



Breakfast Menu

Monday - Sunday from 6am-11am

LIGHTER SIDE

Mayan Continental 13.50

Freshly Baked Pastries, Seasonal Fruit Juice, Coffee or Tea

Almond Agave Granola 10 *GF*

Sundried Blueberries, Flax Seeds, Strawberries Milk | Add Yogurt +4

Irish Steel Cut Oatmeal 11 *GF*

Raisins, Agave Nectar, Milk

Seasonal Fruit Plate 13 *GF*

Choice of Cottage Cheese or Yogurt

FROM THE GRIDDLE

Buttermilk Pancakes 14

Seasonal Berries, Maple Syrup, Whipped Butter

Brioche French Toast 16

Mixed Berry Compote, Maple Syrup Whipped Cream

EGGS & OMELETS

Farm Fresh Eggs 17

Two Eggs "Your Way", Applewood Smoked Bacon or Pork Sausage, Hash Browns, Choice of Toast

Fuego Omelet 16

Spinach, Tomatoes, Onions, Mushrooms Cheddar Cheese, Spicy Ranchero Sauce Hash Browns, Choice of Toast

SIDES

Applewood Smoked Bacon 6

Sausage Links 6

Hash Browns 5

Short Stack 8

Yogurt 4

Seasonal Fruits 8

Bagel and Cream Cheese 7

Toast or English Muffin 4

FUEGO SPECIALTIES

Chorizo Chilaquiles 16

Scrambled Eggs, Black Beans, Oaxaca Cheese Ranchero Sauce, Crema Fresca, Pico de Gallo, Fried Corn Tortillas

Long Beach Breakfast Burrito 16

Scrambled Eggs, Applewood Smoked Bacon Pork Sausage, Potatoes, Pepper Jack Cheese wrapped in a Sun-Dried Tomato Flour Tortilla with Crema Fresca, Fire Roasted Salsa, Avocado

Steak "Tampiqueño" 18

Two Eggs "Your Way", Grilled Skirt Steak, Ranchero Sauce, Avocado, Hash Browns, Choice of Toast

Huevos Rancheros 17

Two Eggs "Sunny Side Up" over Corn Tortillas Chipotle Black Beans, Ranchero Sauce Onions and Peppers

Avocado Toast 14 *Vegan*

Fresh Avocado, Cilantro, Onions, Tomatoes Serrano on Multigrain Toast

JUICES

Orange // Apple // Cranberry 6

Lemonade 4

COFFEE & TEA

Coffee Regular or Decaf or Hot Tea 3

Earl Grey // English Breakfast

Chamomile // Mint // Green

BREAKFAST COCKTAILS

Fuego Margarita 14

Reposado Tequila, Cointreau, Lime, Agave Nectar

Try it: Skinny // Spicy // Strawberry // Mango

Tito's Bloody Mary 14

Tres Agaves Organic Bloody Mary Blend

Cava Mimosa 12

Spanish Sparkling Wine, Orange Juice

Executive Chef Victor Juarez

20% gratuity will be added to parties of six or more – Table times are limited to a maximum of 1 hour 45 minutes.

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.