

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-habañero glaze, green seasonin' 21
- 'PEKING' SMOKED PORK BELLY BAO BUNS

pickled cucumber, scallion, pork rind, bbq-hoisin 14
- SMOKED HAMACHI TATAKI GF

truffled ponzu, citrus gel, scallion oil 24
- 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

CLAMS CASINO CBGF

lemon zest, parmesan, bacon
three pieces 18

- SALADS

ADD Chicken +10, Salmon +13, Filet Mignon +24
- BLACK TRUFFLE CAESAR VEG, CBGF

sweet onion crema, garlic streusel, parmesan, truffle vinaigrette 18
- CHEF'S WEDGE CBGF

sourdough croutons, pickled watermelon radish, crispy capers
heirloom cherry tomatoes, wasabi ranch 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

italian butter beans, schug, cipolini onion, escarole 38
- CHAR-BROILED BRANZINO GF

saffron cous cous, smoked tomato vinaigrette, summer squash 42
- JAMAICAN-BRAISED OXTAIL GF

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 CBGF

creamed spinach, roasted marble potatoes, herb butter 59
- 14oz NEW YORK STRIP CBGF

creamed spinach, roasted marble potatoes, herb butter 52
- ADD HENNESSY-PEPPERCORN SAUCE +6

52oz IMPERIAL AMERICAN WAGYU BONE-IN TOMAHAWK GF

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 GOCHUJANG GF

scallions, 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
- CRISPY BRUSSELS SPROUTS VEG, GF

lime, soy caramel 13
- BLISTERED SHISHITO PEPPERS VEG, 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

'SINALOAN-STYLE' MARY'S CHICKEN GF

achiote, chili, sweet potato, avocado, salsa macha

FRIED RICE GF

scrambled eggs, peas, garlic butter, sesame

SIGNATURE RIB TRIO GF

-\$8 SUPPLEMENT-

mexican chipotle, korean gochujang, american bbq

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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