INTERNATIONAL Smoke

WOODFIRED STEAK | SEAFOOD | RIBS

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

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, toasted rice, sweet chili 16

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 27

WOOD ROASTED LOCAL SWORDFISH & PRAWNS
charred broccolini, roasted squash & brussels sprouts pancetta, honey ponzu 43

SCOTTISH WILD ISLE'S PAN SEARED SALMON GF
sunchoke & pear puree, fall seasonal vegetables chive oil 34

CHARBROILED MISO CHILEAN SEA BASS GF
argentinean sweet prawns, floating vegetables dashi consomme 46

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

CAPE GRIM GRASS FED FILET MIGNON GF
roasted fingerling potato, cipollini onion au poivre sauce 64

1855 FARM NEW YORK STRIP GF
roasted fingerling potato, cipollini onion au poivre sauce 69

LOBSTER TAGLIATELLE
smoked cherry tomato & butternut squash sauce charred lemon, micro basil, olive oil 43

ROASTED SHELLFISH

served with red miso butter

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

BAJA PRAWNS GF 3 for 18

SCALLOP & SHRIMP ROCKEFELLER CBGF 3 for 24

MAINE LOBSTER GF half 39 whole 76

SHELLFISH PLATTER CBGF oysters, shrimp, lobster scallop & shrimp rockefeller 89

SALADS

+chicken 10 +salmon 13 +brisket 15

GRILLED TRUFFLE CAESAR VEG, CBGF
sweet onion crema, parmesan cheese, garlic streusel truffle dressing 16

FARMERS MARKET PERSIMMON GF, VEG
whipped burrata, organic greens, pomegranate, arugula makuna honey, golden balsamic vinaigrette 16

FALL HARVEST PEAR AND APPLE GF
dino kale, arugula, candied pecans, lomo, pickled red onion midnight moon, tarragon vinaigrette 16

DOUBLE SMOKED BACON WEDGE GF
baby iceberg, tomato, blue cheese, egg yolk red onion, buttermilk ranch 17

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

ROASTED CARROTS GF, VEG
harissa butter, marcona almonds 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