

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

SMALL PLATES

AYESHA’S FRESH BAKED CORNBREAD

thai red curry butter 2 pcs / 6.50

SHRIMP & THAI COCONUT SOUP

tofu, radish, sweet peas, chili oil 15

“TOKYO” FRIED CHICKEN

ginger-soy marinade, furikake, sriracha aioli 17

\*AHI TUNA SASHIMI GF

crispy onion, jalapeño, micro cilantro, yuzu ponzu 19

‘PEKING’ PORK BELLY BAO BUNS

cucumber, green onion, chicharon, bbq-hoisin sauce 2 pcs/ 16

SPICY THAI BEEF LETTUCE CUPS GF

thai basil, angus beef, chili glaze, toasted rice 16

WHOLE CAULIFLOWER V, GF

tehina sauce, golden raisins, pistachio, pomegranate seeds 15

SHISHITO PEPPERS V, GF

jimmy nardello peppers, everything spice 15

ROASTED SHELLFISH

TIGER SHRIMP GF miso butter 18

BAY SCALLOPS GF 20

PACIFIC OYSTERS CBGF chili breadcrumbs 3pcs for 12 I 6 pcs for 24

MAINE LOBSTER GF half 33 whole 66

SHELLFISH PLATTER CBGF oysters, shrimp, lobster, bay scallops 91

SALADS

TRUFFLE CAESAR VEG, CBGF

parmesan cheese, garlic streusel 15

QUINOA & KALE GF, V

avocado, cucumber, radish, cranberries, pumpkin seeds, ginger vinaigrette 16

THE ‘WEDGE’ GF

crumbled bacon, baby iceberg, tomatoes, blue cheese crumbles, egg, red onion, buttermilk ranch 16

SIGNATURE ENTREES

‘SINALOAN’ STYLE MARY’S CHICKEN GF achiote, salsa macha, sauce pastor, sweet potato, avocado 34

\*CHARBROILED SALMON GF asparagus, sesame seeds, korean glaze, king trumpet mushrooms 36

HAWAIIAN MAHI MAHI GF coconut rice, charred cucumber, mango vinaigrette 36

CHARBROILED MISO CHILEAN SEA BASS baby bok choy, watermelon radish, ginger dashi 39

FROM THE SMOKER

ALL NATURAL ST. LOUIS CUT PORK RIBS GF

our chefs have tastefully created the perfect spice blend for our ribs and finish them with our own signature international sauce selection:

AMERICAN BBQ GF I KOREAN GOCHUIJANG GF I CHIPOTLE GF

half rack 28 I whole rack 48 I rib trio 66

SMOKED KOREAN STYLE PRIME SHORT RIB GF

cucumber kimchi, white rice, scallions, apple-soy glaze 53

FROM THE WOOD-FIRED GRILL

we proudly cook all of our steaks over a wood-fired grill with flavor combinations influenced from around the world.

select one preparation for your steak:

\*16OZ DELMONICO RIB EYE

62

\*8OZ CENTER-CUT FILET MIGNON

55

\*14OZ NEW YORK STRIP STEAK

53

\*9OZ PRIME FLAT IRON

42

red wine sauce GF  
pearl onions GF  
roasted potatoes GF

yuzu ponzu GF  
trumpet mushrooms GF  
scallions GF

ADD SURF:  
shrimp 18 GF  
half lobster 33 GF  
bay scallops 20 GF

SIDES

INTERNATIONAL CLASSICS

PORK BELLY FRIED RICE GF eggs, scallions 19

GARLIC ROSEMARY FRIES GF, CBV 12

TRUFFLE WHIPPED POTATOES GF, VEG 17

VEGGIES

BRUSSEL SPROUTS GF, CBV tamari caramel, crispy onions 15

ROASTED BROCCOLI GF, V chili garlic 15

MAC-N-CHEESE

BBQ RIB TIP cornbread crumble 16

BLACK TRUFFLE FRENCH ONION gruyere cheese 25

CHEF/PROPRIETORS MICHAEL MINA + AYESHA CURRY

\*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase you risk or foodbourne illness. Kindly be sure to inform your server/bartender of any allergies or dietary restrictions.  
GF gluten free I VEG vegetarian I V vegan I CBV can be vegan I CBGF can be gluten free