

# INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

# Smoke

## STARTERS

- AYESHA'S FRESH BAKED CORNBREAD** thai red curry butter, 2 pieces 7
- "TOKYO" FRIED CHICKEN** ginger-soy marinade, furikake, sriracha aioli 18
- \*YELLOWTAIL SASHIMI** <sup>CBGF</sup> crispy onion, jalapeño, micro cilantro, apple ponzu 18
- 'PEKING' PORK BELLY BAO BUNS** cucumber, green onion, chicharron, bbq-hoisin sauce, 2 pieces 17
- AGUA CHILE MIXTO** <sup>GF</sup> avocado, tomatillo-mezcal broth, jalapeno 20
- CHIPS AND DIP** <sup>GF</sup> onion dip, chives, bbq spiced chips 14
- SHISHITO PEPPERS** <sup>GF, V</sup> everything spice 15

## SALADS

- TRUFFLE CAESAR** <sup>VEG, CBGF</sup> parmesan cheese, garlic streusel 18
- ORCHARD APPLE SALAD** <sup>CBV, GF</sup> radicchio, endive, aged white cheddar, pecans, maple vinaigrette 17

## ROASTED SHELLFISH

- TIGER SHRIMP** <sup>CBGF</sup>  
red miso butter 22
- BAY SCALLOPS** <sup>CBGF</sup>  
red miso butter 21
- PACIFIC OYSTERS** <sup>CBGF</sup>  
red miso butter, chili panko (3 pieces 15, 6 pieces 29)
- MAINE LOBSTER** <sup>CBGF</sup>  
half 38 whole 75
- SHELLFISH PLATTER** <sup>CBGF</sup>  
oysters, shrimp, lobster, bay scallops 105

## MAINS

- 'SINALOAN' STYLE MARY'S CHICKEN** <sup>GF</sup> achiote, salsa macha, sauce pastor, sweet potato, avocado 38
- CRISPY SKIN SCOTTISH SALMON** <sup>CBGF</sup> shaved fennel, meyer lemon caper vinaigrette, chives, dill 47
- MISO CHILEAN SEA BASS** soy mirin mushrooms, asparagus tips 51
- JAMAICAN BRAISED OXTAIL** <sup>GF</sup> red beans, coconut rice, green seasoning 44 *add bone marrow +15*

## WOODFIRED STEAKS

- \*16 OZ RIB EYE** 66
- \*14 OZ NEW YORK STRIP STEAK** 57
- \*8 OZ CENTER-CUT FILET MIGNON** 59

### CHOICE OF GARNISH:

red wine sauce, pearl onions, roasted potatoes | yuzu ponzu, shishito peppers, scallions

### ADD ROASTED SHELLFISH

shrimp 22 | half lobster 38 | whole lobster 75 | bay scallops 21

## FROM THE SMOKER

### ALL NATURAL 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 BBQ** <sup>GF</sup> | **KOREAN GOCHUJANG** | **VIETNAMESE LEMONGRASS** <sup>GF</sup>

#### CHOOSE SIZE

half rack 29 | whole rack 49 | rib trio 70

### SMOKED KOREAN STYLE PRIME SHORT RIB

<sup>CBGF</sup>

cucumber kimchi, white rice, apple-soy glaze 58

## STARCH

- PORK BELLY FRIED RICE** <sup>GF</sup> eggs, scallions 19
- GARLIC ROSEMARY FRIES** <sup>GF, CBV</sup> lemon aioli 12
- GARLIC FRIED NOODLES** oyster sauce 18
- BBQ RIB TIP MAC N' CHEESE** cornbread crumble 18
- BLACK TRUFFLE MAC N' CHEESE** white cheddar 25
- SPICED SMOKED YAMS** <sup>V, GF</sup> espresso glaze, candied pecans, pomegranate 19
- ROASTED POTATOES** <sup>GF, V</sup> herb yukon gold potatoes, pearl onions 16

## VEGETABLES

- ROASTED CAULIFLOWER** <sup>GF, V</sup> tehina sauce, raisins, pomegranate seeds, pistachio 16
- MUSHROOM TRIO** soy sake glaze 18
- CHARBROILED ASPARAGUS** <sup>GF, V</sup> chimichurri, pistachio crumble, lemon 18

CHEF/PROPRIETORS MICHAEL MINA + AYESHA CURRY

\*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. Kindly be sure to inform your server/bartender of any allergies or dietary restrictions.

GF gluten free | VEG vegetarian | V vegan | CBV can be vegan | CBGF can be gluten free