



MAC 'N CUE

BY **INTERNATIONAL** *Smoke*

WOOD-FIRE SMOKER

- SMOKED ST. LOUIS CUT RIBS**
Half Rack 22/ Whole Rack 42
- SALT & PEPPER SCHMITZ RANCH PRIME BEEF BRISKET (gf)**
½lb 22/1lb 42
- BBQ PULLED PORK**
½lb 11/1lb 20
- THE FULL SMOKE** protein for up to 6 ppl
whole rack of ribs
12pc garlic-lemon chicen wings
1lb pulled pork
1lb salt & pepper brisket
145

SAUCES

- 2oz 1.50/ 4oz 2.75
- SMOKEY MAMA BBQ**
- KOREAN SESAME-SOY**
- MAPLE-WHOLE GRAIN MUSTARD**

THE GRILL

- GARLIC-LEMON CHICKEN WINGS**
6pc 12/12pc 22
- VERLASSO SALMON**
Maple-Whole Grain Mustard 27

SALADS

- QUINOA & KALE GF, V**
Snap Peas, Bean Sprouts
Sunflower Seeds, Peanut Dressing 14
- LITTLE GEM CAESAR VEG**
Sweet Onion Crema, Parmesan
Truffle Dressing 14

SIDES reg/lrg

- BACON BRAISED KALE GF** 9/13
- BRUSSELS SPROUTS GF, CBV** 9/13
- COLE SLAW GF, V** 4/7
- CRISPY SMASHED POTATOES GF, V** 7/11
- CURRY CORNBREAD (2pc/4pc)** 6/10

HAND HELDS

- Served with French Fries
- THE DOUBLE BURGER**
American Cheese, Secret Sauce, Pickles 19
- BBQ PULLED PORK SANDWICH**
Crispy Onions, Cole Slaw, Pickles 16
- SALT & PEPPER BRISKET SANDWICH**
Caramelized Onion
Smokey Mama BBQ Sauce 16

MAC reg/lrg

- AYESHA'S UMAMI CRAB MAC**
Garlic, Lemon, Parmesan, Mozzarella 28/47
- THE CLASSIC MAC VEG**
Cheddar & American Cheeses 16/27
- MAINE LOBSTER MAC**
House Cheese Blend, Lemon, Parsley 28/47
- BBQ PORK MAC**
Curry Cornbread Crumble, Scallion 16/27
- JALAPEÑO “POPPER” MAC**
Muenster, Pickled Jalapeño, Panko Crumbs 16/27
- BRISKET-FRENCH ONION MAC**
Caramelized Onion, Salt & Pepper Brisket
Gruyere Cheese 18/31

MAC ADDS reg/lrg

- BACON** 6
- SALT & PEPPER BRISKET** 7
- BBQ PULLED PORK** 6
- CARAMELIZED ONION** 4
- JALAPENO** 4
- BROCCOLI** 4

DESSERT

- ‘NILLA WAFER PUDDING**
Banana Cream, Cookie Crumble
White Chocolate Pearls 11
- DEVIL'S FOOD CHOCOLATE LAYER CAKE**
Whipped Cream, Fresh Raspberries 11
- SPICED APPLE TARTE**
Puff Pastry, Creme Fraiche 11

BBQ PLATES

- Served with pickle & choice of side & sauce(s)
- 1 PROTEIN** 18
- TWO PROTEINS** 23
- THREE PROTEINS** 29
- SELECT FROM SIDES**
- CLASSIC MAC**
- BACON BRAISED KALE**
- COLE SLAW**

FAMILY FUNCTIONS

- MAC ATTACK** 85/Feeds Up To Four
Choice of;
Curry Cornbread
4 Regular Macs, 1 Salad, 1 Dessert

- SMOKE FAVORITES** 125/Feeds Up To Four
Curry Cornbread, BBQ Pulled Pork Mac
Garlic-Lemon Chicken Wings
Full Rack Of Ribs, Quinoa & Kale
Brussels Sprouts, Bacon Braised Kale
'Nila Wafer Banana Pudding



CHEF/PROPRIETORS **MICHAEL MINA + AYESHA CURRY**

The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Kindly be sure to inform us of any allergies or dietary restrictions.
Item availability subject to change based on location



MAC 'N CUE

BY

INTERNATIONAL

Smoke

ZERO PROOF

- COCA-COLA

(12oz)

4
- DIET COKE

(8oz)

2
- BOYLAN ROOTBEER

(12oz)

4
- 7UP

(12oz)

4
- PERRIER SPARKLING WATER

(11oz)

4
- FIJI WATER

(1L)

6
- ST. GERON

NATURAL SPARKLING WATER

(750ml)

6

COCKTAILS

- 16ea

WHITE NEGRONI

Tanqueray Gin, Suze

Lillet Blanc
- CALIFORNIA SUNSET

Wheatley Vodka

Pamplemousse Liqueur, Lime
- THE MAD HATTER

Loch & Union Gin, Apricot Liqueur

Chamomile, Meyer Lemon
- PORCH SIPPER

St. Remy Xo, Crème De Pêche

Tenbrink Farm Peaches, Lemon
- SILK ROAD

Partida Reposado Tequila, Asian Pear Blood

Orange, Clove, Lemon
- NIGHTCAP

Buffalo Trace Bourbon, Amaro

Green Chartreuse
- CRANBERRY PIE COSMOPOLITAN

Vodka, Cointreau, Cranberry, Pie Spices, Lime

BEER

- PLINY THE ELDER

510ml

12 each

IPA | Santa Rosa, California | 8% ABV
- ALLAGASH WHITE

6 each / 4 for 15

Belgian Witbier | Portland, ME | 5% ABV
- ANCHOR STEAM

4 each / 6 for 20

California Common | San Francisco, CA | 4.9% ABV
- CERVEZA PACIFCO CALARA

4 each / 6 for 20

Lager | Mexico | 4.5% ABV
- SAPPORO PREMIUM

22oz

5 each / 6 for 25

Lager | Tokyo, Japan | 4.9% ABV
- NORTH COAST BREWING CO. SCRIMSHAW

5 each / 6 for 25

Pilsner | Fort Bragg, CA | 4.5% ABV
- MCBRIDE SISTERS SHE CAN

7 each

Berry Coastal
- MCBRIDE SISTERS SHE CAN

7 each

Tropical Citrus

WINE

SPARKLING

- BISOL JEIO PROSECCO BRUT

32

Veneto, Italy NV
- COLLET BRUT

45

Champagne, France NV
- SCHRAMSBERG MIRABELLE BRUT ROSÉ

75

North Coast, California NV

ROSÉ

- MAISON SALEYA ROSÉ

26

Provence, France 2018
- CENYTH ROSÉ OF CABERNET FRANC

31

Sonoma, California 2018
- FINCA NUEVA ‘ROSADO’ ROSE

45

Rioja, Spain 2018

WHITE

- CLOS DU GAIMONT CHENIN BLANC

40

Loire Valley, France 2018
- FAILONI VERDICCHIO

33

Verdicchio De Castelli Di Jese
Italy 2018
- DURDILLY BEAUJOLAIS BLANC

35

Beaujolais, France 2018
- DOMAINE DENIZOT SANCERRE

48

Loire Valley 2018
- SCAR OF THE SEA CHARDONNAY

41

Santa Barbara, California 2017
- DOMAINE LAROCHE CHABLIS
SAINT MARTIN

45

Burgundy, France 2018

RED

- FINCA ALLENDE TEMPERANILLO

50

Rioja, Spain 2011
- CHATEAU DU CAILLAU MALBEC

48

Cahors, France 2018
- CHATEAU BUENA VISTA
CABERNET SAUVIGNON

80

Napa Velley, California 2017
- HOBO “BRANHAM VINEYARD”
ZINFANDEL

56

Sonoma County, California 2017
- CHATEAU DE MATTES-SABREN
GRENACHE BLEND

34

Corbieres, France 2018
- LO-FI “COQUELICOT VINEYARD”
CABERNET FRANC

54

Santa Ynez Valley, California 2019
- TILTH PINOT NOIR

46

Russian River, California 2019
- CHAPPELLET CABERNET BLEND

48

Napa Valley, California 2018



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