

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

SMALL PLATES | STARTERS

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

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

'PEKING' PORK BELLY BAO BUNS (2ea)
cucumber, green onion, chicharron, bbq-hoisin 17

TOKYO FRIED CHICKEN
ginger-soy marinade, furikake, sriracha aioli 18

HAWAIIAN AHI TUNA 'ROLLS'
avocado, fried onions, whipped yuzu ponzu 19

CHIPS & DIP VEG
onion dip, chives, barbecue-spiced chips 14

SHISHITO PEPPERS GF, V
everything spice, lime 15

ROASTED CAULIFLOWER GF, V
tahina, raisins, pomegranate seeds, pistachio 18

ROASTED SHELLFISH

red miso butter

GRAND SHELLFISH PLATTER CBGF
6 Oysters, 6 Shrimp, ½ Maine Lobster 105

PACIFIC OYSTERS CBGF
chili panko | three pieces 15, six pieces 29

TIGER SHRIMP CBGF
four pieces 22

MAINE LOBSTER CBGF
half 38, whole 75

SALADS

ADD Chicken +10, Salmon +35, Shrimp +22, Filet Mignon +59

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

CLASSIC WEDGE CBGF
bacon, blue cheese, grape tomatoes, buttermilk ranch 19

MAINS

CARIBBEAN-SPICED CHICKEN GF crispy plantains, black bean, green seasonin' 38

MISO-MARINATED SEA BASS soy-mirin mushrooms, asparagus tips 51

CHAR SIU KING SALMON GF snow peas, shiitake mushroom, crispy rice 47

WOOD-FIRED STEAKS

8oz CENTER-CUT FILET MIGNON* GF 59

14oz NEW YORK STRIP* GF 57

16oz RIBEYE* GF 66

STEAKS SERVED WITH CHOICE OF RED WINE SAUCE OR SALSA MACHA

ADD ROASTED SHELLFISH

Tiger Shrimp 22 | ½ Maine Lobster 38 | Whole Maine Lobster 75

36oz BONE-IN TOMAHAWK RIBEYE* GF
creamy mashed potatoes, maitake mushrooms 165

SMOKED KOREAN-STYLE PRIME SHORT RIB CBGF
cucumber kimchi, white rice, apple-soy glaze 58

OXTAIL BIRRIA TACOS* GF
adobo, pickled chilies, radish, served over prime bone marrow 85

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 • VIETNAMESE LEMONGRASS GF

CHOOSE SIZE

Half Rack 29 | Whole Rack 49 | Rib Trio 70

SIDES

GARLIC-ROSEMARY FRIES GF, VEG lemon aioli 12

PORK BELLY FRIED RICE GF eggs, scallion 19

'FULLY LOADED' MASHED POTATOES GF bacon, chive 18

MAITAKE MUSHROOM V, GF aji amarillo chimichurri 18

JUMBO ASPARAGUS V, GF calabrian chili, preserved lemon 18

CHINESE BROCCOLI GF lap cheong sausage 19

MAC N' CHEESE SIDES

BBQ RIB TIP MAC
cornbread crumble 21

MAINE LOBSTER MAC
cornbread crumble 41

BLACK TRUFFLE MAC VEG
aged white cheddar 25

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.