

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

STARTERS

AYESHA'S FRESH BAKED CORNBREAD
thai red curry butter, 2 pieces **8**

"TOKYO" FRIED CHICKEN
ginger-soy marinade, furikake, sriracha aioli **19**

DOUBLE DUCK WINGS^{GF}
mango-habanero glaze, green seasonin' **22**

'PEKING' PORK BELLY BAO BUNS
cucumber, green onion, chicharron, bbq-hoisin sauce, 2 pieces **19**

HAWAIIAN AHI TUNA ROLLS^{CBGF}
avocado, fried onions, whipped yuzu foam **20**

CHIPS AND DIP^{VEG}
onion dip, chives, barbecue spiced chips **15**

CRISPY BRUSSELS
bourbon bacon jam, lemon yogurt **20**

ROASTED SHELLFISH

with red miso butter

GRAND SHELLFISH PLATTER^{CBGF}
6 oysters, 6 shrimp, 1/2 maine lobster **110**

TIGER SHRIMP^{CBGF}
four pieces **23**

PACIFIC OYSTERS^{CBGF}
chili panko | three pieces **15** | six pieces **30**
raw | three pieces **15** | six pieces **30**

MAINE LOBSTER^{CBGF}
half **39** whole **80**

SALADS

add: chicken +11, salmon +36, shrimp +23, filet mignon +60

TRUFFLE CAESAR^{VEG, CBGF}
parmesan cheese, garlic streusel **19**

CLASSIC WEDGE^{CBV, GF}
bacon, bleu cheese, grape tomatoes, red onion, buttermilk ranch **20**

MAINS

CARIBBEAN SPICED CHICKEN^{GF} plantains, black bean, fresno **39**
CITRUS GLAZED SALMON^{GF} winter squash, quinoa, ginger, hazelnut **48**
CHILEAN SEA BASS^{GF} soy mirin mushrooms, bok choy **52**

WOODFIRED STEAKS

with red wine sauce

***16 OZ RIB EYE** **67**

***14 OZ NEW YORK STRIP STEAK** **58**

***8 OZ CENTER-CUT FILET MIGNON** **60**

ADD ROASTED SHELLFISH

shrimp **23** | 1/2 maine lobster **39** | whole maine lobster **80**

36OZ BONE-IN TOMAHAWK RIBEYE^{*GF}
Creamy mashed potatoes, maitake mushrooms **175**

SMOKED KOREAN STYLE PRIME SHORT RIB^{CBGF}
cucumber kimchi, white rice, apple-soy glaze **59**

OXTAIL BIRRIA TACOS^{*GF}
adobo, pickled chilies, radish, served over prime bone marrow **86**

FROM THE SMOKER

ALL NATURAL 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 BBQ^{GF} | **KOREAN GOCHUJANG** | **MEXICAN CARNITAS**^{GF}

CHOOSE SIZE

half rack **30** | whole rack **50** | rib trio **75**

SIDES

PORK BELLY FRIED RICE^{GF} eggs, scallions **20**

GARLIC ROSEMARY FRIES^{GF, CBV} lemon aioli **13**

'FULLY LOADED' MASHED POTATOES bacon, chive **19**

MAITAKE MUSHROOM^V ginger scallion, korean bbq **19**

BROCCOLINI^{CBGF} parmesan fonduta, garlic streusel, calabrian chili **20**

MAC N' CHEESE

BBQ RIB TIP MAC cornbread crumble **22**

MAINE LOBSTER MAC cornbread crumble **42**

BLACK TRUFFLE MAC aged white cheddar **26**

CHEF/PROPRIETORS MICHAEL MINA + AYESHA CURRY

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of foodborne illness. Kindly be sure to inform your server/bartender of any allergies or dietary restrictions.

GF gluten free | VEG vegetarian | V vegan | CBV can be vegan | CBGF can be gluten free