

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

chef/proprietors
MICHAEL MINA + AYESHA CURRY

SMALL PLATES



AYESHA'S FRESH-BAKED CORNBREAD

thai red curry butter 2 for 6

FALL HARVEST CRAB & THAI COCONUT SOUP

pumpkin, tofu, radish, cilantro 15

SQUASH MEDLEY **VEG, GF**

tempura squash blossom, herb ricotta, spaghetti and honey nut squash 13

FRIED BRUSSELS

tamari caramel, crispy onions 14

FALL HARVEST PEAR AND APPLE **GF**

dino kale, arugula, endive, celery, lomo, pickled red onion midnight moon, tarragon vinaigrette 16

BAJA STYLE SEA BASS CEVICHE TOSTADA **GF**

smoked almond, avocado, lemon, lime, crispy tortilla cilantro, cumin 18



FARMERS MARKET PERSIMMON **VEG, GF**

whipped burrata, organic greens, pomegranate arugula, makuna honey, golden balsamic vinaigrette 16

SPICY THAI BEEF LETTUCE CUPS **GF**

thai basil, toasted rice, sweet chili 16

LOCAL BLUEFIN TUNA TARTARE **GF**

sunchoke & pear puree, pomegranate, lime, togarashi truffle caviar, sesame rice cracker 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

BLACK TRUFFLE STEAK BURGER caramelized french onion fondue, black truffle camembert, roasted garlic, truffle butter 29

INTERNATIONAL SMOKE SIGNATURE 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

MOLTEN LAVA CAKE salted caramel gelato, toasted coconut, marcona almonds 15

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

FALL HARVEST PEAR AND APPLE **GF**

dino kale, arugula, endive, celery, lomo
pickled red onion, midnight moon
tarragon vinaigrette

BAJA STYLE SEA BASS CEVICHE TOSTADA **GF**

smoked almond, avocado, crispy tortilla, cilantro, cumin

FALL HARVEST CRAB & THAI COCONUT SOUP

pumpkin, 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

VELVET UNDERGROUND

elijah craig, zaya 16, velvet falernum
tiki bitters

FIRE IN THE HIGHLANDS

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

SHAPE SHIFTER

espolon reposado, passion fruit
pineapple, honey, ancho reyes chili

OAXACAN STANDOFF

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

INTERNATIONAL SMOKE

OLD FASHIONED
bacon washed bourbon
smoked maple syrup, angostura
cherry, vanilla

CHERRY BOMB MANHATTAN

old forester rye, spiced cherry shrub,
carpano antica

MILANO CONNECTION

aperol, lillet rose, prosecco
grapefruit

WINES BY THE GLASS

SPARKLING

FAIRE LE FETE cremant de limoux nv • languedoc, fr 12 • 60

GOSSET *GRAND RESERVE BRUT* nv • france 25 • 130

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

TWOMEY sauvignon blanc 2020 • napa, ca 16 • 80

PACIFIC RIM riesling 2017 • columbia valley, wa 14 • 70

KUMEU RIVER *VILLAGE* chardonnay 2020 • napa, ca 19 • 78

LOVE & TERROIR chenin blanc 2018 • santa ynez, ca 20 • 78

LANDMARK chardonnay 2017 • sonoma, ca 15 • 75

ROSÉ

CHATEAU MIRAVAL *COTES DE ROSES* 2020 • provence, fr 15 • 75

YOUNG INGLEWOOD *VIN CLAIR* 2019 • napa, ca 17 • 68

RED

HARTFORD COURT pinot noir 2019 • russian river, ca 19 • 95

DOMAINE de BEAURENARD grenache 2018 • cotes-du-rhone, fr 14 • 62

TINTONEGRO *LIMESTONE BLOCK* malbec 2017 • mendoza, arg 15 • 75

CAIN *CUVEE* cabernet sauvignon 2016 • napa valley, ca 28 • 110

GRGICH HILLS zinfandel 2017 • napa, ca 15 • 75

TENUTE DE ARCENO chianti classico 2018 • tuscan, it 16 • 80

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 14^{oz} / 8 20^{oz} / 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