

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

SALADS & SOUP

- CRAB & THAI COCONUT SOUP
soft tofu, radish, cilantro 15
- CLASSIC CAESAR VEG, CBGF
parmesan cheese, garlic croutons 14
- QUINOA & KALE GF,V
cucumber, radish, cranberries, sunflower seeds, tomato
ginger vinaigrette 14
- DOUBLE SMOKED BACON 'WEDGE' SALAD GF
baby iceberg, tomatoes, blue cheese,
red onion, buttermilk ranch 16
- MIXED GREEN SALAD V,GF
shaved vegetables, fines herbs, sherry vinaigrette 14
- add to any salad chicken 10 salmon 13 brisket 15

SMALL PLATES

- AYESHA'S FRESH-BAKED CORNBREAD
thai red curry butter 2pc/6 4pc/10
- CHARRED BROILED LEMON CHICKEN WINGS
gilroy garlic, oregano, lemon juice 14
- CRISPY PORK GYOZA'
gochujang, sesame seeds, scallions 12
- SWEDISH MEATBALLS
magic mushrooms, lingonberry 13
- SMOKED BURATTA VEG
slow roasted red beets, aged balsamic, toasted hazelnuts 15
- DUNGENESS CRAB CAKE
winter citrus segments, avocado,lemon aioli 21

SIGNATURE ENTREES

- KOREAN BBQ 'BRICK' CHICKEN gochujang barbecue sauce, long beans, magic mushrooms 26
- BRAISED JAMAICAN JERK OX TAIL GF red beans, coconut-jasmine rice, scotch bonnet, green sauce 36
- GRILLED BBQ JUMBO SHRIMP orzo risotto, sauteed greens, grilled lemon 32
- VERLASSO SALMON GF whole grain mustard, braised red cabbage, horseradish potato puree 34
- CHARBROILED MISO CHILEAN SEA BASS brussels sprout leaves, king mushrooms, squash puree 35
- SONOMA DUCK DUO breast & leg confit, andouille sausage, lentils, root vegetable ragout 36
- CENTER-CUT FILET MIGNON whipped potatoes, garlic spinach, brandy-peppercorn sauce 54
- THE DOUBLE BURGER american cheese, caramelized & raw onions, pickles, secret sauce, duck fat fries 21

FROM THE SMOKER

- PRAIRIE FARMS ALL NATURAL ST. LOUIS CUT PORK RIBS GF
our chefs have tastefully created the perfect spice blend for our ribs
and then finished them with our own signature international sauces

select from:
AMERICAN BBQ | KOREAN GOCHUJANG | MEXICAN CHIPOTLE
half rack 22 whole rack 42 rib trio 55
- WHOLE "PULLED" PORK SHANK GF
corn tortillas, pickled vegetables, pineapple salsa, al pastor sauce 32
- SMOKED SCHMITZ RANCH PRIME BEEF BRISKET GF
cucumber kimchi, white rice, scallions, sesame-soy glaze 45

MAC N CHEESE

- AYESHA'S UMAMI
DUNGENESS CRAB MAC
parmesan cheese, lemon
garlic, scallions
28
- BBQ RIB TIP MAC
smokey mama sauce
green onions
cornbread crumble
16
- JALAPEÑO "POPPER"
MAC
muenster cheese,
pickled jalapeno,
panko crumbs
15
- MAINE LOBSTER MAC
aged white cheddar
White Wine
garlic crumbs
28
- BRISKET
FRENCH ONION MAC
gruyere cheese,
smoked brisket,
caramelized onion
18

SIDES

- CRISPY POTATOES GF,VEG sherry-shallot vinaigrette 10
- RED BEANS & RICE GF,V coconut milk 9
- DASHI BRAISED KALE applewood smoked bacon 13
- FRIED BRUSSELS SPROUTS GF tamari soy caramel 13
- MAGIC MUSHROOMS GF sake-mirin glazed 14
- CHARRED BROCCOLINI GF lemon zest 12

SMOKE EXPERIENCE MENU

curated individual tasting menu 85 per person

- SMOKED BURATTA & BEETS
CRAB & THAI COCONUT SOUP
KOREAN BBQ CHICKEN
- BRAISED JAMAICAN JERK OX TAIL
SESAME-SOY GLAZED BEEF BRISKET
CHOCOLATE DEVIL'S FOOD CAKE

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 your server/bartender of any allergies or dietary restrictions.

GF Gluten Free | VEG Vegetarian | V Vegan | CBV Can Be Vegan | CBGV Can Be Gluten Free