

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

ROASTED SHELLFISH

MISO SHRIMP^{GF} miso butter 16

ALASKAN KING CRAB^{GF} 28

SALADS & SOUP

CRAB & THAI COCONUT SOUP

tofu, radish, sweet peas, chili oil, curry cornbread 15

TRUFFLE CAESAR ^{VEG, CBGF}

gem lettuce, sweet onion crema, parmesan cheese, truffle dressing 16

QUINOA & KALE ^{GF, VEG}

avocado, cucumber, radish, cranberries, pumpkin seeds, ginger vinaigrette 15

THE 'WEDGE' ^{GF}

crumbled bacon, baby iceberg, tomatoes, blue cheese, egg, buttermilk 16

SMALL PLATES

AYESHA'S FRESH-BAKED CORNBREAD

thai red curry butter 2pc/6

"TOKYO" FRIED CHICKEN

ginger-soy marinade, furikake, sriracha aioli 16

WHOLE ROASTED CAULIFLOWER ^{GF, V}

tehina sauce, golden raisins, pistachio, pomegranate 16

BLISTERED SHISHITO PEPPER ^{GF, V}

sake-mirin glaze, toasted sesame seeds, togarashi 14

MAMA MINA'S FALAFEL ^V

hummus, cucumber, endive crudite, tomato jam 15

SIGNATURE 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

ROASTED PACIFIC WILD HALIBUT ^{GF} asparagus, sugar snap peas, pea puree, meyer lemon vinaigrette 39

THE DOUBLE PATTY CHEESEBURGER secret sauce, caramelized & raw onions, dill pickles, fries 23

add bacon +3 add avocado +3

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 ^{GF} | KOREAN GOCHUJANG ^{GF} | VIETNAMESE LEMONGRASS ^{GF}

half rack 22 whole rack 42 rib trio 59

FROM THE WOOD-FIRED GRILL

we proudly cook all of our steaks over a wood-fired grill with flavor combinations influenced from around the world

select one preparation for your steak

red wine sauce

pearl onions roasted

potatoes ^(GF)

yuzu ponzu

maitake mushrooms

asparagus ^(GF)

ADD SURF:

shrimp 15

king crab 28

8oz CENTER-CUT FILET MIGNON 49

9oz PRIME FLAT IRON 38

14oz NEW YORK STRIP STEAK 47

16oz DELMONICO RIB EYE 59

SIDES

CRAB FRIED RICE ^{GF} eggs, garlic butter 17

GARLIC ROSEMARY FRIES ^{GF, CBV} 10

RIB TIP MAC N CHEESE cornbread crumble 16

ROASTED ASPARAGUS ^{GF} spring onion vinaigrette 14

DESSERT

INTERNATIONAL SMOKE KEY LIME PIE ^{GF} ginger-graham cracker, whipped cream 10

VALRHONA CHOCOLATE MOLTEN CAKE ^{GF, V} candied almond crunch, coconut gelato 11

WARM COOKIES valrhona chocolate, toasted walnuts 7

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

BEVERAGES

BOOZIE & BOUGHIE COCKTAILS

LILIKOI MAI TAI 14
selvarey rum, goslings, lilikoi, pineapple, lime

GINA JAMAICA 14
titos vodka, barsol pisco, cucumber, basil

COLD SMOKED OLD FASHIONED 14
bulliet bourbon, cardamom syrup, corazon bitters

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

SHAPE SHIFTER 14
espolon blanco, passion fruit, pineapple, honey

TOTAL WHISTERIA 14
kettle one codka, yuzu, ube, orgeat, lemon

HOUSE SANGRIA 14
red or white with seasonal fruit

PUNCH BOWLS 58

PUNCH DRUNK
vodka, peach, lime, raspberries

RED OR WHITE SANGRIA

BEER

DRAFT	17oz	23oz
budlight	8.50	12.50
kona big wave golden ale	9.00	13.00
michelob ultra light beer	8.50	12.50
estrella jalisco pilsner	9.00	13.00
elysian space dust IPA	9.00	13.00
alaskan amber ale	8.50	13.00

BOTTLE	
budlight	8.00
budweiser	8.50
michelob ultra	8.50
miller lite	8.50
coors light	8.50
heineken	9.00
corona	9.00
heineken 0.0	7.00

WINE

By the glass		
SPARKLING		
Gambino prosecco, Vento	12	55
Nicolas Feuillate “brut reserve” Chouilly	19	90

WHITE		
Brancott Sauvignon Blanc, Marlborough	13	48
Dr Loosen Riesling “Dr L” Germany	13	48
Chalk Hill Chardonnay, Sonoma Coast	15	56
Talbott Chardonnay "Sleepy Hollow" Monterey	18	68

ROSE		
Chateau d'Esclans "Whispering Angel"	16	60
Cotes De Provence		

RED		
Chalone Pinot Noir "Gavilan" Monterey	16	60
Sokol Blosser Pinot Noir, Oregon	22	84
Il Poggione Rosso di Montalcino, Tuscany	18	68
Ravenswood Zinfadel, Lodi	14	52
Conn Creek Cabernet Sauvignon, Napa Valley	22	84

By the bottle	
SPARKLING	
Domaine Carneros Brut, California	70
Louis Roderer "Brut Premier" Reims	125
Veuve Clicquot Ponsardin "Yellow Label" Reims	130
Bollinger “Special Cuvee” Ay	170
Krug “Grande Cuvee” Reims	445
Dom Perignon, Epernay	496

WHITE	
Fillaboa Albarino, Rias Baixas	58
Schloss Reinhartshausen Riesling Kabinett, Rheingau	56
Livio Felluga Pinot Grigio, Friuli	72
Cakebread Sauvignon Blanc, Napa Valley	76
Duckhorn Sauvignon Blanc, Napa Valley	72
Grieve Sauvignon Blanc, Napa Valley	82
Domaine C. Moreau Chablis, Burgundy	75
Piuze Chablis "Terrior de Chablis" Burgundy	87
Antinori Chardonnay "Bramito" Umbria	60
Chalone Chardonnay “Gavilan” Monterey	114
Ferrari-Carano Chardonnay "Reserve" Sonoma	96
Rombauer Chardonnay, Napa Valley	84
Sandhi Chardonnay, Santa Barbara	76
Stonestreet Chardonnay “Estate” Alexander Valley	85

ROSE	
Diving into Hampton Water, Languedoc	56
Gassier, “Espirit Saint Victorie”,Provence	56

RED	
Lapalu Brouilly "Croix des Rameaux" Beaujolais	88
Emeritus Pinot Noir, Russian River Valley	84
Flowers Pinot Noir, Sonoma Coast	120
Duckhorn Vineyards Merlot, Napa Valley	112
Beronia “Reserva” Rioja	60
Prisoner Zinfandel Blend, Napa Valley	104
Terra d'Oro Zinfadel, Amador County	65
Taken Red Blend, Napa Valley	76
Darioush Cabernet Sauvignon "Caravan" Napa Valley	119
Faust Cabernet Sauvignon, Napa Valley	130
Frank Family Cabernet Sauvignon, Napa Valley	96
Honig Cabernet Sauvignon, Napa Valley	92