

INTERNATIONAL *Smoke*

WOODFIRE STEAK | SEAFOOD | RIBS

STARTERS

- AYESHA'S FRESHLY BAKED CORNBREAD** 9
(2ea) thai red curry butter *contains shellfish
- CHICKPEA HUMMUS** 12
roasted kabocha squash & red beets
toasted pinenuts, warm pita
- TUNA & TA'AMEYA** 21
egyptian falafel, sesame, salada baladi
- BLISTERED SHISHITO PEPPERS** 16
smoked bonito flakes, lemon aioli
- NASHVILLE HOT-TOKYO FRIED CHICKEN** 18
ginger-sake marinated chicken
tamari pickles, sriracha mayo
- ROASTED CAULIFLOWER** 16
pistachio, pomegranate, golden raisins
fried shallots, tehina
- CHARRED GREEN CABBAGE** 17
warm bacon & black truffle ponzu, fresh horseradish
- 'PEKING' PORK BELLY BAO BUNS** 19
(2ea) cucumber, scallion, chicharron, hoisin sauce
- 'SHAKING BEEF' LETTUCE CUPS** 26
pickled daikon & carrots, jalapeño, nuoc cham
- DOUBLE DUCK WINGS** 28
(6pc) mango-habanero glaze, green seasonin'

SALADS & SOUP

- add: salmon* 13 | chicken 11 | picana steak* 26**
- BLACK TRUFFLE CAESAR** 20
sweet onion crema, garlic streusel, chives
- MICHAEL'S WALDORF SALAD**
celery, green apple, red grapes
poppyseed-yogurt dressing
- ALL SPICED PUMPKIN SOUP** 14
chayote, kabocha squash, baguette crouton

CLASSICS

- MAPLE-MUSTARD GLAZED SALMON** 44
roasted garlic whipped potatoes, hobbs bacon
brussels sprouts
- SMOKED "GALBI" BEEF SHORT RIB** 76
kimchi, furikake rice, apple-soy glaze
- MISO YAKI BLACK COD** 48
shishito, scallion oil, ginger dashi
- DUNGENESS CRAB GARLIC NOODLES** 45
wood ear mushrooms, bok choy, parmesan
- RASTA PASTA** 28
garganelli pasta, trio bell peppers
jerk seasoning, cheese sauce
add: shrimp 16 | lobster tail 26

SLOW COOKED & WHOLE ROASTED

- PERI PERI HALF CHICKEN** 39
shaved cucumber, coriander yogurt
- JAMICAN STYLE BRAISED OXTAIL** 44
red bean-coconut rice, roasted carrots
green seasonin'
- ROASTED WHOLE TAI SNAPPER** 46
tomato marinade, shaved fennel, yukon gold potatoes
- AMERICAN ST. LOUIS CUT PORK RIBS** 34
smokey mama bbq sauce, dill pickles
- KOREAN GOCHUJANG ST. LOUIS CUT PORK RIBS** 34
toasted sesame, scallions, dill pickles

GRILLED STEAKS

- 19 **all served simply with stuffed portobello mushroom & red wine demi**
- 12 oz. NEW YORK STRIP STEAK** 59
- 8 oz. CENTER CUT FILET MIGNON** 68
- 14 oz. DELMONICO RIBEYE** 69

My Egypt Feast

85 PER PERSON (for parties of 2 or more)

STARTERS	MAINS select two mains	DESSERT
AYESHA'S FRESHLY BAKED CORNBREAD	ROASTED SNAPPER	CINNAMON SPICED RICE PUDDING
CHICKPEA HUMMUS	SHRIMP RASTA PASTA	DEVIL'S FOOD DARK CHOCOLATE CAKE
TUNA & TA'AMEYA	JAMAICAN STYE BRAISED OXTAIL	
'PEKING' PORK BELLY BAO BUNS	PERI PERI CHICKEN	
MICHAEL'S WALDORF SALAD	MAPLE-MUSTARD GLAZED SALMON	
NASHVILLE HOT-TOKYO FRIED CHICKEN	RIBS AMERICAN OR KOREAN	
	NEW YORK STRIP STEAK	
	SMOKED KOREAN BEEF SHORT RIB	

SIDES

- PORK BELLY FRIED RICE** 17
eggs, garlic, scallion, sesame
- ROASTED GARLIC WHIPPED POTATOES** 16
lots of butter
- LOADED BAKED POTATO** 14
cheddar, bacon, sour cream chives
- CHARRED BROCCOLINI** 15
chili-garlic crunch, lemon
- DUCK-FAT FRIES** 10
pickled ketchup
- FRIED BRUSSELS SPROUTS** 15
soy-lime caramel
- CLASSIC MAC & CHEESE** 16
american, cheddar, parmesan
- RIB TIP MAC & CHEESE** 22
green onion, cornbread crumble

Celebrating the ingredients, flavors, and techniques from his heritage, Chef Michael Mina introduces his most personal project yet:

My Egypt: Cooking from My Roots

We are excited to share dishes from this new project, inspired by the culinary journey that has shaped Michael into the chef and person he is today.

CHEF/PROPRIETORS: MICHAEL MINA + AYESHA CURRY

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.

A 20% gratuity is added to tables of 6 or more. A total 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

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

HENNY, I'M HOME 22

hennessy vsop, apple cider, jamaican allspice, lemon

TRANSFUSION 30

grand centenario anejo, st. germain, blood orange, lime juice

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%

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 & 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 HAZE IPA 10

voodoo ranger, fort collins, co, 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

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.*