

EXECUTIVE CHEF:
JACK BENNETT

INTERNATIONAL Smoke

CHEF/PROPRIETORS:
MICHAEL MINA +
AYESHA CURRY

STARTERS

AYESHA'S FRESH BAKED CORNBREAD (2ea)
red thai curry butter 9
*contains shellfish

HALIBUT CRUDO CBGF
salsa macha, brentwood corn, pickled red onions 25

'PEKING' SMOKED PORK BELLY BAO BUNS (2ea)
pickled cucumber, scallion, pork rind, bbq-hoisin 19

DOUBLE DUCK WINGS (6pc) GF
mango-habañero glaze, green seasonin' 28

TEHINA ROASTED CAULIFLOWER GF, V
golden raisins, pistachio
pomegranate, fried shallots 19

BLACK TRUFFLE CAESAR VEG, CBGF
sweet onion crema, garlic streusel, truffle vinaigrette 19
ADD chicken+10 ADD salmon+13 ADD filet +26

ROASTED PACIFIC OYSTERS CBGF
panko, miso butter [6pc 26 | 12pc 48]

ROASTED WHOLE TIGER SHRIMP GF
miso butter [6pc 25]

MAINS

ROASTED FENNEL STUFFED SALMON GF
fermented chili glaze, blood orange, carrot-ginger purée 44

MISOYAKI BLACK COD GF
shishito, tatsoi, ginger dashi 51

CARIBBEAN-SPICED CHICKEN GF
maduros, black bean, green seasonin' 39

'JAMAICAN-STYLE' BRAISED OXTAIL GF
red bean coconut rice, habañoero, roasted carrots 44

12oz NY STRIP GF
four peppercorn-crusteD, sauce au poive
duck fat fries 78

8oz FILET MIGNON GF
four peppercorn-crusteD, sauce au poive
duck fat fries 72

AMERICAN WAGYU BONE-IN TOMAHAWK GF
barbecue sweet potatoes 205

RIBBIN IT UP

'KOREAN-STYLE' BEEF SHORT RIB GF
furikake rice, cucumber kimchi, apple-soy glaze 76
*contains shellfish

ST. LOUIS STYLE PORK RIBS

Our chefs have created the perfect spice blends for our ribs
finishing them with our own signature international sauces

SELECT FROM

AMERICAN BARBECUE GF
smokey mama bbq sauce, sliced pickles

KOREAN GOCHUJANG GF
toasted sesame, scallions, sliced pickles

MEXICAN CHIPOTLE GF
cilantro, pineapple, pickled onions, sliced pickles

CHOOSE SIZE

HALF RACK 34 WHOLE RACK 68
RIB TRIO COMBO 89

SIDES

PORK BELLY FRIED RICE GF, CBVEG
eggs, peas, garlic, sesame 17

BRUSSELS SPROUTS GF
soy caramel, lime 15

DUCK FAT FRIES
pickled ketchup 10

GRILLED OYSTER MUSHROOMS GF, VEG
apple-soy glaze 17

SF GARLIC NOODLES
oyster sauce, bok choy, parmesan 17
*contains shellfish

CLASSIC MAC VEG
american cheese, cheddar, parmesan 17

BBQ RIB TIP MAC
green onion, cornbread crumble 22
*contains shellfish

MAINE LOBSTER MAC
aged white cheddar, crispy garlic 38
*contains shellfish

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

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 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.

BAD & BOOZY

GET SMOKEY +3 any cocktail

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

TAKE ME TO THE ISLANDS 18

blackened bourbon, caribbean pineapple, chili threads

MINA CLASSIC COCKTAILS

TOMMY'S MARGARITA 22

patrón silver tequila, lime, agave, rock salted rim
supplement: patrón el alto reposado tequila +38
cincoro reposado tequila +22

DAIQUIRI 18

appleton estates rum, lime, cane sugar

NEGRONI 19

choice of: dos hombres mezcal or hendricks gin
campari, punt e mes, orange slice

MANHATTAN 20

blackened whiskey by metallica, punt e mes, angostura

SAZERAC 18

wild turkey 101 rye, peychaud's, cane sugar, absinthe

ESPRESSO MARTINI 20

vanilla infused grey goose vodka, borghetti espresso

LOUIS XIII

150 per half ounce

BEER

DRAFT

FAT TIRE 10

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

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%

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%

TAKE FLIGHT

AGAVE

GRAND CENTENARIO TEQUILA 59

añejo, extra añejo, cristalino

SCOTCH

THE MACALLAN SCOTCH 100

12 year, 18 year, rare cask

BOURBON

MINA BARRELS 40

angels envy, weller-full proof, weller- antique 107

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

BUZZ FREE BEE 15

lyre's amareti, honey, pineapple, lemon

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