INTERNATIONAL Smoke

WOODFIRED STEAK | SEAFOOD | RIBS

ROASTED SHELLFISH

TIGER SHRIMP GF miso butter 17

ALASKAN KING CRAB GF 28

PACIFIC OYSTERS CBGF chili breadcrumbs 3pcs for 12 | 6 pcs for 24

MAINE LOBSTER GF half 32 | whole 64

SHELLFISH PLATTER CBGF oysters, shrimp, lobster, king crab 88

SALADS & SOUP

CRAB & THAI COCONUT SOUP
tofu, radish, sweet peas, chili oil, 15

TRUFFLE CAESAR VEG, CBGF
parmesan cheese, garlic streusel 15

QUINOA & KALE GF, VEG
avocado, cucumber, radish, cranberries, pumpkin seeds, ginger vinaigrette 16

THE 'WEDGE' GF
crumbled bacon, baby iceberg, tomatoes, blue cheese, egg, buttermilk 16

VEGETABLES

WHOLE ROASTED CAULIFLOWER
tehina sauce, golden raisins, pistachio, pomegranate seed 15

MAMA MINA'S FALAFEL V
hummus, cucumber, endive crudite, tomato jam 14

ROASTED ASPARAGUS GF
spring onion vinaigrette 15

SMALL PLATES

AYESHA'S FRESH-BAKED CORNBREAD
thai red curry butter 2pc/6.50

"TOKYO" FRIED CHICKEN
ginger-soy marinade, furikake, sriracha aioli 17

AHI TUNA SASHIMI GF
crispy onion, jalepeno, micro cilantro, yuzu ponzu 19

'PEKING' PORK BELLY BAO BUNS
cucumber, green onion, chicharone, bbq-hoisin sauce 2 pcs/16

SPICY THAI BEEF LETTUCE CUPS
thai basil, angus beef, chili glaze, toasted rice 15

SIGNATURE ENTREES

"SINALOAN" STYLE MARY'S CHICKEN GF achiote, salsa macha, sauce pastor, sweet potato, avocado 34

CHARBROILED SALMON GF asparagus, sesame seeds, korean glaze, king trumpet mushrooms 36

ROASTED PACIFIC WILD HALIBUT GF roasted potato, 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

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 | **CHIPOTLE** GF

half rack 24 **whole rack** 44 **rib trio** 59

SMOKED KOREAN STYLE PRIME SHORT RIB GF

cucumber kimchi, white rice, scallions, apple-soy glaze 51

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 trumpet mushrooms scallions GF	ADD SURF: shrimp 16 king crab 28 half lobster 32

9oz PRIME FLAT IRON	39	8oz CENTER-CUT FILET MIGNON	53
16oz DELMONICO RIB EYE	61	14oz NEW YORK STRIP STEAK	49

SIDES

CRAB FRIED RICE GF eggs, garlic butter 17

GARLIC ROSEMARY FRIES GF,CBV 11

TRUFFLE WHIPPED POTATOES GF,VEG 16

RIB TIP MAC N CHEESE cornbread crumble 17

ROASTED CARROTS GF, V chemoula, crispy shallots 14

DESSERT

INTERNATIONAL SMOKE KEY LIME PIE ginger-graham cracker, whipped cream 10

VALRHONA CHOCOLATE MOLTEN CAKE candied almond crunch, coconut gelato 11

WARM COOKIES valrhona chocolate, toatsed walnuts 9

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

SMOKE SIGNALS 25
basil hayden bourbon, caradamon, corazon bitters, smoked in a glass box

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" Cotes De Provence	16	60
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 Reinharthausen 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