

INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

Smoke

SMALL PLATES

AYESHA'S FRESH BAKED CORNBREAD (2ea)

thai red curry butter *contains shellfish 7

COCONUT CURRY SOUP

tofu, sweet pea, shaved radish, cilantro
cornbread *contains shellfish 15

DOUBLE DUCK WINGS GF

mango-habanero glaze, green seasonin' 21

'PEKING' SMOKED PORK BELLY BAO BUNS

pickled cucumber, scallion, pork rind, bbq-hoisin 14

CEVICHE MIXTO GF

avocado, tomatillo-mezcal broth, jalapeño 17

AVOCADO SALAD VEG, CBGF

jicama, garlic crumble, calabrian hot sauce 12

ROASTED CAULIFLOWER GF, V

golden raisins, tahina, pistachio, pomegranate
fried shallots 19

WATERMELON & CUCUMBER VEG, CBGF

lime, mint, chiu chow 12

ROASTED SHELLFISH

PACIFIC OYSTERS CBGF

chili breadcrumbs
three pieces 12 | six pieces 24

WHOLE TIGER SHRIMP GF

red miso butter
six pieces 22

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 CBGF

pickled watermelon radish, fried capers, cherry tomato
wasabi buttermilk ranch, croutons 18

MARINATED BEET SALAD VEG, GF

smoked burrata, candied pecan, blood orange
huckleberry vinaigrette 21

MAINS

'SINALOAN-STYLE' MARY'S CHICKEN GF achiote, chili, avocado, sweet potato, salsa macha 32

MISO-MARINATED CHILEAN SEA BASS GF shishito peppers, snap peas, ginger-dashi 49

WOOD-FIRE ROASTED SALMON GF korean-chili glazed, long bean, sesame, mushroom medley 38

CHAR-BROILED BRANZINO saffron cous cous, smoked tomato vinaigrette, summer squash 42

JAMAICAN-BRAISED OXTAIL red bean coconut rice, baby carrots, habañero, green seasonin' 42

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

8oz FILET MIGNON creamed spinach, red wine butter 59

14oz NEW YORK STRIP creamed spinach, red wine butter 52

ADD HENNESSY-PEPPERCORN SAUCE +6

52oz IMPERIAL AMERICAN WAGYU BONE-IN TOMAHAWK

barbecue sweet potatoes, hennessy-peppercorn 195

'KOREAN-STYLE' BEEF SHORT RIB GF

furikake rice, cucumber kimchi 69

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 smokey mama bbq sauce

KOREAN SESAME-GOCHUJANG GF scallion, toasted sesame

MEXICAN CHIPOTLE GF orange zest, cilantro

CHOOSE SIZE

Half Rack 32 | Whole Rack 62

SIDES

DUCK FAT FRIES GF, CBVEG pickled ketchup 9

PORK BELLY FRIED RICE GF eggs, peas, garlic, sesame 16

SF GARLIC NOODLES oyster sauce, wood ear mushrooms, parmesan 15

PEA GREENS VEG, GF umami butter, lemon 12

CREAMED CORN VEG, GF jalapeno, cilantro, lime 13

BLISTERED SHISHITO PEPPERS V, GF everything spice 14

MAC N' CHEESES

ADD BLACK TRUFFLE +5

BBQ RIB TIP MAC

green onion, cornbread crumble 21

MAINE LOBSTER MAC

aged white cheddar, crispy garlic 31

CLASSIC MAC VEG

american cheese, cheddar, parmesan 16

GF Gluten-Free | V Vegan | CBV Can Be Vegan | CBVEG Can Be Vegetarian | CBGF Can Be Gluten-Free

chef/proprietors MICHAEL MINA + AYESHA CURRY

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.

FUEGO MENU

CHEF'S FAMILY-STYLE PRIX FIXE
\$75 PER PERSON

WINE PAIRING
ADDITIONAL \$32 PER PERSON



*Participation of Whole Table

AMUSE

THAI COCONUT SOUP GF

chili oil

AYESHA'S FRESH BAKED CORNBREAD

thai red curry butter

*contains shellfish

FLAMA ROJA

cava brut-rosat
nv catalonia, spain

FIRST COURSE

ETUDE

pinot gris
2018 carneros, ca

TRUFFLE CAESAR VEG, CBGF

sweet onion crema, parmesan
garlic streusel

DOUBLE DUCK WINGS GF

mango-habanero glaze, green seasonin'

'PEKING' SMOKED PORK BELLY BAO BUN

-\$7 ADDITIONAL PER PERSON-

cucumber, scallion, pork-rind, bbq-hoisin

MAIN COURSE

AMERICAN BBQ RIBS GF

smokey mama bbq sauce

FLEUR DU CAP

cabernet sauvignon
2018, south africa

SIGNATURE RIB TRIO GF

-\$8 SUPPLEMENT-

mexican chipotle, korean gochujang, american bbq

'SINALOAN-STYLE' MARY'S CHICKEN GF

achiote, chili, sweet potato, avocado, salsa macha

FRIED RICE GF

scrambled eggs, peas, garlic butter, sesame

ROASTED SALMON GF

-\$17 ADDITIONAL FOR THE TABLE-

korean gochujang glazed, long bean, mushroom medley

DESSERT

KEY LIME CRÊPE CAKE

toasted coconut, fresh raspberries, crème anglaise

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

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