

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 19

ALASKAN KING CRAB **GF** ¼lb 36

MAINE LOBSTER **GF** Half 38 | Whole 76

SHELLFISH PLATTER **CBGF** (4) Oysters, (4) Shrimp, (½) Lobster, (¼) Crab 110

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, Cilantro, Cumin 19

'PEKING' SMOKED PORK BELLY BAO BUNS

Pickled 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** Achiote, Chili, Sweet Potato, Avocado, Salsa Macha 29

PACIFIC COAST HALIBUT **GF** Cauliflower, Pine Nut, Moroccan Matbucha Sauce 42

WOOD-FIRED ROASTED SALMON **GF** Asparagus, Toasted Sesame Seed, Korean Chili Glaze, King Trumpet Mushroom 38

CHARBROILED MISO CHILEAN SEA BASS Baby Bok Choy, Watermelon Radish, Ginger Dashi 46

THE DOUBLE BURGER American Cheese, Caramelized & Raw Onion, Pickle, Secret Sauce, Duck Fat Fries 24

CENTER-CUT FILET MIGNON **GF** Whipped Potato, Garlic Spinach, Brandy-Peppercorn Sauce 52

16^{OZ} PRIME DELMONICO RIBEYE **GF** Whipped Potato, Garlic Spinach, Brandy-Peppercorn Sauce 72

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 29 Whole Rack 58 Trio Combo Rack 79

SMOKED KOREAN STYLE PRIME BRISKET **GF**

Steamed White Rice, Cucumber Kimchi, Scallions, Sesame-Soy Glaze 52

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 | **CBGF** Can Be Gluten Free

A gratuity of 18% will be added to parties of 6 or more