

# FUEGO

## MENU

chef's family-style tasting

\$85 per person



### AMUSE

**THAI COCONUT SOUP** GF

**AYESHA'S FRESH BAKED CORNBREAD**

thai red curry butter

### SMALL PLATES

**TRUFFLE CAESAR** VEG, CBGF

sweet onion crema, parmesan, garlic streusel

**SPICY THAI BEEF LETTUCE CUPS** GF

thai chili, basil, pickled carrot

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

cucumber, scallion, pork rind, bbq-hoisin

### SMOKIN' RIBS

**AMERICAN BBQ RIBS** GF

smokey mama bbq sauce

**SHISHITO PEPPERS** VEG

jimmy nardello peppers  
everything spice, lime

**SIGNATURE RIB TRIO** GF

**-\$8 SUPPLEMENT-**

mexican chipotle, korean gochujang  
american bbq

### SIGNATURE ENTREES

**WOOD-FIRED ROASTED SALMON** GF

korean chili glaze, king trumpet, asparagus

**'SINALOAN' STYLE CHICKEN** GF

achiote, chili, sweet potato, avocado  
salsa macha

**FRIED RICE** GF

scrambled eggs, peas, garlic butter, sesame

**4oz Grilled Filet Mignon** GF

**-\$24 ADD ON-**

garlic spinach, four peppercorn sauce

### SWEET ENDINGS

**DEVIL'S FOOD DARK CHOCOLATE**

whipped nutella, candied cocoa nibs

GF Gluten Free | V Vegan | CBV Can Be Vegan | CBGF Can Be Gluten Free

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

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

SMALL PLATES

**AYESHA'S FRESH BAKED CORNBREAD** (two pieces)  
thai red curry butter 6  
**THAI BEEF LETTUCE CUPS** (gf)  
thai basil, sweet chili 16  
**GRILLED ZUCCHINI** (gfv)  
chimichuri 12  
**CORN 'RIBS'** (veg)  
cotija cheese, cilantro, lime crema 13  
**SHISHITO PEPPERS** (v)  
jimmy nardello peppers, everything spice 14  
**ROASTED CAULIFLOWER** (gfv)  
golden raisins, tehina, pistachio, pomegranate, fried shallots 19  
**'PEKING' SMOKED PORK BELLY BAO BUNS**  
pickled cucumber, scallion, pork rind, bbq-hoisin 14  
**BAJA-STYLE CEVICHE TOSTADA** (gf)  
smoked almond, avocado, lime, crispy tortilla, cilantro, cumin 19  
**COCONUT CURRY SOUP**  
tofu, sweet pea, radish, cilantro 15

**ROASTED SHELLFISH** red miso butter  
**GRAND SHELLFISH PLATTER** (cbgf)  
(6) Oysters, (6) Shrimp, (½ lb) King Crab 110  
**PACIFIC OYSTERS** (cbgf)  
chili breadcrumbs (three pieces 12, six pieces 24)  
**WHOLE TIGER SHRIMP** (gf)  
six pieces 22  
**QUARTER POUND ALASKAN KING CRAB** (gf) 36

**SALADS** add Chicken +10, Salmon +13, Brisket +15  
**BLACK TRUFFLE CAESAR** (veg, cbgf)  
sweet onion crema, garlic streusel, parmesan, truffle dressing 18  
**AVOCADO & ENDIVE** (gf,v)  
red grapefruit, orange, basil, candied walnut, cider vinaigrette 15  
**DOUBLE SMOKED BACON WEDGE** (gf)  
baby iceberg, tomatoes, blue cheese, egg, buttermilk ranch 19  
**HEIRLOOM TOMATOES** (veg)  
cucumber, halloumi cheese, lavash, sumac, lime vinaigrette 17

INTERNATIONAL MAINS

**'SINALOAN'-STYLE MARY'S CHICKEN** (gf) achiote, chili, avocado, sweet potato, salsa matcha 32  
**THAI RED SNAPPER** (gf) garlic rice, charred cucumber, mango vinaigrette 42  
**WOOD-FIRED ROASTED SALMON** (gf) korean-chili glazed, asparagus, sesame, mushroom medley 38  
**CHARBROILED MISO CHILEAN SEA BASS** (gf) baby bok choy, watermelon radish, ginger dashi 46  
**THE DOUBLE BURGER** (gf) american cheese, caramelized & raw onion, secret sauce, duck-fat fries 26  
**SELECTION OF STEAKS** (gf) all served with garlic spinach & four peppercorn sauce  
16 oz. RIB EYE 72 - 14 oz. NEW YORK STRIP 52

MAC N CHEESES

**BBQ RIB TIP MAC**  
green onion, cornbread crumble  
18

**MAINE LOBSTER MAC**  
aged white cheddar, crispy garlic  
28

**BLACK TRUFFLE MAC** (veg)  
french onion, gruyere, parsley  
27

FROM THE SMOKER

**SMOKED ST. LOUIS CUT PORK RIBS**  
our chefs have created the perfect spice blends for our ribs  
finishing them with our own signature, international sauces

SELECT FROM

**AMERICAN BARBECUE** GF • **KOREAN SESAME-GOCHUJANG** GF • **MEXICAN CHIPOTLE** GF  
half rack 32 whole rack 62

**SMOKED KOREAN-STYLE PRIME BRISKET** GF  
steamed white rice, cucumber kimchi, scallions, sesame-soy glaze 52

perfect pairing:

**INTERNATIONAL SMOKE OLD FASHIONED** 19  
bacon-washed old forester bourbon, smoked maple angostura, cherry & vanilla bitters

SIDES

**WHIPPED POTATOES** (gf, veg) 11 (+5 add truffle)  
**PORK BELLY FRIED RICE** (gf) eggs, peas, garlic 16  
**DUCK-FAT FRIES** pickled ketchup 9

**RED MISO CORN** (gf, veg) lime butter 13  
**ROASTED BROCCOLI** (gf) chili-garlic 12  
**MUSHROOM MEDLEY** (gf, v) sweet chili 13

(gf) gluten free (veg) vegetarian (v) vegan (cbv) can be vegan (cbgf) can be gluten free

chef/proprietors MICHAEL MINA + AYESHA CURRY

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