

APPETIZERS

Fuego Guacamole & Fired Roasted Salsa 14

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

Spicy Chicken Tortilla Soup 12 GF

Shredded Chicken, Fired Roasted Tomato, Guajillo
Cotija Cheese, Cilantro, Fried Corn Tortilla Strips

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

Caesar Tijuano 18

Grilled Romaine Lettuce, Crispy Prosciutto,
Parmesan Cheese, Sour Dough Crouton, Caesar Dressing

Fuego Salad 15 VEG

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

ADD: Chicken +6 | Steak +8 | Salmon +8

Watermelon Jicama Salad 18 VEG

Spinach, Jicama, Cucumber, Mango, Cilantro,
Mint, Pepitas, Feta, Orange Guajillo Vinaigrette

CEVICHE

Hojas de Seabass 20

Ginger, Lemon, Cucumber, Red Onion, Cilantro, Tomato, Radish,

Calamari & Shrimp 18

Citrus Mojo, Cilantro, Serrano, tomato, cucumber, Avocado

El Atún 18

Ahi Tuna, Tamarind, Soya, Ginger, Serrano,
Mango, Jicama, Scallions, Edamame, Fried Plantains

Ceviche Sampler 28

Try all Three!

HOT ENTREES

Filet Mignon 48

Whisky Peppercorn Demi, Brussel Sprouts, Glazed Carrots,
Pt. Reyes Blue Cheese, Peruvian Potato Purée

Delmonico New York Steak 48 GF

Aztec Chili Rubbed Bone in New York Steak,
Kabocha Purée, Broccoli, Red Chimichurri

Pan-Seared Fillet of Salmon 32 GF

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

Shrimp Adobo 36 GF

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

Pan-Roasted Chilean Seabass 44 GF

Fried Sage Brown-Butter, Blistered Tomatoes,
Chanterelle Mushrooms, Kabocha Squash Purée,
Chili Oil

Pollo a la Plancha 32

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

Seafood Crepas 38

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

Ropa Vieja 34

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

SIDES

Crispy Brussel 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, Tajín

Chipotle Black Bean 8

Cotija Cheese, Serrano Cream

Steamed Jasmine Rice 8

Cauliflower 10

Achiote Butter Sauce



SIGNATURE COCKTAILS

Signature Fuego Margarita 15

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

Don Q White Rum, Passion Fruit Liqueur
Orange, Lime, Agave, Dark Rum Float

Spring & Tonic 14

House-made Ginger-Infused Gin, Fresh Mint, Lemon,
Agave, Tonic

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

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

Featured Drink of the Month

Cranberry Mistletoe Mule 14

*Titos Vodka, St Germain Liqueur, Simple Syrup, Ginger Beer
Cranberry Juice Topped with Fresh Cranberries and Lime*

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 Peignon 2009 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, Cape Mentelle, Australia 10/40

Sauvignon Blanc, Montes, Chile 11/44

Sauvignon Blanc, Ferrari-Carano, CA 12/48

Sauvignon Blanc, Duckhorn, Napa, CA 80

Albariño, Camino de Cabras, Spain 12/48

Riesling, Firestone, Santa Barbara, CA 10/40

Reds

Tempranillo, Numanthia Themes 11/44

Red Blend, Skyside 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

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.