

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

ROASTED SHELLFISH

served with red miso butter

PACIFIC OYSTERS **CBGF** chili breadcrumbs 3 / \$12 or 6 / \$24

WHOLE TIGER SHRIMP **GF** 4 / \$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 (two) 6

BAJA STYLE CEVICHE **GF**

smoked almond, avocado, lemon, lime

crispy tortilla, cilantro, 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**

preseved 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

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

16OZ 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

BRAISED KALE **GF**

applewood smoked bacon 11

BABY BOK CHOY **GF, V**

ginger, fried shallots, sesame seeds 10

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

COCKTAILS 16

APOLLONIA espolon reposado tequila, campari mandarin orange, lime, honey chipotle salt	KINGSTON CRUSH appleton estate rum, giffard banana lime, caramelized pineapple	WARD 8 redemption rye whiskey orange marmalade amontillado sherry, lemon, pomegranate
MOVIN' ON UP grey goose watermelon & basil essence, lemon, cucumber, mint	FIRE IN THE HIGHLANDS monkey shoulder scotch st. george spiced pear black pepper, lemon, ginger	INTERNATIONAL SMOKE OLD FASHIONED bacon washed bourbon smoked maple syrup, angostura cherry, vanilla
SLOWLY SMOLDERING russell's reserve rye whiskey lapsang, nonino bittercube orange bitters	OAXACAN STANDOFF illegal joven mezcal, aperol, lime passion fruit falernum firewater, orange, mint	MILANO CONNECTION aperol, lillet rose, prosecco grapefruit

WINES BY THE GLASS

SPARKLING

- MIONETTO ROSE** prosecco nv • veneto, it 12 • 59
TATTINGER *LA FRANCAISE BRUT* nv • france 25 • 105
CAMPO VIEJO cava nv • rioja, sp 13 • 51

WHITE

- TERRAS GAUDA** albariño 2019 • rias baixas, sp 13 • 51
MARKHAM sauvignon blanc 2018 • napa , ca 16 • 65
PFAFFL *VOM HAUS* gruner-veltliner 2017 • weinvertel, at 14 • 59
INDABA chenin blanc 2018 • sa 12 • 50
NEYERS chardonnay 2019 • napa, ca 16 • 72
LOVE & TERROIR chenin blanc 2018 • santa ynez, ca 20 • 78
NIELSON chardonnay 2018 • santa barbara, ca 13 • 51

ROSÉ

- GERARD BERTRAND *COTES DE ROSES*** 2019 • pays d'oc, fr 12 • 54
JEAN-LUC COLOMBO 2019 • cotes de provence, fr 13 • 51

RED

- ERATH** pinot noir 2018 • dundee, or 16 • 60
MURPHY-GOODE *LIAR'S DICE* zinfandel 2015 • sonoma, ca 15 • 59
EXCELSIOR syrah 2018 • robertson, sa 14 • 55
SALENTEIN *PORTILLO* malbec 2019 • mendoza, arg 12 • 59
DAOU cabernet sauvignon 2019 • paso robles, ca 17 • 67
GRGICH HILLS zinandel 2017 • napa, ca 15 • 105
PRISONER *UNSHACKLED* cabernet blend 2019 • CA 18 • 70
CROSSBARN pinot noir 2018 • ca 19 • 75
DECOY cabernet sauvignon 2019 • napa, ca 20 • 82
COMPTOIR syrah 2019 • santa barbara, ca 17 • 67

BOTTLE / CAN BEER

- PALE ALE .394** alesmith • san diego • pale ale • 6% 7
NUT BROWN ALE alesmith • san diego • brown ale • 5% 6
SEIZE THE IPA second chance • san diego • ipa • 7% 7
ORDERVILLE modern times • san diego • hazy mosaic • 7.2% 8
STAFF MAGICIAN mikkeller • san diego • hazy ipa • 5.5% 8
TANGERINE EXPRESS IPA stone • san diego • ipa • 6.7% 7
FEAR.MOVIE.LIONS stone • san diego • double ipa • 8.5% 9
HARD ACAI BERRY june shine • san diego • kombucha • 6% 8

DRAFT BEER

14^{oz} / 8

20^{oz} / 11

- DAY FALL** stone • san diego • belgian white • 5.5%
BLOOD ORANGE IPA lattitude 33 • san diego • ipa • 7.2%
MAGNERS IRISH CIDER magners • irish cider • 4.5%
CHRONIC ALE pizza port • san diego • amber ale • 4.9%
PLENTY FOR ALL fall brew co • san diego • pilsner • 4.8%
NEW ZEALAND IPA harland brewing co. • san diego • hazy ipa • 6.7%

ZERO PROOF 5

- GARDEN OF EDEN** grapefruit, cucmber, basil
DEL MAR COLADA coconut, lime, peach
PEACH LEMONADE peach puree, fresh lemonade

TEA-LIXERS 5

- TROPICAL PALMER** tropical green tea, fresh lemonade
SWEET BERRY BLUE brewed sweet tea, muddled blueberries
ALOHA BREW black tea, pineapple juice, mint

WINE BOTTLES

SPARKLING

ROEDERER ESTATE ROSE	80
nv mendocino, california	
BOLLINGER	222
nv champagne, france	
PIPER HEIDSIECK	117
nv champagne, france	
GOSSET GRAND CHAMPAGNE RESERVE	130
nv champagne, france	
ROEDERER ESTATE BRUT PREMIER NV	146
nv mendocino, california	
VEUVE CLIQUOT YELLOW LABEL	170
nv champagne, france	

WHITE

FREEMARK ABBEY	sauvignon blanc	68
2019 napa, california		
DOMAINE DU PRE SEMELE	sancerre	90
2018 loire valley, france		
BYRON 'NIELSON VINEYARD'	chardonnay	65
2017 santa barbara, california		
QUPE RESERVE BLOCK 11	chardonnay	69
2016 santa barbara, california		
SANFORD BENEDICT	chardonnay	92
2016 santa barbara, california		
AU BON CLIMAT	chardonnay	95
2016 santa ynez valley, california		
FLOWERS	chardonnay	110
2016 sonoma, californa		

RED

SIDURI	pinot noir	54
2018 willamette valley, oregon		
DELOACH OFS RUSSIAN RIVER	pinot noir	88
2016 sonoma, california		
FREEMARK ABBEY	merlot	74
2014 napa, california		
DAY	zinfandel	69
2017 sonoma, california		
JUSTIN	cabernet sauvignon	70
2018 pasa robles, california		
JUGGERNAUT	cabernet sauvignon	49
2018 napa, california		
GIRARD ARTISTRY	cabernet blend	85
2018 napa, california		
MARKHAM THE ALTRUIST	cabernet blend	68
2017 napa, california		
DUCKHORN	merlot	125
2017 napa, california		

ROSÉ

PRET A BIORE	85
2018 napa, california	
SCHEID	pinot noir rose 75
2017 monterey, california	

NEYERS CARNEROS	chardonnay	75
2016 napa, california		
JJ VINCENT POUILLY-FUISSE	chardonnay	75
2018 BURGUNDY, FRANCE		
BODEGA FILLABOA	albariño	48
2018 rias baixas, spain		
DOMAINE WACHAU FEDERSPIEL	gruner veltliner	56
2017 wachau valley, austria		
AUGUST KESSELER “R” KABINETT	riesling	46
2017 rheingau, germany		
REMY PANIER VOUVRAY	chenin blanc	65
2017 loire valley, france		

PRISONER	cabernet blend	115
2019 napa, california		
DARIOUSH CARAVAN	cabernet sauvignon	115
2016 napa, california		
VIN PERDU	cabernet sauvignon	140
2016 napa, california		
FAUST	cabernet sauvignon	125
2018 napa, california		
DOMINUS ESTATE NAPANOOK	cabernet sauvignon	175
2016 yontville, california		
AMUSE BOUCHE	cabernet blend	350
2015 napa, california		
COPAIN TOUS ENSEMBLE	syrah	70
2016 mendocino, california		
MICHELE CHIARLO LE ORME	barbera d’asti	49
2016 piedmont, italy		
FAUSTINO	riojo reserva tempranillo	50
2013 rioja, spain		

LARGE FORMAT | 1.5L

TORRES SALMOS PRIORAT	carignane, grenache	170
2014 priorat, spain		
BELLE GLOS LAS ALTURAS	pinot noir	139
2018 santa lucia, california		

THE ARSONIST	red blend	139
2015 zamora, california		
DAOU	cabernet sauvignon	150
2018 napa, california		