

Prix Fixe Dinner Menu

\$89++ Per Person

First Course

Choice of:

Chilled Gazpacho

Poached Shrimp, Cucumber, Olive Oil, Herb Croutons

Summer Salad

Local Peaches, Feta, Pickled Black Berries, Market Greens, Spiced Balsamic

Second Course

Choice of:

BBQ Spiced New York Strip

Braised Cipollini Onion, Whipped Garlic Potato Puree
Street Corn on the Cob, House Made Steak Sauce

Chipotle Peach BBQ Baby Back Ribs

Cucumber Cilantro Lime Slaw, Whipped Garlic Potato Puree
Street Corn on the Cob

Grilled Faroe Island Salmon

Red Pepper Chimichurri, Grilled Asparagus, Summer Squash
Garlic Mashed Potato

Grilled Portabello Steak

Charred Halloumi Cheese, Creamy Polenta, Caper Butter

Third Course

Choice of:

Warm Apple Pie

Vanilla Ice Cream, Caramel

Locally Picked Berry Tart

Vanilla Cream

Executive Chef Luis Torres

20% Gratuity will be added to all orders



4th OF JULY WEEKEND BRUNCH MENU

SHARABLES

House Made Guacamole & Fire Roasted Salsa 18

Cilantro, Tomato, Red Onion, Tortilla Chips

Ahi Poke Nachos 24

Avocado, Scallions, Jalapeño, Sweet Soy
Spicy Aioli, Pickled Cucumber, Tobiko

Local Caught Fish Ceviche 20

Avocado, Cucumber, Red Onion, Serrano, Cilantro Oil

Crab Cakes 22

Jumbo Lump, Roasted Poblano Tartar Sauce
Pickled Cucumbers, Arugula

GREENS

Market Salad 16

Radish, Heirloom Carrot, Cherry Tomato, Beet
Manchego, Sherry Vinaigrette

Add: Chicken +4 Steak +6 Salmon +9

Chopped Caesar Salad 17

Avocado, Cotija, Pickled Onion, Pepita
Toasted Sourdough, Cascabel Caesar Dressing

Add: Chicken +4 Steak +6 Salmon +9

MAINS

Avocado Toast 18

Grilled Country Bread, Avocado, Aleppo
Pickled Onion, Heirloom Tomato, Arugula
Sal de Mar **ADD:** Egg +4 | Pork Belly +5

Eggs Benedict 23

Poached Egg, Pork Belly, Arugula, Ciabatta, Guajillo
Hollandaise (Make it Veg)

Thick Cut French Toast 18

Whipped Dulce De Leche, Berry Compote
Fresh Berries

Breakfast Burrito 22

Scrambled Eggs, Jack Cheese, Crispy Potato
Scallion, Salsa Quemada

ADD: Bacon +4 Pork Belly + 5 Steak +6

FEATURES

Steak Arrachera & Eggs 30

Skirt Steak, Roasted Potatoes, Fire Salsa, Queso Fresco
Caramelized Peppers & Onions

Chipotle Peach BBQ Baby Back Ribs 42

Roasted Garlic Potato Puree, Apple and Fennel Cole
Slaw, Jalapeño Corn Bread

Citrus BBQ Tri Tip Sandwich 25

Caramelized Onions, Arugula, Garlic Aioli, French Roll
Served with French Fries

BBQ Bacon Burger 24

8oz Angus Beef Patty, Cheddar Cheese, Grilled
Onions, House Pickles, Brioche Bun
Served with French Fries

Truffle Lobster Mac & Cheese 30

Lobster, Cheddar, Guada, Herbed Panko

FUEGO TACOS

Three Soft Corn Tortilla Tacos

Add Smashed Avocado \$3

Pork Belly Taco 17

Salsa Verde, Yuzu Garlic Aioli, Pickled Onion

Skirt Steak Taco 18

Arbol Salsa, Cilantro, Onion

Aji Amarillo Free Range Pollo Taco 16

Rajas, Queso Fresco, Salsa Verde

Soy Glazed Wild Mushroom Taco 16

Yuzu Mirin Aioli, Salsa Quemada, Manchego, Daikon

SWEET TOOTH

Peach Cobbler 15

Tahitian Vanilla Ice Cream

Warm Apple Pie 15

Vanilla Ice Cream, Caramel

20% Gratuity will be added to all orders

Warning: consuming raw or undercooked meat, poultry, seafood, shellfish and 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.



4th OF JULY WEEKEND DINNER MENU

COMPARTIR

House Made Guacamole & Fire Roasted Salsa 18
Cilantro, Tomato, Red Onion, Tortilla Chips

Roasted Heirloom Carrots 16
Fresno Pepper Romesco, Panela
Whipped Local Honey Crema

Esquites (Fire Roasted Street Corn) 16
Mexican Crema, Queso Fresco, Garlic Mayo
Fried Serrano

Crab Cakes 22
Jumbo Lump, Roasted Poblano Tartar Sauce
Pickled Cucumbers, Arugula

Ancho Dusted Fried Calamari 19
Shishito Peppers, Yuzu Aioli, Chipotle Tomato Salsa

Quesadilla 16
Roasted Poblano Crema, Queso Fresco, Escabeche
Vegetables, Charred Tomatillo Salsa
ADD: Chicken +4 Steak +6

SOUP & GREENS

Charred Heirloom Tomato Soup 14
Crema, Parmesan Bread crumbs

Chopped Caesar Salad 17
Avocado, Cotija, Pickled Onion, Pepita
Toasted Sourdough, Cascabel Caesar Dressing
ADD: Chicken +4 Steak +6 Salmon +9

Garden Salad 16
Radish, Heirloom Carrot, Cherry Tomato, Beet
Manchego, Sherry Vinaigrette
ADD: Chicken +4 Steak +6 Salmon +9

CEVICHES & RAW BAR

Local Caught Fish Ceviche 18
Cucumber, Red Onion, Serrano, Cilantro Oil

Ahi Tuna Crudo 20
Chipotle Ponzu, Sesame Macha
Yuzu Daikon Radish, Escabeche

Poke Nachos 22
Avocado, Scallions, Jalapeño, Sweet Soy
Spicy Aioli, Pickled Cucumber, Tobiko

FEATURES

Chipotle Peach BBQ Baby Back Ribs 48
Cucumber Cilantro Lime Slaw, Whipped Garlic Potato
Puree, Street Corn on the Cob

BBQ Spiced New York Strip 52
Grilled Asparagus, Braised Cipollini Onion, Crispy
Fingerling Potato, House Made Steak Sauce

Truffle Lobster Mac & Cheese 30
Lobster, Cheddar, Guada, Herbed Panko

MAINS

The Mayan Burger 24
8oz Natural Beef Patty, Escabeche, Pepper Jack
Arugula, Roasted Tomato, Roasted Guajillo
Mayo, Brioche
ADD: Valentina, Piloncillo Bacon +3

Faroe Island Seared Salmon 36
Tamarillo Glaze, Carrots & Peppers
Poblano Cream, Peruvian Potato

Grilled Jumbo Baja Shrimp 38
Diabla Miso Sauce, Bok Choy, Broccolini
Murasaki Sweet Potato

Shrimp & Crab Crepes 42
Pepperjack, Ancho Brandy Cream, Pickled Carrots

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4th OF JULY WEEKEND DINNER MENU

MAINS

Ropa Vieja 40

Braised Short Rib, Black Beans, Roasted Peppers
Onions, Escabeche, Caramelized Plantains
Cilantro Crema

22 oz Creekstone Farm Bone-in Rib-Eye 92

Grilled Onions & Peppers, Crispy Potato
Salsa Trio

Filet Mignon 50

Grilled Onions, Garlic Potato Puree
Asparagus, Chipotle Miso Demi-Glace

Grilled Pollo Al Pastor 38

Roasted Pineapple, Avocado, Black Beans
Cabbage Salad, Cilantro Crema

Maitake Mushroom 34

Grilled Cabbage
Chili Piquin Aioli, Parmesan, Chimichurri

FUEGO TACOS

Three Soft Corn Tortilla Taco

Add Smashed Avocado \$3

Pork Belly Taco 17

Salsa Verde, Yuzu Garlic Aioli, Pickled Onion

Skirt Steak Taco 18

Arbol Salsa, Cilantro, Onion

Soy Glazed Wild Mushroom Taco 16

Yuzu Mirin Aioli, Salsa Quemada, Manchego, Daikon

Grilled Fish Taco 17

Horseradish & Pepper Crema, Cucumber Slaw
Salsa Fresca

Aji Amarillo Free Range Pollo Taco 16

Rajas, Queso Fresco, Salsa Verde

SIDES

Garlic Mashed Potato **10**

Fried Plantains **10**

French Fries **9/** Make it Truffle **+3**

Broccolini with Crunchy Garlic **12**

Roasted Carrots & Cabbage **12**

SWEET ENDINGS

Warm Apple Pie 15

Vanilla Ice Cream, Caramel

Dulce de Leche Flan 12

Fresh Berries, Chantilly

Cinnamon Sugar Churro Loops 13

Vanilla bean Ice Cream, Chocolate

Tres Leches 12

Moist Sponge Cake, Sweet Milk, Seasonal Berries

Raspberry Cheesecake 15

Dark Chocolate, Whipped Cream



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