

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

SMALL PLATES

AYESHA'S FRESH BAKED CORNBREAD (2ea)
thai red curry butter 7
***contains shellfish**

COCONUT CURRY SOUP
tofu, sweet pea, shaved radish, cilantro, cornbread 15
***contains shellfish**

DOUBLE DUCK WINGS GF
mango-habañero glaze, green seasonin' 21

'PEKING' SMOKED PORK BELLY BAO BUNS (2ea)
pickled cucumber, scallion, pork rind, bbq-hoisin 14

SMOKED HAMACHI CRUDO GF
truffled ponzu, citrus gel, scallion oil 24

ROASTED CAULIFLOWER GF, V
golden raisins, tahina, pistachio, pomegranate
fried shallots 19

PICKLED ASIAN PEAR & CUCUMBER VEG, CBGF
lime, mint, chiu chow 12

FROM THE SMOKER

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

ST. LOUIS STYLE PORK RIBS GF **SELECT SIZE**
sliced pickles

CHOOSE FLAVOR **HALF RACK** 32
WHOLE RACK 62

AMERICAN BARBECUE smokey mama bbq sauce

KOREAN GOCHUJANG scallions, toasted sesame

MEXICAN CHIPOTLE orange zest, cilantro

PERIGORD BLACK TRUFFLES

SUPPLEMENT +\$25
3 grams; freshly shaved

MAC N' CHEESES

CLASSIC MAC VEG
american cheese, cheddar, parmesan 16

BBQ RIB TIP MAC
green onion, cornbread crumble 21

MAINE LOBSTER MAC
aged white cheddar, crispy garlic 31

ROASTED SHELLFISH

PACIFIC OYSTERS CBGF miso butter [3pc 12 | 6pc 24]

WHOLE TIGER SHRIMP GF miso butter [6pc 22]

CLAMS CASINO CBGF lemon zest, parmesan, bacon [3pc 18]

SALADS

ADD chicken +10, salmon +13, filet mignon +24

BLACK TRUFFLE CAESAR VEG, CBGF
sweet onion crema, garlic streusel, parmesan, truffle vinaigrette 18

CHEF'S WEDGE CBGF
croutons, pickled watermelon radish, crispy capers
heirloom cherry tomatoes, wasabi ranch 18

MARINATED BEET SALAD VEG, GF
smoked burrata, candied pecan, blood orange
huckleberry vinaigrette 21

ENTRÉES

'SINALOAN-STYLE' MARY'S CHICKEN GF
achiote, chili, avocado, sweet potato, salsa macha 32

MISO-MARINATED CHILEAN SEA BASS GF
hon shimeji mushrooms, pea greens, ginger-dashi 51

ROASTED SALMON GF
saffron cous cous, grilled broccolini, smoked tomato vinaigrette 38

JAMAICAN-BRAISED OXTAIL GF
red bean coconut rice, baby carrots, habañero, green seasonin' 42

THE DOUBLE BURGER
american cheese, caramelized & raw onion, secret sauce, duck fat fries 26

8 OZ. FILET MIGNON GF ADD **cognac peppercorn sauce +6**
creamed spinach, roasted marble potatoes, herb butter 59

14 OZ. NEW YORK STRIP GF ADD **cognac peppercorn sauce +6**
creamed spinach, roasted marble potatoes, herb butter 52

52 OZ. IMPERIAL AMERICAN WAGYU BONE-IN TOMAHAWK GF
barbecue sweet potatoes, cognac peppercorn 195

SIDES

PORK BELLY FRIED RICE GF eggs, peas, garlic, sesame 16

PEA GREENS VEG, GF umami butter, lemon 12

CRISPY BRUSSELS SPROUTS VEG, GF soy lime caramel 13

DUCK FAT FRIES GF, CBVEG pickled ketchup 9

BBQ BAKED BEANS VEG italian butter beans 12

SF GARLIC NOODLES oyster sauce, wood ear mushrooms, parmesan 15

GF Gluten-Free | **V** Vegan | **CBV** Can Be Vegan | **VEG** Vegetarian | **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.

A 20% gratuity is added to tables of six or more