

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]

MOTHER'S DAY BRUNCH

69pp

FIRST COURSE

choice of

STRAUSS FAMILY FARMS YOGURT PARFAIT
wild berry compote, almond granola

BROKAW AVOCADO TOAST GF, V
pickled vegetables schug, crispy phyllo

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

BLACK TRUFFLE CAESAR VEG, CBGF
sweet onion crema, garlic streusel, truffle vinaigrette

BUTTER LETTUCE SALAD V, CBGF
green goddess, california citrus, olive oil croutons

MARYLAND CRAB CAKES
pink peppercorn tartar, grilled asparagus salad

SECOND COURSE

choice of

SMOKED SALMON BENEDICT
crispy potatoes, wilted spinach, hollandaise

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

GARGANELLI PASTA VEG
arugula pesto, fava beans, pine nuts

AMERICAN BARBECUE RIBS GF
housemade cole slaw, baked beans, dill pickles

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

STEAK & EGGS GF
hangar steak, soft scrambled eggs, crispy potatoes, salsa verde
substitutue filet mignon +25pp

SUPPLEMENT SIDES

DUCK FAT FRIES
pickled ketchup 10

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

MAINE LOBSTER MAC
aged white cheddar, crispy garlic

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.