

WOOD ROASTED SHELLFISH

miso butter, breadcrumbs

- PACIFIC OYSTERS** three pieces 12 **ALASKAN KING CRAB** 28
GULF SHRIMP four pieces 16 **MAINE LOBSTER** half 24 / whole 48
SHELLFISH PLATTER oysters, shrimp, lobster, crab 85

SMALL PLATES

- FRESH BAKED CORNBREAD** thai red curry butter 6
MARINATED JAPANESE CUCUMBERS (V) toasted garlic, chili oil, fresh mint 6
SHRIMP COCKTAIL (GF) horseradish-lime cocktail 16
AHI TUNA SASHIMI crispy onions, serrano chili, yuzu ponzu 19
MAMA MINA'S FALAFEL (V) hummus, cucumber, tomato jam, endive crudite 13
WHOLE BURRATA local strawberries, basil, balsamic reduction, crispy baguette 14
WARM ORGANIC BROCCOLI (GF) (V) toasted almonds, green garlic mojo 8
JAMAICAN JERK DUCK SPRING ROLL spicy mango chutney, green sauce 16
SHAKING BEEF LETTUCE CUPS ground beef, gem lettuce, pickled daikon & carrots, nuoc cham 18
CRAB & THAI COCONUT SOUP sweet peas, soft tofu, fresh herbs 13
ROASTED CAULIFLOWER (V) tehina, golden raisins, za'taar, pistachio 15

SALADS

- QUINOA & KALE (GF)(V)** cucumber, snap peas, bean sprouts, sunflower seeds, quinoa, peanut dressing 12
TRUFFLE CAESAR gem lettuce, sweet onion crema, parmesan cheese, garlic streusel, truffle dressing 14
AVOCADO B.L.T WEDGE double cut bacon, blue cheese, tomato, egg, red onion, buttermilk ranch 18
MEDITERRANEAN GRAIN BOWL (GF)(CBV) ancient grains, cucumber, tomato, feta, red wine vinaigrette 15

GLOBALLY INSPIRED LARGE PLATES

- SPICY YAKI UDON NOODLES (V)** market vegetables, bean sprouts, toasted cashews, chili garlic sauce 19
GRILLED 'SINALOAN' STYLE MARY'S CHICKEN achiote, chili, sweet potatoes, avocado 29
WOOD-FIRED SALMON (GF) whole grain mustard glaze, sweet peas, spring onion, horseradish whipped potatoes 32
LOBSTER TAGLIATELLE smoked cherry tomato sauce, anchovy pesto, extra virgin olive oil 29
MISO CHILEAN SEA BASS watermelon radish, bok choy, daikon sprouts, mushroom dashi 45
THE DOUBLE CHEESEBURGER the BUTCHERY beef, secret sauce, caramelized & raw onions, pickles 19 add bacon 3

FROM THE SMOKER

SMOKED ST. LOUIS CUT PORK RIBS

our chefs have tastefully created three distinct spice blends for our ribs and then finished them with our own signature international sauces

select from

- AMERICAN BARBECUE (GF) | VIETNAMESE CHILI-LEMONGRASS (GF) | KOREAN SESAME-GOCHUJANG (GF)**
half rack 22 whole rack 44 combo rack 55

SMOKED KOREAN STYLE SHORT RIB (GF)

steamed white rice, kimchi, toasted sesame 48

FROM THE WOOD-FIRED GRILL

we proudly cook all of our steaks over a wood-fired grill. all steaks are served with red wine sauce and pearl onions.

8oz FILET MIGNON 55

14oz NY STRIP 59

16oz DELMONICO RIB EYE 63

32oz TOMAHAWK 135

AHI TUNA STEAK 36

ADD SURF:
shrimp 16
half lobster 24
king crab 28

SIDES

- MAC & CHEESE** 10 add rib tips 3 **FRENCH FRIES (V)** 6
MUSHROOM FRIED RICE (GF) 9 add crab 7 **GLAZED GREEN VEGETABLES (V)(GF)** 10
SWEET & SOUR BRUSSELS SPROUTS (V) 11 **ROASTED MUSHROOMS (V)** 9
WHIPPED POTATOES (GF) 9 add truffle 6

(GF) gluten free
(V) vegan
(CBV) can be vegan

chef/proprietors MICHAEL MINA + AYESHA CURRY
executive chef antonio votta

*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.*



FUEGO MENU

for the table - 68 per person

SMALL PLATES

AYESHA'S FRESH BAKED CORNBREAD

thai red curry butter

WHOLE BURATTA

local strawberries, basil, balsamic reduction, crispy baguette

SHAKING BEEF

gem lettuce, pickled daikon & carrots, nuoc cham

MAMA MINA'S FALAFEL

hummus, cucumber, tomato jam, endive crudite

add woodfired gulf shrimp and oysters | +6 per person

GLOBAL INSPIRATIONS

WOOD-FIRED SALMON

mustard glaze, sweet peas, horseradish whipped potatoes

GRILLED 'SINALOAN' STYLE MARY'S CHICKEN

achiote, chilies, sweet potatoes, avocado

SMOKED ST. LOUIS RIBS

american dry rub, sweet and smoky barbecue

CRAB FRIED RICE

sweet peas, mushroom, scrambled egg

add new york strip steak | +12 per person

SIDEKICKS

MAC & CHEESE

three cheese blend, cavatappi noodles

SWEET & SOUR BRUSSELS SPROUTS

fried shallots, soy glaze

SUGAR RUSH

VALRHONA CHOCOLATE MOLTEN CAKE

ginger snap graham crust, whipped cream

BLUEBERRY-LEMON PANNA COTTA

cardamom cookie crumble

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