

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

SMALL PLATES

 **AYESHA'S FRESH-BAKED CORNBREAD** Thai Red Curry Butter 2 for 6

THAI COCONUT SOUP Tofu, Radish, Cilantro 15

GRILLED ZUCCHINI GF, V Chimichurri 14

CORN 'RIBS' Cotija Cheese, Cilantro, Lime Crema 13

SHISHITO PEPPERS Jimmy Nardello Peppers, Everything Spice 14

 **ROASTED CAULIFLOWER** GF, V Golden Raisins, Tehina, Pistachio Pomegranate, Fried Shallots 19

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 Chilli 16

 ROASTED SHELLFISH

served with red miso butter

PACIFIC OYSTER CBGF Chili, Breadcrumbs 3 for 12 | 6 for 24

WHOLE TIGER SHRIMP GF 5 for 19

ALASKAN KING CRAB GF ¼lb 36

SHELLFISH PLATTER CBGF(6) Oysters,(6) Shrimp,(½ lb) Crab 110

SALADS

+Chicken 10 +Salmon 13 +Brisket 15

 **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

TOMATO SALAD VEG Cucumber, Halloumi Cheese, Lavash Sumac, Lime Vinaigrette 15

DOUBLE SMOKED BACON WEDGE GF Baby Iceberg, Tomatoes Blue Cheese, Egg, Red Onion, Buttermilk Ranch 17

SIGNATURE ENTREES

'SINALOAN' STYLE MARY'S CHICKEN GF Achiote, Chili, Sweet Potato, Avocado, Salsa Macha 29

THAI SNAPPER GF Garlic Rice, Charred Cucumber, Mango Vinaigrette 42

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

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

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

14^{0Z} NEW YORK STRIP GF Garlic Spinach, Brandy-Peppercorn Sauce 52

16^{0Z} PRIME DELMONICO RIBEYE GF 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 32 Whole Rack 62



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

PORK BELLY FRIED RICE GF
Scrambled Eggs, Peas, Garlic Butter 16

 **DUCK FAT FRIES**
Pickled Ketchup 9

VEGGIES

RED MISO CORN GF, VEG
Lime Butter 13

ROASTED BROCCOLI GF, V
Chili-Garlic Sauce 12

MUSHROOM MEDLEY GF, V
Sweet Chili 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.

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

MILANO CONNECTION 16 Aperol, Lillet Rose, Prosecco Grapefruit	KINGSTON CRUSH 16 Appleton Estate Rum, Giffard Banana, Lime Caramelized Pineapple	WARD 8 16 Redemption Rye Whiskey, Orange Marmalade Amontillado Sherry, Lemon, Pomegranate
MOVIN' ON UP 16 Strawberry Infused Vodka Dimmi, Lemon, Cucumber	FIRE IN THE HIGHLANDS 16 Monkey Shoulder Scotch, Black Pepper St. George Spiced Pear, Lemon, Ginger	SLOWLY SMOLDERING 16 Rye Whiskey, Lapsang Nonino Orange Bitters
INTERNATIONAL SMOKE OLD FASHIONED 16 Bacon Washed Bourbon, Smoked Maple Syrup Angostura, Cherry & Vanilla Bitters	OAXACAN STANDOFF 16 Illegal Joven Mexcal, Aperol, Lime, Passion Fruit Falernum, Orange, Firewater Bitters	APOLLONIA 16 Espolon Reposado Tequila, Campari Lemon, Orange, Honey, Chipotle Salt

ZERO PROOF

GARDEN OF EDEN 7 Grapefruit, Cucumber, Basil, Fever Tree Grapefruit Soda
STRAWBERRY FIELDS 7 Strawberries, Lemon, Mint, Fever Tree Club Soda

BEER

DRAFT

PURPLE HAZE 10 Abita Brewing Company, Covington, LA, Lager, 4.2%
ALLAGASH WHITE 10 Allagash Brewing Co., Portland, ME, Belgian Witbier, 4.2%
LOVE 10 Almanac Beer Co., Alameda, CA, Hazy IPA, 6.1%
BREW FREE OR DIE 10 21st Amendment Brewery, San Francisco, CA, IPA, 8%
EAST BROS 10 East Brothers Beer Co., Richmond, CA, Red Lager, 4.6%
KSA 10 Fort Point Beer Co., San Francisco CA, Kolsch, 4.6%

WINES BY THE GLASS

SPARKLING

FAIRE LE FETE BRUT Chardonnay Blend 12 52 NV Cremant De Limoux, France
MAITRE DE CHAI Chenin Blanc 17 68 2019, Clarksburg, USA
GOSSET BRUT GRAND RÉSERVE Pinot Noir-Chardonnay 29 135 NV, Champagne, France

WHITE

ZUCCOLO Pinot Grigio 12 58 2019, Friuli-Grave, Italy
PFAFFL VOM HAUS Gruner-Veltiner 16 64 2017, Weinvertel, Austria
LITTLE FRANCES Chenin Blanc 14 56 2019, Clarksburg, USA
DOMAINE CASTERA 'TAUZY' Petit Menseng Sec 19 79 2018, Jurancon, France
JUSTIN Sauvignon Blanc 18 68 2018, Central Coast, CA, USA

ABADIA DE SAN CAMPIO Albariño 16 62 2015, Rias Baixas, Spain
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LANDMARK OVERLOOK Chardonnay 19 72 2019, North Coast, CA, USA

RED

FAMILLE PERRIN Côtes Du Rhône Grenache Blend 16 64 2018, Orange, France
BERNARD VALLETTE Gamay 16 66 2019, Beaujolais, France
GHOSTWRITER Pinot Noir 21 86 2018, Santa Cruz Mountains, USA
VITICCIO Sangiovese 19 71 2018, Chianti Classico, Tuscany, Italy

CAIN CUVÉE Cabernet Sauvignon 28 110 2016, Napa Valley, CA, USA
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SILVER OAK Cabernet Sauvignon 50 200 2018, Alexander Valley, USA

TEA TOTALERS

EARL GRAY 4
MOROCCAN MINT 4
CHAMOMILE 4
ROOIBOS 4
ON A WHIM LEMONADE 6

BOTTLE & CANS

SCRIMSHAW 7 North Coast Brewing Co., Fort Bragg, CA, Pilsner, 4.5%
VOODOO IPA 8 Voodoo Ranger, Fort Collins, CO, IPA, 7%
VOODOO HAZE 10 Voodoo Ranger, Fort Collins, CO, IPA, 7.5%
DOGFISH MIGHTY 8 Dogfish Head, Milton, DE, IPA, 4%
FOUNDERS IPA 6 Founders, Grand Rapids, MI, IPA, 4.7%
FOUNDERS STOUT 12 Founders, Grand Rapids, MI, Stout, 8.3%

ROSÉ

GERARD BERTRAND GRIS BLANC Grenache Gris Blend 12 54 2029, Pays d' Oc, France
YOUNG INGLEWOOD VIN CLAIR Malbec-Merlot 17 68 2019, Napa Valley, USA

DESSERT

FAMILLEE PERRIN Muscat Beaumes De Venise Moscato 15 82 2017, Orange, France
WARRE'S 20 YEAR OTIMA Tawny Port 20 100 Douro, Potugal
QUINTA DO NOVAL BLACK Touriga Nacional Blend 15 62 NV, Douro Valley, Portugal
CRU BARRÉJATS Sauvignon Blanc-Semillon 24 96 2003, Sauternes, France