

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

SMALL PLATES/ STARTERS

AYESHA’S FRESH BAKED CORNBREAD

thai red curry butter 2 pcs / 7

SMOKED POTATO CHOWDER GF

crispy potato, Portuguese sausage, chive oil 16

“TOKYO” FRIED CHICKEN

ginger-soy marinade, furikake, sriracha aioli 18

*YELLOWTAIL SASHIMI GF

crispy onion, jalapeño, micro cilantro, yuzu ponzu 17

‘PEKING’ PORK BELLY BAO BUNS

cucumber, green onion, chicharon, bbq-hoisin sauce 2 pcs/ 17

SPICY THAI BEEF LETTUCE CUPS GF

thai basil, angus beef, chili glaze, toasted rice 17

WHOLE CAULIFLOWER V, GF

tehina sauce, golden raisins, pistachio, pomegranate seeds 16

SHISHITO PEPPERS V, GF

jimmy nardello peppers, everything spice 15

ROASTED SQUASH GF, CBV

roasted squash, pepita, mole, pomegranate, orange ricotta 15

ROASTED SHELLFISH

TIGER SHRIMP GF miso butter 21

BAY SCALLOPS GF 20

PACIFIC OYSTERS CBGF chili breadcrumbs 3pcs for 14 I 6 pcs for 28

MAINE LOBSTER GF half 36 whole 72

SHELLFISH PLATTER CBGF oysters, shrimp, lobster, bay scallops 105

SALADS

TRUFFLE CAESAR VEG, CBGF

parmesan cheese, garlic streusel 17

QUINOA & KALE GF, V

avocado, cucumber, radish, cranberries, pumpkin seeds, ginger vinaigrette 17

THE ‘WEDGE’ GF

crumbled bacon, baby iceberg, tomatoes, blue cheese crumbles, egg, red onion, buttermilk ranch 18

SIGNATURE ENTREES

‘SINALOAN’ STYLE MARY’S CHICKEN GF achiote, salsa macha, sauce pastor, sweet potato, avocado 36

*CHARBROILED SALMON GF roasted potato, braised greens, grilled broccoli, smoked brava sauce 38

HAWAIIAN MAHI MAHI GF golden hominy, sauce pozole, charred lime, radish 38

CHARBROILED MISO CHILEAN SEA BASS baby bok choy, watermelon radish, ginger dashi 43

JAMAICAN BRAISED OXTAIL GF red beans, coconut rice, baby carrots, green seasoning 44

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 GOCHUJANG GF I VIETNAMESE LEMONGRASS GF

half rack 28 I whole rack 48 I rib trio 66

SMOKED KOREAN STYLE PRIME SHORT RIB GF

cucumber kimchi, white rice, 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:

*160Z RIB EYE 64

*140Z NEW YORK STRIP STEAK 55

*80Z CENTER-CUT FILET MIGNON 58

red wine sauce GF
pearl onions GF
roasted potatoes GF

yuzu ponzu GF
shishito pepper GF
scallions GF

ADD SURF:
shrimp 18 GF
half lobster 42 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

MAC-N-CHEESE

BBQ RIB TIP

cornbread crumble 16

BLACK TRUFFLE FRENCH ONION

gruyere cheese 25

VEGGIES

BRUSSEL SPROUTS GF,CBV

tamari caramel, crispy onions 15

ROASTED CARROTS GF, V

orange fennel sauce 16

ROASTED MUSHROOMS GF, CBV

umami sauce 18

CHEF/PROPRIETORS MICHAEL MINA + AYESHA CURRY

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk or foodborne 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