

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

MICHAEL MINA + AYESHA CURRY

SMALL PLATES



AYESHA'S FRESH-BAKED CORNBREAD

thai red curry butter 2 for 6

CRAB & THAI COCONUT SOUP

tofu, radish, cilantro 15

STREET STYLE CORN 'RIBS' VEG, GF

cotija cheese, cilantro, lime crema 12

FRIED BRUSSELS

tamari caramel, crispy onions 14



WHOLE ROASTED CAULIFLOWER GF, V

golden raisins, tehina, pistachio, pomegranate 19

BAJA STYLE SEA BASS CEVICHE TOSTADA 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 chilli 16

PRIME BEEF TATAKI GF

togarashi rubbed zabuton, ginger, shiitake  
pickled daikon, ponzu vinaigrette 24

SIGNATURE ENTREES

'SINALOAN' STYLE MARY'S CHICKEN GF

achiote, chili, sweet potato, avocado, salsa macha 27

WOOD ROASTED BRANZINO GF

broccolini, amarosa potato, 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 consomme 44

THE DOUBLE BURGER

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

CAPE GRIM GRASS FED FILET MIGNON GF

whipped potato, cipollini onion, shishito, mushroom  
brandy-peppercorn sauce 69

CEDAR RIDGE FARMS DELMONICO RIBEYE GF

whipped potato, cipollini onion, shishito, mushroom  
brandy-peppercorn sauce 74

CREEKSTONE FARMS USDA PRIME TOMAHAWK GF

asparagus, mushroom mp



ROASTED SHELLFISH

served with red miso butter

PACIFIC OYSTER CBGF chili, breadcrumbs 3 for 12 • 6 for 24

BAJA PRAWNS GF 3 for 18

ALASKAN KING CRAB GF ¼lb 39

MAINE LOBSTER GF half 39 whole 76

SHELLFISH PLATTER CBGF oysters, shrimp, lobster, crab 115

SALADS

+chicken 10 +salmon 13 +brisket 15



TRUFFLE CAESAR VEG, CBGF

sweet onion crema, parmesan cheese, garlic streusel  
truffle dressing 16

HEIRLOOM TOMATOES GF, VEG

watermelon, whipped buratta arugula pistou  
golden herb balsamic 16

SUMMER STONE FRUIT SALAD VEG, GF

arugula, lomo, pecan cypress grove midnight moon,  
fig-miso vinaigrette 16

DOUBLE SMOKED BACON WEDGE GF

baby iceberg, tomato blue cheese, egg yolk

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 / 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, VEG

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

fresh parsley 27

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.

For your convenience a suggested gratuity of 20% is included for parties of 6 or more. You are not required to pay a gratuity & may make adjustments to the suggested amount.



smoke favorites | GF gluten free | VEG vegetarian | V vegan | CBV can be vegan | CBGF can be gluten free