

SF RESTAURANT week

chef's family-style tasting
\$75 PER PERSON
drink a lil' beverage pairing
\$35 ADDITIONAL PER PERSON



AMUSE

THAI COCONUT SOUP GF

AYESHA'S FRESH BAKED CORNBREAD

thai red curry butter

TOAST OF ROSÈ

periyassol cuvee des commandeurs
2020, provence, france

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

SMOKED PILSNER

trumer pils brewery, berkeley, ca

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

'SINALOAN'-STYLE MARY'S CHICKEN GF

achiote, chili, 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

GLASS OF CABERNET SAUVIGNON

omo 10, 2018 red hills district, ca

SWEET ENDINGS

DEVIL'S FOOD DARK CHOCOLATE

whipped nutella, candied cocoa nibs, golden hazelnut

BOOZY JAVA MARTINI

vodka, oreo, mina blend espresso

We kindly ask the whole table to participate when ordering the Fuego Menu
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.