

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

TUNA & TA'AMEYA

egyptian falafel, sesame, salad baladi 21

'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

NASHVILLE HOT-TOKYO FRIED CHICKEN

ginger-sake marinated chicken, tamari pickle, sriracha mayo 16

GRILLED BROCCOLINI V

chili-garlic crunch 13

BLACK TRUFFLE CAESAR VEG, CBGF

sweet onion crema, garlic streusel, truffle vinaigrette 19

MICHAEL'S WALDORF SALAD VEG, GF

celery, green apple, red grapes
poppseed-yogurt dressing 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

PERI PERI CHICKEN RICE BOWL

tumeric rice, cucumber raita 29

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

ALL SPICED PUMPKIN SOUP VEG

chayote, kabocha squash, baguette crouton

BLACK TRUFFLE CAESAR VEG, CBGF

sweet onion crema, garlic streusel, truffle vinaigrette

MICHAEL'S WALDORF SALAD VEG, GF

celery, green apple, red grapes
poppseed-yogurt dressing

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

PERI PERI CHICKEN RICE BOWL

tumeric rice, cucumber raita

dessert to go

CHOCOLATE CHIP-WALNUT COOKIE

MORE TO LOVE

FRESH BAKED CHOCOLATE CHIP-WALNUT COOKIE VEG 5

CINNAMON SPICED RICE PUDDING VEG 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 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 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

GUAVA GONE WILD 18

grand centenario añejo, guava, fresno chili, lime

TICKLE ME PINK 19

bombay sapphire, domaine de canton ginger liqueur
grapefruit soda

KUNG FU PANDAN 18

santa teresa rum, coconut milk, pandan, lime

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%

SUPER DRY 12

fort point beer co., san francisco, ca, cider, 6.4%

BOTTLES AND CANS

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 HAZE IPA 9

voodoo ranger, fort collins, co, 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.