

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

STARTERS

AYESHA'S FRESH BAKED CORNBREAD (2ea)

thai red curry butter 9 *contains shellfish

TOKYO FRIED CHICKEN

ginger-soy marinade, furikake, sriracha aioli 19

BUFFALO STYLE FRIED SHRIMP

carrots, celery, blue cheese 24

PEKING' PORK BELLY BAO BUNS (2ea)

cucumber, scallion, chicharron, bbq-hoisin sauce 19

SPICY SALMON TATAKI*

toasted sesame seeds, ginger, chives 19

CHICHARRONES & DIP

onion dip, chives, barbecue spices 15

ROASTED CAULIFLOWER ^{GF, V}

pistachio, pomegranate, golden raisin, fried shallots, tehina 21

SALADS

Add: shrimp +23 | salmon* +32

chicken +11 | filet mignon* +36

BLACK TRUFFLE CAESAR ^{VEG, CBGF}

sweet onion crema, garlic streusel, truffle vinaigrette 21

CLASSIC WEDGE SALAD ^{GF}

bacon, blue cheese, tomato, onion, buttermilk-ranch 21

GARDEN SALAD ^{GF, VEG}

radish, tomato, cucumber, red onion, chive, champagne vinaigrette 18

MAINS

HOT HONEY FRIED CHICKEN

calabrian chili, cornbread half 38 | whole 65

CRISPY ROASTED SALMON*

soy vinaigrette, asparagus, beech mushrooms 48

BLACK ANGUS BURGER*

8oz, classic toppings, secret sauce 34

JAMAICAN OXTAIL ^{GF}

red beans, coconut rice, green seasoning 48

MISO-BROILED CHILEAN SEABASS

mushrooms, bok choy, ginger dashi 56

PREMIUM CUTS

meticulously selected to deliver unparalleled tenderness, flavor, and satisfaction *(limited daily)*

SMOKED KOREAN STYLE PRIME SHORT RIB

cucumber kimchi, white rice, apple-soy glaze 59

SMOKED 16oz PRIME RIB*^{GF}

loaded baked potato, horseradish cream, beef jus 85

SALT & PEPPER BRISKET ^{GF}

spicy slaw, Carolina bbq 62

WOODFIRE STEAKS

add: shrimp & lobster +40

16oz RIB EYE*^{GF} 67

14oz NEW YORK STRIP STEAK*^{GF} 58

8oz CENTER-CUT FILET MIGNON*^{GF} 72

10oz SKIRT STEAK*^{GF} 59

FROM THE SMOKER

ALL NATURAL ST. LOUIS CUT PORK RIBS

SELECT FROM

AMERICAN BBQ ^{GF} | KOREAN GOCHUJANG | VIETNAMESE ^{GF}

CHOOSE SIZE

half rack 30 | whole rack 55 | rib trio 80

SIDES

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

TRUFFLE MASHED POTATOES ^{GF, VEG} black truffle 22

LOADED BAKED POTATO ^{GF, CBVEG} cheddar, bacon, sour cream, chives 24

TRUFFLE MAC & CHEESE ^{VEG} black truffle, chives 28

add: lobster +12

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

BROCCOLINI ^{GF, V} chili, garlic, lemon 19

ASPARAGUS ^{CBGF, V} soy caramel 20

RIB TIP MAC & CHEESE cornbread crumble, scallions 22

CHEF/PROPRIETORS MICHAEL MINA + AYESHA CURRY

*The consumption of raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk or 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