

# FUEGO MENU

chef's family-style tasting  
**\$85 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

peryassol cuvee des commandeurs  
2020, provence, france

## SMALL PLATES

**TRUFFLE CAESAR** VEG, CBGF

sweet onion crema, parmesan, garlic streusel

**CRISPY IMPERIAL BEEF ROLLS** GF

lola rosa, thai basil, nuoc cham

**'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

**CHICORY SLAW** VEG, GF

jicama, cilantro, jalapeño, clover honey dressing

### 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 MARY'S 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-

whipped potatoes, braised cabbage,  
red wine butter

### GLASS OF CABERNET SAUVIGNON

burgess, 2016, st. helena, ca

## SWEET ENDINGS

**DEVIL'S FOOD DARK CHOCOLATE**

whipped nutella, candied cocoa nibs, golden hazelnuts

### 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.*

# INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

# Smoke

## SMALL PLATES

**AYESHA'S FRESH BAKED CORNBREAD** (two pieces)

thai red curry butter 6

**CRISPY IMPERIAL BEEF ROLLS** (gf)

lola rosa, thai basil, nuoc cham 18

**GRILLED ASPARAGUS** (veg, gf)

black garlic 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

**COCONUT CURRY SOUP**

tofu, sweet pea, shaved radish, cilantro

paired with ayesha's fresh baked cornbread 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

**CHEF'S WEDGE SALAD** (cbgf)

croutons, pickled watermelon radish, fried capers, tomato

wasabi buttermilk ranch 18

**CHICORY SLAW** (veg, gf)

jicama, cilantro, jalapeño, clover honey dressing 17

## INTERNATIONAL MAINS

**'SINALOAN'-STYLE MARY'S CHICKEN** (gf) achiote, chili, avocado, sweet potato, salsa macha 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 BRANZINO** (gf) maitake mushrooms, ginger garlic bok choy 42

**THE DOUBLE BURGER** american cheese, caramelized & raw onion, secret sauce, duck-fat fries 26

**8oz. FILET MIGNON** whipped potatoes, braised cabbage, red wine butter 59

**14oz. NEW YORK STRIP** whipped potatoes, braised cabbage, red wine butter 52

[ ADD HENNESSY PEPPERCORN SAUCE +6 ]

**36oz. BONE-IN TOMAHAWK RIBEYE** 165

barbecue sweet potatoes, hennesty peppercorn sauce

## 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' BEEF SHORT RIB** GF

furikake rice, cucumber kimchi 69

## 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, sesame 16

**SAUTÉED KALE** (gf, cbv) crispy mortadella 13

**CHINESE BROCCOLI** (gf, veg, cbv) ginger garlic butter 12

**SPRING SUCCOTASH** (cbv) guanciale, saba 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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