





BREAKFAST MENU

7 Days a Week 6am - 11am

SPECIALTIES

FARM FRESH EGGS 20

Two Eggs Your Way, with Applewood Smoked Bacon or Pork Sausage, Potatoes, Choice of Toast

PASTRY BASKET 18

Basket of Freshly Baked Pastries Choice of Juice Selection, Coffee, Fresh Fruit

FUEGO OMELET 24

Spinach, Tomato, Onion, Mushrooms, Cheddar Cheese Potatoes, Choice of Toast

BREAKFAST BURRITO 24

Scrambled Eggs, Bacon, Pork Sausage, Potatoes Pepper Jack Cheese, Wrapped in a Flour Tortilla Ranchero Sauce, Serrano Cream, Avocado

SKIRT STEAK & EGGS 23

Grilled Skirt Steak, Two Eggs "Your Way" Fresh Avocado Potatoes, Ranchero Sauce Choice of Toast

AVOCADO TOAST 18 Vegan

Smashed Avocado, Pickled Red Onion, Tomato Arugula, on Multigrain Toast

FROM THE GRIDDLE

BUTTERMILK PANCAKES 16

Seasonal Berries, Maple Syrup, Whipped Butter

HORCHATA FRENCH TOAST 18

Crushed Berries, Sweet Cinnamon Cream, Toasted Hazelnuts, Crema Lechera

ABC EGG SANDWICH 22

Avocado, Bacon, Cheddar Cheese Butter Brioche Bun, Breakfast Potatoes

SIDES

APPLEWOOD SMOKED BACON 7
PORK SAUSAGE LINKS 7
POTATOES 6
SEASONAL FRUIT 12
SEASONAL BERRIES 12
BAGEL & CREAM CHEESE 8

FRUIT & GRANOLA

SEASONAL FRUIT 17 GF

Selection of Assorted Fruits, Cottage Cheese or Yogurt

ALMOND AGAVE GRANOLA 11 GF

Fresh made Granola, Choice of Low-Fat Vanilla Yogurt or Milk, Seasonal Berries

BEVERAGES

COFFEE - SMALL POT 8

Locally Roasted - Serves 3 Cups

COFFEE - LARGE POT 12

Locally Roasted - Serves 5 Cups

TEA POT 7

Ask for our Daily Selections of Hot Teas - Serves 3 cups

2% OR SKIM MILK 4

ASSORTED JUICES 6

Orange, Cranberry, Apple, Grapefruit

CHILDREN'S BREAKFAST

PANCAKES 12

Maple Syrup and Butter

EGG & CHEESE BRIOCHE OMELET 14

Scrambled Eggs, Cheddar Cheese, Brioche Bread Toast, Fruit

English Muffins Breakfast Pizza 14

Egg Scrambled, Black Forest Ham, Mozzarella Cheese, Fruit







DINNER MENU

Friday - Sunday 6pm - 11pm

STARTERS

FUEGO GUACAMOLE & FIRE ROASTED SALSA 20

Fresh Avocado, Onion, Chile Serrano, Lime, Cilantro Fire Roasted Salsa, Tortilla Chips

SKIRT STEAK QUESADILLA 20

Grilled Skirt Steak, Blend of Mexican Cheeses, Onion Cilantro, Jalapeño Crema, Fire Roasted Salsa

CRAB CAKES 26

Jumbo Lump Crab Meat, Fire Roasted Pepper Sauce Fried Leeks

SALADS

FUEGO SALAD 18 VEG

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

ADD: Chicken +6 / Asada Steak +8 / Shrimp +10

BBQ RANCH SALAD 20 VEG

Romaine, Cilantro, Black Beans, Corn, Tomato, Scallion Avocado, BBQ Ranch, Tortilla Strips

ADD: Chicken +6 / Asada Steak +8

CAESAR SALAD 18

Romaine Leaves, Endive, Parmigiano Reggiano Chili-Dusted Breadcrumbs, Caesar dressing

ADD: Chicken +6 / Asada Steak +8 / Shrimp +10

SANDWICHES

Served with Choice of French Fries or Fruit

MAYAN BURGER 24

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

\$3 per additional item: Applewood Smoked Bacon / Avocado / Sautéed Mushrooms

AVOCADO TOAST 19 Vegan

Grilled Rustic Bread, Olive Oil, Smashed Avocado Red Onion Jam Tomato, Arugula

ADD: Smoked Salmon +6

DINNER ENTREES

MEZCAL POLLO CHIPOTLE 38

Chicken Breast, Smoked Mezcal Butter, Lime Pignolas Spinach, Mashed Potatoes

CHARBROILED FILET MIGNON 50

Red Wine Demi-Glace, Blistered Tomatoes, Mushrooms Herbed Butter, Fingerling Potatoes

PAN-SEARED FILLET OF SALMON 42

Honey Ancho Chili Glaze, Black Bean Relish Spinach, Mushroom Risotto

SEAFOOD ENCHILADAS 44

Queso Chihuahua, Crab Meat, Rock Shrimp, Salsa Roja Jalapeño Crema, Black Bean Relish

SPINACH MUSHROOM RISOTTO 36

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

DESSERTS

METROPOLITANO CARAMEL FLAN 15

Mexican Custard, Caramel, Pineapple Strawberry Pico Cinnamon Crisp

CHURROS 14

Sugar Cinnamon Churros, Caramel Sauce Haagan Dazs Vanilla Ice Cream

NEY YORK CHEESECAKE 16

Raspberry Coulis, Tahitian Vanilla Whipped Cream

CHILDREN'S DINNER

Served with Choice of French Fries or Fruit

GRILLED CHEESE SANDWICH 12

Buttered White Bread, Cheddar Cheese

CHICKEN FINGERS 16

Ranch or BBQ Sauce

Please note due to the California drought restrictions we no longer automatically offer tap water, it is by request only.
www.hotelmayalongbeach.com/fuego-restaurant www.facebook.com/fuegolongbeach
\$3 Delivery fee applies per order. 18% Gratuity is Added to All In Room Dining Checks.
Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.







SIGNATURE COCKTAILS

Fuego Margarita 17

El Jimador Tequila, Cointreau, Lime, Agave Spicy / Mango +1 / Strawberry +1

Paloma 17

El Jimador Tequila, Grapefruit, Lime, Agave, Soda

Playa Del Sol 17

Union Mezcal, Mt. Gay Rum, Lime, Pineapple, Maple

Gin Cruiser 18

Botonist Gin, Aperol, Lemon, Agave, Orange Bitters

Cucumber Basil Martini 16

Hanson Organic Cucumber Vodka, Basil, Cointreau Lemon, Simple Syrup

Tiki Torch 17

Don Q White Rum, Mt. Gay Rum, Cointreau, Maple Lemon, Angostura Bitters

Mai Calavera 18

Cazadores Reposado, Strawberry, Orgeat, Dry Curcaro Lime, Grapefruit

WINE

Sparkling & Rose

Still Rose, The Beach, France	14/56
Sparkling Rose, Poema, Spain	15/60
Sparklina Cava, Poema, Spain	14/56

White

Pinot Grigio, Graffigna, Argentina	14/56
Sauvignon Blanc, Montes, Chile	15/60
Chardonnay, Casa Madero, Mexico	16/64

BEER

On Tap

Mango Cart, Golden Road	9
Firestone 805	9
Rotatina IPA	10

Domestic Bottles 8

Bud Light, Coors Light, Michelob Ultra

Imported Bottles 9

Modelo Especial, Modelo Negra, Corona Extra, Corona 0% Buckler Non-Alcoholic Lager

MARAGARITA FLIGHT

Includes Four House Margaritas 40

Fuego, Spicy, Mango & Strawberry

SHOOTERS

Mexican Candy Shot 10

Don Q Coconut Rum, Watermelon Pucker, Chamoy Lime, Tajin

SODAS & WATER

Coke, Diet Coke & Sprite 5 Bottled Still Water 8 Bottled Sparkling Water 8