

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 crunch 🍷
- 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
- SMOKED “GALBI” BEEF SHORT RIB 76

kimchi, furikake rice, apple-soy glaze
- MISO YAKI BLACK COD 51

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

olive oil sweet potatoes, stuffed zucchini
moroccan pepper sauce 🍷

GRILLED STEAKS

- served with mini loaded baked 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 Freshley 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 or 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

GET SMOKEY +3 any cocktail

SIGNATURE COCKTAILS



COCO DIAMANTE 20
maestro dobel diamante, coconut, pineapple
lime, turbinado



SOL DE OAXACA 19
400 conejos joven mezcal, yellow chartreuse
mandarin, lemon, Fresno chili



**INTERNATIONAL SMOKE
OLD FASHIONED 22**
bacon-washed angel's envy bourbon, smoked
maple, bitters



TURKEY IN A PEAR TREE 20
sazerac Rye, st. george spiced pear, lemon



VELVET SMOKE 18
santa teresa 1796 rum, laphroaig 10yr
pomegranate, cinnamon, lemon



RASPBERRY SILK 18
grey goose vodka, makrut lime leaf
raspberry, lime



BLOOD MOON BLOOM 19
the botanist gin, st. germain, blood orange
lemon, smoked grapefruit soda

SEASONAL TASTING FLIGHT

AGAVE
GRAND CENTENARIO TEQUILA 45
añejo, extra añejo, cristalino

MINA CLASSICS

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

NEGRONI 19
hendrick's gin, campari, sweet vermouth

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

SUPPLEMENT
lobos 1707 tequila joven **+22**
cincoro reposado tequila **+22**

GENTLEMAN'S MANHATTAN 30
gentleman's cut bourbon, carpano antica
sweet vermouth, smoke

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

PENICILLIN 22
monkey shoulder scotch, ginger
honey, lemon

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

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

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%

VILLAGER 11
san francisco, ca, ipa, 6.3%

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.