

INTERNATIONAL Smoke

OPTIONAL STARTERS

AYESHA® FRESH BAKED CORNBREAD (2pc)
red thai curry butter 9 *contains shellfish

APPLEWOOD SMOKED BACON DEVILED EGGS (4pc) GF
smokey mama bbq sauce 12

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

ROASTED PACIFIC OYSTERS CBGF
panko, miso butter [6pc 24]

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

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

EASTER SUNDAY

69pp

FIRST COURSE

choice of

SEAFOOD CAMPECHANA

shrimp, octopus, bay scallops, cucumbers
Diane's Bloody Mary, plantains

BLACK TRUFFLE CAESAR VEG, CBGF

sweet onion crema, garlic streusel, truffle vinaigrette

MARYLAND CRAB CAKES

pink peppercorn tartar, grilled asparagus salad

TEHINA ROASTED CAULIFLOWER GF, V

golden raisins, pistachio, pomegranate, fried shallots

'PEKING' SMOKED PORK BELLY BAO BUNS

pickled cucumber, scallion, pork rind, bbq-hoisin

ADD CAVIAR + \$10 PP

SECOND COURSE

choice of

CHAR SIU KING SALMON

snow peas, shiitake mushrooms, pea puree

MISO-BROILED CHILEAN SEA BASS GF

king trumpet mushrooms, bok choy, ginger dashi

CARIBBEAN-SPICED CHICKEN GF

maduros, black bean, green seasonin'

AMERICAN BARBECUE RIBS GF

housemade cole slaw, boston baked beans, dill pickles

DOUBLE WAGYU BURGER CBGF

american cheese, caramelized & raw onion, secret sauce
duck fat fries, pickle spear

FILET MIGNON AU POIVRE GF + \$25 PP

four peppercorn-crusting, potato purée

SUPPLEMENT SIDES

DUCK FAT FRIES

pickled ketchup 10

GRILLED OYSTER MUSHROOMS GF, VEG

apple-soy glaze 16

GRILLED ASPARAGUS GF, VEG

chili crunch 16

SF GARLIC NOODLES

oyster sauce, bok choy, parmesan 15

*contains shellfish

BBQ RIB TIP MAC

green onion, cornbread crumble 21

*contains shellfish

DESSERT

CINNAMON CHURROS

huckleberry cheesecake, meyer lemon curd 12

"SMOKED" CHOCOLATE S'MORES

valrhona 64% manjari molten cake
marshmallow fluff, graham crumble 14

CRÈME BRÛLÉE

turbinado sugar, fresh raspberries 12

GRANNY SMITH APPLE PIE PUFF

spiced caramel cobbler crunch,
quince jam, vanilla ice cream 14

BLACK TRUFFLE BANANA FOSTER SUNDAE FOR TWO

vanilla ice cream, shaved black truffle 55

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 illnesses. 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.