

APPETIZERS

Fuego Guacamole & Fire Roasted Salsa 14

Fresh Avocado, Onions, Chile Serrano, Cilantro
Tomato, Fired Roasted Tomato Salsa & Tortilla Chips

Choriqueso 16

Oaxaca & Asadero Cheese Fondue, Chorizo, Spinach
Fried Corn Tortilla

Elote 12

Poached Corn, Tajin Butter, Aji Mayo, Cotija, Spicy
Cheetos, Chili Oil Lime

Shrimp Mercado 18

Chipotle Tomato Broth, Pickled Red Onions,
Cucumber, Jicama, Avocado, Fried Corn Tortillas
Chips

Calamari Frito 19

Crispy Calamari, Salsa Brava, Crema Fresca
Micro Green

Barbacoa Quesadilla 16

Short Rib Barbacoa, Blend of Mexican Cheeses,
Onion, Cilantro, Mango Chipotle Honey Salsa

SANDWICHES & SALADS

Fuego Salad 15

Baby Greens, Chile Dusted Pecans
Goat Cheese, Heirloom Tomatoes, Cilantro
Fuji Apples, Creamy Chipotle Dressing
ADD: Chicken +6 | Steak +8 | Salmon +8

Totopo Ahi Tuna 24

Baby Wild Arugula, Avocado, Scallions Edamame
Cucumber, Mango, Jicama, Soy Ginger
Vinaigrette

Avocado Toast 14

Grilled Rustic Bread, Olive Oil, Smashed Avocado
Red Onion Honey Jam, Tomato Arugula
ADD: Smoked Salmon +6 | Eggs +4

Mayan Burger 20

Served with French Fries or Fresh Fruit

Half-Pounder Angus Patty with Cheddar or Swiss
Cheese, Lettuce, Tomato, Red Onion, Pickle

ADD: Applewood Smoked Bacon +2 | Avocado +2

HOT ENTREES

Fuego Eggs Benedict 18

Two Poached Eggs, Sautéed Spinach
Applewood Smoked Bacon, English Muffin,
Hollandaise, Broiled Tomato, Hash Browns

Pan dulce French Toast 16

Stacked Brioche Toast, Fresh Berries, Candied
Pecans, Maple Syrup, Cinnamon Whipped Cream

Grilled New York Steak 34

Red Chimichurri, Gorgonzola Cheese, Tomatoes,
Steak Potatoes, Arugula Salad, Fresh Avocado

Al pastor Chilaquiles 20

Adobo Marinated Pork, Fried Corn Tortillas,
Tomatillo Salsa, Serrano Cream, Fried Eggs

Maine Lobster Tail (market price)

12oz Pan-Roasted Lobster Tail, Garlic Butter

Ropa Vieja 33

Cuban Style Braised Short Rib, Black Bean Purée
Crisp Corn Tortillas, Pickled Cabbage,
Caramelized Plantains, Serrano Cream

Shrimp Adobo 34

Pan-Roasted Jumbo Gulf Shrimp, Achiote Butter
Sauce, Crispy Cauliflower, Brussel Sprouts

Filet of Salmon 29

Honey Ancho Chili Glaze, Garlic Spinach, Spicy
Black Bean Sauce, Mexican Cream

DESSERTS

Vanilla Crème Brûlée 11

Caramelized Sugar, Grand Marnier
Soaked Berries

Bavarian Cheese Cake 12

Grand Marnier Soaked Berries, Tahitian
Vanilla Sauce

Mayan Legend 11

Iron Skillet Baked Chocolate Chip
Walnut Cookie, Vanilla Ice Cream
Caramel Sauce

Chocolate Trio 12

Bittersweet Chocolate, White Milk Chocolate
Chocolate Ganache, Raspberry Sauce

TACO CALLEJEROS

Three Soft Tortilla Tacos, Garnish with Pickled Cabbage

Cilantro Lime Chicken 12

Cilantro, Onion, Tequila Crema

Grilled Skirt Steak 14

Onion, Cilantro, Chile de Árbol Aioli

Fish of the Day 15

Cabbage-Chili Pickled, Pico de Gallo
Chipotle Aioli

Beef Barbacoa 13

Slow Braised Short Rib, Onion, Cilantro
Chile Serrano Cream

SIGNATURE COCKTAILS

Signature Fuego Margarita 14

Reposado Tequila, Cointreau, Lime, Agave Nectar

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

Spicy Paloma 14

House-Infused Jalapeño Reposado, Grapefruit
Lime

Playa del Sol 14

Mezcal, Aged Rum, Lime, Pineapple, Maple

Gin Cruiser 14

Botnist Gin, Aperol, Lemon, Agave, Orange Bitters

Red Summer 14

White Rum, Aged Rum, Passion Fruit Liqueur
Orange, Lime, Agave Nectar

Spring & Tonic 14

Extra Dry Ginger-Infused Gin, Tonic, Fresh Mint
Lemon, Agave Nectar

Cucumber Vodka Mule 14

Cucumber Vodka, Lime, Ginger Beer

Tiki Torch 14

White Rum, Dark Rum, Cointreau, Maple, Lemon
Angostura Bitters

Tito's Bloody Mary 14

Tres Agaves Organic Bloody Mary Blend

Whiskey Amor 14

Maker's Mark Bourbon, St. Germain Elderflower
Liqueur, Lemon, Agave Nectar, Grenadine
Mint Leaves

Cava Mimosa 12

Spanish Sparkling Wine, Orange Juice

Sangria 13 (Red or White)

BEER

On Tap 7

Rotating IPA (ask Server or Bartender)

Mango Cart

Modelo Especial, Mexico

Domestic Bottles 6

Budweiser | Bud Light | Coors Light | Stella
Michelob Ultra

Craft Bottles 8

Shock Top | Belgian White

Rotating IPA (ask Server or Bartender)

Imported Bottles 7

Negra Modelo | Modelo Especial | Pacifico
Corona | Dos Equis XX Lager | Dos Equis XX Amber
Heineken | Buckler Non-Alcoholic Lager

WINE

Bubbles

Moscato, Mia, Spain 10/40

Sparkling Rosé, Poema, Spain 11/44

Sparkling Cava, Poema, Spain 11/44

Prosecco, Torresella, Italy 12/48

Sparkling Brut, Le Grand Courtage, France 12/48

Veuve Clicquot, Brut 100

Veuve Clicquot, Rosé 180

Dom Perignon 2009 350

Whites

Pinot Grigio, Graffigna, Argentina 10/40

Chardonnay, Grove Ridge, CA 10/40

Chardonnay, Hahn SLH, CA 14/56

Chardonnay, Chalk Hill, Sonoma, CA 64

Chardonnay, Cakebread, Napa, CA 25/100

Chardonnay, Joseph Phelps, Sonoma, CA 95

Chardonnay, Pahlmeyer, Napa, CA 160

Sauvignon Blanc, Montes, Chile 11/44

Sauvignon Blanc, Ferrari-Carano, CA 12/48

Sauvignon Blanc, Duckhorn, Napa, CA 80

Sauvignon Blanc, Cape Mentelle, Australia 10/40

Albariño, Camino de Cabras, Spain 12/48

Riesling, Blufeld, Germany 10/40

Rosé, Lafase, France 11/44

Rosé, Smoke Tree, CA 10/40

Reds

Tempranillo, Numanthia Themes 11/44

Red Blend, Skyside 12/48

Cabernet Sauvignon, Grove Ridge, CA 10/40

Cabernet Sauvignon, Hess, Napa, CA 13/52

Cabernet Sauvignon, Justin, Paso, CA 17/68

Cabernet Sauvignon, Groth, Oakville, CA 110

Cabernet Sauvignon, Frank Family, Napa, CA 115

Pinot Noir, Dos Almas, Chile 10/40

Pinot Noir, Love Noir, CA 11/44

Pinot Noir, Hahn SLH, CA 15/60

Pinot Noir, Bella Glos, Santa Maria, CA 25/100

Pinot Noir, Foley, Santa Rita Hills, CA 110

Garnacha, Fuego, Spain 10/40

Garnacha, Castillo de Monséran, Spain 11/44

Malbec, Amalaya, Argentina 10/40

Malbec, Terrazas Rsv, Argentina 12/48

Merlot, Twomey by Silver Oak, Napa, CA 120