

INTERNATIONAL 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

HAWAIIAN AHI TUNA "ROLLS"
fried onions, avocado, serrano chili, yuzu ponzu foam 24

JAMAICAN BEEF PATTIES
ground wagyu, scotch bonnet 'guacamole' 19

ANCHOR STEAM'D MUSSELS
andouille sausage, cajun butter, grilled sourdough 22

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

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

CORIANDER-FENNEL SPICED BEEF SATAYS GF
cucumber noodles, mint, basil, toasted sesame 23

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

BLACK TRUFFLE CAESAR VEG, CBGF
sweet onion crema, garlic streusel, truffle vinaigrette 18
ADD chicken +10 ADD salmon +13

MAINS

BLACKENED CATFISH GF
morel mushroom, hobb's bacon, frisée, spring onion purée 35

CHAR SIU SALMON CBGF
snow peas, shiitake mushroom, crispy rice 42

MISO-BROILED CHILEAN SEA BASS GF
shimeji mushrooms, pea greens, ginger dashi 51

'JAMAICAN-STYLE' BRAISED OXTAIL GF
red bean coconut rice, spring carrots, habañoero 42

CARIBBEAN SPICED CHICKEN
maduros, black bean, green seasonin' 37

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

IMPERIAL AMERICAN WAGYU NEW YORK STRIP GF
chili rub, avocado, sweet potato, chipotle sauce 74

IMPERIAL AMERICAN WAGYU BONE-IN TOMAHAWK GF
barbecue sweet potatoes, cognac peppercorn MP

ROASTED SHELLFISH

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

WHOLE TIGER SHRIMP GF miso butter [6pc 22]

RIBBIN' IT UP

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

JAMAICAN JERK GF
green seasonin'

CHOOSE SIZE

served with sliced pickles

- HALF RACK 32
- WHOLE RACK 62
- RIB TRIO COMBO 85

'KOREAN-STYLE' BEEF SHORT RIB GF
furikake rice, cucumber kimchi, apple-soy glaze 71

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

SIDES

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

GRILLED ASPARAGUS VEG, GF
chili-garlic crunch 13

DUCK FAT FRIES GF, CBVEG
pickled ketchup 10

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

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. We require a signed copy of the merchant receipt confirming any gratuities made on bill.

A San Francisco health fee is added on all checks in addition to SF County sales tax.

We charge an outside dessert fee of \$5 per person when bringing in your own cake.

A maximum of up to 4 separate payments allowed per table.



FUEGO MENU

for the table | 85 per person
beverage pairing | 32 per person

AMUSE

THAI COCONUT SOUP & AYESHA'S FRESH BAKED CORNBREAD

CBGF, *contains shellfish
chili oil

STARTERS

HAWAIIAN AHI TUNA "ROLLS"

fried onions, avocado, serrano chili, whipped yuzu foam

DOUBLE DUCK WINGS **GF**

mango habañoero glaze, green seasonin'

CORIANDER-FENNEL SPICED BEEF SATAYS **GF**

supplement +7 per person

*Brut Sparkling Rosé, McBride Sisters
Hawke's Bay, New Zealand NV*

INTERNATIONAL MIXED GRILL

CHAR SIU SALMON **CBGF**

snow peas, shiitake mushroom, crispy rice

ST. LOUIS-STYLE PORK RIBS **GF**

smokey mama american bbq sauce

SIGNATURE RIB TRIO

korean gochujang, american bbq, jamaican jerk
supplement +8 per person

SIDES

GARLIC FRIED RICE **GF, VEG**

peas, eggs, sesame

GRILLED ASPARAGUS **GF, VEG**

chili-garlic crunch

*Sangiovese, Volpaia Chianti Classico
2020, Chianti, Italy 2020*

DESSERT

THE PB&J PUFF

oven roasted strawberries, peanut butter ganache
whipped cream, fortune cookie tuile

*Espresso Martini
MINA Blend espresso by Lamill Coffee
vanilla infused vodka, Borghetti espresso liqueur*

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

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VEG Vegetarian | **CBVEG** Can Be Vegetarian

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