

# FUEGO MENU



2 person minimum - \$68 per person

## AMUSE

**THAI COCONUT SOUP** GF, VEG

**AYESHA'S FRESH BAKED CORNBREAD**

thai red curry butter

## SMALL PLATES

**LOCALLY GROWN HEIRLOOM TOMATOES** VEG, CBGF

watermelon, burrata, arugula pistou, balsamic vinaigrette

**BAJA STYLE SEA BASS CEVICHE TOSTADA** GF

smoked almond, avocado, citrus, cilantro, cumin

**'PEKING' SMOKED PORK BELLY BAO BUNS**

cucumber, scallion, pork rind, bbq-hoisin sauce

## SIGNATURE ENTREES

**AMERICAN BBQ RIBS** GF

smokey mama bbq sauce

**RIB TRIO** GF - \$8 supplement

mexican chipotle / korean gochujang

**FRIED BRUSSELS SPROUTS** GF

tamari caramel, crispy onions

**WOOD-FIRED ROASTED SALMON** GF

korean chili glaze, mushroom medley, asparagus

**'SINALOAN' STYLE CHICKEN** GF

achiote, chili, sweet potato, avocado, salsa macha

**FRIED RICE** GF

scrambled egg, peas, garlic butter, sesame seed

**4<sup>0Z</sup> PRIME FILET** GF - \$24 supplement

garlic spinach, brandy-peppercorn sauce

## SUGAR RUSH

**SUGAR AND SCRIBE**

key lime pie

5.12.21

**GF** Gluten Free | **V** Vegan | **CBV** Can Be Vegan | **CBGV** Can Be Gluten Free

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