

## SHARABLES

### Fuego Guacamole & Salsa 18

Fresh Avocado, Onions, Chile Serrano, Cilantro Tomatoes, Lime, Fire Roasted Tomato Salsa Tortilla Chips

### Crab Cakes 22

Jumbo Lump Crab Meat, Roasted Jalapeño Remoulade, Cucumber Relish, Chli Oil

### Choriqueso 18

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

### House-Cured Salmon 20

Serrano Cream Cheese, Heirloom Tomato Arugula, Egg, Capers, Bagel Toast

### Seafood Platter 60

Oysters, Shrimp, Scallops, Green Mussels, Alaskan King Crab Legs, Citrus Cocktail Sauce, Horseradish Aioli

### Shrimp Ceviche 18

Lime Cured Shrimp, Clam Broth, Onions, Cilantro Tomato, Cucumber, Totopos

## FUEGO TACOS

### Cilantro Lime Chicken 16

Cilantro, Onion, Tequila Crema

### Barbacoa 16

Oaxacan-Style Beef Barbacoa. Watercress Tomatillo Avocado Salsa

### Al Pastor 15

Slow-Roasted Pork Shoulder, Onion, Cilantro Pineapple, Chile Morita

### Fish of the Day 17

Cabbage-Chili Pickled, Pico de Gallo Chipotle Aioli

### Eggs Benedict 22

Two Poached Eggs, Sweet Potato Cakes Artichoke Heart, Onion, Spinach, Asparagus Tomato, Hollandaise

### Dulce de Leche French Toast 20

Stacked Brioche Toast, Fresh Berries Fresh Berries Candied Pecans, Crema Lechera Whipped Cream

### Al Pastor Chilaquiles 18

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

### Shrimp Enchiladas 30

Rock Shrimp, Chihuahua Cheese, Salsa Roja Rice, Jalapeño Crema, Black Bean Relish

## ON BREAD & SALADS

### Spinach & Watermelon Salad 17

Feta Cheese, Red Onion, Hearts of Palm Heirloom Tomatoes, Apple Vinaigrette

### Ahi Tuna Salad 24

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

### Heirloom Carrot Salad 16

Tri Colored Baby Carrots, Avocado, Rajas, Red Onion Cilantro, Crumbled Feta Cheese, Lavender Citrus Vinaigrette

### Mayan Burger 20

Half-Pounder Angus Patty with Cheddar or Swiss Cheese Lettuce, Tomato, Red Onion, Pickle, French Fries or Fruit  
**ADD:** Applewood Smoked Bacon +2 | Avocado +3

### Avocado Toast 18

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

## DESSERTS

### NY Cheese Cake 14

Creamy Cheese Cake, Raspberry Couli Tahitian Vanilla Whipped Cream

### Key Lime Tart 15

Flakey Pastry Tart Shell, Creamy Lemon Curd Liquor Sented Cream

### Vanilla Crème Brulée 12

Fresh Berries, Caramelized Sugar

### Cinnamon Sugar Churros 13

Caramel Sauce, Hagan Dazz Vanila Ice Cream

## MAINS

### Roasted Lamb Chop 42

Red Chimichurri, Sweet Potato Yam, Sweet Peas Pepper Escabeche, Cotija Cheese

### Ropa Vieja 37

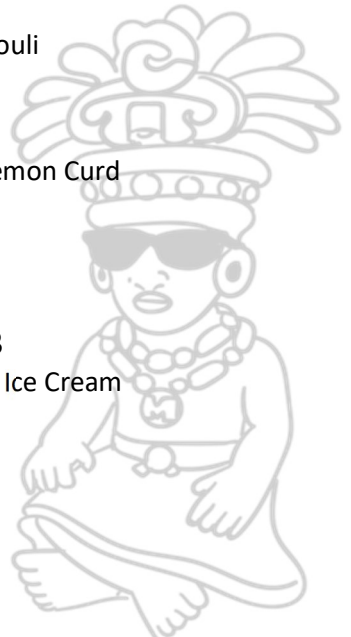
Cuban Style Braised Short Rib, Black Bean Purée Crispy Corn Tortillas, Pickled Cabbage Caramelized Plantains, Serrano Cream

### White Truffle Risotto 34

Crema Fraîche, Parmigiano Reggiano Cheese Spinach, Mushrooms, Black Beans, Roasted Corn Pico de Gallo

### Pan-Seared Fillet of Salmon 32

Citrus Guajillo Sauce, Forbidden Black Rice Shaved Fennel, Arugula, Cucumber Relish



**Executive Chef Victor Juarez**

**20% gratuity will be added to parties of six or more**

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish & eggs may increase your risk of food borne illness.  
WARNING: Plastic and vinyl items in this establishment can expose you to Di (2-ethylhexyl) phthalate which is known to the State of California to cause cancer and birth defects or other reproductive harm. For additional information go to

[www.P65Warnings.ca.gov/hotels](http://www.P65Warnings.ca.gov/hotels)