

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

**HALIBUT CRUDO CBGF**

salsa macha, brentwood corn, pickled red onions 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 BROCCOLINI 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  
\*contains shellfish

**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

### BARDINET

montsarra cava  
macabeo blend, spain, nv  
5 oz. 15 | 9 oz. 27

### PIERRE SPARR

brut rose  
pinot noir, cremant d'alsace, france, nv  
5 oz. 17 | 9 oz. 31

### ROSÉ WHISPERING ANGEL

caves d'esclans  
grenache blend, cotes de provence, france  
2022  
5 oz. 14 | 9 oz. 25

### WHITE TORRE PENELAS

pazo das bruxas  
albarino, rias baixas, spain, 2022  
5 oz. 14 | 9 oz. 25

### BOUCHAINE

estate  
chardonnay, carneros, napa valley, u.s.a.  
2021  
5 oz. 19 | 9 oz. 35

### WADE CELLARS

three by wade  
chenin blanc, napa valley, u.s.a. 2021  
5 oz. 12 | 9 oz. 21

### CAKEBREAD CELLARS

sauvignon blanc, north coast, u.s.a. 2023  
5 oz. 18 | 9 oz. 33

### DOMAINE DU CARROU

sancerre  
sauvignon blanc, france, 2023  
5 oz. 24 | 9 oz. 45

### BUIL & GINE

nosis  
verdejo, rueda, spain, 2021  
5 oz. 13 | 9 oz. 23

### RED CHAPOUTIER

bellaruche  
grenache blend, cotes du rhone, france, 2022  
5 oz. 13 | 9 oz. 23

### GONET-MEDEVILLE

cru monplaisir  
merlot blend, bordeaux superieur, france,  
2021  
5 oz. 17 | 9 oz. 31

### CORAZON DEL SOL

uco valley  
malbec, mendoza, argentina, 2019  
5 oz. 16 | 9 oz. 29

### RESONANCE

pinot noir, willamette valley, u.s.a., 2022  
5 oz. 20 | 9 oz. 37

### MINER

emily's cuvee  
cabernet sauvignon, napa valley, california,  
2018  
5 oz. 26 | 9 oz. 49

### GILLES ROBIN

papillo  
syrah, crozes-hermitage, france, 2022  
5 oz. 18 | 9 oz. 33

### EDMEADES

zinfandel, mendocino county, u.s.a. 2021  
5 oz. 14 | 9 oz. 25

## 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%

### FAT TIRE 10

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

### LOVE 12

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

### TRUMER PILS 10

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

### 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%

## BOTTLES & CANS

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