

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

HEIRLOOM TOMATOES **GF, VEG**
watermelon, whipped buratta, arugula pistou
golden herb-balsamic 16

BAJA STYLE SEA BASS CEVICHE TOSTADA **GF**
smoked almond, avocado, lemon, lime, crispy tortilla
cilantro, cumin 18



SUMMER STONE FRUIT SALAD **VEG, GF**
arugula, lomo, candied pecans,
cypress grove midnight moon, fig-miso vinaigrette 16

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 22

WHOLE ROASTED CAULIFLOWER **GF, V** golden raisins, tehina, pistachio, pomegranate 19

ROASTED SALMON TRUFFLE CAESAR SALAD sweet onion crema, parmesan cheese, garlic streusel, truffle dressing 23



CHAR-BROILED MISO CHILEAN SEA BASS argentinean sweet prawns, floating vegetables, dashi consomme 27

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

MAINE LOBSTER MAC N CHEESE garlic crumbs, white wine, fresh parsley, parmesan cheese 25

GRILLED STEAK WEDGE SALAD **GF** baby iceberg, egg yolk, red onion, pt. reyes blue cheese, tomato, buttermilk ranch 28

SMOKED KOREAN STYLE BEEF BRISKET BOWL **GF** cucumber kimchi, furikake rice, tuxedo sesame seeds, sesame-soy glaze 24

PRAIRIE FRESH ALL NATURAL ST. LOUIS CUT RIBS **GF** choice of: american • korean gochujang • mexican chipotle 26

DESSERT



SUGAR AND SCRIBE KEY LIME PIE ginger-graham crust, whipped cream 13

CAMPFIRE S'MORES marshmallow, graham cracker, chocolate 14

VEGAN TIRAMISU chocolate cookie crust, espresso, coconut cream 13

HOUSE-MADE WARM CHOCOLATE CHIP COOKIES valrhona chocolate chips, toasted walnuts 12

EXPRESS LUNCH MENU \$29

PLEASE CHOOSE ONE

SUMMER STONE FRUIT SALAD **VEG, GF**
arugula, lomo, candied pecans,
cypress grove midnight moon, miso vinaigrette

BAJA STYLE SEA BASS CEVICHE TOSTADA **GF**
smoked almond, avocado, crispy tortilla, cilantro, cumin

CRAB & THAI COCONUT SOUP
tofu, radish, sweet peas, cilantro, cornbread

PLEASE CHOOSE ONE

'SINALOAN' STYLE MARY'S CHICKEN **GF**
achiote, chili, sweet potato, avocado, salsa macha

ROASTED SALMON TRUFFLE CAESAR SALAD
sweet onion crema, parmesan, garlic streusel
truffle dressing

SMOKED KOREAN STYLE BEEF BRISKET BOWL **GF**
cucumber kimchi, furikake rice, sesame-soy glaze

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

🍴Smoke Favorites | **GF** Gluten Free | **VEG** Vegetarian | **V** Vegan | **CBV** Can Be Vegan | **CBGF** Can Be Gluten Free

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.

COCKTAILS 16

APOLLONIA

espolon reposado tequila, campari
mandarin orange, lime, honey
chipotle salt

MOVIN' ON UP

grey goose watermelon & basil
essence, lemon, cucumber, mint

SLOWLY SMOLDERING

russell's reserve rye whiskey
lapsang, nonino
bittercube orange bitters

KINGSTON CRUSH

appleton estate rum, giffard banana
lime, caramelized pineapple

FIRE IN THE HIGHLANDS

monkey shoulder scotch
st. george spiced pear
black pepper, lemon, ginger

OAXACAN STANDOFF

illegal joven mezcal, aperol, lime
passion fruit falernum firewater,
orange, mint

WARD 8

redemption rye whiskey
orange marmalade
amontillado sherry, lemon, pomegranate

INTERNATIONAL SMOKE

OLD FASHIONED

bacon washed bourbon
smoked maple syrup, angostura
cherry, vanilla

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
- 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
- PFAFFL VOM HAUS gruner-veltliner 2017 • weinertel, at 14 • 59
- 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
- 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-0 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 latitude 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