

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

SMALL PLATES

- AYESHA'S FRESH BAKED CORNBREAD** (2ea)
thai red curry butter 7
- COCONUT CURRY SOUP**
tofu, sweet pea, shaved radish, cilantro, cornbread 15
- DOUBLE DUCK WINGS** GF
mango-habanero glaze, green seasonin' 21
- 'PEKING' SMOKED PORK BELLY BAO BUNS**
pickled cucumber, scallion, pork rind, bbq-hoisin 14
- AGUACHILE MIXTO** GF
avocado, tomatillo-mezcal broth, jalapeño 17
- HALF-A-CADO** VEG, CBGF
jicama, garlic crumble, calabrian hot sauce 12
- ROASTED CAULIFLOWER** GF, V
golden raisins, tahina, pistachio, pomegranate
fried shallots 19
- WATERMELON & CUCUMBER** VEG, CBGF
lime, mint, chiu chow 12

ROASTED SHELLFISH

red miso butter

- GRAND SHELLFISH PLATTER** CBGF
(6) Oysters, (6) Shrimp, (1/2 lb) King Crab 110
- PACIFIC OYSTERS** CBGF
chili breadcrumbs (three pieces 12, six pieces 24)
- WHOLE TIGER SHRIMP** GF
six pieces 22
- KING CRAB** GF 1/2 lb 62

SALADS

ADD Chicken +10, Salmon +13, Filet Mignon +24

- BLACK TRUFFLE CAESAR** VEG, CBGF
sweet onion crema, garlic streusel, parmesan, truffle 18
- CHEF'S WEDGE** CBGF
pickled watermelon radish, fried capers, cherry tomato
wasabi buttermilk ranch, croutons 18
- HEIRLOOM TOMATO & PEACH** VEG, GF
burrata, pecan praline, pickled wax beans 21

MAINS

- 'SINALOAN-STYLE' MARY'S CHICKEN** GF achiote, chili, avocado, sweet potato, salsa macha 32
- MISO-MARINATED SEA BASS** GF shishito peppers, snap peas, ginger-dashi 49
- WOOD-FIRE ROASTED SALMON** GF korean-chili glazed, long bean, sesame, mushroom medley 38
- CHAR-BROILED BRANZINO** saffron cous cous, smoked tomato vinaigrette, summer squash 42
- JAMAICAN-BRAISED OXTAIL** red beans, coconut rice, baby carrots, green seasonin' 42
- THE DOUBLE BURGER** american cheese, caramelized & raw onion, secret sauce, duck fat fries 26
- 8oz FILET MIGNON** creamed spinach, red wine butter 59
- 14oz NEW YORK STRIP** creamed spinach, red wine butter 52
- ADD HENNESSY-PEPPERCORN SAUCE +6**

36oz BONE-IN TOMAHAWK RIBEYE
barbecue sweet potatoes, hennessy-peppercorn 165

'KOREAN-STYLE' BEEF SHORT RIB GF
furikake rice, cucumber kimchi 69

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

CHOOSE SIZE

Half Rack 32 | **Whole Rack** 62

SIDES

- DUCK FAT FRIES** GF, CBVEG pickled ketchup 9
- PORK BELLY FRIED RICE** GF eggs, peas, garlic, sesame 16
- SAN FRANCISCO GARLIC NOODLES** oyster sauce, parmesan 15
- PEA GREENS** VEG, GF umami butter, lemon 12
- CREAMED CORN** VEG, GF jalapeno, cilantro, lime 13
- BLISTERED SHISHITO PEPPERS** V, GF everything spice 14

MAC N' CHEESES

ADD BLACK TRUFFLE +5

BBQ RIB TIP MAC
green onion, cornbread crumble 21

MAINE LOBSTER MAC
aged white cheddar, crispy garlic 31

CLASSIC MAC VEG
american cheese, cheddar, parmesan 16

GF Gluten-Free | V Vegan | CBV Can Be Vegan | CBVEG Can Be Vegetarian | CBGF Can Be Gluten-Free

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 inform your server of any allergies or dietary restrictions.