

EXECUTIVE CHEF:  
PATRICK COLLINS

# INTERNATIONAL Smoke

CHEF/PROPRIETORS:  
MICHAEL MINA +  
AYESHA CURRY

## SMALL PLATES

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

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

**JAPANESE A5 BEEF HOT STONE 2oz.** **GF**  
yuzu kosho-wasabi, citrus ponzu 55

**WINTER CHICORY SALAD** **GF, VEG**  
rainbow farms apples, white cheddar, pecan, cider vinaigrette 18

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

**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**  
black trumpet mushrooms, hobbs' bacon, frisée  
butternut squash espuma 35

**ROASTED FENNEL STUFFED SALMON** **GF**  
fermented chili glaze, blood orange, carrot-ginger purée 42

**MISO-BROILED CHILEAN SEA BASS** **GF**  
king trumpet mushrooms, bok choy, ginger dashi 51

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

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

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

**AMERICAN WAGYU NEW YORK AU POIVRE** **GF**  
four peppercorn-crusting, swiss chard, potato purée 74

**FILET MIGNON AU POIVRE** **GF**  
four peppercorn-crusting, swiss chard, potato purée 68

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

## RIBBIN IT UP

**'KOREAN-STYLE' BEEF SHORT RIB** **GF**  
furikake rice, cucumber kimchi, apple-soy glaze 71  
\*contains shellfish

### 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** 85

## SIDES

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

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

**DUCK FAT FRIES**  
pickled ketchup 10

**GRILLED OYSTER MUSHROOMS** **GF, VEG**  
apple-soy glaze 16

**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 Glu-

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.