

WOOD-ROASTED SHELLFISH

PANKO-CRUSTED OYSTERS red reef, galveston bay, tx 3 each
JUMBO SHRIMP wild caught brown gulf shrimp, gulf of mexico 3.95 each

STARTERS

EJ'S FAMOUS NACHOS chili con carne, queso, sour cream, fried egg 9.25
WAGYU SHAKING BEEF LETTUCE CUPS soy glazed texas beef, nuoc cham 14.95
PRETZELS + BEER CHEESE spiked bacon queso, poached egg, *cake and bacon bakery* pretzels 9.50
SMOKED CHICKEN WINGS choice of: bbq sauce, toasted garlic sweet & sour, or korean 12.95
THAI COCONUT & SHRIMP SOUP english peas, soft tofu, peanuts, cornbread 10.50
INSTANT BACON BAO BUNS (2) char siu pork belly, five-spice, hoisin, green onion 12.25
AYESHA'S FRESH BAKED CORNBREAD (2) thai red curry butter 4
MICHAEL'S AHI TUNA TARTARE POPPERS ancho chile, asian pear, pine nuts, sesame oil, mint 14.50
JAMAICAN JERK FRIED CHICKEN mango, smoked scotch bonnet pepper 9.95

SALADS

CLASSIC AMERICAN WEDGE SALAD double-smoked bacon, bleu cheese, tomato 12.95
SIMPLE GREENS mixed local lettuces, beets, radish, herb vinaigrette 9.25
GREEK SALAD tomato, olive, capers, feta, red wine vinaigrette 13.95
GRILLED AVOCADO lentil + quinoa green goddess, kumquat, baby greens 13.95
JAPANESE CHOPPED SALAD carrot, daikon, hearts of palm, ginger dressing 11.25
TRUFFLED CAESAR SALAD gem lettuce, sweet onion crema, pecorino 13.95

add protein: grilled chicken breast 5 | angus beef skewar 9 | grilled salmon 8 | smoked shrimp 8 | crispy chicken cutlets 5

BARBECUE FROM THE VEGETABLE GARDEN

BARBECUED SMOKED SWEET POTATOES brussels sprouts + apple slaw, spiced pecans 9.95
SMOKED BURRATA heirloom beets, blood orange, marcona almonds, calabrian chilies 13.95
MAMA MINA'S FALAFEL hummus, cucumber + endive crudité 9.95
ROASTED CAULIFLOWER tehina, golden raisins, za'atar, pistachio 12.50

SMOKED ST. LOUIS CUT PORK RIBS

our chefs collaborated with le sanctuaire to create three distinct spice blends for our ribs
and finished with its own signature international sauce

select from

AMERICAN BARBECUE | GOLDEN GARLIC SWEET + SOUR | SESAME-GOCHUJANG

ST. LOUIS STYLE

MEXICAN STYLE

KOREAN STYLE

HALF RACK 19 **WHOLE RACK** 37 **COMBO RACK** 45

SANDWICHES

all our sandwiches are served with your choice of a small salad, fries or house bbq chips with green seasoning

INTERNATIONAL SMOKE CHEESE BURGER texas angus beef burger, american cheese 14.75
PULLED PORK smoked pork shoulder, house barbecue sauce, crispy onions 14.95
CHILI CHEESE BURGER chili con carne, queso, red onion 16.50
FRIED CHICKEN SANDWICH togarashi-spiced crispy chicken, spicy kewpie mayo 14.95
CHERRY-BOMB BURGER pickled cherry peppers, grilled onions, fontina fonduta 15.50

BARBECUE FROM AROUND THE WORLD

FRIED CHICKEN buttermilk brine, whipped potatoes, mushroom gravy, smoky greens 21.95
SMOKED KOREAN SHORT RIB soy-sesame glazed beef short rib, sticky rice, kimchi 36.95
MEXICAN STREET CHICKEN achiote, chilies, sweet potatoes, avocado 25.95
ASIAN CEDAR-SMOKED SALMON sweet + sour eggplant, snap peas, citrus + mint 26.95
FILET MIGNON 8oz beef tenderloin, barbecue onions, crispy potatoes, spanish romesco sauce 44.95
VEGETARIAN MUSHROOM PASTA grilled zucchini, squash blossom pesto, artisan pasta 29.95
GRECIAN BRANZINO lemon potatoes, garlic greens, caper-olive vinaigrette, smoked tomato jus 29.95
44 FARMS STEAK FRITES 8oz baseball cut sirloin, steak spice rub, garlic fries 27.95
HAWAIIAN-STYLE AHI TUNA STEAK mushroom fried rice, chicories, fermented black bean vinaigrette 26.50

SIDEKICKS

RIB TIP MAC + CHEESE 13.95
BRUSSELS SPROUTS 9.95
MUSHROOM FRIED RICE 8.95
GARLIC-ROSEMARY FRIES 6.25
TRIO OF WHIPPED POTATOES 8.95

chef/proprietors MICHAEL MINA + AYESHA CURRY
executive chef HOUSTON'S PRINCE OF PORK - EJ MILLER

*The consumption of raw or undercooked eggs, meat, poultry, seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.*