

EXECUTIVE CHEF:
JACK BENNETT

INTERNATIONAL
Smoke

CHEF/PROPRIETORS:
MICHAEL MINA +
AYESHA CURRY

STARTERS

- AYESHA'S FRESH BAKED CORNBREAD (2pc) 9

thai red 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 18

ginger-sake marinated chicken,

tamari pickle, sriracha mayo
- CHARRED BROCCOLINI V 15

chili-garlic crunch
- BLACK TRUFFLE CAESAR VEG, CBGF 20

sweet onion crema, garlic streusel,

truffle vinaigrette
- HEARTS OF PALM SALAD VEG, GF 19

ruby grapefruit, avocado, breakfast radish, but-

ter lettuce, dijon vinaigrette
- SALAD ADD ONS

chicken +11 salmon +13 picanha +26

MAINS

- SF GARLIC NOODLES & SHRIMP 29

oyster sauce, wood ear mushrooms, parmesan

*contains shellfish
- TOMATO GINGER GLAZED SALMON

saffron cous cous, blistered cherry tomatoes 29
- 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, 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
- HEARTS OF PALM SALAD VEG, GF

ruby grapefruit, avocado, breakfast radish, butter

lettuce, dijon vinaigrette
- AYESHA'S FRESH BAKED CORNBREAD ADD ON +4

red thai curry butter *contains shellfish

main choice of

- TOMATO GINGER GLAZED SALMON

saffron cous cous, blistered cherry tomatoes
- 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

*contains shellfish
- 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

DIANE’S BLOODY MARY 18
hanson vodka, tajin rim, bacon, celery, pickled okra, lemon

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

LILIKOI MAI TAI 20
santa teresa rum, gosling dark rum, orange curacao, pineapple
juice, lilikoi syrup, lume juice, orgeat

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-oger, france,
2010
5 oz. 40 | 9 oz. 77

CA’BOLANI
prosecco
glera, brut, d.o.c., italy, nv
5 oz. 12 | 9 oz. 21

MOET & CHANDON
rose imperial
pinot noir blend, brut, epernay, france, nv
5 oz. 30 | 9 oz. 57

rosé

BEDROCK WINE CO.
ode to lulu
grenache belnd, california, 2023
5 oz. 13 | 9 oz. 23

white

BOUCHAINE
chardonnay, estate, carneros, napa val-
ley, 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

FRISK
prickly
riesling, victoria, australia, 2023
5 oz. 12 | 9 oz. 21

DOMAINE DU CARROU
sancerre
sauvignon blanc, loire valley, france,
2023
5 oz. 24 | 9 oz. 45

CLOS BELLANE
marsanne blend, cotes du rhone, village
valreas, france, 2022
5 oz. 18 | 9 oz. 33

BODEGA ANGEL RODRIGUEZ VIDAL
martinsancho
verdejo, rueda, spain, 2021
5 oz. 14 | 9 oz. 25

red

VINEYARD 29
cru
cabernet sauvignon, napa valley, u.s.a,
2022
5 oz. 30 | 9 oz. 57

LA FERME DU MONT
premier cote
grenache blend, cotes du rhone, france,
2021
5 oz. 15 | 9 oz. 27

CORAZON DEL SOL
uco valley
malbec, mendoza, argentina, 2020
5 oz. 16 | 9 oz. 29

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

PRINCIPI DI BUTERA
amira
nero d’avola, sicily, d.o.c., italy, 2021
5 oz. 12 | 9 oz. 21

SIDURI
pinot noir, santa barbara, california,
u.s.a., 2023
5 oz. 18 | 9 oz. 33

BODEGAS PASCUAS
el pedrosal
tempranillo, crianza, ribera del duero,

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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