

INTERNATIONAL *Smoke*

WOODFIRE STEAK | SEAFOOD | RIBS

STARTERS

- AYESHA'S FRESHLY BAKED CORNBREAD** 9
(2ea) thai red curry butter *contains shellfish
- CHICKPEA HUMMUS** 12
roasted kabocha squash & red beets
toasted pinenuts, warm pita
- BLISTERED SHISHITO PEPPERS** 16
smoked bonito flakes, lemon aïoli
- NASHVILLE HOT-TOKYO FRIED CHICKEN** 18
ginger-sake marinated chicken
tamari pickles, sriracha mayo
- ROASTED CAULIFLOWER** 16
pistachio, pomegranate, golden raisins
fried shallots, tehina
- 'PEKING' PORK BELLY BAO BUNS** 19
(2ea) cucumber, scallion, chicharron, hoisin sauce
- 'SHAKING BEEF' LETTUCE CUPS** 26
pickled daikon & carrots, jalapeño, nuoc cham
- DOUBLE DUCK WINGS** 28
(6pc) mango-habanero glaze, green seasonin'

SALADS

add: salmon* 13 | chicken 11 | picana steak* 26

- BLACK TRUFFLE CAESAR** 20
sweet onion crema, garlic streusel, chives
- MICHAEL'S WALDORF SALAD** 19
celery, green apple, red grapes
poppyseed-yogurt dressing

CLASSICS

- MAPLE-MUSTARD GLAZED SALMON** 44
roasted garlic whipped potatoes, hobbs bacon
shaved brussels sprouts
- SMOKED "GALBI" BEEF SHORT RIB** 76
kimchi, furikake rice, apple-soy glaze
- MISO YAKI BLACK COD** 48
shishito, scallion oil, ginger dashi
- DUNGENESS CRAB GARLIC NOODLES** 45
wood ear mushrooms, bok choy, parmesan
- SHRIMP RASTA PASTA** 44
garganelli pasta, trio bell peppers
jerk seasoning, cheese sauce

SLOW COOKED & WHOLE ROASTED

- CARIBBEAN-SPICED CHICKEN** 39
maduros, black bean, green seasonin'
- JAMAICAN STYLE BRAISED OXTAIL** 44
red bean-coconut rice, roasted carrots
green seasonin'
- AMERICAN ST. LOUIS CUT PORK RIBS** 34
smokey mama bbq sauce, dill pickles
- KOREAN GOCHUJANG ST. LOUIS CUT PORK RIBS** 34
toasted sesame, scallions, dill pickles

GRILLED STEAKS

all served simply with stuffed portobello mushroom & red wine demi

- 12 oz. NEW YORK STRIP STEAK** 59
- 8 oz. CENTER CUT FILET MIGNON** 68
- 14 oz. DELMONICO RIBEYE** 69

SIDES

- PORK BELLY FRIED RICE** eggs, garlic, scallion, sesame 17
- ROASTED GARLIC WHIPPED POTATOES** lots of butter 16
- CHARRED BROCCOLINI** chili-garlic crunch, lemon 15
- DUCK-FAT FRIES** pickled ketchup 10
- FRIED BRUSSELS SPROUTS** soy-lime caramel 15
- CLASSIC MAC & CHEESE** american, cheddar, parmesan 16
- RIB TIP MAC & CHEESE** green onion, cornbread crumble 22

Fuego Feast

85 PER PERSON (for parties of 2 or more)

STARTERS	MAINS <small>select two mains</small>	DESSERT
AYESHA'S FRESHLY BAKED CORNBREAD	JAMAICAN STYE BRAISED OXTAIL	DEVIL'S FOOD DARK CHOCOLATE CAKE
CHICKPEA HUMMUS	CARIBBEAN-SPICED CHICKEN	
MICHAEL'S WALDORF SALAD	MAPLE-MUSTARD GLAZED SALMON	
'PEKING' PORK BELLY BAO BUNS	RIBS AMERICAN OR KOREAN	
NASHVILLE HOT-TOKYO FRIED CHICKEN	NEW YORK STRIP STEAK	
	SMOKED "GALBI" BEEF SHORT RIBS +15	

CHEF/PROPRIETORS: MICHAEL MINA + AYESHA CURRY

A 20% gratuity is added to tables of 6 or more. A total of up to 4 separate payments allowed per table.

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.

Cocktails

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 22

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

DIANE'S BLOODY MARY 18

hanson vodka, tajin rim, bacon, celery pickled okra, lemon

MOVIN' ON UP 18

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

GUAVA GONE WILD 18

grand centenario añejo, guava fresno chili, lime

TICKLE ME PINK 19

bombay sapphire, domaine de canton ginger liqueur, grapefruit soda

KUNG FU PANDAN 18

santa teresa rum, coconut milk, pandan, lime

MIDNIGHT IN OAXACA 20

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

PENICILLIN 22

monkey shoulder, ginger, honey, lemon

PINA GUEY 22

casamigos reposado, chile pasilla liqueur caramelized pineapple, lime

MINA CLASSICS

TOMMY'S MARGARITA 22

patrón reposado tequila, lime, agave rock salted rim

SUPPLEMENT

lobos 1707 tequila joven +22
cincoro reposado tequila +22

DAIQUIRI 18

appleton estates rum, lime, cane sugar

NEGRONI 19

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

MANHATTAN 20

maker's mark, carpano antica formula angostura

SAZERAC 18

wild turkey, psychaud's cane sugar, absinthe

ESPRESSO MARTINI 20

vanilla infused grey goose vodka, borghetti

TAKE FLIGHT

AGAVE

GRAND CENTENARIO TEQUILA 59

añejo
extra añejo
cristalino

SCOTCH

THE MACALLAN SCOTCH 100

12 year
18 year
rare cask

BOURBON

MINA BARRELS 40

angels envy
russell's reserve rare character
weller-antique 107

LOUIS XIII

150 per half ounce

ZERO PROOF

GARDEN OF EDEN 12

grapefruit, cucumber, basil
fever tree grapefruit soda

RASPBERRY FIELDS 12

raspberries, lemon, simple syrup

NEW YEAR, NEW ME 15

lyre's dry london, yuzu, tonic

TURNING A NEW LEAF 15

ritural tequila alternative, lime
passion fruit, amalfi spritz

BUZZ FREE BEE 15

the pathfinder amaro, honey
pineapple, lemon

Beer

ON DRAFT

FAT TIRE 10

new belgium brewing, fort collins, co. golden ale, 5.2%

SAMUEL ADAMS 10

sam adams brewing co., boston, ma, american lager 5%

BREW FREE OR DIE 11

21st amendment brewery, san francisco, ca, ipa, 8%

LOVE 12

almanac beer co., alameda, ca, hazy ipa, 6.1%

TRUMER PILS 10

trumer pils brewery, berkeley, ca, pilsner, 4.9%

SUPER DRY 12

fort point beer co., san francisco, ca, cider, 6.4

BOTTLES & CANS

FOUNDERS IPA 7

founders, grand rapids, mi, ipa, 4.7%

FOUNDERS STOUT 12

founders, grand rapids, mi, stout, 8.3%

SCRIMSHAW 8

north coast brewing co., fort bragg, ca, pilsner, 4.5%

VOODOO HAZE IPA 10

voodoo ranger, fort collins, co, ipa, 7.5%

For your convenience, a suggested gratuity of 20% is included for parties of six or more which is distributed to the service staff. A guest may make adjustments to this suggested gratuity.

We require a signed copy of the merchant receipt confirming any gratuities made on bill. We charge an outside dessert fee of \$5 per person when bringing in your own dessert. A maximum of up to 4 separate payments allowed per table.