



## DINNER MENU

Mon – Thu 5pm – 10pm, Fri 5pm – 10pm  
Sat 4pm – 10pm & Sun 4pm-10pm

### APPETIZERS

#### Fuego Guacamole & Fired Roasted Salsa 14

Fresh Avocado, Onion, Chile Serrano, Cilantro  
Tomato, Tomato Salsa, Tortilla Chips

#### Shrimp Mercado 18

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

#### Barbacoa Quesadilla 16

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

#### Grilled Lamb Chops 25

Chimichurri, Jalapeño Pepper Escabeche,  
Spring Sweet Peas, Roasted Sweet Potato, Cotija Cheese

#### Calamari Frito 19

Crispy Calamari, Salsa Brava, Crema Fresca

#### Crab Cakes 20

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade  
Cucumber Relish

#### Choriqueso 16

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

### SALAD

#### Little Gems 18

Grilled Gem Lettuce, Bacon Lardon, Heirloom Tomato  
Chili-Dusted Croutons, Blue Cheese Dressing

#### Fuego Salad 15 **VEG**

Baby Greens, Chile Dusted Pecans, Goat Cheese  
Heirloom Tomatoes, Cilantro, Fuji Apples,  
Creamy Chipotle Dressing

#### Maya Chopped Salad 18

Chopped Romaine, Shiitake Mushrooms, Hearts of Palm  
Gorgonzola Cheese, Diced Peppers, Onions, Red Wine  
Vinaigrette

### SIDES

#### Crispy Brussels Sprouts 10

Za'atar, Balsamic

#### Sautéed Garlic Spinach 9

Butter, Garlic, Lemon

#### Caramelized Plantains 12

Chipotle Caramel Sauce

#### Shaved Street Corn 12

Roasted White Corn, Garlic Aioli, Queso Fresco, Tajin

#### Steamed Rice 6

### SANDWICHES

*Served with French Fries or Fresh Fruit*

#### Mayan Burger 20

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

**ADD:** Applewood Smoked Bacon **+2** | Avocado **+2**

#### Prosciutto & Mozzarella Sandwich 18

Arugula, Mozzarella Cheese, Balsamic Reduction  
EVOO, Grilled Sourdough Bread

### HOT ENTREES

#### Filet Mignon 45

Grilled Filet Mignon, Chile Pasilla Glaze, Mushrooms  
Fingerling Potatoes, Corn, Lima Beans, Roasted Tomato

#### Pan-Seared Fillet of Salmon 29

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

#### Shrimp Adobo 34

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

#### Seafood Enchiladas 35

Jumbo Lump Crab Meat, Rock Shrimp  
Roasted Poblano Sauce, Black Bean, Corn Relish

#### Pollo a la Plancha 32

Chili Rubbed Chicken Breast, Risotto, Black Bean  
Spinach, Shiitakes, Chorizo, Pico de Gallo

#### Ropa Vieja 33

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

#### Spinach Mushroom Risotto 29 **VEG**

Black Beans, Spinach, Shiitake Mushrooms, Corn  
Pico de Gallo, Parmigiano Reggiano

### DESSERTS

#### Bavarian Cheese Cake 12

Grand Marnier Soaked Berries, Tahitian  
Vanilla Sauce

#### Chocolate Trio 12

Bittersweet, Milk, White Chocolate, Ganache  
Raspberry Sauce

#### Mayan Legend 11

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

#### Vanilla Crème Brulée 11

Fresh Berries, Caramelized Sugar

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.

### 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, dark 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	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, Firestone, Santa Barbara, CA	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	100
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