FUEGO MENU



chef's family-style tasting
$85 PER PERSON
beverage experience
$35 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

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, chili, sweet potato, avocado, salsa macha

FRIED RICE GF
scrambled eggs, peas, garlic butter, sesame

4OZ 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

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 Smoke

WOODFIRED STEAK | SEAFOOD | RIBS

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

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

KING CRAB (gf) ½ lb 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' 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

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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