

EXECUTIVE CHEF:
JACK BENNETT

INTERNATIONAL Smoke

CHEF/PROPRIETORS:
MICHAEL MINA +
AYESHA CURRY

STARTERS

AYESHA'S FRESH BAKED CORNBREAD (2pc)

red thai curry butter 9
*contains shellfish

HAWAIIAN AHI TUNA CBGF

fried onions, avocado, serrano chili, ponzu 25

'PEKING' SMOKED PORK BELLY BAO BUNS (2pc)

pickled cucumber, scallion
pork rind, bbq-hoisin 19

TEHINA ROASTED CAULIFLOWER GF, V

golden raisins, pistachio, pomegranate, fried shallots 19

GRILLED OYSTER MUSHROOMS VEGGF

apple-soy glaze 16

GRILLED ASPARAGUS V

chili-garlic crunch 13

BLACK TRUFFLE CAESAR VEG, CBGF

sweet onion crema, garlic streusel, truffle vinaigrette 19

HEARTS OF PALM SALAD VEG, CBGF

ruby red grapefruit, avocado, breakfast radish
butter lettuce, poppyseed, dijon vinaigrette 19

SALAD ADD ON **chicken+10** ADD **salmon+13** ADD **filet +26**

MAINS

SF GARLIC NOODLES & SHRIMP

oyster sauce, spring vegetables, morels, parmesan 29
*contains shellfish

GOCHUJANG SALMON GF

sesame rice, cucumber kimchi 29
*contains shellfish

SPICY CRISPY CHICKEN SANDWICH

yuzu slaw, dill pickles, sriracha mayo, duck fat fries 25

DOUBLE WAGYU BURGER CBGF

american cheese, caramelized & raw onion, secret sauce
duck fat fries, pickle spear 29

'KOREAN-STYLE' BEEF BOWL GF

sesame rice, cucumber kimchi, apple-soy glaze 29

CRISPY STICKY RIBS GF

sweet chili, vietnamese slaw 29
*contains shellfish

MINA PRIME BEEF DIP

mushroom duxelle, american cheese, duck fat fries 27

RIB TIP MAC & CHEESE

green onion, cornbread crumble 22
*contains shellfish

BUSINESS LUNCH 39

starter choice of

AYESHA'S FRESH BAKED CORNBREAD

red thai curry butter
*contains shellfish

SPRING PEA SOUP GF

lobster dumpling, leeks, orange oil

BLACK TRUFFLE CAESAR VEG, CBGF

sweet onion crema, garlic streusel, truffle vinaigrette

main choice of

GOCHUJANG SALMON GF

sesame rice, cucumber kimchi
*contains shellfish

SPICY CRISPY CHICKEN SANDWICH

yuzu slaw, dill pickles, sriracha mayo, duck fat fries

'KOREAN-STYLE' BEEF BOWL GF

sesame rice, cucumber kimchi, apple-soy glaze

dessert to go

CHOCOLATE CHIP-WALNUT COOKIE

MORE TO LOVE

FRESH BAKED CHOCOLATE CHIP-WALNUT COOKIE VEG 5

"SMOKED" CHOCOLATE S'MORES VEG

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

LEMON OLIVE OIL CAKE VEG

whipped cream, toasted pistachio
strawberry 14

GF Gluten-Free | V Vegan | CBV Can Be Vegan | VEG Vegetarian | CBVEG Can Be Vegetarian | CBGF Can Be GF

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.

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff. A
guest may make adjustments to this suggested gratuity.

We require a signed copy of the merchant receipt confirming any gratuities made on bill.
We charge an outside dessert fee of \$5 per person when bringing in your own dessert.
A maximum of up to 4 separate payments allowed per table.

ZERO PROOF

GARDEN OF EDEN 12

grapefruit, cucumber, basil, fever tree grapefruit soda

RASPBERRY FIELDS 12

raspberries, lemon, mint, simple syrup
enroot sparkling cold brew tea

NEW YEAR, NEW ME 15

lyre's dry london, yuzu, tonic

TURNING A NEW LEAF 15

ritural tequila alternative, lime
passion fruit, amalfi spritz

BAD & BOOZY

GENTLEMAN'S MANHATTAN 30

gentleman's cut kentucky straight bourbon by steph curry, sweet
vermouth, maraschino, smoke bubble

INTERNATIONAL SMOKE OLD FASHIONED 22

bacon-washed old forester bourbon
smoked maple angostura, cherry & vanilla bitters

MOVIN' ON UP 18

grey goose strawberry vodka, dimmi di milano liqueur
lemon, shaved cucumber

EL TORO 18

grand centenario añejo, pasilla chile liquor
tamarind tajin rim, puya chili

SUMMER OF LOVE 19

bombay sapphire, 400 conejos jove, blood orange liqueur
yuzu soda, basil

SWEET HONEY BUCKIN 18

santa teresa rum, watermelon juice, lime juice, mint

MIDNIGHT IN OAXACA 20

illegal joven mezcal, aperol, lime, orange, charcoal
passion fruit falernum, firewater bitters, black lava salted rim

WINES BY THE GLASS

SPARKLING MICHEL GONET

mina cuvee grand cru blanc de blancs
chardonnay, mensil-sur-oger, france, 2010
5 oz. 40 | 9 oz. 77

VILLA MARCELLO

prosecco
glera, treviso d.o.c., italy, 2022
5 oz. 15 | 9 oz. 25

ROSÉ FAMILLE PERRIN

reserve
cinsault-grenache, cotes du rhone, france,
2022
5 oz. 15 | 9 oz. 23

WHITE ISABELLE ET PIERRE CLEMENT

sauvignon blanc, menetou-salon, france,
2022
5 oz. 23 | 9 oz. 43

MARCO FELLUGA

mongris
pinot grigio, collio, italy, 2022
5 oz. 16 | 9 oz. 28

ROSE FAMILY ESTATE

wairau river
sauvignon blanc, marlborough, new zea-
land, 2022
5 oz. 15 | 9 oz. 25

SELBACH

Incline
riesling, mosel, germany 2021
5 oz. 15 | 9 oz. 23

THE HILT

estate
chardonnay, sta. rita hills, california, 2020
5 oz. 22 | 9 oz. 39

RED CARPE DIEM

pinot noir, anderson valley, california, 2018
5 oz. 20 | 9 oz. 35

E. GUIGAL

syrah-grenache, cotes du rhone, france, 2020
5 oz. 17 | 9 oz. 29

MARCHESI DI BAROLO

sbirolo
nebbiolo, langhe d.o.c., italy, 2021
5 oz. 18 | 9 oz. 32

MARQUE'S DE CA' CERAS

reserva
tempranillo, rioja, spain, 2017
5 oz. 17 | 9 oz. 29

MINER

emily's cuvee
cabernet sauvignon, napa valley, california,
2018
5 oz. 26 | 9 oz. 45

STEPHANE AVIRON

vieilles vignes
gamay, cote de brouilly, france, 2019
5 oz. 16 | 9 oz. 28

BEER

DRAFT

SAMUEL ADAMS 10

sam adams brewing co., boston, ma, american lager, 5%

BREW FREE OR DIE 11

21st amendment brewery, san francisco, ca, ipa, 8%

KSA 12

fort point beer co., san francisco ca, kolsch, 4.6%

LOVE 12

almanac beer co., alameda, ca, hazy ipa, 6.1%

PURPLE HAZE 8

abita brewing company, covington, la, lager, 4.2%

TRUMER PILS 10

trumer pils brewery., berkeley, ca, pilsner, 4.9%

BOTTLES & CANS

FAT TIRE 8

new belgium brewing, fort collins, co, golden ale 5.2%

FOUNDERS IPA 7

founders, grand rapids, mi, ipa, 4.7%

FOUNDERS STOUT 12

founders, grand rapids, mi, stout, 8.3%

SCRIMSHAW 8

north coast brewing co., fort bragg, ca, pilsner, 4.5%

VOODOO IPA 9

voodoo ranger, fort collins, co, ipa, 7%

VOODOO HAZE 10

voodoo ranger, fort collins, co, hazy ipa, 7.5%

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff. A guest may make adjustments to this suggested gratuity.

We require a signed copy of the merchant receipt confirming any gratuities made on bill.

We charge an outside dessert fee of \$5 per person when bringing in your own dessert.

A maximum of up to 4 separate payments allowed per table.