIC OYSTERS** three pieces 14
- ALASKAN KING CRAB** 31
- GULF SHRIMP** four pieces 18
- MAINE LOBSTER** half 27 / whole 53
- SHELLFISH PLATTER** oysters, shrimp, lobster, crab 95

SMALL PLATES

- FRESH BAKED CORNBREAD** thai red curry butter 8
- CUCUMBERS & WATERMELON (V)** toasted garlic, chili oil, fresh mint 7
- AHI TUNA SASHIMI** crispy onions, serrano chili, yuzu ponzu 21
- CRISPY STICKY RIBS** sweet chili glaze 10
- MAMA MINA'S FALAFEL (V)** hummus, cucumber, tomato jam, endive crudite 15
- TOKYO FRIED CHICKEN BITES** pickled cucumbers, spicy mayo 15
- BURRATA & STONE FRUIT** basil, balsamic reduction, crispy baguette 16
- ROASTED BROCCOLI** parmigiano reggiano, anchovy, lemon, chili flake 10
- VIETNAMESE CHICKEN LETTUCE CUPS** pickled carrots, jalapeno, nuoc mam 16
- CRAB & THAI COCONUT SOUP** sweet peas, soft tofu, fresh herbs 15
- ROASTED CAULIFLOWER (V)** tehina, golden raisins, za'taar, pistachio 17

SALADS

- QUINOA & KALE (GF)(V)** cucumber, snap peas, bean sprouts, sunflower seeds, peanut dressing 16
- TRUFFLE CAESAR** gem lettuce, sweet onion crema, parmesan cheese, garlic streusel, truffle dressing 16
- AVOCADO B.L.T. WEDGE** double cut bacon, blue cheese, tomato, egg, red onion, buttermilk ranch 18
- MEDITERRANEAN GRAIN BOWL (GF)(CBV)** cucumber, tomato, feta, red wine vinaigrette 17
- add** falafel 4 chicken 6 beef filet skewer 10 shrimp 12 salmon 12

GLOBALLY INSPIRED LARGE PLATES

- SPICY YAKI UDON NOODLES (V)** market vegetables, bean sprouts, toasted cashews, chili garlic sauce 21
- GRILLED 'SINALOAN' STYLE MARY'S CHICKEN** achiote, chili, sweet potatoes, avocado 29
- WOOD-FIRED SALMON (GF)** whole grain mustard glaze, sweet peas, spring onion, horseradish whipped potatoes 34
- LOBSTER TAGLIATELLE** smoked cherry tomato sauce, anchovy pesto, extra virgin olive oil 32
- MISO CHILEAN SEA BASS** watermelon radish, bok choy, daikon sprouts, mushroom dashi 45
- THE DOUBLE CHEESEBURGER** the BUTCHERY beef, secret sauce, caramelized & raw onions, pickles 21
- add** avocado 5 bacon 5

FROM THE SMOKER

- select from
- AMERICAN BARBECUE SMOKED ST. LOUIS CUT PORK RIBS (GF)**
- half rack 24 whole rack 48 combo rack 58
- SMOKED KOREAN STYLE SHORT RIB (GF)**
- steamed white rice, kimchi, toasted sesame 48

FROM THE WOOD-FIRED GRILL

all steaks are served with roasted potatoes, pearl onions & red wine sauce

- 8oz FILET MIGNON** 55

16oz DELMONICO RIBEYE 65

AHI TUNA STEAK 38
- 14oz NY STRIP** 62

32oz TOMAHAWK 135

- ADD SURF:**
- shrimp 18
- half lobster 27
- king crab 31

SIDES

- BBQ PORK MAC & CHEESE** 15
- CRAB FRIED RICE (GF)** 18
- SWEET & SOUR BRUSSELS SPROUTS (V)** 13
- TRUFFLE WHIPPED POTATOES (GF)** 15
- FRENCH FRIES (V)** 7
- RED MISO BUTTERED CORN (GF)** 11
- BORRACHO BEANS (GF)** 9
- CAULIFLOWER 'POTATO' SALAD (GF)** 7

SUGAR RUSH

- SUGAR & SCRIBE KEY LIME PIE** 10
- ginger-graham cracker, whipped cream
- BLUEBERRY-LEMON PANNA COTTA** 9
- cardamom cookie crumble
- WALNUT-CHOCOLATE CHIP COOKIES** 7

TAKE OUT FAMILY FEASTS

served family style for 2 people 90 / 4 people 135 / 6 people 225 / 8 people 315

BACKYARD BBQ CLASSICS

- FRESH BAKED CORNBREAD thai red curry butter
- AVOCADO B.L.T. WEDGE double cut bacon, blue cheese, tomato, egg, red onion, buttermilk ranch dressing
- GRILLED 'SINALOAN' STYLE MARY'S CHICKEN achioté, chili, sweet potatoes, avocado
- AMERICAN BBQ ST. LOUIS CUT PORK RIBS
- MAC & CHEESE
- WHIPPED POTATOES
- WALNUT-CHOCOLATE CHIP COOKIES

EAST MEETS WEST

- CUCUMBERS & WATERMELON (V) toasted garlic, chili oil, fresh mint
- VIETNAMESE CHICKEN LETTUCE CUPS pickled carrots, jalapeno, nuoc mam
- QUINOA & KALE (GF)(V) cucumber, snap peas, bean sprouts, sunflower seeds, quinoa, peanut dressing
- SPICY YAKI UDON NOODLES (V) market vegetables, bean sprouts, toasted cashews, chili garlic sauce
- VIETNAMESE-LEMONGRASS ST. LOUIS CUT PORK RIBS
- CRAB FRIED RICE scallions, toasted sesame
- SUGAR & SCRIBE KEY LIME PIE gingerbread crust

PLANT-BASED

- MAMA MINA'S FALAFEL (V) hummus, cucumber, tomato jam, endive crudite
- MEDITERRANEAN GRAIN BOWL (GF)(CBV) ancient grains, cucumber, tomato, feta, red wine vinaigrette
- SPICY YAKI UDON NOODLES (VEG) market vegetables, bean sprouts, toasted cashews, chili garlic sauce
- ROASTED CAULIFLOWER (V) tehina, golden raisins, za'taar, pistachio
- MAC & CHEESE (VEG) scallions
- MUHSROOM FRIED RICE (VEG) scallions, toasted sesame
- BLUEBERRY-LEMON PANNA COTTA (VEG) cardamom cookie crumble

INTERNATIONAL SMOKE FAVORITES

- TOKYO FRIED CHICKEN BITES pickled cucumber, spicy mayo
- CRISPY STICKY RIBS sweet chili glaze
- TRUFFLE CAESAR gem lettuce, sweet onion crema, parmesan cheese, garlic streusel, truffle dressing
- WOOD-FIRED SALMON (GF) whole grain mustard glaze, sweet peas, spring onion, horseradish whipped potatoes
- SMOKED KOREAN SHORT RIB white rice, kimchi
- CAULIFLOWER 'POTATO' SALAD
- SWEET & SOUR BRUSSELS SPROUTS
- WALNUT-CHOCOLATE CHIP COOKIES

*please note: family feasts are available for take out and delivery only.
should you be dining with us, please refer to our tasting menu.

(GF) gluten free (V) vegan (CBV) can be vegan

chef/proprietors MICHAEL MINA + AYESHA CURRY
executive chef antonio votta

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.

BEVERAGES

SOFT DRINKS & MORE 4

- COKE**
DIET COKE
COKE ZERO
- SPRITE**
LEMONADE
SWEET TEA

TEA-LIXERS

- TROPICAL PALMER** 5
tropical green tea, fresh lemonade
- SWEET BERRY BLUE** 5
brewed sweet tea, muddled blueberries
- ALOHA BREW** 5
black tea, pineapple juice, mint

BOOZIE & BOUGHIE COCKTAILS

- specialty cocktails serve 2 / 4 / 6**
- LILIKOI MAI TAI** 18 | 32 | 54
havana club rum, goslings, lilikoi, pineapple, lime
- GINA JAMAICA** 18 | 32 | 54
absolut elyx vodka, barsol pisco, cucumber, basil
- COLD SMOKED OLD FASHIONED** 18 | 32 | 54
evan williams bourbon, cardamom, corazon bitters
- ISSA G & T** 18 | 32 | 54
beefeater gin, aperol, grapefruit, peach, rose, tonic

BOTTLE/CAN BEER

- PALE ALE .394** 7
alesmith | san diego | pale ale | 6%
- NUT BROWN ALE** 6
alesmith | san diego | brown ale | 5%
- DOS TOPAS** 6
topa topa | san diego | lager | 4.5%
- MULLIGAN** 8
second chance | san diego | amber ale | 8.5%

BEVERAGE BUNDLES

- all bundles serve 3-4 cocktails**
- BRUNCH BLOODY MARY KIT** 39
8oz Tito's Vodka, bottle of Diane's Bloody Mary
(original or dirty), bloody fixin's (orange, lime, olive tajin salt)
- MIMOSA KIT** 68
bottle of Jeio Prosecco, orange juice, passion fruit pureé,
guava pureé

ZERO PROOF

- GARDEN OF EDEN** 5
grapefruit, cucmber, basil
- DEL MAR COLADA** 5
coconut, lime, lavender
- GUAVA LEMONADE** 5
guava puree, fresh lemonade

- SHAPE SHIFTER** 18 | 32 | 54
tres agaves tequila, passion fruit, pineapple, honey
- PUNCH DRUNK** 18 | 32 | 54
titos vodka, peach, lime, raspberries
- HOUSE SANGRIA** 14 | 28 | 42
red or white with seasonal fruit

- STAFF MAGICIAN** 8
mikkeller | san diego | hazy ipa | 5.5%
- SCORPION BOWL** 7
stone | san diego | ipa | 7.5%
- FEAR.MOVIE.LIONS** 9
stone | san diego | double ipa | 8.5%
- HARD ACAI BERRY** 8
june shine | san diego | hard kombucha | 6%



WINE

SPARKLING

JEIO prosecco	51
nv veneto, italy	
CAMPO VIEJO cava	51
nv rioja, spain	
GLORIA FERRER BLANC DE BLANC	75
nv carneros, california	
ROEDERER ESTATE ROSE	80
nv mendocino, california	
BOLLINGER	222
nv champagne, france	
PIPER HEIDSIECK	117
nv champagne, france	
VEUVE CLIQUOT YELLOW LABEL	170
nv champagne, france	
DOM PERIGNON	510
2008 champagne, france	
ROEDERER ESTATE BRUT PREMIER NV	146
nv mendocino, california	
GOSSET GRAND CHAMPAGNE RESERVE	130
nv champagne, france	

WHITE

JUSTIN sauvignon blanc	47
2018 pasa robles, california	
FREEMARK ABBEY sauvignon blanc	68
2018 napa, california	
DOMAINE DU PRE SEMELE sauvignon blanc	90
2017 loire valley, france	
BYRON “NIELSON VINEYARD” chardonnay	65
2017 santa barbara, california	
QUPE RESERVE BLOCK 11 chardonnay	69
2016 santa barbara, california	
AU BON CLIMAT chardonnay	95
2016 santa ynez valley, california	
FLOWERS chardonnay	110
2016 sonoma, californa	
NIELSON chardonnay	51
2018 santa barbara, california	
NEYERS chardonnay	72
2018 napa, california	

RED

ERATH pinot noir	60
2017 dundee, oregon	
DELOACH OFS RUSSIAN RIVER pinot noir	88
2016 sonoma, california	
RICHARD G PETERSON pinot noir	130
2016 monterey, california	
BABCOCK “RITA’S EARTH” pinot noir	65
2018 santa barbara, california	
SOKOL BLOSSER “EVOLUTION” pinot noir	58
2017 willamette valley, oregon	
SIDURI pinot noir	54
2017 willamette valley, oregon	
FREEMARK ABBEY merlot	74
2014 napa, california	
MURPHY-GOODE LIAR’S DICE zinfandel	59
2014 sonoma, california	
DAY zinfandel	69
2016 sonoma, california	
DAOU cabernet sauvignon	67
2017 paso robles, california	
PARDUCCI TRUE GRIT cabernet sauvignon	59
2016 MENDOCINO, CALIFORNIA	
JUSTIN cabernet sauvignon	70
2017 pasa robles, california	
JUGGERNAUT cabernet sauvignon	49
2017 napa, california	
GIRARD ARTISTRY cabernet blend	85
2016 napa, california	
MARKHAM “CELLAR 1879” cabernet blend	68
2015 napa, california	

LARGE FORMAT | 1.5L

DAOU cabernet sauvignon	150
2016 napa, california	
THE ARSONIST red blend	139
2015 zamora, california	

ROSÉ

MONCIGALE	51
2018 cotes de provence, france	
BODEGA FINCA NUEVA	63
2018 rioja, spain	
PRET A BIORE	85
2018 napa, california	

NEYERS CARNEROS chardonnay	75
2016 napa, california	
JJ VINCENT POUILLY-FUISSE chardonnay	75
2016 burgundy, france	
BODEGA FILLABOA albariño	48
2018 rias baixas, spain	
TERRAS GAUDA albariño	51
2018 rias baixas, spain	
DOMAINE WACHAU FEDERSPIEL gruner veltliner	56
2016 wachau valley, austria	
AUGUST KESSELER “R” KABINETT riesling	46
2017 rheingau, germany	
PIERRE SPARR GRAND RESERVE riesling	55
2017 alsace, france	
REMY PANIER VOUVRAY chenin blanc	65
2017 loire valley, france	
CHARLIE & ECHO viogner	55
2017 warner springs, california	

PRISONER cabernet blend	115
2018 napa california	
DARIOUSH CARAVAN cabernet sauvignon	115
2014 napa, california	
VIN PERDU cabernet sauvignon	140
2016 napa, california	
HEITZ cabernet sauvignon	160
2014 napa, california	
FAUST cabernet sauvignon	125
2017 napa, california	
DOMINUS ESTATE NAPANOOK cabernet sauvignon	175
2016 YONTVILLE, CALIFORNIA	
CHIMNEY ROCK cabernet sauvignon	225
2016 napa, california	
AMUSE BOUCHE cabernet blend	350
2015 napa, california	
EXCELSIOR syrah	55
2017 robertson, south africa	
COPAIN TOUS ENSEMBLE syrah	70
2016 mendocino, california	
FELINO malbec	63
2017 valle de uco, argentina	
CASTIGLION DEL BOSCO brunello sangiovese	125
2013 BRUNELLO DI MONTALCINO, ITALY	
MICHELE CHIARLO barbera d'sti	49
2016 piedmont, italy	
TORRES SALMOS PRIORAT spanish blend	85
2015 priorat, spain	
BODEGAS FAUSTINO riojo reserva tempranillo	50
2013 rioja, spain	

TORRES SALMOS PRIORAT spanish blend	170
2014 priorat, spain	
BELLE GLOS ‘LAS ALTURAS’ pinot noir	139
2017 santa lucia, california	
SONOMA CUTRER chardonnay	180
2016 sonoma, california	