

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

ROASTED SHELLFISH

served with red miso butter

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

BAJA PRAWNS SHRIMP **GF** 4 / \$18

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 18

'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

HEIRLOOM TOMATO & WATERMELON

whipped burrata, arugula pistou,
golden herb-balsamic vinaigrette 16

STONE FRUIT & FIG

arugula, lomo, candied pecans, cypress grove
midnight moon, fig miso vinaigrette 16

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

WOOD ROASTED BRANZINO **GF** broccolini, shishitos, amarosa potato, peppers, honey ponzu 43

KOREAN BBQ SALMON **GF** asparagus, toasted sesame seed, korean chili glaze, king trumpet mushroom 34

CHARBROILED MISO CHILEAN SEA BASS argentinean sweet prawns, floating vegetables, dashi consume 44

THE DOUBLE BURGER american cheese, caramelized & raw onion, pickle, secret sauce, duck fat fries 23

CREEKSTONE FARMS FILET MIGNON **GF** whipped potato, cipollini, shishitos, mushrooms, brandy-peppercorn sauce 69

CEDAR RIDGE FARMS DELMONICO RIBEYE **GF** whipped potato, cipollini, shishitos, mushrooms, brandy-peppercorn sauce 74

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

CREAMED CORN **GF**

ancho chili, chives, micro cilantro 9

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
TAITTINGER 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

DESSERT

- QUINTA do NOVAL BLACK** touriga nv • douro valley, pt 14 • 58
MICHELLE CHIARLO NOVAL moscato 2019 • moscato, it 12 • 58

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 zinfandel 2017 • napa, ca 15 • 75
PRISONER UNSHACKLED cabernet blend 2019 • CA 18 • 70
CROSSBARN pinot noir 2018 • ca 19 • 75
DECOY cabernet sauvignon 2019 • napa, ca 20 • 105
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
HAZY-O dogfish head • milton, de • hazy ipa • 5% 8
SOLID GOLD founders • grand rapids, mi • lager • 4.4% 9
HARD ACAI BERRY june shine • san diego • kombucha • 6% 8
VOODOO RANGER IMP. IPA new belgium • co • ipa • 9% 9

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%
VOODOO RANGER JUICY HAZY new belgium • ft. collins, co ipa • 7.5%
CHRONIC ALE pizza port • san diego • amber ale • 4.9%
60 MINUTE dogfish head • milton, de • ipa • 6%
LONGFIN LAGER ballast point co. • san diego • lager • 5.5%

ZERO PROOF 5

- DEL MAR COLADA** coconut, lime, peach
PEACH LEMONADE peach puree, fresh lemonade

TEA-LIXERS 5

- TROPICAL PALMER** tropical green tea, fresh lemonade
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

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		
NEYERS CARNEROS	chardonnay	75
2016 napa, california		

ROSÉ

PRET A BIORE	85
2018 napa, california	
SCHEID	pinot noir rose 75
2017 monterey, california	
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	
DOMAINE DU PRE SEMELE	sancerre 90
2018 loire valley, france	
JJ VINCENT POUILLY-FUISSE	chardonnay 75
2018 burgundy, france	
DOMAINE LEFLAIVE MACON-VERZE	chardonnay 130
2018 burgundy, france	
ATTEMS	pinot grigio 45
2019 venezia friuli DOC, italy	

RED

SIDURI	pinot noir 54
2018 willamette valley, oregon	
KOSTA BROWN	pinot noir 210
2019 russian river valley, california	
FREEMARK ABBEY	merlot 74
2014 napa, california	
DUCKHORN	merlot 125
2017 napa, california	
DAY	zinfandel 69
2017 sonoma, 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	
AMUSE BOUCHE	cabernet blend 350
2015 napa, california	

DOMINUS ESTATE NAPANOOK	cabernet sauvignon 175
2016 yontville, california	
DARIOUSH CARAVAN	cabernet sauvignon 115
2016 napa, california	
VIN PERDU	cabernet sauvignon 140
2016 napa, california	
FAUST	cabernet sauvignon 125
2018 napa, california	
COPAIN TOUS ENSEMBLE	syrah 70
2016 mendocino, california	
E. GUIGAL 'BRUNE ET BLONDE'	cote rotie 150
2016 rhone, france	
LUCE DELLA VITE LUCENTE	sangiovese 60
2018 tuscany, italy	
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	

ROASTED SHELLFISH

served with red miso butter

PACIFIC OYSTERS **CBGF** chili breadcrumbs 3 / ⁵12 or 6 / ⁵24

WHOLE TIGER SHRIMP **GF** 4 / ⁵16

ALASKAN KING CRAB **GF** ¹4lb ³36

MAINE LOBSTER **GF** half ⁵38 whole ⁵76

SHELLFISH PLATTER **CBGF** (4) oysters, (4) shrimp, (½) lobster, (¼) crab ⁵105

SMALL PLATES

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thai red curry butter (two) 6

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parsley 13

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golden raisins, tehina, pistachio
fried shallots, pomegranate 19

GREENS

TRUFFLE CAESAR **VEG, CBGF**
sweet onion crema, parmesan cheese gar-
lic 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, avocado
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** achiote, 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

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+truffle 5

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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

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