



## STARTERS

- AYESHA'S FRESH BAKED CORNBREAD** thai red curry butter 6  
**MICHAEL'S AHI TUNA TARTARE** ancho chile, asian pear, pine nuts, sesame oil, mint 21  
**WAGYU SHAKING BEEF** bibb lettuce, black pepper, nuoc cham 16  
**JAMAICAN JERK FRIED CHICKEN** mango, smoked scotch bonnet pepper 12  
**THAI COCONUT & CRAB SOUP** english peas, soft tofu, peanuts, cornbread 6

## SALADS

- GRILLED AVOCADO** quinoa, hominy, black bean, green goddess 13  
**HERBED CHICKEN CAESAR** gem lettuce, sweet onion crema, truffled pecorino 15  
**SMOKED BURRATA** heirloom beets, blood orange, marcona almonds, calabrian chilies 14  
**ASPARAGUS + FRISÉE SALAD** sherry-mustard vinaigrette, sieved egg, kumquat mostarda 13

## BARBECUE FROM THE VEGETABLE GARDEN

- WOOD-FIRED MUSHROOM YAKITORI** soy ponzu, yuzu-tofu, togarashi 13  
**WHOLE-ROASTED CAULIFLOWER** tehina, golden raisins, za'atar, pistachio 16  
**MAMA MINA'S FALAFEL** hummus, cucumber + endive crudité 11  
**BARBECUED SMOKED SWEET POTATOES** brussels sprouts + apple slaw, spiced pecans 12

## SMOKED ST. LOUIS CUT PORK RIBS

our chefs collaborated with le sanctuaire to create three distinct spice blends for our ribs and style 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** 18  
**WHOLE RACK** 34  
**COMBO RACK** 45

## SHAREWICHES

all our sandwiches are served with small green salad and your choice of barbecued sweet potatoes or chips. \$3 garlic fries

- CURED SALMON PITA** red onion labne, cucumber, shaved fennel 14  
**PULLED PORK SLIDERS** smoked pork shoulder, house barbecue sauce, crispy onions 12  
**FRIED CHICKEN LITTLES** togarashi-spiced crispy chicken, spicy kewpie mayo 12  
**GRILLED FISHWICHES** lemon-caper aioli, avocado, campari tomato, red onion 15  
**CHERRY-BOMB BURGER** pickled cherry peppers, grilled onions, fontina fonduta 17

## BARBECUE FROM THE MEAT LOCKER

all steaks are served with grilled barbecue onions, crispy potatoes, and spanish romesco

- 8oz CENTER-CUT FILET MIGNON** 46  
**10oz PRIME SKIRT STEAK** 38  
**16oz PRIME RIB EYE** 56

## BARBECUE FROM AROUND THE WORLD

- GULF SHRIMP & NOODLES** lemongrass sausage, clams, glass noodles, herbs 31  
**CHARCOAL-GRILLED SINALOAN CHICKEN** achiote, chillies, sweet potatoes, avocado 27  
**ASIAN CEDAR-SMOKED SALMON** sweet + sour eggplant, snap peas, citrus + mint 35  
**GRECIAN GRILLED BRANZINO** lemon potatoes, garlic greens, caper-olive vinaigrette 32  
**HAWAIIAN-STYLE SNAPPER** mushroom fried rice, chicories, fermented black bean vinaigrette 29

## SIDEKICKS

- RIB TIP MAC + CHEESE** 14  
**BRUSSELS SPROUTS** 13  
**WHIPPED POTATOES + GRAVY** 9  
**MUSHROOM FRIED RICE** 9  
**GARLIC-ROSEMARY FRIES** 6

chef/proprietors MICHAEL MINA + AYESHA CURRY  
executive chef JEFFREY HILEMAN

*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.*