

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

ROASTED SHELLFISH

served with red miso butter

PACIFIC OYSTERS CBGF Chili Breadcrumbs 3 for 12 | 6 for 24

WHOLE TIGER SHRIMP GF 4 for 16

ALASKAN KING CRAB GF ¼lb 36

MAINE LOBSTER GF Half 38 | Whole 76

SHELLFISH PLATTER CBGF (4) Oysters, (4) Shrimp, (½) Lobster, (¼) Crab 105

SMALL PLATES

AYESHA'S FRESH-BAKED CORNBREAD

Thai Red Curry Butter 2 for 6

BAJA STYLE CEVICHE GF

Smoked Almond, Avocado, Lemon, Lime

Crispy Tortilla, Cilchaseantro, Cumin 19

'PEKING' SMOKED PORK BELLY BAO BUNS

Cucumber, Scallion, Pork Rind

BBQ-Hoisin Sauce (Two) 14

SPICY THAI BEEF LETTUCE CUPS GF

Thai Basil, Chili, Toasted Rice, Sweet Chili 16

CRAB & THAI COCONUT SOUP

Tofu, Radish, Cilantro 15

VEGETABLES

GRILLED ASPARAGUS VEG, GF

Preserved Lemon, Crumbled Feta Cheese 14

APPLE-WALNUT 'TABBOULEH' GF, V

Savoy Green Cabbage, Meyer Lemon

Fresh Parsley 13

FRIED BRUSSELS SPROUTS GF

Tamari Caramel, Crispy Onions 14

WHOLE ROASTED CAULIFLOWER GF, V

Golden Raisins, Tehina, Pistachio

Fried Shallots, Pomegranate 19

GREENS

TRUFFLE CAESAR VEG, CBGF

Sweet Onion Crema, Parmesan Cheese,

Garlic Streusel, Truffle Dressing 16

AVOCADO & ENDIVE GF, V

Ruby Red Grapefruit, Orange, Basil,

Candied Walnut, Cider Vinaigrette 13

QUINOA & KALE GF, V

Cucumber, Radish, Cranberries,

Sunflower Seeds,

Cherry Tomato, Ginger Vinaigrette 15

DOUBLE SMOKED BACON 'WEDGE' GF

Baby Iceberg, Tomatoes, Blue Cheese, Egg,

Red Onion, Buttermilk Ranch 17

+Chicken 10 +Salmon 13 +Brisket 15

INTERNATIONAL MAINS

‘SINALOAN’ STYLE MARY’S CHICKEN GF Achioté, Chili, Sweet Potato, Avocado, Salsa Macha 27

PACIFIC COAST HALIBUT STEAK GF Cauliflower, Pine Nut, Moroccan Matbucha Sauce 54

WOOD-FIRED ROASTED SALMON GF Asparagus, Toasted Sesame Seed, Korean Chili Glaze, King Trumpet Mushroom 32

CHARBROILED MISO CHILEAN SEA BASS Baby Bok Choy, Watermelon Radish, Ginger Dashi 39

THE DOUBLE BURGER American Cheese, Caramelized & Raw Onion, Pickle, Secret Sauce, Duck Fat Fries 23

CENTER-CUT FILET MIGNON GF Whipped Potato, Garlic Spinach, Brandy-Peppercorn Sauce 42

16^{OZ} PRIME DELMONICO RIBEYE GF Whipped Potato, Garlic Spinach, Brandy-Peppercorn Sauce 67

FROM THE SMOKER

SMOKED ST. LOUIS CUT PORK RIBS

Our Chefs Have Created the Perfect Spice Blends for our Ribs;

Finishing Them with our Own Signature, International Sauces

SELECT FROM

AMERICAN BARBECUE GF • KOREAN SESAME-GOCHUJANG GF • MEXICAN CHIPOTLE GF

Half Rack 26 Whole Rack 49 Trio Combo Rack 72

SMOKED KOREAN STYLE PRIME BRISKET GF

Steamed White Rice, Cucumber Kimchi, Scallions, Sesame-Soy Glaze 48

SIDES

INTERNATIONAL CLASSICS

WHIPPED POTATOES GF, VEG 9

+Truffle 5

CRAB FRIED RICE GF

Scrambled Eggs, Peas, Garlic Butter 18

DUCK FAT FRIES

Trio Of Sauces 9

VEGGIES

ORGANIC BABY CARROTS GF

Chermoula 13

ROASTED BROCCOLI GF, V

Chili-Garlic Sauce 12

KING TRUMPET MUSHROOMS GF, V

Sugar Snap Peas 16

SIGNATURE MAC-N-CHEESE

BBQ RIB TIP

Cornbread Crumble 17

MAINE LOBSTER

Garlic Crumbs 28

BLACK TRUFFLE FRENCH ONION

Gruyere Cheese 27

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