

# INTERNATIONAL

WOODFIRED STEAK | SEAFOOD | RIBS

# Smoke

## SMALL PLATES

**AYESHA'S FRESH BAKED CORNBREAD** (2ea)  
thai red curry butter 7  
**\*contains shellfish**

**COCONUT CURRY SOUP** **CBGF**  
tofu, sweet pea, shaved radish, cilantro, cornbread 15  
**\*contains shellfish**

**DOUBLE DUCK WINGS** **GF**  
mango-habañero glaze, green seasonin' 21

**'PEKING' SMOKED PORK BELLY BAO BUNS** (2ea)  
pickled cucumber, scallion, pork rind, bbq-hoisin 14

**SMOKED HAMACHI CRUDO** **GF**  
truffled ponzu, citrus gel, scallion oil 24

**ROASTED CAULIFLOWER** **GF, V**  
golden raisins, tehina, pistachio, pomegranate, fried shallots 19

**PICKLED ASIAN PEAR & CUCUMBER** **VEG, CBGF**  
lime, mint, chiu chow 12

## FROM THE SMOKER

### ST. LOUIS STYLE 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**  
toasted sesame, scallions

**VIETNAMESE LEMONGRASS** **CBGF**  
saigon streusel, cilantro

#### CHOOSE SIZE

served with sliced pickles

- HALF RACK 32
- WHOLE RACK 62
- RIB TRIO COMBO 90

### 'KOREAN-STYLE' BEEF SHORT RIB

**GF**

furikake rice, cucumber kimchi, apple-soy glaze 71

## ROASTED SHELLFISH

**PACIFIC OYSTERS** **CBGF** miso butter [3pc 12 | 6pc 24]

**WHOLE TIGER SHRIMP** **GF** miso butter [6pc 22]

**CLAMS CASINO** **CBGF** lemon zest, parmesan, bacon [3pc 18]

## SALADS

**ADD chicken +10** **ADD salmon +13** **ADD filet mignon +24**

### BLACK TRUFFLE CAESAR

**VEG, CBGF**

sweet onion crema, garlic streusel, parmesan, truffle vinaigrette 18

### CHEF'S WEDGE

**CBGF**

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

## ENTRÉES

### 'SINALOAN-STYLE' MARY'S CHICKEN

**GF**

achiote, chili, avocado, sweet potato, salsa macha 32

**\*contains nuts**

### MISO-MARINATED CHILEAN SEA BASS

**GF**

hon shimeji mushrooms, pea greens, ginger-dashi 51

### ROASTED SALMON

**CBGF**

saffron couscous, grilled broccolini, smoked tomato vinaigrette 38

### JAMAICAN-BRAISED OXTAIL

**GF**

red bean coconut rice, baby carrots, habañero, green seasonin' 42

### THE DOUBLE BURGER

**CBGF**

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

### 8 OZ. FILET MIGNON

**GF**

creamed spinach, roasted marble potatoes, herb butter 59

**ADD cognac peppercorn sauce +6**

### 14 OZ. NEW YORK STRIP

**GF**

creamed spinach, roasted marble potatoes, herb butter 52

**ADD cognac peppercorn sauce +6**

### 52 OZ. IMPERIAL AMERICAN WAGYU BONE-IN TOMAHAWK

**GF**

barbecue sweet potatoes, cognac peppercorn 195

## SIDES

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

**PEA GREENS** **VEG, GF** umami butter, lemon 12

**CRISPY BRUSSELS SPROUTS** **VEG, GF** soy lime caramel 13

**DUCK FAT FRIES** **GF, CBVEG** pickled ketchup 10

**BBQ BAKED BEANS** **VEG, CBGF** butter beans, escarole, garlic streusel 12

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

## MAC N' CHEESE

**ADD black truffle +6**

### CLASSIC MAC

**VEG**

american cheese, cheddar, parmesan 16

### BBQ RIB TIP MAC

green onion, cornbread crumble 21

**\*contains shellfish**

### MAINE LOBSTER MAC

aged white cheddar, crispy garlic 31

**GF** Gluten-Free | **V** Vegan | **CBV** Can Be Vegan | **VEG** Vegetarian | **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.*

**A 20% gratuity is added to tables of 6 or more**  
**A San Francisco health fee is added on all checks in addition to SF County sales tax**  
**A total of up to 4 separate payments allowed per table.**

# 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** **CBGF**

chili oil

**AYESHA'S FRESH BAKED  
CORNBREAD**

thai red curry butter

\*contains shellfish

**DOMAINE WEINBACH**

gewürztraminer  
2020, alsace, france

## FIRST COURSE

**CRISTOM**

chardonnay

2020, willamette valley, oregon

**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

**MARKHAM**

merlot

2019, napa valley, ca

**'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-**

vietnamese lemongrass, 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**

**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.*