

## WOOD-ROASTED SHELLFISH

miso butter

**PACIFIC OYSTERS** three pieces 12

**GULF SHRIMP** four pieces 16

**ALASKAN KING CRAB** 28

**MAINE LOBSTER** half 24 / whole 48

**SHELLFISH PLATTER** oysters, shrimp, lobster, crab 85

## INTERNATIONAL RAW BAR

**OYSTERS ON THE HALF SHELL** habanero-tomato mignonette three pieces 12 - gl

**KAMPACHI SASHIMI** crispy onions, serrano chili, yuzu ponzu 19

**SHRIMP COCKTAIL** horseradish-lime cocktail 22 - gl

## STARTERS

**AYESHA'S FRESH BAKED CORNBREAD** thai red curry butter one piece 2

**JAMAICAN JERK CHICKEN CUTLETS** mango-scotch bonnet pepper glaze 13

**'INSTANT' BACON BAO BUNS** pork belly, five-spice, sweet chili sauce, chili water 12

**SHAKING BEEF** gem lettuce, pickled daikon & carrots, peanut streusel, nuoc cham 19 - gl

**CRAB & THAI COCONUT SOUP** english peas, soft tofu, peanuts, cornbread 13 - gl

## SALADS

**ARUGULA SALAD** shaved fennel, plums, marcona almond, poppyseed dressing 10 - gl, v

**TOMATO SALAD** tinkerbell pepper, tomato, olives, capers, feta cheese, oregano vinaigrette 13 - gl, cbv

**QUINOA & KALE** avocado, cucumber, radish, sunflower seeds, ginger vinaigrette 13 - gl, v

**TRUFFLE CAESAR** gem lettuce, sweet onion crema, parmesan cheese, truffle dressing 12

**THE 'DEL MAR' LOBSTER SALAD** butter lettuce, shaved vegetables, citrus vinaigrette 28 - gl, cbv

add protein: chicken breast 6 | grilled salmon 10 | shrimp 10 | steak 10

## FROM THE GARDEN

**STEHLY FARMS AVOCADO** marinated jicama, garlic crumble, calabrian chili hot sauce 14 - v

**MAMA MINA'S FALAFEL** hummus, cucumber, endive crudite, tomato jam 13 - gl, v

**BARBECUE SWEET POTATOES** cabbage-apple slaw, spiced pecans 12 - gl, v

**WHOLE-ROASTED CAULIFLOWER** tehina-golden raisins, za'atar, pistachio 15 - gl, v

## SMOKED ST. LOUIS CUT PORK RIBS

our chefs collaborated with le sanctuaire to create three distinct spice blends for our ribs and finished with our own signature international sauces - gl

select from

**AMERICAN BARBECUE | VIETNAMESE LEMONGRASS | KOREAN SESAME-GOCHUJANG**

**HALF RACK** 19 **WHOLE RACK** 36 **COMBO RACK** 48

## SANDWICHES

served with your choice of small green salad, house bbq chips, or fries

**TOGARASHI FRIED CHICKEN** pickled carrots, spicy kewpie mayo 15

**GRILLED FISHWICH** classic tartar, heirloom tomato, bacon, butter lettuce 16

**KUROBUTA PULLED PORK** signature barbecue sauce, green apple cole slaw, crispy onions 16

**GRILLED FREE RANGE CHICKEN BREAST** lemon-garlic aioli, feta cheese, arugula, piquillo peppers, pickled red onion 16

**THE DOUBLE CHEESEBURGER** the BUTCHERY beef, secret sauce, caramelized & raw onions, pickles 17 add bacon 3

## GLOBAL INSPIRATIONS

**FIVE-SPICED FRIED CHICKEN** whipped potatoes, brown gravy, smoky greens 23

**GRILLED 'SINALOAN' STYLE MARY'S CHICKEN** achiote, chili, sweet potatoes, avocado 23 - gl

**8oz CENTER-CUT FILET MIGNON** barbecue green onion & house steak sauce 48 - gl

**CEDAR-SMOKED SALMON** sweet corn, red onion, heirloom cherry tomatoes, zucchini, coconut-curry 27 - gl

**WHOLE MEDITERRANEAN SEABASS** lemon potatoes, rainbow swiss chard, warm tomato vinaigrette 33 - gl

**MORRO BAY BLACK COD** garlic fried rice, scallions, bok choy, chinese black bean sauce 29 - gl

## FOR THE TABLE

**RIB TIP MAC & CHEESE** 14

**CRAB FRIED RICE** 16 - gl

**JALAPENO CREAMED CORN** 13 - gl

**WOOD-FIRED BROCCOLI** 8 - gl, v

**GARLIC-ROSEMARY FRIES** 6 - gl, v

gl - gluten free

v - vegan

cbv - can be vegan

chef/proprietors MICHAEL MINA + AYESHA CURRY

executive chef RYAN ORLANDO

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