

EXECUTIVE CHEF:
JACK BENNETT

INTERNATIONAL Smoke

CHEF/PROPRIETORS:
MICHAEL MINA +
AYESHA CURRY

STARTERS

AYESHA'S FRESH BAKED CORNBREAD (2pc) 9

red thai curry butter

***contains shellfish**

'PEKING' SMOKED PORK BELLY BAO BUNS (2pc) 19

pickled cucumber, scallion

pork rind, bbq-hoisin

TEHINA ROASTED CAULIFLOWER GF, V 19

golden raisins, pistachio,
pomegranate, fried shallots

NASHVILLE HOT-TOKYO FRIED CHICKEN 16

ginger-sake marinated chicken,
tamari pickle, sriracha mayo

GRILLED BROCCOLINI V 13

chili-garlic crunch

BLACK TRUFFLE CAESAR VEG, CBGF 19

sweet onion crema, garlic streusel,
truffle vinaigrette

MICHAEL'S WALDORF SALAD VEG, GF 19

celery, green apple, red grapes,
poppseed-yogurt dressing

SALAD ADD ONS chicken +10 salmon +13 filet +26

MAINS

SF GARLIC NOODLES & SHRIMP 29

oyster sauce, spring vegetables,
morels, parmesan

***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**

CARIBBEAN-SPICED CHICKEN RICE BOWL

coconut rice, maduros 29

RIB TIP MAC & CHEESE

green onion, cornbread crumble 22

***contains shellfish**

MORE TO LOVE

FRESH BAKED CHOCOLATE CHIP-WALNUT COOKIE VEG 5

KEY LIME PIE VEG

chantilly, lemon curd 13

BUSINESS LUNCH 35 per person

starter choice of

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

AYESHA'S FRESH BAKED CORNBREAD ADD ON +4

red thai curry butter ***contains shellfish**

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

CARIBBEAN-SPICED CHICKEN RICE BOWL

coconut rice, maduros

dessert to go

CHOCOLATE CHIP-WALNUT COOKIE

GF GLUTEN-FREE | V VEGAN | CBV CAN BE VEGAN | VEG VEGETARIAN | CBVEG CAN BE VEGETARIAN | CBGF CAN BE GLUTEN FREE

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.

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

ilegal 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-ogier, 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

ZERO PROOF

GARDEN OF EDEN 12

grapefruit, cucumber, basil,
fever tree grapefruit soda

RASPBERRY FIELDS 12

raspberries, lemon, mint, simple
syrup, 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

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, califor-
nia, 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%

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