

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 **GF** 3 / \$18

ALASKAN KING CRAB **GF** ¼lb \$39

MAINE LOBSTER **GF** half \$38 whole \$76

SHELLFISH PLATTER **CBGF** (4) oysters, (4) shrimp, (½) lobster, (¼) crab \$115

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

WHOLE ROASTED CAULIFLOWER **GF, V**

golden raisins, tehina, pistachio  
pomegranate 19

FRIED BRUSSELS SPROUTS **GF**

tamari caramel, crispy onions 14

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** achiote, 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, mushroom medley 34

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

THE DOUBLE BURGER american cheese, caramelized & raw onion, pickle, secret sauce, duck fat fries 19

CAPE GRIM 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

CREEK STONE FARM PRIME TOMAHAWK **GF** mushrooms, asparagus m.p.

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**

sesame furikake 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 24

DUCK FAT FRIES

trio of sauces 11

VEGGIES

CREAMED CORN **GF**

ancho chili, chives, micro cilantro 9

BABY BOK CHOY **GF, V**

ginger, fried shallots, sesame seeds 10

MUSHROOM MEDLEY **GF, V**

sugar snap peas 13

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

COCKTAILS 16

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

WINES BY THE GLASS

SPARKLING

- MIONETTO ROSE** prosecco nv • veneto, it 12 • 59
- TAITTINGER LA FRANCAISE BRUT** nv • france 25 • 105
- CARBONISTE** pinot grigio nv • napa, ca 17 • 68

WHITE

- ZUCCOLO'** pinot grigio 2019 • friuli-grave, it 12 • 58
- STONELEIGH** sauvignon blanc 2020 • marlborough , nz 16 • 65
- PFÄFFL VOM HAUS** gruner-veltliner 2017 • weinvertel, at 14 • 59
- INDABA** chenin blanc 2018 • sa 12 • 50
- KUMEU RIVER VILLAGE** chardonnay 2020 • napa, ca 19 • 78
- LOVE & TERROIR** chenin blanc 2018 • santa ynez, ca 20 • 78
- CLOS du VAL** chardonnay 2017 • napa, ca 15 • 61

DESSERT

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

ROSÉ

- GERARD BERTRAND COTES DE ROSES** 2019 • pays d'oc, fr 12 • 54
- YOUNG INGLEWOOD VIN CLAIR** 2019 • napa, ca 17 • 68

RED

- GHOSTWRITER** pinot noir 2018 • santa cruz, ca 21 • 86
- DOMAINE de BEAURENARD** grenache 2018 • cotes-du-rhone, fr 14 • 62
- EXCELSIOR** syrah 2018 • robertson, sa 14 • 55
- SALENTEIN PORTILLO** malbec 2019 • mendoza, arg 12 • 59
- CAIN CUVÉE** cabernet sauvignon 2016 • napa valley, ca 28 • 110
- GRGICH HILLS** zinfandel 2017 • napa, ca 15 • 75
- BERNARD VALLETTE** gamay 2019 • beaujolais, fr 16 • 66
- COMPTOIR** syrah 2019 • santa barbara, ca 17 • 67
- DECOY** cabernet sauvignon 2019 • napa, ca 20 • 105

BOTTLE / CAN BEER

- SOLID GOLD** founders • grand rapids, mi • lager • 4.4% 9
- HAZY-O** dogfish head • milton, de • hazy ipa • 5% 8
- PALE ALE .394** alesmith • san diego • pale ale • 6% 7
- VOODOO RANGER IMP. IPA** new belgium • co • ipa • 9% 9
- NUT BROWN ALE** alesmith • san diego • brown ale • 5% 6
- BREAKFAST STOUT** founders • mi • coffee stout • 8.3% 9
- HARD ACAI BERRY** june shine • san diego • kombucha • 6% 8

DRAFT BEER

14oz / 8

20oz / 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

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

WHITE

|                                      |            |     |
|--------------------------------------|------------|-----|
| <b>BYRON 'NIELSON VINEYARD'</b>      | chardonnay | 65  |
| 2017   santa barbara, california     |            |     |
| <b>QUPE RESERVE BLOCK 11</b>         | chardonnay | 69  |
| 2016   santa barbara, california     |            |     |
| <b>SANFORD BENEDICT</b>              | chardonnay | 92  |
| 2016   santa barbara, california     |            |     |
| <b>ORIN SWIFT <i>MANNEQUIN</i></b>   | chardonnay | 69  |
| 2018   st. helena, california        |            |     |
| <b>NEYERS CARNEROS</b>               | chardonnay | 75  |
| 2016   napa, california              |            |     |
| <b>FAR NIENTE</b>                    | chardonnay | 144 |
| 2019   napa, california              |            |     |
| <b>MATCHBOOK <i>THE ARSONIST</i></b> | chardonnay | 59  |
| 2017   dunnigan hills, california    |            |     |

ROSÉ

|                                            |                     |
|--------------------------------------------|---------------------|
| <b>PRET A BIORE</b>                        | 85                  |
| 2018   napa, california                    |                     |
| <b>SCHEID</b>                              | pinot noir rose 75  |
| 2017   monterey, california                |                     |
| <b>DOMAINE WACHAU FEDERSPIEL</b>           | gruner veltliner 56 |
| 2017   wachau valley, austria              |                     |
| <b>AUGUST KESSELER “R” KABINETT</b>        | riesling 46         |
| 2017   rheingau, germany                   |                     |
| <b>REMY PANIER VOUVRAY</b>                 | chenin blanc 65     |
| 2017   loire valley, france                |                     |
| <b>DOMAINE DU PRE SEMELE</b>               | sancerre 90         |
| 2018   loire valley, france                |                     |
| <b>JJ VINCENT POUILLY-FUISSE</b>           | chardonnay 75       |
| 2018   burgundy, france                    |                     |
| <b>DOMAINE LEFLAIVE <i>MACON-VERZE</i></b> | chardonnay 130      |
| 2018   burgundy, france                    |                     |
| <b>ATTEMS</b>                              | pinot grigio 45     |
| 2019   venezia friuli DOC, italy           |                     |

RED

|                                         |                        |
|-----------------------------------------|------------------------|
| <b>ERATH</b>                            | pinot noir 60          |
| 2018   dundee, oregon                   |                        |
| <b>KOSTA BROWN</b>                      | pinot noir 210         |
| 2019   russian river valley, california |                        |
| <b>GUNDLACH BUNDSHU</b>                 | merlot 75              |
| 2018   sanoma, california               |                        |
| <b>DUCKHORN</b>                         | merlot 125             |
| 2017   napa, california                 |                        |
| <b>DAY</b>                              | zinfandel 69           |
| 2017   sonoma, california               |                        |
| <b>MURPHY-GOODE <i>LIAR'S DICE</i></b>  | zinfandel 59           |
| 2015   sonoma, california               |                        |
| <b>MARKHAM <i>THE ALTRUIST</i></b>      | cabernet blend 68      |
| 2017   napa, california                 |                        |
| <b>CAIN FIVE</b>                        | cabernet sauvignon 195 |
| 2016   napa, california                 |                        |
| <b>AMUSE BOUCHE</b>                     | cabernet blend 350     |
| 2015   napa, california                 |                        |
| <b>DARIOUSH <i>CARAVAN</i></b>          | cabernet sauvignon 115 |
| 2016   napa, california                 |                        |

LARGE FORMAT | 1.5L

|                                   |                        |
|-----------------------------------|------------------------|
| <b>CAKEBREAD</b>                  | cabernet sauvignon 310 |
| 2016   napa, california           |                        |
| <b>SILVER OAK</b>                 | cabernet sauvignon 460 |
| 2018   napa valley, california    |                        |
| <b>ORIN SWIFT <i>ABSTRACT</i></b> | cabernet sauvignon 160 |
| 2015   st. helena, california     |                        |

|                                      |                        |
|--------------------------------------|------------------------|
| <b>DARIOUSH</b>                      | cabernet sauvignon 410 |
| 2018   napa, california              |                        |
| <b>DAOU</b>                          | cabernet sauvignon 150 |
| 2018   napa, california              |                        |
| <b>BELLE GLOS <i>LAS ALTURAS</i></b> | pinot noir 139         |
| 2018   santa lucia, california       |                        |

## ROASTED SHELLFISH

served with red miso butter

PACIFIC OYSTERS **CBGF** chili breadcrumbs 3 / <sup>5</sup>12 or 6 / <sup>5</sup>24

WHOLE TIGER SHRIMP **GF** 4 / <sup>5</sup>16

ALASKAN KING CRAB **GF** <sup>1</sup>4lb <sup>3</sup>36

MAINE LOBSTER **GF** half <sup>5</sup>38 whole <sup>5</sup>76

SHELLFISH PLATTER **CBGF** (4) oysters, (4) shrimp, (½) lobster, (¼) crab <sup>5</sup>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 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<sup>OZ</sup> 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.

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