

INTERNATIONAL

FLAVOR FROM FIRE.

Smoke

STARTERS

- AYESHA'S FRESHLY BAKED CORNBREAD 9

thai red curry butter 🌶️
- SUMMER CORN SOUP 19

lobster, vanilla oil, charred corn 🌶️
- TRIO OF DIPS & PITA 18

cucumber yogurt, hummus, roasted pepper & feta ●
- AHI TUNA TARTARE 25

pear, mint, garlic, pinenuts, quail egg
habanero-sesame oil, toast points
- BURRATA & MARKET MELONS 23

crispy prosciutto, basil, chili-garlic vinaigrette ●
- CRISPY DUNGENESS CRAB SPRING ROLLS 28

(3pc) nuoc cham, avocado purée, harissa aioli 🌶️
- ‘PEKING’ PORK BELLY BAO BUNS 19 (2ea)

pickled cucumber, scallion, pork rind, bbq hoisin
- DOUBLE DUCK WINGS 28 (6pc)

mango-habanero glaze, green seasonin’ ●

SALADS

- 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 ●

SIDES

- PORK BELLY FRIED RICE 17

eggs, garlic, peas, scallion, sesame ●●
- CHARRED BROCCOLINI 15

chili-garlic crunch ●
- DUCK-FAT FRIES 10

pickled ketchup
- FRIED BRUSSELS SPROUTS 15

soy-lime caramel ●
- MEXICAN STREET CORN 15

cotija cheese, tajin
- CLASSIC MAC AND CHEESE 17

american, cheddar, parmesan ●

CLASSICS

- ROASTED FAROE ISLAND SALMON 44

ratatouille, basil, black olive tapenade aioli
- MISO YAKI BLACK COD 51

shishito, baby bok choy, ginger dashi ●
- VEGAN PORTOBELLO MUSHROOM KEBABS 30

olive oil sweet potatoes, stuffed zucchini
moroccan pepper sauce ●
- GENERAL G-MAN’S HALF FRIED CHICKEN 35

lucky 7 herbs & spices, corn ribs
yuzu coleslaw, honey hot sauce
- SMOKED PORK SPARE RIBS 34

smokey mama bbq sauce or
korean gochujang bbq sauce ●
- SMOKED “GALBI” BEEF SHORT RIB 76 FOR TWO

kimchi, furikake rice, apple-soy glaze

GRILLED STEAKS

- served with asiago potato and red wine jus
- 12 OZ. MASAMI RANCH WAGYU STRIP STEAK 79
- 8 OZ. CENTER-CUT FILET MIGNON 68
- 14 OZ. DELMONICO RIBEYE 69

✱

THE DUO

A perfect pairing of signature hits!

PER PERSON

Ayesha’s Freshly Baked Cornbread

STARTER

(choice of per person)

Black Truffle Caesar

Summer Corn Soup 🌶️

‘Peking’ Pork Belly Bao Buns

Crispy Dungeness Crab Spring Rolls +5

MAIN

(choice of per person)

Smoked Pork Spare Ribs (Korean BBQ Sauce)

Roasted Faroe Island Salmon

General G-Man’s Fried Chicken

8oz. Filet Mignon +15

14oz. Delmonico Ribeye +15

65 PER PERSON

- 🌶️ 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

GENTLEMAN'S MANHATTAN 30
steph curry's gentleman's cut
kentucky straight bourbon
sweet vermouth, maraschino
smoke bubble

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

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

TICKLE ME PINK 19
bombay sapphire, domaine de
canton ginger liqueur
grapefruit soda

GUAVA GONE WILD 28
clase azula plata, guava
fresno chili, lime

PENICILLIN 22
monkey shoulder, ginger
honey, lemon

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, russell's reserve rare
character weller-antique 107

LOUIS XIII
150 per half ounce

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

GET SMOKEY +3 any cocktail

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

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

Monthly Specials

WATERMELON HEATWAVE 20
grey goose watermelon
vodka, lime juice, fresno chili
syrup, topped with happy dad
watermelon hard seltzer

CAYMUS
cabernet sauvignon
california 2022
5oz 30 9oz 57

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
ritural tequila alternative, lime
passion fruit, amalfi spritz

BUZZ FREE BEE 15
lyre's amaretti, honey,
pineapple, lemon

MINA CLASSICS

TOMMY'S MARGARITA 22
patrón reposado tequila, lime
agave, rock salted rim

SUPPLEMENT
lobos 1707 tequila joven **+22**
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
angel's envy, carpano antica
formula, angostura

SAZERAC 18
wild turkey, peychaud's
cane sugar, absinthe

Dessertinis

DUBAI CHOCOLATE MARTINI 22
belvedere organic vodka, bailey's irish
cream, licor 43 chocolate, fabrizia
cream di pistachio, pistachio foam,
kataifi

TIRAMISU MARTINI 20
santa theresa 1796 rum, borghetti
coffee, liqueur 43, chocolate, cream

S'MORES MARTINI 18
tullamore drew irish whisky
bailey's irish cream
trader vic's macadamia cordial

CRÈME BRÛLÉE MARTINI 18
grey goose vanilla vodka, white
creme de cacao, amarula, cream

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.