SMOKIN' HOLIDAY MENU

Served per person - 49 per person

*every tasting includes Ayesh'as Fresh Baked Cornbread for the table

SMALL PLATES (CHOICE OF ONE)

'BAKED SCALLOP' TOAST BITES
kabayaki, cream cheese, togarashi, sriracha aoli

CRISPY STICKY RIBS
sweet chili glaze

MAMA MINA'S FALAFEL (vegan)
hummus, cucumber, tomato jam, endive crudite

FRIED BRUSSELS SPROUTS (cbgf) (cbv)
crispy onions, sweet & sour glaze

WILD MUSHROOM SOUP (v)
farro, chestnut, black trumpet mushroom, lemongrass-coconut cream

TRUFFLE CAESAR (veg, cbgf)
sweet onion crema, parmesan cheese, truffle dressing

add woodfired gulf shrimp and oysters | +10 per person
add woodfired crab and lobster | +18 per person

GLOBAL INSPIRATIONS (CHOICE OF ONE)

SEARED DIVER SCALLOPS - 3 pieces
butternut squash puree, green apple, quinoa, jalapeno-honey glaze

VERLASSO SALMON (gf)
whole grain mustard glaze, braised red cabbage, horseradish potato puree

1/2 RACK SMOKED ST. LOUIS RIBS
american dry rub, sweet and smoky barbecue, french fries

ORGANIC FREE-RANGE 'BRICK' CHICKEN
black truffle farro risotto, tuscan kale, pistachio gremolat

1/2 POUND SALT & PEPPER PRIME BEEF BRISKET
maple-whole grain mustard sauce, classic mac

add 8oz filet mignon | +15 per person

SUGAR RUSH (CHOICE OF ONE)

SUGAR AND SCRIBE KEY LIME PIE
ginger-graham cracker, whipped cream

'NILLA WAFER PUDDING
banana cream, banana chips

CHOCOLATE CHIP COOKIES A LA MODE
valrhona chocolate chips, toasted walnuts, vanilla ice cream

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.

ROASTED SHELLFISH red miso butter

PACIFIC OYSTERS (cbgf) chili breadcrumbs, three pieces 12
JUMBO GULF SHRIMP (gf) four pieces 16
ALASKAN KING CRAB (gf) 28
MAINE LOBSTER (gf) half 24 / whole 48
SHELLFISH PLATTER (cbgf) oysters, shrimp, lobster, crab 85

SMALL PLATES

AYESHA'S FRESH BAKED CORNBREAD (2pc) thai red curry butter 6
'BAKED SCALLOP' TOAST BITES kabayaki, cream cheese, togarashi, sriracha aoli 14
CRISPY STICKY RIBS sweet chili glaze 12
MAMA MINA'S FALAFEL & HUMMUS (v) vegetable crudite, tehina, tomato jam 13
VIETNAMESE GRILLED BEEF SKEWERS (gf) lettuce cups, pickled carrot, mint, nuoc mon 15
FRIED BRUSSELS SPROUTS (cbgf) (cbv) crispy onions, sweet & sour glaze 14
WILD MUSHROOM SOUP (v) farro, chestnut, black trumpet mushroom, lemongrass-coconut cream 9

SALADS

TRUFFLE CAESAR (veg, cbgf) sweet onion crema, parmesan cheese, truffle dressing 16
QUINOA & KALE (gf,v) cucumber, radish, dried cranberry, pumpkin seed, celery, ginger vinaigrette 15
B.L.T. WEDGE (gf) bacon, baby iceberg, tomatoes, blue cheese, egg, buttermilk ranch 16

INTERNATIONAL MAINS

VERLASSO SALMON (gf) whole grain mustard glaze, braised red cabbage, horseradish potato puree 28
SEARED DIVER SCALLOPS butternut squash puree, green apple, quinoa, jalapeno-honey glaze 36
MISO CHILEAN SEA BASS ginger yu choy, tokyo turnips, ponzu 48
ORGANIC FREE-RANGE 'BRICK' CHICKEN black truffle farro risotto, tuscan kale, pistachio gremolata 29
KOREAN STYLE SHORT RIB (gf) steamed white rice, kimchi, toasted sesame, sweet soy glaze 48
THE DOUBLE CHEESEBURGER (gf) the BUTCHERY BEEF, secret sauce, caramelized & raw onions, pickles 19 add bacon 5

FROM THE WOOD-FIRED GRILL

all served with crispy potatoes, garlic spinach, four peppercorn blend sauce

8 OZ. CENTER-CUT FILET MIGNON 49 **16 OZ. RIB EYE** 67 **14 OZ. NEW YORK STRIP** 52

FROM THE SMOKER

we carefully select all our proteins and work closely with our vendors to ensure everything served to you is all natural and of the highest quality

BBQ PULLED PORK (gf)
smokey mama bbq sauce
half pound 13 full pound 23

SALT & PEPPER SCHMITZ RANCH PRIME BEEF BRISKET (gf)
maple-whole grain mustard sauce
half pound 26 full pound 49
limited supply

THE FULL SMOKE (gf) ***feeds 4**
whole rack of american ribs
smoked korean short rib
pound bbq pulled pork
pound brisket
155

PRARIE FARMS ALL NATURAL ST. LOUIS CUT PORK RIBS (gf)
choice of:
american bbq
vietnamese-lemongrass
sesame-gochujang
half rack 24 whole rack 48 rib trio 55

SIDES

CRISPY POTATOES sherry-shallot vinaigrette (gf, veg) 8
CRAB FRIED RICE (gf) 19
DASHI BRAISED KALE applewood smoked bacon 9
GREEN BEANS (gf) black pepper soy glaze 9

MAC N CHEESE

JALAPEÑO "POPPER" MAC
muenster cheese
pickled jalapeno
panko crumbs
14

BBQ PORK MAC
smokey mama sauce
green onions
cornbread crumble
16

AYESHA'S DUNGENESS CRAB MAC
parmesan cheese
lemon
garlic, scallions
23

MAINE LOBSTER MAC
aged white cheddar
white wine
garlic crumbs
26

BRISKET FRENCH ONION MAC
gruyere cheese
smoked brisket
caramelized onion
18

(gf) gluten free (veg) vegetarian (v) vegan (cbv) can be vegan (cbgf) can be gluten free

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

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BEVERAGES

BOOZIE & BOUGHIE COCKTAILS

LILIKOI MAI TAI 14
havana club rum, goslings, lilikoi, pineapple, lime

GINA JAMAICA 14
absolut elyx vodka, barsol pisco, cucumber, basil

COLD SMOKED OLD FASHIONED 14
evan williams bourbon, cardamom, corazon bitters

ISSA G & T 14
beefeater gin, aperol, grapefruit, peach, rose, tonic

SHAPE SHIFTER 14
tres agaves tequila, passion fruit, pineapple, honey

PUNCH DRUNK 14
titos vodka, peach, lime, raspberries

HOUSE SANGRIA 11
red or white with seasonal fruit

ZERO PROOF

GARDEN OF EDEN 5
grapefruit, cucmber, basil

DEL MAR COLADA 5
coconut, lime, peach

PEACH LEMONADE 5
peach puree, fresh lemonade

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

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%

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%

DRAFT BEER 14 OZ | 20 OZ

SECRET SAFARI 8 | 11
abnormal | san diego | pale ale | 5%

BLOOD ORANGE IPA 8 | 11
lattitude 33 | san diego | ipa | 7.2%

MAGNERS IRISH CIDER 8 | 11
magners | irish cider | 4.5%

THE HARLOT 8 | 11
societe brewing co | san diego | blonde | 5.6%

PLENTY FOR ALL 8 | 11
fall brew co | san diego | pilsner | 4.8%

NEW ZEALAND HAZY IPA 8 | 11
harland brewing co. | san diego | hazy ipa | 6.7%

WINES BY THE GLASS

SPARKLING

JEIO prosecco 13 | 51
nv | veneto, italy

GLORIA FERRER BLANC DE BLANC 19 | 75
nv | carneros, california

CAMPO VIEJO cava 13 | 51
nv | rioja, spain

WHITE

TERRAS GAUDA albariño 13 | 51
2018 | rias baixas, spain

JUSTIN sauvignon blanc 12 | 47
2018 | pasa robles, california

PIERRE SPARR GRAND RESERVE riesling 14 | 55
2017 | alsace, france

LOVE & TERROIR chenin blanc 20 | 78
2018 | santa ynez valley, california

NIELSON chardonnay 13 | 51
2018 | santa barbara, california

NEYERS chardonnay 16 | 72
2018 | napa, california

ROSÉ

BODEGA FINCA NUEVA 16 | 63
2018 | rioja, spain

JEAN-LUC COLOMBO 13 | 51
2018 | cotes de provence, france

RED

ERATH pinot noir 16 | 60
2017 | dundee, oregon

MURPHY-GOODE LIAR'S DICE zinfandel 15 | 59
2014 | sonoma, california

EXCELSIOR syrah 14 | 55
2017 | robertson, south africa

COMPTOIR syrah 17 | 67
2019 | santa barbara, california

FELINO malbec 16 | 63
2017 | valle de uco, argentina

DAOU cabernet sauvignon 17 | 67
2017 | paso robles, california

PARDUCCI TRUE GRIT cabernet sauvignon 15 | 59
2016 | mendocino, california

CROSSBARN pinot noir 19 | 75
2018 | sonoma coast, california

PRISONER UNSHACKLED cabernet blend 18 | 70