

## APPETIZERS

### Fuego Guacamole & Salsa 16

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

### Choriqueso 16

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

### Crab Cakes 20

Jumbo Lump Crab Meat, Roasted Jalapeño  
Remoulade, Watercress & Watermelon Radish, Lime

### Shrimp Mercado 18

Chipolte Tomato Broth, Pickled Red Onions  
Cucumber, Avocado, Jicama, Scallions, Totopos

### Barbacoa Quesadilla 16

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

### Spicy Tuna Totopo 24 <sup>GF</sup>

Yellow Fin Tuna, Avocado, Ginger Soya, Sesame  
Cucumber, Scallions, Crispy Shallots, Serrano Crema  
Chili Oil

### Grand Seafood Platter 55

Serves 2-3 people  
½ dozen Oysters, Shrimp Mercado, Jumbo Shrimp  
Green Mussels, Chipolte Cocktail Sauce, Fresh Lemon

## 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

### Caesar 18

Romaine Leaves, Endive, Parmesan Reggiano  
Chili-Dusted Breadcrumbs, Caesar Dressing

### Huouse-Cured Salmon 22

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

### Avocado Toast 16

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

### Eggs Benedict 20

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

### Dulce de Leche French Toast 18

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

### Machaca & Eggs 20

Scrambled Eggs, Braised Shredded Beef  
Mozarella Cheese, Ranchero Sauce, Avocado  
Breakfast Roasted Potatoes

### Shrimp & Cheese Enchiladas 32

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

### Ropa Vieja 34

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

### Grilled New York Steak 34

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

### Mole Negro 28

Grilled Chicken Thighs, White Rice, Dried Chiles  
Sesame Seeds, Nuts, Oaxaca Mole, Tortillas

### Pan-Seared Filet of Salmon 32

Forbidden Black Rice, Roasted Beets, Fennel  
Arugula, Radish, Citrus Guajillo Vinaigrette

## TACO CALLEJEROS

*Three Soft Tortilla Tacos, Garnish with Pickled Cabbage*

### Fuego Spiced Grilled Chicken 16

Cilantro, Onion, Fresh Lime, Salsa Verde

### Cilantro Lime Skirt Steak 17

Onion, Cilantro, Fresh Lime, Salsa Roja

### Grilled White Fish 16

Pickled Cabbage, Pico de Gallo, Chipolte Aioli

### Vegetarian 15

Portobello Mushroom Salpicon

## DESSERTS

### Vanilla Crème Brûlée 11

Caramelized Sugar, Grand Marnier  
Soaked Berries

### Churros 12

Sugar Cinnamon Churros, Caramel Sauce  
Häagan Dazz Vanilla Ice Cream

### Metropolitano Carmel Flan 11

Mexican Custard, Caramel, Pineapple-Strawberry  
Pico, Cinnamon Crisp

### New York Cheese Cake 12

Raspberry Coulis, Tahitian Vanilla Whipped Cream

**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.

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)

## SIGNATURE COCKTAILS

### Signature Fuego Margarita 15

El Jimador Reposado Tequila, Cointreau, Lime, Agave

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

### Spicy Paloma 14

Tanteo Jalapeño Tequila, Cointreau, Grapefruit, Lime, Agave

### Playa del Sol 14

Union Mezcal, Mt. Gay Black Barrel Aged Rum, Lime, Pineapple, Maple

### Gin Cruiser 14

The Botanist Gin, Aperol, Lemon, Agave, Orange Bitters

### La Cosita Amarga 14

Passion Fruit Liqueur, Mr. Black Cold Brew Coffee Liqueur, Campari, Lemon

### Cucumber Vodka Mule 14

Cucumber Vodka, Lime, Ginger Beer

### Tiki Torch 14

Don Q White Rum, Mt. Gay Black Barrel Aged 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, Grenadine

Mint Leaves

### Sangria 14

Red or White

## BEER

### On Tap 7

Spacedust IPA, Elysian, Seattle, WA

Mango Cart, Golden Road, Los Angeles, CA  
 Modelo Especial, Mexico

### Domestic Bottles 6

Budweiser, Bud Light, Coors Light, Stella  
 Michelob Ultra, Shock Top Belgian Wheat

### Craft Bottles 8

Sculpin IPA, Ballast Point, San Diego, CA

Lagunitas IPA, Petaluma, CA

### Imported Bottles 7

Negra Modelo, 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	13/52
Veuve Clicquot, Brut	100
Veuve Clicquot, Rosé	180
Dom Perignon 2013	350

### Whites

Pinot Grigio, Candoni, Italy	10/40
Chardonnay, Altos, Argentina	10/40
Chardonnay, Hahn SLH, CA	14/56
Chardonnay, Joseph Phelps, Sonoma, CA	95
Chardonnay, Cakebread, Napa, CA	100
Sauvignon Blanc, Montes, Chile	11/44
Sauvignon Blanc, Ferrari-Carano, CA	12/48
Sauvignon Blanc, Duckhorn, Napa, CA	80
Riesling, Firestone, Santa Barbara, CA	10/40
Still Rosé, The Beach, France	10/40

### Reds

Tempranillo, Numanthia Termes, Spain	11/44
Red Blend, Skyside, Ca	12/48
Cabernet Sauvignon, Altos, Argentina	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, Hahn SLH, Soledad, CA	15/60
Pinot Noir, Bella Glos, Santa Maria, CA	100
Garnacha, Castillo de Monséran, Spain	11/44
Malbec, Tamari, Argentina	13/52

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