

STARTERS

AYESHA’S FRESHLY BAKED CORNBREAD

(2ea) thai red curry butter *contains shellfish

LOCAL HALIBUT CEVICHE

smoked corn foam, plantain chips

BLISTERED SHISHITO PEPPERS

smoked bonito flakes, lemon aïoli

NASHVILLE HOT-TOKYO FRIED CHICKEN

ginger-sake marinated chicken
tamari pickles, sriracha mayo

TEHINA ROASTED CAULIFLOWER

pistachio, pomegranate, golden raisins
fried shallots, tehina

‘PEKING’ PORK BELLY BAO BUNS

(2ea) pickled cucumber, scallion, pork rind, bbq hoisin

‘SHAKING BEEF’ LETTUCE CUPS

pickled daikon & carrots, jalapeño, nuoc cham

DOUBLE DUCK WINGS

(6pc) mango-habanero glaze, green seasonin’

SALADS

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

BLACK TRUFFLE CAESAR

sweet onion crema, garlic streusel, truffle vinaigrette

HEARTS OF PALM

ruby grapefruit, avocado, breakfast radish
butter lettuce, dijon vinaigrette

BACON & BURRATA

frisse, sherry vinaigrette, pickled ramps, morel mushroom

CLASSICS

TOMATO GINGER GLAZED SALMON

saffron cous cous, dill yogurt espuma, blistered cherry tomatoes

SMOKED “GALBI” BEEF SHORT RIB

kimchi, furikake rice, apple-soy glaze

MISO YAKI BLACK COD

shishito, baby bok choy, ginger dashi

DUNGENESS CRAB GARLIC NOODLES

wood ear mushrooms, bok choy, parmesan

SHRIMP RASTA PASTA

garganelli pasta, trio bell peppers
jerk seasoning, cheese sauce

SLOW COOKED & WHOLE ROASTED

ROASTED MARY’S CHICKEN

espelette butter, caramelized onion jus

JAMAICAN STYLE BRAISED OXTAIL

red bean-coconut rice, roasted carrots
green seasonin’

AMERICAN BBQ ST. LOUIS-STYLE PORK RIBS

smokey mama bbq sauce, dill pickles

KOREAN GOCHUJANG ST. LOUIS-STYLE PORK RIBS

toasted sesame, scallions, dill pickles

GRILLED STEAKS

all served with asiago stuffed potatoes and red wine jus

12 oz. NEW YORK STRIP STEAK

8 oz. CENTER CUT FILET MIGNON

14 oz. DELMONICO RIBEYE

SIDES

PORK BELLY FRIED RICE eggs, garlic, peas, scallion, sesame 17

ROASTED GARLIC WHIPPED POTATOES lots of butter 16

CHARRED BROCCOLINI chili-garlic crunch 15

DUCK-FAT FRIES pickled ketchup 10

FRIED BRUSSELS SPROUTS soy-lime caramel 15

CLASSIC MAC american, cheddar, parmesan 17

BBQ RIB TIP MAC green onion, cornbread crumble 22

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 total of up to 4 separate
payments allowed per table.

Fuego Feast

85 PER PERSON
(for parties of 2 or more)

STARTERS	MAINS select two mains	DESSERT
AYESHA’S FRESHLY BAKED CORNBREAD	JAMAICAN STYE BRAISED OXTAIL	DEVIL’S FOOD CHOCOLATE CAKE
HEARTS OF PALM	ROASTED MARY’S CHICKEN	
‘PEKING’ PORK BELLY BAO BUNS	TOMATO GINGER GLAZED SALMON	
NASHVILLE HOT-TOKYO FRIED CHICKEN	RIBS AMERICAN OR KOREAN	
	NEW YORK STRIP STEAK	
	SMOKED “GALBI” BEEF SHORT RIBS +15	

Cocktails

BAD & BOOZY

GET SMOKEY +3 any cocktail

GENTLEMAN'S MANHATTAN 30

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

INTERNATIONAL SMOKE OLD FASHIONED 22

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

Cocktails of the Month

SUMMER SPRITZ 20

aperol, grapefruit, elderflower liquor, prosecco

FEEL THE PRIDE 18

bar hill gin, watermelon, lime, sea salt foam

Wine of the Month

CAYMUS

cabernet sauvignon
california 2022

5oz 30

9oz 57

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

angel's envy, carpano antica formula angostura

SAZERAC 18

wild turkey, psychaud's cane sugar, absinthe

DIANE'S BLOODY MARY 18

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

TICKLE ME PINK 19

bombay sapphire, domaine de canton ginger liqueur, grapefruit soda

GUAVA GONE WILD 28

clase azula plata, guava fresno chili, lime

PENICILLIN 22

monkey shoulder, ginger, honey, lemon

LILIKOI MAI TAI 20

santa teresa rum, gosling dark rum orange curacao, pineapple juice lilikoi syrup, lime juice, orgeat

MIDNIGHT IN OAXACA 20

400 conejos joven, aperol, lime orange, charcoal, passion fruit falernum firewater bitters, black lava salted rim

MOVIN' ON UP 18

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

FlavorTinis

DUBAI CHOCOLATE MARTINI 22

belvedere organic vodka bailey's irish cream licor 43 chocolate fabrizia cream di pistachio pistachio foam, kataifi

TIRAMISU MARTINI 20

santa theresa 1796 rum borghetti coffee, liqueur 43 chocolate, cream

S'MORES MARTINI 18

tullamore drew irish whisky bailey's irish cream trader vic's macadamia cordial

CRÈME BRÛLÉE MARTINI 18

grey goose vanilla vodka white creme de cacao amarula, cream

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

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.