

# INTERNATIONAL Smoke

## SMALL PLATES

**AYESHA'S FRESH BAKED CORNBREAD** (2ea) \*contains shellfish  
thai red curry butter 9

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

**HAWAIIAN AHI TUNA** CBGF  
fried onions, avocado, serrano chili, yuzu ponzu foam 24

**JAMAICAN BEEF PATTIES** (2ea)  
ground wagyu, scotch bonnet 'guacamole' 19

**'PEKING' SMOKED PORK BELLY BAO BUNS** (2ea)  
pickled cucumber, scallion, pork rind, bbq-hoisin 18

**DOUBLE DUCK WINGS** (6pc) GF  
mango-habañero glaze, green seasonin' 26

**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 ADD filet +26

## MAINS

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

**CHAR SIU SALMON** \*contains shellfish  
snow peas, shiitake mushroom, crispy rice crust 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, habañero 42

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

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

**FILET** GF  
chili rub, avocado, sweet potato, chipotle sauce 68

**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

\*contains shellfish

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  
\*contains shellfish

## SIDES

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

**CREAMED CORN** V, GF  
jalapeño, micro cilantro 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.*

# JAMAICAN FUEGO



**Carol Alexander & Ayesha's 5-Course Tasting Menu**  
served family-style | \$95 per person  
*beverage experience* | additional \$45 per person

## AMUSE

### **PUMPKIN SOUP & AYESHA'S JALAPEÑO CORNBREAD**

charred corn & chayote | red curry butter **\*contains shellfish,**

## FIRST

### **ACKEE & SALTFISH** GF

crispy green banana

### **PEPPER SHRIMP & FRIED BAMMIES** **\*contains shellfish**

cassava cake, scotch bonnet

### **DOUBLE DUCK WINGS** GF

mango-habañero glaze, green seasonin'

### **JAMAICAN BEEF PATTY**

ground wagyu, house-made hot sauce, 'guacamole'

#### *Red Stripe Shandy*

*jamaican lager, mango purée, lemon, ginger*

## SECOND

### **ROASTED PACIFIC ROCKFISH ESCOVITCH** GF

pickled peppers, onions & carrots

### **LOBSTER 'RASTA' PASTA** **\*contains shellfish**

parmesan cream

### **STEAMED CALLALOO** GF, VEG

sweet peppers, tomato

#### *This Hit Is Bananas*

*appleton estate rum, banana liqueur, clove, allspice, lime*

## THIRD

### **JERK-SPICED ST. LOUIS CUT PORK RIBS** GF

### **BRAISED OXTAIL** GF

### **JAMAICAN CHICKEN CURRY** GF

### **RICE & PEAS** GF, VEG

### **FRIED SWEET PLANTAINS** GF, VEG

#### *Guava Reggae*

*fords gin, guava, lime, orgeat, falernum*

## DESSERT

### **WARM JAMAICAN RUM CAKE**

pineapple, lime, vanilla ice cream

#### *Jamaican Milk Punch*

*canerock spiced rum, coconut purée, cinnamon*

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

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