



FUEGO MENU

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

FIRST COURSE

HAWAIIAN AHI TUNA "ROLL"

fried onions, avocado, serrano chili, whipped yuzu foam

BLACK TRUFFLE CAESAR **VEG, CBGF**

sweet onion crema, garlic streusel, truffle vinaigrette

DOUBLE DUCK WINGS **GF**

mango habañoero glaze, green seasonin'

'PEKING' SMOKED PORK BELLY BAO BUNS

pickled cucumber, scallion, pork rind, bbq-hoisin

*Pago del Cielo, Celeste, Verdejo, Rueda,
Spain, 2021*

SECOND COURSE

CITRUS ROASTED VERLASSO SALMON

winter citrus, fennel, carrot ginger purée

GARLIC FRIED RICE **GF, VEG**

peas, eggs, sesame

THIRD COURSE

CARIBBEAN SPICED CHICKEN **GF**

crispy plantain tostones, black bean, green seasonin'

SIGNATURE RIB TRIO **GF**

korean gochujang, american bbq, mexican chipotle

PETITE FILET AU POIVRE **GF**

4oz.

additional +25 per person

*La Capilla, Crianza, Tempranillo, Ribera del Duero, Spain,
Spain, 2017*

SIDES

CLASSIC MAC **VEG**

american cheese, cheddar, parmesan

BRUSSELS SPROUTS **GF**

soy caramel, lime

DESSERT

DEVIL'S FOOD DARK CHOCOLATE CAKE

whipped nutella, candied cocoa nibs, golden hazelnuts

Espresso Martini

vanilla infused grey goose vodka, borghetti espresso

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

GF Gluten Free | **CBGF** Can Be Gluten Free | **V** Vegan | **CBV** Can Be Vegan

VEG Vegetarian | **CBVEG** Can Be Vegetarian

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

BAD & BOOZY

GET SMOKEY +3 any cocktail

GENTLEMAN'S MANHATTAN 30

gentleman's cut kentucky straight bourbon by steph curry
sweet vermouth, maraschino, smoke bubble

INTERNATIONAL SMOKE OLD FASHIONED 20

bacon-washed old forester bourbon
smoked maple angostura, cherry & vanilla bitters

MOVIN' ON UP 17

grey goose strawberry vodka, dimmi di milano liqueur
lemon, shaved cucumber

EL TORO 17

grand centenario añejo, pasilla chile liquor, tamarind
tajin rim, puya chili

SUMMER OF LOVE 17

bombay sapphire, 400 conejos jove, blood orange liqueur
yuzu soda, basil

SWEET HONEY BUCKIN 18

santa teresa rum, watermelon juice, lime juice, mint

MIDNIGHT IN OAXACA 18

ilegal joven mezcal, aperol, lime, orange, charcoal
passion fruit falernum, firewater bitters, black lava salted rim

TAKE ME TO THE ISLANDS 18

blackened bourbon, caribbean pineapple
togarashi chili threads

PAPER PLANE 20

blackened bourbon, aperol, amaro nonino, lemon juice

MINA CLASSIC COCKTAILS

TOMMY'S MARGARITA 22

patrón silver tequila, lime, agave, rock salted rim
supplement: **patrón el alto reposado tequila +38**
cincoro reposado tequila +22

DAIQUIRI 16

appleton estates rum, lime, cane sugar

NEGRONI 19

choice of: **dos hombres mezcal or hendricks gin**
campari, punt e mes, orange slice

MANHATTAN 18

blackened whiskey by metallica, punt e mes, angostura

SAZERAC 18

wild turkey 101 rye, peychaud's, cane sugar, absinthe

ESPRESSO MARTINI 20

vanilla infused grey goose vodka, borghetti espresso

ZERO PROOF

GARDEN OF EDEN 9

grapefruit, cucumber, basil, fever tree grapefruit soda

RASPBERRY FIELDS 9

raspberries, lemon, mint, simple syrup, enroot sparkling cold
brew tea

NEW YEAR, NEW ME 14

lyre's dry london, yuzu, tonic

TURNING A NEW LEAF 14

ritural tequila alternative, lime, passion fruit, amalfi spritz