

INTERNATIONAL *Smoke*

CHEF/PROPRIETORS:
MICHAEL MINA +
AYESHA CURRY

SMALL PLATES

AYESHA'S FRESH BAKED CORNBREAD (2ea)
thai red curry butter **9**
*contains shellfish

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

HAWAIIAN AHI TUNA **CBGF**
fried onions, avocado, serrano chili, yuzu ponzu foam **24**

'PEKING' SMOKED PORK BELLY BAO BUNS (2ea)
pickled cucumber, scallion, pork rind, bbq-hoisin **18**

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

DOUBLE DUCK WINGS (6pc) **GF**
mango-habañero glaze, green seasonin' **26**

BLACK TRUFFLE CAESAR **VEG, CBGF**
sweet onion crema, garlic streusel, truffle vinaigrette **18**
ADD **chicken+10** ADD **salmon+13** ADD **filet +26**

ROASTED PACIFIC OYSTERS **CBGF**
panko, miso butter [6pc **24** | 12pc **48**]

ROASTED WHOLE TIGER SHRIMP **GF**
miso butter [6pc **24**]

MAINS

BLACKENED CATFISH **GF**
chanterelle mushrooms, hobbs' bacon, frisée, corn purée **35**

CHAR SIU SALMON
shiitake mushrooms, snow peas, crispy rice crust **42**
*contains shellfish

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

DOUBLE WAGYU BURGER **CBGF**
american cheese, caramelized & raw onion, secret sauce
duck fat fries, pickle spear **28**

CARIBBEAN SPICED CHICKEN **GF**
maduros, black bean, green seasonin' **37**

'JAMAICAN-STYLE' BRAISED OXTAIL **GF**
red bean coconut rice, habañero, roasted carrots **42**

IMPERIAL AMERICAN WAGYU NEW YORK STRIP **GF**
chili rub, avocado, sweet potato, chipotle sauce **74**

FILET MIGNON **GF**
chili rub, avocado, sweet potato, chipotle sauce **68**

IMPERIAL AMERICAN WAGYU BONE-IN TOMAHAWK **GF**
barbecue sweet potatoes **MP**

RIBBIN IT UP

ST. LOUIS STYLE 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**
smokey mama bbq sauce, sliced pickles

KOREAN GOCHUJANG **GF**
toasted sesame, scallions, sliced pickles

MEXICAN CHIPOTLE **GF**
cilantro, pineapple, pickled onions, sliced pickles

CHOOSE SIZE

HALF RACK 32 **WHOLE RACK 64**

RIB TRIO COMBO

american bbq
korean gochujang
mexican chipotle
85

'KOREAN-STYLE' BEEF SHORT RIB

furikake rice, cucumber kimchi, apple-soy glaze **71**
*contains shellfish

SIDES

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

BRUSSELS SPROUTS **GF**
soy caramel, lime **13**

DUCK FAT FRIES **GF, CBVEG**
pickled ketchup **10**

SF GARLIC NOODLES
oyster sauce, bok choy, parmesan **15**
*contains shellfish

CLASSIC MAC **VEG**
american cheese, cheddar, parmesan **16**

BBQ RIB TIP MAC
green onion, cornbread crumble **21**
*contains shellfish

MAINE LOBSTER MAC
aged white cheddar, crispy garlic **34**
*contains shellfish

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

*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 6 or more. We require a signed copy of the merchant receipt confirming any gratuities made on bill.
A San Francisco health fee is added on all checks in addition to SF County sales tax.
We charge an outside dessert fee of \$5 per person when bringing in your own cake.
A maximum of up to 4 separate payments allowed per table.*