

FUEGO MENU

chef's family-style tasting
\$89 PER PERSON
beverage experience
\$35 PER PERSON



**IN HONOR OF THE SEASON OF GIVING,
INTERNATIONAL SMOKE IS PROUD TO DONATE 5%
OF ALL FUEGO MENUS SOLD TO:**



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

ROASTED BRUSSELS SPROUTS VEG

black garlic oil

SIGNATURE RIB TRIO GF

-\$8 SUPPLEMENT-

mexican chipotle, korean gochujang

american bbq

SIGNATURE ENTREES

WOOD-FIRED ROASTED SALMON GF

korean chili glaze, king trumpet, long beans

'SINALOAN' STYLE CHICKEN GF

achiote, sweet potato, avocado, salsa macha

FRIED RICE GF

scrambled eggs, peas, garlic butter, sesame

40Z GRILLED FILET MIGNON GF

-\$24 ADDITIONAL-

red bliss potatoes, four peppercorn sauce

SWEET ENDINGS

DEVIL'S FOOD DARK CHOCOLATE

whipped nutella, candied cocoa nibs

golden hazelnuts

MICHAEL'S DOUBLE CHOCOLATE CHIP COOKIES

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
ROASTED BRUSSELS SPROUTS (veg)
black garlic oil 13
CHICKEN SAUSAGE HUSHPUPPIES
roasted apple, sage, black truffle gravy 12
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, shaved 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
HALF POUND ALASKAN KING CRAB (gf) 62

SALADS add Chicken +10, Salmon +13, Filet Mignon +24
BLACK TRUFFLE CAESAR (veg, cbgf)
sweet onion crema, garlic streusel, parmesan, truffle 18
DOUBLE SMOKED BACON WEDGE (gf)
baby iceberg, tomatoes, blue cheese, egg, ranch 19
WINTER CHICORIES (veg)
grilled anjou pear, walnut, ricotta salata 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, long bean, sesame, mushroom medley 38
CHARBROILED MISO CHILEAN SEA BASS (gf) baby bok choy, watermelon radish, ginger dashi 46
THE DOUBLE BURGER american cheese, caramelized & raw onion, secret sauce, duck-fat fries 26
SELECTION OF STEAKS (gf) all served with twice-fried red bliss potatoes & four peppercorn sauce
8 oz. FILET MIGNON 59 - 14 oz. NEW YORK STRIP 52

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

'KOREAN-STYLE' BONE-IN SHORT RIB GF
furikake rice, cucumber kimchi 69

perfect pairing:

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

MAC N CHEESES

[ADD BLACK TRUFFLE +5]

BBQ RIB TIP MAC green onion, cornbread crumble 18	MAINE LOBSTER MAC aged white cheddar, crispy garlic 28	CLASSIC MAC (veg) american cheese, cheddar, parmesan 16
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SIDES

WHIPPED POTATOES (gf, veg) 11 [ADD BLACK TRUFFLE +5]
PORK BELLY FRIED RICE (gf) eggs, peas, garlic 16
TWICE-FRIED RED BLISS POTATOES (veg) smoke sauce 9

CHERMOULA CARROTS (gf, veg) harissa tzatziki 13
ROASTED BROCCOLI (gf) chili-garlic 12
SAUTÉED KALE (gf) crispy mortadella 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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