

INTERNATIONAL

FLAVOR FROM FIRE.

Smoke

STARTERS

AYESHA'S FRESHLY BAKED CORNBREAD 9

thai red curry butter 🍷

'PEKING' PORK BELLY BAO BUNS 19

(2ea) pickled cucumber, scallion, pork rind
bbq hoisin

CHARRED BROCCOLINI 15

chili-garlic crunch ●

BURRATA & MARKET MELONS 23

crispy prosciutto, basil, chili-garlic crunch ●

CRISPY DUNGENESS CRAB SPRING ROLLS 28

(3pc) nuoc cham, avocado purée, harissa aioli 🍷

MICHAEL MINA'S AHI TUNA TARTARE 31

mint, pine nuts, asian pear,
habanero-infused sesame oil

BLACK TRUFFLE CAESAR 20

sweet onion crema, garlic streusel
truffle vinaigrette ●●

HEARTS OF PALM 19

ruby grapefruit, avocado, breakfast radish
butter lettuce, dijon vinaigrette ●●

HEIRLOOM TOMATO & AVOCADO 21

stone fruits, cucumber, olive oil croutons
lemon tehina, oregano vinaigrette ●

MAINS

SF GARLIC NOODLES & SHRIMP 29

oyster sauce, wood ear mushrooms, parmesan 🍷

ROASTED FAROE ISLAND SALMON 44

ratatouille, cous cous, basil, black olive tapenade aioli

SPICY CRISPY CHICKEN SANDWICH 25

yuzu slaw, dill pickles, sriracha mayo, duck fat fries

DOUBLE WAGYU BURGER 29

american cheese, caramelized & raw onion,
secret sauce, duck fat fries ●

'KOREAN-STYLE' BEEF BOWL 29

sesame rice, cucumber kimchi, apple-soy glaze 🍷●

CRISPY STICKY RIBS 29

sweet chili, vietnamese slaw 🍷●

CLASSIC MAC & CHEESE 17

american, cheddar, parmesan

BBQ RIB TIP MAC 22

green onion, cornbread crumble 🍷

FRIED CHICKEN 21

(2pc) pommes puree, hot honey, coleslaw

BUSINESS LUNCH



Select from your favorites —
fast, flavorful, and fired up.
35 PER PERSON

choice of starter

SUMMER CORN SOUP

lobster, vanilla oil, charned corn 🍷

BLACK TRUFFLE CAESAR

sweet onion crema, garlic streusel
truffle vinaigrette ●●

HEARTS OF PALM SALAD

ruby grapefruit, avocado, breakfast radish
butter lettuce, dijon vinaigrette ●●

optional add-on

AYESHA'S FRESH BAKED CORNBREAD 4

red thai curry butter 🍷

choice of main

ROASTED FAROE ISLAND SALMON

ratatouille, cous cous, basil,
black olive tapenade aioli

SPICY CRISPY CHICKEN SANDWICH

yuzu slaw, dill pickles, sriracha mayo,
duck fat fries

'KOREAN-STYLE' BEEF BOWL

sesame rice, cucumber kimchi, apple-soy glaze 🍷

dessert-to-go

CHOCOLATE CHIP-WALNUT COOKIE

DESSERT

KEY LIME PIE 13

chantilly, lemon curd

CHEESECAKE 13

roasted market strawberries, turbinado crunch

CHOCOLATE CHIP-WALNUT COOKIE 5

🍷 CONTAINS SHELLFISH ● VEGETARIAN ● VEGAN ● GLUTEN-FREE
● CAN BE VEGETARIAN ● CAN BE VEGAN ● CAN BE GLUTEN FREE

BY **AYESHA CURRY** and **MICHAEL MINA**

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.

COCKTAILS

BAD & BOOZY

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

**INTERNATIONAL SMOKE
OLD FASHIONED 22**
bacon-washed old forester
bourbon smoked maple angostura
cherry & vanilla bitters

MOVIN’ ON UP 18
grey goose strawberry vodka
lemon, dimmi di milano liqueur
shaved cucumber

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, lime juice orgeat

MIDNIGHT IN OAXACA 20
400 conejos joven, aperol, lime
orange, charcoal, passion fruit
falernum, firewater bitters
black lava salted rim

ZERO PROOF

GARDEN OF EDEN 12
grapefruit, cucumber, basil
fever tree grapefruit soda

RASPBERRY FIELDS 12
raspberries, lemon,
simple syrup

NEW YEAR, NEW ME 15
lyre’s dry london, yuzu, tonic

TURNING A NEW LEAF 15
nitural tequila alternative, lime
passion fruit, amalfi spritz

WINES BY THE GLASS

RED
MARC BREDIF
cabernet franc, chinon
loire valley, france, 2022
5 oz. 16 | 9 oz. 29

DOMAINE CURRY
cabernet sauvignon
california, 2022
5 oz. 17 | 9 oz. 31

FAR MOUNTAIN
cabernet sauvignon, fission
sonoma valley, usa, 2021
5 oz. 25 | 9 oz. 47

TENUTA SANT’ANTONIO
corvina blend, ripasso, mont
garbi, italy, 2021
5 oz. 16 | 9 oz. 29

DOMAINE DE BEAURENARD
grenache blend, cotés du rhone,
france, 2022
5 oz. 15 | 9 oz. 27

DOMAINE FAIVELEY
pinot noir, vieilles village, mercury
burgundy, france, 2022
5 oz. 28 | 9 oz. 53

II POGGIONE
sangiovese, rosso di montalcino,
tuscany, italy, 2022
5 oz. 17 | 9 oz. 31

BODEGAS PASCUAS
tempranillo, el pedrosal, crianza
ribera del duero, spain, 2020
5 oz. 20 | 9 oz. 37

WHITE
BENANTI
carricante, etna bianco, italy, 2023
5 oz. 16 | 9 oz. 29

SEQUOIA GROVE
chardonnay, rutherford,
napa valley, usa, 2023
5 oz. 17 | 9 oz. 31

DELAS
grenache blanc blend
saint-esprit, cotés du rhone,
france, 2022
5 oz. 14 | 9 oz. 25

FRISK
riesling, prickly, victoria, au, 2024
5 oz. 12 | 9 oz. 21

MATTHIASSEN
sauvignon blanc blend
napa valley, usa, 2022
5 oz. 18 | 9 oz. 33

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

MAZZEI
vermentino, belguardo
maremma d.o.c.
tuscany, italy, 2023
5 oz. 15 | 9 oz. 27

SPARKLING
MICHEL GONET
chardonnay, blanc de blancs, grand
cru | france, 2010
5 oz. 29 | 9 oz. 55

BILLECART-SALMON
pinot noir blend, | le rose’, extra brut,
champagne, france, nv
5 oz. 39 | 9 oz. 75

ROSÉ
MINUTY
cinsault blend, prestige, cotés de
provence, france, 2024
5 oz. 13 | 9 oz. 23

BEER

ON DRAFT

FAT TIRE 10
new belgium, fort collins,co. golden ale, 5.2%

SAMUEL ADAMS 10
sam adams, boston, ma, american lager 5%

BREW FREE OR DIE 11
21st amendment, san francisco, ca, ipa, 8%

LOVE 12
almanac, alameda, ca, hazy ipa, 6.1%

TRUMER PILS 10
trumer pils, berkeley, ca, pilsner, 4.9%

SUPER DRY 12
fort point, san francisco, ca, cider, 6.4

BOTTLES & 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, fort bragg, ca, pilsner, 4.5%

VOODOO HAZE IPA 10
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.