



Put a spark in your night. Let us warm your soul.

KINDLE

HALIBUT CHEEKS // sumac rub . lentils . golden raisins . carrot salad . coconut masala
QUAIL & FIG CASSOULET // marcona almond . pheasant sausage . maytag bleu cheese . truffle oil
CONCH LOLLIPOP // mango-habañero sweet potato . dark and stormy syrup . coconut soil
PIZZA // chestnut cream . roasted grapes . candied walnuts . fontina cheese
PORK BELLY // pickled daikon salad . adzuki baked beans . yuzu kosho-lychee coulis
OCTOPUS GARDEN // lobster . sriracha pea . watermelon radish . pickled maitake . black wasabi
yuzu tobiko vinaigrette
WAGYU BEEF // cotija purple potato . starfruit salsa . aji amarillo coulis . chapulines
SIMPLE SALAD // mixed greens . heirloom tomato . truffled cheese . balsamic vinaigrette
WARM CAPRESE SALAD // roasted tomato . mozzarella pearls . pistachio biscotti . arugula . brie fondue
SOUP DU JOUR // chef's whim

BLAZE

BEER PORK BUCCO // malt braise . barley risotto . hopped cipolini onion gremolata
TURDUCKEN // chicken roulade . turkey stuffing . white cheddar & duck sausage mashers
pickled okra . smoked tomato butter sauce
IBERICO TAMALES // black bean cake . chayote slaw . roasted tomatillo coulis
(available with lobster for \$6)
VENISON // cocoa nib rub . celery root purée . pear cabbage . portobello balsamic gastrique
SCALLOPS // almond phyllo crust . preserved grapefruit cous cous pilaf . spaghetti squash
apricot vindaloo
NEW YORK STRIP // chorizo mac 'n' goat cheese . artichoke guacamole . red pepper chimichurri
BARRAMUNDI BASS // bok choy . kabocha basmati rice . cherry ponzu

SMOLDER

HOUSE MADE ICE CREAM // inquire about today's selection
TIRAMISU LADY FINGER PUDDING // mascarpone cream . amarena cherries
MEXICAN FLOURLESS CHOCOLATE CAKE // banana fostero . horchata-chile mousse
PUMPKIN & CHOCOLATE STICKY PUDDING // peanut butter toffee sauce . coole swan whipped cream

Appetizers: \$7.50–\$10 Entrées: \$16–\$29 Desserts: \$8

Children's menu available. We are happy to accommodate food allergies, please call ahead.

*Menu items and prices are subject to change

Euphoric Hour 4–5:30pm: Bar Appetizers: \$5 ... Beers & Wells: \$3 ... Wines by the Glass: \$5 ... Specialty Cocktails: \$6