



FUEGO MENU

for the table - 55 per person

STARTERS

AYESHA'S FRESH BAKED CORNBREAD

thai red curry butter

SMOKED BURRATA

beets, citrus, pistachios, calabrian chilies

WAGYU SHAKING BEEF

bibb lettuce, black pepper, nuoc cham

JAMAICAN JERK FRIED CHICKEN

mango, fermented scotch bonnet pepper

add wood-fired gulf shrimp and oysters | +12 per person

INTERNATIONAL MIXED GRILL

HAWAIIAN STYLE SNAPPER

mushroom fried rice, chicories, black bean vinaigrette

CHARCOAL-GRILLED SINALOAN CHICKEN

achiote, chilies, sweet potatoes, avocado

SMOKED ST. LOUIS RIBS

american dry rub, sweet and smoky barbecue

SLOW BRAISED NIMAN RANCH LAMB

stewed chick pea & tomato ragu

add prime rib | +15 per person

SIDES

RIB TIP MAC + CHEESE

BRUSSELS SPROUTS

DESSERTS

FIREMAN DEREK'S KEY LIME PIE

graham cracker crust, whipped cream

SPUN TO ORDER SOFT SERVE

salted caramel, valhrona chocolate sauce

BOUGHIE AF BARBECUE

**THIS IS A FIVE-COURSE MENU MADE-TO-ORDER
EXCLUSIVELY FOR YOU WITH OUR SIGNATURE FLAIR
AND A BIT OF BOUGHIE FUN BY THE CHEF**

for the table - 85 per person

*The consumption of raw or undercooked eggs, meat, poultry,
seafood for shellfish may increase your risk of food borne illness.
Kindly be sure to inform your server/bartender for any allergies or dietary restrictions.*